

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 **i 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, **i 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 GF - Gluten Free

i Village At Victoria

Begin Your Journey

Gourmet Poppadom Platter 9 (GF) (V)
Served with assorted condiments

Basket Chat 12 (V)
A dish of diced potatoes, boiled chickpeas spiced with chilly, cumin, chaat masala, chutney and coriander served in deep fried shredded potato basket

I Bullets 15 (GF) (V)
i Village secret recipe

Lal Mirch Ka Paneer (3 pcs) 12 (V)
Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor ro finish

Bharwa Khumb (3 pcs) 15 (V)
Fresh garden Mushroom stuffed with selected herbs, finished in Tandoor and served with Chili Jam

Tandoori Trio (3 pcs) 16.5
Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka

Kali Mirch ke Tikke (3 pcs) 16.5
Crushed black pepper marinated Chicken cooked in Tandoor served with Apple and Raisin Raita

Barra Kabab (Lamb Chop) (4 pcs) 20
Fresh Ginger and Papaya marinated Lamb Cutlets cooked in tandoor

Gol Guppa 10 (GF) (V)
Mini poories with spiced potatoes and black chic peas and served with dry dates chutney and spicy mint & coriander water!

Chicken Lolipop (3 pcs) 10
A fun chicken wings appetizer, marinade of garlic, chilli and special ingredients

Bhatti Ka Murgh 26
Tandoor chicken cooked in charcoal oven, an ultimate authentic style!

Gilafi Seekh Kabab 20
Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Mahi Fish Tikka 18
Fish fillet cooked in tandoor with yoghurt, ginger, garlic, lemon juice and serve with cabbage salad

Tandoori Salmon 22
Charcoal tandoor cooked Salmon fillet with Cumin-butter sauce, i Village style

Tandoori Gulnar Jheenga (5 pcs) 20
Subtly spiced plum infused Prawns laced in Ajwain flavoured cooked in tandoor and served with Pineapple salsa on crispy poppodum basket

Kabab Platter 38
(Lal Mirch Ka Paneer, Tandoori Trio, Lamb Gilafi Kabab, Tandoori Gulnar Jheenga

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The Main Stop - House Specialities

Subject to Availability

Paneer Meri Pasand 24 (V)
i Village Chef's Special

Baingan Bhartha 25 (V)
Smoked and Spiced Aubergine curry

Dum Ki Bharva Mirch 26 (V)
Stuffed Capsicum curry cooked in i Village House sauce

Badshahi Murgh 32
Stuffed and roasted Chicken breast cooked in Indian spiced curry

i Village Birbali Nulli 32
Whole Lamb Shank Curry

Tandoori Snapper 32
Whole Fish roasted on spike and served with crusty flavours on sizzler platter with coconut rice

Indochinese

Veg Manchurian 20 (V) **Chilly Paneer** 20 (V)
Lightly battered veggie fritters smothered in a special manchurian sauce *Homemade paneer cubes tossed with red onion and green chilly cooked the Indo-Chinese way*

Chicken Manchurian 25 **Chilly Chicken** 25
Lightly battered Chicken fritters smothered in a special Manchurian sauce *Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy*

Chicken Fried Rice 22.5 **Veg Fried Rice** 19.5 (V)

Dum Biryani

Chicken 24 **Lamb** 25
Chicken Biryani layered with saffron, almond and aromatic Basmati rice, baked under a flaky crust served with Raita *Lamb Biryani layered with saffron, almond and aromatic Basmati rice, baked under a flaky crust served with Raita*

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The Main Stop - Continues...

Tandoori Murgh Makhanwala 26 <i>All time favourite Butter Chicken cooked in a traditional Indian style</i>	Chicken Vindaloo (Hot) 26 <i>Traditional Goan dish with tangy, spicy blend of vinegar and hot curry spice</i>
Murgh La-Jawaab 26 <i>Creamy Chicken curry cooked with dry Fenugreek</i>	Punjabi Chicken Masala 26 <i>Chicken curry cooked with tomato, capicum and onion in tomato based gravy</i>
Teen Masaley Ka Gosht 28 <i>Lamb cutlet cooked in dry masala finised with fresh coriander</i>	Lamb Saagwala 26 <i>Cooked in Spinach puree with handpicked spices and Garam Masala</i>
Rogan Josh – an all time favourite 25 <i>Spicy lamb curry with Kashmiri chilies, ginger and fennel</i>	Lamb Papper Masala 26 <i>Chunks of Onion, Capsicum and Tomato cooked in cracked Peppercorns</i>
Balti Dum Goat 28 <i>i Village style especially for Goat meat Lovers</i>	Prawn Malabari 28 <i>Cooked in coconut cream with capsicum, onion and curry leaf</i>
Gujarat Bhindi Masala 24 (V) <i>Okra stir-fried with onion and tomato, finished with tangy onion sauce and freshly roasted spices</i>	Goan Fish Curry 28 <i>Fresh Fish fillets cooked in Goanese sauce and Vindaloo Paste</i>
Jhalfrezi Vegetables 24 (V) <i>Seasonal vegetables tossed with onions, tomatoes and mixed peppers, finished with crushed red chilly and coriander seeds</i>	Yellow Tadkewali Daal 18 (V) <i>Split lentils generously tempering of garlic, dry red chilli and cumin seeds, garnished with fresh coriander</i>
Himalayan Hariyali 24 (V) <i>Blended Spinach served with a unique combination of mushrooms and paneer</i>	Shahi Paneer Kofta 22 (V) <i>Homemade cottage cheese stuffed with dry fruits cooked in shahi gravy flavoured with saffron</i>
Paneer Tikka Masala 24 (V) <i>Cottage cheese cooked with chunks of onions, tamato and bell peppers</i>	Daal Maharani 22 (V) <i>Slow cooked makhani dhal finished with light cream and select spices - an international favourite</i>

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Basmati Rice offerings

Coriander Rice	6	Jeera Rice	6
<i>Laced with fresh coriander</i>		<i>Basmati boiled rice infused with cumin seeds</i>	
Coconut rice	6	Mushroom Rice	6
<i>Tempered with mustard seeds, curry leaf and coconut cream</i>		<i>Chopped onion with mushroom Basmati Boiled Rice</i>	

Salads

Kachumber Salad	9	Garden fresh salad	9
<i>Finely chopped assorted vegetables with mint yoghurt dressing with chaat masala</i>		<i>Slice of Onion, Tomato, cucumber, carrots and fresh greens</i>	

Accompaniments

Mango Chutney	4	Chilly Sauce	4
Mix Pickle	4	Mint Coriander Sauce	4
Cucumber Raita	4	Punjabi Pyaz	6

Breads

Tandoori Roti	3.5	Laccha/Mint Parantha	5.5
Butter Naan	4.5	Garlic Naan	4.5
Cheese Naan	6	Garlic Chilly Naan	6.5
Hariyali Naan	6	Cheese Chilly Garlic Naan	8
Lamb Mince	8	Peshwari Naan	8
Roomali Roti	8	Spicy Chicken Naan	8

 Village speciality

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