

PLANNING AN EVENT? LET US BRING THE SPICE.

Celebrate your next occasion with the rich taste of India, crafted fresh right here in New Zealand. Full service catering for parties, corporate functions, and more.

Catering available for all events—big or small. Talk to us about custom menus and packages

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Contact Us

We also provide a 24-hour delivery service



Phone

+64 9 558 3861



Website

www.spicyhub.co.nz



Address

115 Parnell Road, Parnell, Auckland 1052



Where Spices meet flavour

APPETIZERS

SAMOSA (2 PIECE) Deep-fried pastry with a crispy, flaky exterior and a savory filling	\$6.99	
SPRING ROLLS Crispy rolls filled with stir-fried vegetables	\$9.99	
SPICY PALLI MASALA (PEANUT) Roasted peanuts sautéed with onions, green chilies, and house masala	\$11.99	
ONION PAKODA Onion dipped in gram flour batter and deep-fried	\$11.99	
SPICY KAJU FRY Crispy fried cashews tossed in a fiery South Indian-style spice mix	\$11.95	
KAJU PAKODA Batter-fried cashew fritters infused with herbs, spices, and a crunch in every bite	\$13.99	
CRISPY CORN Golden fried corn kernels tossed with garlic, spices, and fresh	\$13.99	
VEGETABLE MANCHURIAN (DRY) Fried veggie balls in a tangy Indo-Chinese sauce	\$14.99	
PANEER 65 Spicy South Indian-style fried paneer bites	\$16.99	
CHILLI PANEER (DRY) Marinated paneer cubes grilled with bell peppers and onions	\$17.99	
PANEER TIKKA Crispy rolls filled with stir-fried vegetables	\$17.99	
MUSHROOM MAGIC Mushrooms marinated in a yogurt-based tandoori masala, grilled	\$17.99	
CHICKEN TIKKA Boneless chicken cubes marinated in yogurt and spices, grilled to perfection	\$18.99	
MALAI CHICKEN TIKKA Creamy, mildly spiced version of chicken tikka with cream and cheese marinade	\$18.99	
ANDHRA KODI VEPUDU Spicy, dry chicken fry with bold South Indian flavors	\$18.99	
CRISPY CHICKEN LOLLIPOP Chicken winglets shaped like lollipops, marinated and fried or baked	\$14.99	
CHICKEN MELAGU FRY (PEPPER CHICKEN) A dry, spicy South Indian dish with bold black pepper flavor	\$18.99	
CHICKEN MAJESTIC Hyderabadi-style spicy sautéed chicken strips with curry leaves and yogurt coating	\$18.99	
SPICY HUB CRISPY CHICKEN Indian-style crispy chicken with a crunchy coating and bold spices	\$17.99	
CHICKEN LIVER Tender chicken liver sautéed with onions, green chilies, and bold South Indian spices	\$14.99	
TELANGANA MAMSAM VEPUDU Dry pan-fried goat meat with red chilies, onions, and garam masala	\$21.99	
MUTTON PEPPER FRY Spicy lamb with crushed black pepper, curry leaves, and garlic	\$21.99	

FISH TIKKA **\$19.99**
Boneless fish marinated in yogurt and spices, grilled or tandoor-roasted

CHAPALA VEPUDU (SOUTH INDIAN FISH FRY) **\$19.99**
Marinated in red chili, turmeric, and curry leaves, then shallow-fried

PRAWNS KOLIWADA **\$19.99**
Crispy deep-fried prawns in a spicy batter

BUTTER GARLIC PRAWNS **\$21.99**
Prawns sautéed in butter, garlic, and mild spices

MAIN COURSES

PANEER BUTTER MASALA **\$20.99**
Creamy tomato-based curry with soft paneer cubes

CHOLE (CHICKPEA CURRY) **\$16.99**
Spiced chickpeas in a tangy, dark North Indian-style gravy

PALAK PANEER **\$17.99**
Creamy spinach curry with soft paneer

VEGETABLE KORMA **\$16.99**
Mixed vegetables in a mild coconut/cashew-based creamy sauce

KADHI PANEER **\$20.99**
Tangy yogurt-based curry with spiced paneer cubes

ALOO GOBI **\$16.99**
Stir-fried potatoes and cauliflower with turmeric, cumin, and green chilies

OKRA MASALA **\$20.99**
Fresh okra cooked with onions, tomatoes, and traditional Indian spices

DAL MAKANI **\$19.99**
Creamy black lentils slow-cooked with butter, cream, and aromatic spices

DAL TADKA **\$17.99**
Yellow lentils tempered with cumin, garlic, and chili for a homely touch

KAJU MUSHROOM/PANEER MASALA **\$20.99**
Cashews with mushroom or paneer in a rich, mildly spiced masala gravy

PANEER TIKKA MASALA **\$22.99**
Grilled paneer cubes simmered in a creamy tomato-based tikka sauce

ANDHRA CHICKEN CURRY (KODI KURA) **\$19.99**
Spicy chicken curry with onions, tomatoes, and red chilies

CHETTINAD CHICKEN CURRY **\$23.99**
Bold South Indian curry with black pepper, coconut, and roasted spices

CHICKEN TIKKA MASALA **\$23.99**
Grilled chicken in a rich, creamy spiced tomato sauce

KADAI CHICKEN **\$20.99**
Chicken with capsicum, onions, and kadai masala semi-dry and aromatic

BUTTER CHICKEN **\$22.99**
Creamy tomato curry with butter, cream, and kasuri methi

PALAK CHICKEN (CHICKEN SAGWALA) **\$20.99**
Spicy chicken curry with onions, tomatoes, and red chilies

CHICKEN KORMA **\$20.99**
Mild curry with coconut/cashew base, whole spices, and curry leaves

NATU KODI **\$25.99** *(Special order)*
Country chicken cooked in a rich, spicy andhra-style gravy with aromatic spices and herbs, known for its deep, rustic flavor

KODI KURA CHITTI GARA **\$25.99** *(Special order)*
Traditional Andhra-style chicken fritters made with minced chicken, spices, and herbs, deep-fried for a crispy texture

VILLAGE GOAT CURRY **\$24.99**
Andhra-style goat curry with rich spices and slow-cooked tenderness

LAMB MADRAS **\$23.99**
Spicy South Indian-style lamb curry with bold, tangy flavors

MUTTON DALCHA WITH BAGARA RICE **\$20.99**
Mutton and lentils in tamarind gravy, served with aromatic Bagara Rice. *(Special order)*

LAMB ROGAN JOSH **\$22.99**
Slow cooked lamb curry gravy full flavoured with ginger, garlic and full of spices

LAMB KORMA **\$22.99**
Lamb cooked in a rich, creamy cashew and spice gravy

LAMB SAGWALA **\$21.99**
Tender lamb simmered in a spiced spinach sauce

TELANGANA FISH CURRY **\$22.99**
Spicy fish curry in a fiery tamarind base with garlic and red chilies

CHETTINAD FISH CURRY **\$23.99**
Spicy South Indian fish curry with fennel, black pepper, and curry leaves

CHETTINAD PRAWN CURRY **\$24.99**
Fiery prawn curry with South Indian spices and coconut

PRAWN TIKKA MASALA **\$23.99**
Grilled prawns in a rich, creamy tomato-based masala

RICE MAINS

PANEER BIRYANI **\$16.99**
Fragrant biryani with marinated paneer cubes, saffron, and herbs

VEGETABLE BIRYANI **\$16.99**
Aromatic rice with spiced vegetables, saffron, and fried onions

JEERA RICE **\$12.99**
Basmati rice with cumin seeds, a perfect curry companion

HYDERABADI CHICKEN DUM BIRYANI **\$16.99**
Classic biryani with saffron rice and marinated chicken

HYDERABADI FRIED PIECE BIRYANI **\$16.99**
Fried chicken pieces layered with spiced rice

CHICKEN PULAV **\$16.99** *(Special order)*
Fragrant rice with chicken, whole spices, and herbs

HYDERABADI MUTTON BIRYANI **\$16.99**
Layered biryani with tender marinated mutton

MUTTON PULAV **\$16.99** *(Special order)*
Mutton rice with succulent mutton and traditional spices

KEEMA PULAV **\$16.99** *(Special order)*
Fragrant rice with mutton, whole spices, and herbs

INDO-CHINESE

VEGETARIAN NOODLES **\$14.99**
Stir-fried noodles with veggies and house sauce

CHICKEN NOODLES **\$15.99**
Wok-tossed noodles with chicken, vegetables, and savory seasoning

EGG NOODLES **\$13.99**
Wok-tossed noodles with eggs, vegetables, and savory seasoning

VEG FRIED RICE **\$13.99**
Wok-tossed rice with vegetables, and savory seasoning

CHICKEN FRIED RICE **\$14.99**
Wok-tossed rice with chicken, veggies, and spices

CHICKEN SCHEZWAN FRIED RICE **\$14.99**
Spicy Indo-Chinese rice with chicken and bold chili sauce

EGG FRIED RICE **\$13.99**
Wok-tossed rice with eggs, veggies, and spices

SCHEZWAN FRIED RICE **\$13.99**
Indo-Chinese style spicy rice with bold garlic-chili flavors

BREADS

PLAIN NAAN **\$3.99**
Soft, leavened white flour bread made in a tandoor (clay oven)

GARLIC NAAN **\$4.99**
Naan topped with minced garlic and sometimes coriander

BUTTER NAAN **\$4.99**
Plain naan brushed with melted butter or ghee

TANDOORI ROTI **\$3.99**
Whole wheat flatbread cooked in a tandoor

CHEESY NAAN **\$5.99**
Naan stuffed or topped with cheese

GARLIC CHEESE NAAN **\$5.99**
A combination of garlic naan and cheesy naan

DESSERTS

DOUBLE KA MEETHA **\$6.99**
Traditional Hyderabad bread pudding, rich with saffron and dry fruits

GULAB JAMUN **\$6.99**
Soft, syrup-soaked milk dumplings, served warm

KHEER **\$5.99**
Creamy rice pudding infused with cardamom and topped with nuts

BROWNIE WITH ICE CREAM **\$7.99**
Goey chocolate brownie served with a scoop of vanilla ice cream

RUM GULAB JAMUN **\$7.99**
A bold twist on the classic—gulab jamun soaked in a warm rum syrup

DIRTY MANGO LASSI **\$8.99**
Spiced mango yogurt drink blended with a shot of vodka or rum

Adults-Only Treats (18+ Only)