

Kia Ora - Greetings - Namaste !

Victoria Park Market is an old landmark and a symbol of life in New Zealand in the early 1900s. A time when life was simple, leisurely and modest. The distinctive chimney was used to burn the town's rubbish brought in by horse carts. Many stables housed these horses in Victoria Park market.

The OX cart, similarly, epitomized everyday life for centuries in India, in what was predominately a rural nation. The Ox cart was the lifeline for the rural folk as it was a convenient means of transport for both people and goods.

*The cart at **Village** at Victoria brings back vivid memories of this unpretentious era. An unhurried pace when food was old fashioned, authentic and cooked in traditional ways.*

*Here at, **Village** we bring you food that is quintessentially Indian and original, made with our special home made spices and masalas. We invite you to explore the 'asli' (real) taste of Indian cuisine - as it was always meant to be.....*


Enjoy !

Swagatam - Welcome !

One payment per table please

Please inform our staff of any dietary needs or allergies

V - Vegetarian

 - Vegan options available upon request

Begin Your Journey

| | | |
|-----------------------------------|--|---------|
| ✓ Basket Chaat | <i>Hand-crafted potato basket filled with spiced chunks, finished with yogurt and tangy chutney</i> | 18 |
| ✓ Gol Gappa | <i>Crispy puris filled with potatoes and chickpeas, served with date chutney, coriander and mint water</i> | 16 |
| ✓ I Bullets | <i>iVillage secret recipe</i> | 15 |
| ✓ Gourmet Poppadom Platter | <i>Served with assorted condiments</i> | 12 |
| ✓ Samosa Chole Chaat | <i>Crispy baby Samosas served over spiced chickpea curry, topped with tangy chutney & yogurt</i> | 18 |
| ✓ Bharwa Khumb | <i>Succulent mushrooms stuffed with spiced filling, cooked over charcoal for a rich flavour</i> | 24 |
| ✓ Lal Mirch Ka Paneer | <i>House made cottage cheese marinated in aromatic spices cooked in tandoor to perfection</i> | 18 |
| Chicken / Lamb Kheema Naan | <i>Spiced Chicken or Lamb mince stuffed in naan, served with cucumber cumin raita</i> | 16 |
| Tandoori Trio | <i>Three styles of marinated chicken, cooked in charcoal oven to perfection, must try!</i> | 26 |
| Bhatti Ka Murg | <i>Juicy slow cooked chicken in a clay oven, bursting with smoky, spiced flavours</i> | 20 / 36 |
| Gilafi Seekh Kebab | <i>Prime NZ lamb mince, rolled in vibrant colored bell peppers, and cooked over charcoal</i> | 30 |
| Spiced Chili Tikka | <i>Boneless chicken marinated in fiery chilies, perfect for hot food lovers, and finished in the tandoor</i> | 26 |
| Mahi Fish Tikka | <i>Mahi fish tikka Tarakihi fillets marinated, skewered and cooked in the tandoor for a flavorful finish</i> | 30 |
| Basil Barra Kebab | <i>Tender lamb cutlets marinated in papaya and spices, cooked over charcoal</i> | 34 |
| Tandoori Gulnar Jheenga | <i>Plum-Infused Prawns with Ajwain, Served with Pineapple Salsa and Crispy Poppadom</i> | 32 |
| Kebab Platter - for 2 | <i>Kebab platter for two featuring an assortment of signature dishes, perfect for sharing</i> | 60 |

iVillage Fusion

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| ✓ Veg Manchurian | <i>Lightly battered veggie fritters smothered in a special manchurian sauce</i> | 25 |
| ✓ Chili Paneer | <i>Homemade paneer cubes tossed with red onion and green capsicum cooked the Fusion way</i> | 26 |
| Chili Chicken | <i>Fusion style hot and spicy Chicken cooked in semi dry gravy</i> | 26 |
| Chicken Fried Rice / Veg Fried Rice | | 25 |

Rice and Biryani

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|--------------------------------|--|------------------------|-----------------------|---|
| Chicken / Gosht Biryani | <i>Slow-cooked spiced basmati rice and meat, sealed with flaky bread for rich flavour infusion</i> | 34 | | |
| Coriander Rice | • Jeera Rice | • Saffron Pulao | • Coconut rice | 8 |

Accompaniments

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|---------------------------|----|-----------------------------|----|---------------------|---|
| Mango Chutney | 4 | Fresh Chili | 5 | Raita | 6 |
| Mix Pickle | 4 | Mint Coriander Sauce | 3 | Punjabi Pyaz | 8 |
| Garden Fresh Salad | 15 | Kachumber Salad | 12 | Fries | 9 |

House Specialities

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| ✓ Paneer Meri Pasand | ! Village Chef's Special | 32 |
| ✓ Baingan Bharta | Mashed and Spiced Aubergine | 30 |
| ✓ Dum Ki Bharwaan Mirch | Stuffed Capsicum curry tempered with curry leaf | 34 |
| ✓ Gujarat Bhindi Masala | Fresh okra sautéed with spices and tangy tomatoes for a flavorful vegetarian dish | 30 |
| ✓ Himalayan Hariyali | Flavorful curry featuring paneer, spinach, and mushrooms cooked in a rich, spiced green sauce | 28 |
| ✓ Khadhai Paneer | Cottage cheese finished with dry homemade spices for an aromatic and flavorful dish | 30 |
| ✓ Yellow Tadkewali Dhal | Lentils cooked to perfection and tempered with curry leaves, asafoetida, a comforting dish | 24 |
| ✓ Dhal Maharani | Must-try creamy black lentils dish, slow-cooked with rich spices for a royal and flavorful experience | 30 |
| ✓ Paneer Khoya Kofta | Tender dumplings made with paneer and khoya, simmered in a rich, creamy spiced curry | 32 |
| Tandoori Snapper | Whole fish roasted on a spike and served with crusty flavours on sizzler platter with coconut rice | 40 |
| ! Village Birbali Nulli | Whole Lamb Shank Curry - must try! | 40 |
| Tandoori Murg Makhanwala | All time favourite Delhi style Butter Chicken cooked in traditional Indian sauce | 33 |
| Murgh Changezi | Tender chicken in a rich, spiced sauce, cooked traditionally in a clay pot for a flavorful perfection | 36 |
| Madrasi Murgh | South Indian delicacy of Chicken cooked in creamy Madrasi sauce with nutmeg and Garam masala | 36 |
| Lamb Saagwala | Boneless lamb cooked with spinach and aromatic spices, delivering a rich and flavorful dish | 34 |
| Balti Dum Goat | ! Village style especially for Goat meat Lovers | 35 |
| Rogan Josh | Cooked in a rich, aromatic sauce with Kashmiri chili for a vibrant flavor and stunning color, a classic | 32 |
| Goan fish curry | Fresh fish simmered in a tangy coconut sauce with Vindaloo paste and spices, a taste of coastal India | 36 |
| Prawn Malabari | A mild, creamy coconut sauce tempered with curry leaves and mustard seeds | 34 |
| Teen Masaley ka Gosht | Succulent tandoori-cooked minced lamb chops simmered with aromatic spices | 36 |

Breads

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| Tandoori Roti | 6 | Laccha / Mint Paratha | 8 | Peshwari Naan | 10 |
| Butter Naan | 6 | Garlic Naan | 6 | Cheese Naan | 10 |
| Cheese Chili Garlic Naan | 10 | Chili Garlic Naan | 8 | Roomali Roti | 10 |

To Finish

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| Meetha Paan | 6 | |
| Badam Kesar Kheer | Slow cooked Saffron rice pudding | 16 |
| Paan Kulfi with Meetha Paan | Paan Kulfi with betel leaves, gulkand, fennel, clove, cinnamon, and coconut. | 18 |
| Gulab Jamun | ! Village style dumplings made from reduced milk, cooked in ghee, immersed in sweetend saffron syrup | 15 |
| Saffron & Mango Pistachio Kulfi | | 18 |

Please let us know for any dietary requirements you may have!