

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, we *i Village* 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

12 (GF)

Served with assorted condiments

Masala Papad

9

A unique take on your regular Poppadom

I Bullets

15 (V)

i Village secret recipe

Gol Guppa

12 (V)

Mini poories with spiced potatoes and black chick peas and served with dry dates chutney and spicy mint & coriander water!

Basket Chat

12 (V)

A dish of diced potatoes spiced with chilly, cumim, chaat masala, chutney and coriander served in deep fried shredded potato basket.

Papdi Chaat

10

Fusion of boiled chickpeas, potatoes and chopped red onion, served with yogurt and tamarind chutney served on crispy wheat wafers

Midway

Bharwa Kumb

15 (V)

Fresh garden Mushroom stuffed with potatoes, brown onion, cheese and select herbs, finished in Tandoor and served with Chili Jam

Lal Mirch Ka Paneer

15 (V)

Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish

Tandoori Trio

18

Chicken Botti Tikka, Hara Chicken and Chicken Malai Tikka

Kali Mirch ke Tikke

18

Crushed black pepper marinated Chicken cooked in Tandoor served with Apple and Raisin Raita

Spiced Chili Tikka

18

Saffron infused spicy chili Chicken tikka

Bhatti Ka Murg

28

Whole tandoori chicken finished the i Village way

Barra Kabab (Lamb Chop)

24

Fresh Ginger and Papaya marinated Lamb Cutlets cooked in Tandoor

Gilafi Seekh Kabab

20

Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Tandoori Gulnar Jheenga

22

Subtly spiced plum infused Prawns laced in Ajwain flavored cook in Tandoor and served with Pineapple salsa on crispy poppodum basket

Mahi Fish Tikka

20

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 Coconut and curry leaf sauce, i Village style

Kabab Platter

38

(Lal Mirch Ka Paneer, Tandoori Trio, Lamb Gillaifi Kabab, Tandoori Gulnar Jheenga)

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The Main Stop - House Specialities

Paneer Meri Pasand 26 (V)
i Village Chef's Special

Baingan Bharta 26 (V)
Mashed and Spiced Aubergine

Dum Ki Bharwaan Mirch 28 (V)
Stuffed Capsicum curry tempered with curry leaf

Kofta Handi Laziz 28 (V)
Saffron red gravy on rich Paneer, dryfruits and vegetable koftas

Tandoori Snapper 36
Whole fish roasted on a spike and served with crusty flavours on sizzler platter with coconut rice

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

i Village Birbali Nulli 34
Whole Lamb Shank Curry

Indochinese

Veg Manchurian 21 (V)
Lightly battered veggie fritters smothered in a special manchurian sauce

Chili Paneer 21 (V)
Homemade paneer cubes tossed with red onion and green capsicum cooked the Indo-Chinese way

Chicken Manchurian 25
Lightly battered Chicken fritters smothered in a special Manchurian sauce

Chili Chicken 25
Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy

Chicken Fried Rice 23

Veg Fried Rice 21 (V)

Dum Biryani

Chicken 26
Chicken Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita

Gosht 26
Lamb Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita

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The Main Stop - Continues...

Tandoori Murg Makhanwala 26
All time favourite Delhi style Butter Chicken cooked in traditional Indian sauce

Awadhi Murgh 28
A rich spiced dish with cream and yogurt marinated chicken, mixed with Kashmiri red chili, Cardamom and assorted Indian spices.

Murgh La-Jawaab 26
Creamy mild Chicken curry cooked with dry Fenugreek

Balti Dum Goat 28
i Village style especially for Goat meat Lovers

Rogan Josh – an all time favourite 26
Spicy lamb curry with Kashmiri chilies, ginger and fennel

Gujarat Bhindi Masala 25 (V)
Okra stir-fried with onion and capsicum, finished with tangy dry mango powder and freshly roasted spices

Himalayan Hariyali 24 (V)
Blended spinach served with a unique combination of mushrooms and paneer

Khadhai Paneer 24 (V)
Cottage cheese flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Dhal Maharani 22 (V)
Slow cooked makhni dhal finished with light cream and select spices – an international favourite

Handi Chicken 26
Chicken flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Lucknowi Murgh 28
Kashmeri red chili powder mixed with crushed fennel seeds and yogurt, flavoured with saffron

Lamb Saagwala 26
Cooked in spinach puree with handpicked spices and Garam Masala

Teen Masaley ka Gosht 28
Lamb cutlet cooked in dry masala finish with fresh coriander

Lamb Pepper Masala 26
Chunks of Onions, Capsicum and Tomato, cooked in cracked peppercorns

Prawn Malabari 28
Cooked in coconut cream with capsicum, onion and curry leaf

Goan fish curry 28
Fresh fish fillets cooked in Goanese sauce and vindaloo paste

Yellow Tadkewali Dhal 20 (V)
Yellow lentils cooked with shahi jeera and garlic, tempered with curry leaves

Shahi Paneer Kofta 24 (V)
Homemade cottage cheese stuffed with dry fruits cooked in shahi gravy flavoured with saffron

Basmati Rice offerings

Coriander Rice 6
Laced with fresh coriander leaves

Coconut rice 6
Tempered with mustered seeds, curry leaf and coconut cream

Jeera Rice 6
Basmati boiled rice infused with cumin seeds

Mushroom Rice 6
Chopped onion with mushroom Basmati Boiled Rice

Salads

Kachumber Salad 9
Finely chopped assorted vegetables with mint yoghurt dressing with chaat masala

Garden fresh salad 9
Slice of Onion, Tomato, cucumber, carrots and fresh greens

Accompaniments

Mango Chutney 4

4

Fresh Chili Sauce

5

Mix Pickle

4

Mint Coriander Sauce

3

Cucumber Raita

5

Punjabi Pyaz

8

Breads

Tandoori Roti

4

Laccha/Mint Paratha

6/8

Butter Naan

5

Garlic Naan

5

Cheese Naan

6

Chili Garlic Naan

7

Hariyali Naan

6

Cheese Chili Garlic Naan

8

Lamb Mince

6

Peshwari Naan

8

Roomali Roti

8

Spicy Chicken Naan

8

i Village specialty

To Finish

Meetha Paan

6

Badam Kesar Kheer

15

Slow cooked Saffron rice pudding

Pan Kulfi with Meetha Paan

15

Paan flavoured Kulfi served with topping of Betel Leaves stuffed with Gulukand, fennel seeds, clove & cinnamon powder, grated dry coconut served in earthen pot

Gulab Jamun

15

i Village home made dumplings made from reduced milk, cooked in ghee and immersed in sweetend saffron syrup

Saffron & Mango Pistachio Kulfi

15

*We hope you enjoyed the
journey!*