

iVillage At Victoria

Begin Your Journey

I Bullets
iVillage secret recipe

15 (V)

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

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

Spiced Chili Tikka 18
Saffron infused spicy chili Chicken tikka

Bhatti Ka Murg 28
Whole tandoori chicken finished the iVillage way

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 / Rice offerings

Chicken 24
Chicken Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita

Gosht 24
Lamb Biryani layered with apricots, saffron, almond and aromatic Basamati rice, baked under a flaky crust served with Raita

Coriander Rice 5
Laced with fresh coriander leaves

Jeera Rice 5
Basmati boiled rice infused with cumin seeds

Coconut rice 5
Tempered with mustered seeds, curry leaf and coconut cream

Mushroom Rice 5
Chopped onion with mushroom Basmati Boiled Rice

Please inform our staff of any dietary needs or allergies

The Main Stop - Continues...

Tandoori Murg Makhanwala 24

All time favourite Delhi style Butter Chicken cooked in traditional Indian sauce

Handi Chicken 24

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

Murgh Mughlai 28

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

Lamb Saagwala 24

Cooked in spinach puree with handpicked spices and Garam Masala

Murgh La-Jawaab 24

Creamy mild Chicken curry cooked with dry Fenugreek

Awadhi Murgh 28

A rich spiced dish with cream and yogurt marinated chicken, mixed with Kashmeri red chili, Cardamom and assorted Indian spices.

Balti Dum Goat 26

i Village style especially for Goat meat Lovers

Lamb Pepper Masala 24

Chunks of Onions, Capsicum and Tomato, cooked in cracked peppercorns

Rogan Josh – an all time favourite 24

Spicy lamb curry with Kashmiri chillies, ginger and fennel

Prawn Malabari 26

Cooked in coconut cream with capsicum, onion and curry leaf

Gujarat Bhindi Masala 23 (V)

Okra stir-fried with onion and capsicum, finished with tangy dry mango powder and freshly roasted spices

Goan fish curry 26

Fresh fish fillets cooked in Goanese sauce and vindaloo paste

Himalayan Hariyali 22 (V)

Blended spinach served with a unique combination of mushrooms and paneer

Yellow Tadkewali Dhal 18 (V)

Yellow lentils cooked with shahi jeera and garlic, tempered with curry leaves

Khadhai Paneer 22 (V)

Cottage cheese flavoured with coriander seeds, cumin seeds with tomatoes tossed in hot and spicy ingredients

Shahi Paneer Kofta 22 (V)

Homemade cottage cheese stuffed with dry fruits cooked in shahi gravy flavoured with saffron

Dhal Maharani 20 (V)

Slow cooked makhni dhal finished with light cream and select spices – an international favourite

Baingan Bharta 24 (V)

Mashed and Spiced Aubergine

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

Fresh Chili Sauce 5

Mix Pickle 4

Mint Coriander Sauce 3

Cucumber Raita 5

Punjabi Pyaz 6

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
i Village specialty

Spicy Chicken Naan 8

To Finish

Badam Kesar Kheer 15
Slow cooked Saffron rice pudding

Gulab Jamun 15
i Village home made dumplings made from reduced milk, cooked in ghee and immersed in sweetend saffron syrup

Meetha Paan 6