

# SHAHI

INDIAN EXPERIENCE

## ENTREES

**PAPAD** - Crispy bread. \$1.50

**SAMOSA** ( 2 pieces ) - Timeless \$ 8.90

Conical pastry filled with delicately spiced potatoes and peas. Cooked and served with tamarind sauce.

**ONION & SPINACH BHAJJIA** - Divine! \$8.90

Finely chopped onion and spinach, mixed with chickpea flour batter. Cooked and served with tamarind sauce.

**POTLI KHAZANA** \$8.90

Pastry filled with cottage cheese, raisins, cashew nuts and mild spices, cooked and served with tamarind sauce.

**PRAWN TIKKA** - Fat Buster ♥ \$15.90

Prawns marinated in spices.  
Cooked and served with mint sauce.

**SHAHI CIGAR** - Politically incorrect but delectable \$10.90

Finely chopped chicken mixed with subtle spices, fresh coriander and green chillies. Stuffed in a cigar shaped pastry. Served with tamarind sauce.

**SKEWERED CHICKEN** ♥ \$10.90

Chicken, marinated with ginger, garlic, lemon juice and spices. Skewered and cooked, served with a delicious sauce.

**CHICKEN TIKKA** - Boneless Tandoori Dish ♥ \$ 10.90

Boneless chicken thighs marinated with yoghurt, ginger and spices for over a day, and then barbecued. Served with mint sauce.

**RESHMI KEBAB** - Mild ♥ \$10.90

Chicken marinated in yoghurt, cheese, mint and fenugreek. Barbecued and served with mint sauce.

**PUNJABI LAMB** - Robust \$10.90

Lamb marinated in robust spices and sauteed with capsicum, onions and tomatoes.  
Finished with fresh coriander.

**MIXED PLATTER** - Delicious Variety of Entrees for two diners \$19.90

Samosa, Shahi cigar, Onion & spinach bhajjia, chicken tikka. Served with mint and tamarind sauce.

**VEGETARIAN PLATTER** - Vegetarian Collage for two diners \$17.90

Samosa, Onion & spinach bhajjia and Potli Khazana. Served with tamarind sauce.

## MAINS

**CHICKEN MUGHLAI** - Mild Dish \$19.90

Chicken cooked in cashew nut sauce with aromatic spices, garnished with coriander.

**BUTTER CHICKEN** - Most popular Sml 12.90 / Lrg \$19.90

Boneless tandoori chicken cooked with a sumptuous sauce of tomatoes, fresh coriander and spices.

**CHICKEN TIKKA MASALA** - English special \$19.90

Boneless chicken cooked in lightly spiced sauce with capsicum, ginger & fresh coriander. (Gluten Free)

**CHICKEN CURRY** - Fat free ♥ Sml \$12.90 / Lrg \$19.90

Chicken marinated in spices and then cooked in a home style curry. (Gluten Free)

**CHICKEN JALFREZI** - Sumptuous \$19.90

Chicken marinated in spices, ginger and garlic.  
Finished with tomatoes, chunks of capsicum and onions.

**MANGO CHICKEN** - Exotic \$19.90

Chicken cooked in delicately spiced mango sauce.

**TANDOORI CHICKEN** - Healthy ♥ Sml \$14.00 / Lrg \$24.00

Skinless chicken marinated in spices for over a day and then cooked in tandoor. Served with mint sauce.

**FISH MAKHANWALA** - Synchronised swimmers ♥ \$20.90

Fillet of fish delicately cooked with ginger, garlic, onions, tomatoes, yoghurt and aromatic spices.

**PRAWN MALABARI** - Kiwi favourite \$23.90

Shelled prawns cooked in an exotic sauce of tomatoes, dried whole coriander, mustard seed and spices. Finished with coconut cream and garnished with fresh coriander.

**KADAI GOSHT** - Bank managers favourite \$19.90

Lean lamb delicately cooked with exotic spices and finished with capsicum and onion. Garnished with fresh ginger and coriander. Dairy free.

**AKBARI GOSHT** Sml 12.90 / Lrg \$19.90

Succulent lean lamb dish cooked with yoghurt and spices and finished with nuts. Garnished with fresh coriander.

**SAAG GOSHT** - Romantic Interlude ♥ \$19.90

Lean lamb cooked with tomatoes, robust spices and spinach.

**ROGAN JOSH** - Chefs speciality ♥ Sml \$12.90 / Lrg \$19.90

Traditional lean lamb dish in a tomato gravy with spices.

(Gluten Free) with Kumara \$20.90

**BEEF VINDALOO** - Ring burner \$19.90

Prepared the traditional way - beef cooked in a hot, fiery and spicy sauce.



P.T.O

## FROM THE GARDENS

**DAL MAHARAJA** - Staple food Sml \$10.90 / Lrg \$17.90  
*Green mung cooked beautifully with tomatoes and spices.  
A must have as a side dish. Dip your roti in it. Yummy!*

**VEGETABLE KOFTA CURRY** - Orgasmic \$17.90  
*Chopped spinach and potato made into balls cooked in a delicately spiced cashew nut sauce.*

**GARDEN KORMA** - Vegan special ♥ Sml \$10.90 / Lrg \$17.90  
*Seasonal vegetables cooked in a lightly spiced gravy with tomatoes.*

**KUMARA & MUSHROOM CURRY** - Magic \$17.90  
*Kumara, mushrooms and peas cooked beautifully with light spices.*

**PEA PANIR** Sml \$10.90 / Lrg \$17.90  
*Peas and panir cooked in tomato based curry.  
(Gluten Free)*

**SAAG PANIR** ♥ \$17.90  
*Spinach pureed and cooked with delicate spices and panir.*

**STUFFED CAPSICUM CURRY** - Elegant \$17.90  
*Capsicum, hollowed and filled with cottage cheese, potatoes, coriander, raisins and cashew nuts, blanched and served in a delicate curry sauce.*

## RICE DISHES

**CHICKEN BIRYANI** \$20.90  
*Northern Indian dish of rice cooked with chicken, cashew nuts and raisins.*

**LAMB BIRYANI** \$20.90  
*Northern Indian dish of rice cooked with lamb, cashew nuts and raisins.*

**VEGETABLE BIRYANI** \$19.90  
*Northern Indian dish of rice cooked with vegetables, cashew nuts and raisins.*

## BREADS

**ROTI** \$3.00  
*Wholemeal bread.*

**BUTTERED NAN** \$3.50  
*Standard flour kneaded into a dough with yoghurt, eggs, yeast and baked in tandoor.*

**GARLIC NAN** \$4.50  
*Same as buttered nan, with garlic.*

**\*CHEESE NAN** \$4.50  
*Same as buttered nan, stuffed with cheese.*

**\*PESHAWARI NAN** \$5.00  
*Nan stuffed with nuts and raisins.*

**\*MASALA KULCHA** \$5.00  
*Nan stuffed with potatoes and spices.*

**\*SHAHI NAN** \$5.00  
*Freshly cooked nan stuffed with cheese, onion and green chilli. Delicious.*

## ACCOMPANIMENTS

( HIGHLY RECOMMENDED -  
THEY ARE A MUST WITH CURRIES )

**RAITA** *Yoghurt with cucumber* \$3.00

**GREEN SALAD** \$8.00  
*Sliced cucumber, lettuce, carrot and tomatoes with a wedge of lemon.*

**MIXED VEGETABLES** \$8.00  
*Seasonal vegetables sautéed with garlic.*

**SWEET MANGO CHUTNEY** \$3.00

**MIXED PICKLE (Salty n' Sour)** \$3.00

**MINT CHUTNEY** \$3.00

**TAMARIND CHUTNEY** \$3.00

## PLEASE ASK US FOR THE SPECIALS OF THE DAY

(\* Only available at Remuera and Parnell)

TANDOOR - Indian oven  
PANIR - Indian cottage cheese

THE ITEMS HIGHLIGHTED BY THE HEART ARE HEALTHY DISHES

B.Y.O.W. ONLY - CORKAGE \$3.50 PER PERSON

ONE BILL PER TABLE. NO CHEQUES ACCEPTED.

SET MENU AVAILABLE FOR GROUPS

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

