

## STARTERS

1. **VEGETABLE PAKORAS** \$5.00  
Fresh vegetables dipped in gram flour & deep fried.
2. **ONION BHAJI** \$5.00  
Fresh Onion dipped in gram flour & deep fried.
3. **VEGETABLE SAMOSA (2PCS)** \$5.00  
Deep fried pastry filled with vegetables.
4. **VEGETABLE PLATTER FOR TWO** \$15.00  
A combination of Vegetable Pakoras, Onion Bhajis, & Vegetable Samosa accompanied with sauce.
5. **GARLIC CHICKEN TIKKA** \$9.00  
Boneless pieces of chicken marinated in a traditional Indian dressing of garlic & cooked in Indian Tandoor.
6. **SEEKH KEBAB** \$9.00  
Skewered marinated lamb mince cooked in Tandoor.
7. **TANDOORI CHICKEN (HALF)** \$12.00
8. **TANDOORI CHICKEN (FULL)** \$18.00  
The tastiest BBQ chicken from Indian Tandoor.
9. **MIXED PLATTER FOR TWO** \$16.00  
A combination of vegetable Pakoras, Onion Bhaji, Vegetable Samosa, Garlic Chicken Tikka & Seekh Kebab accompanied with tamarind & mint sauce.
10. **HARIYALI CHICKEN** \$10.00  
Tandoori chicken pieces marinated in fresh mint, coriander & spices gently cooked in our tandoori oven.
11. **PANEER TIKKAS SHASLIK** \$10.00  
Homemade Indian cottage cheese marinated in yoghurt & spices, skewered with green pepper & onions & roasted in tandoori oven. Five pieces per portion.
12. **PANEER ALOO TIKKI** \$7.00  
Mashed potatoes, home made cottage cheese, fresh coriander, green peppers, onion, ginger & spices. Made into patties, finished with pan fry.

## MAIN COURSE

**ALL MAINS ARE SERVED WITH BASMATI RICE**  
All dishes can be made Mild, Medium &  
Hot spicy as per your choice

## CHICKEN MAINS

13. **BUTTER CHICKEN** All time favourite \$15.00  
Chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry.
14. **MURGEE MADRAS** \$15.00  
South Indian curry usually very hot but we can prepare it to suit your palate.

15. **CHICKEN VINDALOO** \$15.00  
This is a Goanese style dish cooked with vinegar & spices.
16. **CHICKEN JHALFREZI** \$15.00  
Boneless chicken cooked in spices & vegetables
17. **CHICKEN KORMA** \$15.00  
Boneless chicken cooked in a creamy sauce made of cashew nut cream & spices.
18. **CHICKEN TIKKA MASALA** \$15.00  
A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.
19. **CHICKEN SAAGWALA** \$15.00  
Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spice & a puree of leafy spinach.
20. **BHUNA CHICKEN** \$15.00  
Boneless chicken cooked with ginger, garlic, onion & spices.
21. **KADAI CHICKEN** \$15.00  
Boneless chicken cooked with crushed tomato, onions, fresh coriander & capsicum.
22. **CHILLI CHICKEN** \$15.00  
A popular dish of chicken pieces battered in egg & cornflour, cooked with capsicum, onion & spiced.
23. **MANGO CHICKEN** \$15.00  
Boneless chicken pieces cooked with mango pulp, onion, yoghurt & tomato.
24. **HONEY CHICKEN** \$15.00  
Tender pieces of chicken cooked with honey & spices. Rich honey flavoured sauce.
25. **CHICKEN DHANSHAK** \$15.00  
Boneless chicken with yellow lentils spinach, vegetable & onion, tomato gravy.

## LAMB / BEEF / GOAT MAINS

- Lamb \$16.00 Beef \$15.00 Goat \$16.00**
26. **LAMB / BEEF / GOAT VINDALOO**  
A typical Goanese dish cooked in vinegar & spices.
  27. **LAMB / BEEF / GOAT ROGANJOSH**  
A popular preparation from North India. Rich gravy is used to finish the pot roast. Garnished with green coriander.
  28. **LAMB / BEEF / GOAT KORMA**  
Diced lamb/beef/goat in a creamy sauce of almond paste, cream & spices.
  29. **LAMB / BEEF / GOAT SAAGWALA**  
Blended to perfection in Mughlai tradition. Diced lamb/beef/goat cooked on fresh spices & a puree of green leafy spinach.
  30. **BHUNA LAMB / BEEF / GOAT**  
Diced lamb/beef/goat cooked with ginger, garlic, onion & spices.
  31. **LAMB / BEEF / GOAT MADRAS**  
A hot South Indian dish, cooked to suit your palate.
  32. **LAMB / BEEF / GOAT JHALFREZI**  
Diced lamb/beef/goat cooked with spices & vegetables
  33. **LAMB / BEEF / GOAT PASANDA**  
Diced lamb/beef/goat lightly sauteed in onion, garlic ginger, tomatoes, with spices, yoghurt, cream & crushed almonds.

34. **LAMB / BEEF / GOAT DO PIAZA**  
Diced lamb/beef/goat with sauteed onion & spices. A popular dish.
35. **LAMB / BEEF / GOAT NAWABI**  
Diced lamb/beef/goat cooked with diced fruit, spices & egg.
36. **LAMB / BEEF / GOAT MASALA**  
Diced lamb/beef/goat cooked with capsicum, tomato, cashew, cream & spices.
- 36A. **RARA GOAT**  
Pot roast boneless diced Goat cooked with lamb mince a traditional Indian method.
- 36B. **KHASSI KO MASSU (Goat curry with bone)**  
With bone diced Goat cooked with cumin, ginger, garlic, coriander and spices, famous Goat curry from foot hills of Nepal

## SEAFOOD DISHES

37. **GAON FISH CURRY** \$18.00  
Fish cooked in coconut cream in a Goan style.
38. **FISH MAKHANI** \$18.00  
Pieces of boneless fish cooked in a delicate cream & tomato sauce.
39. **FISH MASALA** \$18.00  
Fish cooked in tomato & onion sauce enriched with spices & capsicum.
40. **JHINGA (SHRIMP) MALABARI** \$18.00  
Shelled shrimps cooked in coconut & capsicum.
41. **JHINGA (SHRIMP) SAAGWALA** \$18.00  
Shelled shrimps cooked with spinach & spices.
42. **BUTTER SHRIMP** \$18.00  
Shelled shrimps cooked in a creamy sauce.
43. **MACHLI (FISH) TAMATARWALI** \$18.00  
Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.
44. **FISH JHALFREZI** \$18.00  
Fish of the day cooked with spices & vegetables.

## VEGETABLE MAINS

45. **ALOO MATTAR** \$13.00  
Peas & potatoes in a very smooth onion based curry.
46. **PALAK PANEER** \$13.00  
Dry combination of spices & cottage cheese.
47. **SHAHI PANEER** \$13.00  
Home made cottage cheese cooked in creamy tomato sauce.
48. **MALAI KOFTA** \$13.00  
Cottage cheese, potato, raisins, shaped into a ping pong balls, deep fried & served soaked in a rich curry sauce.
49. **BOMBAY ALOO** \$13.00  
Diced potatoes cooked with cumin seeds & spices. A dry dish.
50. **ALOO GOBI** \$13.00  
Cauliflower & potatoes cooked with onion & spices.
51. **CHOLE MASALA** \$13.00  
Popular chickpea & potato curry cooked in masala sauce.

52. **NAVRATAN KORMA (MIXED VEG)** \$13.00  
Seasonal mixed vegetables in almond based curry sauce.
53. **MATTAR PANEER** \$13.00  
Home made cottage cheese & peas in curry sauce.
54. **DAL FRY** \$13.00  
Lentils cooked on slow fire with green coriander & served with julienne ginger.
55. **DAL MAKHANI** \$13.00  
Lentils cooked with garlic & ginger.
56. **DAL SAAG** \$13.00  
Lentils cooked with spinach & spices.
57. **SAAG ALOO** \$13.00  
Diced potatoes cooked with a puree of leafy spinach & spices.
58. **KHUMB MATTAR** \$13.00  
Mushrooms & green peas cooked with garlic, cream & spices.
59. **PANEER METHI MALAI** \$13.00  
Hand made cottage cheese & fenugreek leaves in a smooth creamy cashew gravy.

### INDO CHINESE

60. **FRIED RICE** \$15.00  
Onion, cabbage, carrot & soya vinegar.
61. **CHICKEN FRIED RICE** \$15.00  
Chicken, onion, cabbage, carrot, spices & soya vinegar spices.
62. **VEGETABLE MANCHURIAN** \$15.00  
Onion, cabbage, carrot, ginger, garlic, capsicum & spices made in to a ball, vinegar soya and spices.

### RICE DISHES

63. **PLAIN RICE** \$3.00  
Steamed white Basmati Rice.
64. **JEERA RICE** \$4.50  
Rice cooked with cumin seeds in Indian Style.
65. **CHICKEN, BEEF OR LAMB BIRYANI** \$14.00  
Rice cooked with the curry of any chosen meat in Indian Style.
66. **PRAWN BIRYANI** \$16.00  
Steamed rice cooked with prawn in traditional Indian Style.
67. **VEGETABLE BIRYANI** \$12.00  
Rice cooked with mixed vegetables in traditional Indian Style.

### INDIAN TANDOOR BREADS

68. **PLAIN NAAN** \$2.50  
Soft Indian bread made from water wheat flour.
69. **GARLIC NAAN** \$3.00  
Soft bread stuffed with finely chopped garlic.
70. **CHEESE NAAN** \$4.50  
Soft bread packed with cheese & spices.
71. **KEEMA NAAN** \$5.00  
Soft bread stuffed with lamb mince and & spices.

### INDIAN TANDOOR BREADS

72. **PESHWARI NAAN** \$5.00  
Soft bread stuffed with dry fruits and mild spices.
73. **PLAIN ROTI** \$2.00  
Wholemeal bread.
74. **GARLIC ROTI** \$3.00  
Wholemeal bread stuffed with fresh garlic.
75. **NAAN BASKET** \$13.00  
A combination of Plain Naan, Garlic Naan, Plain Roti & Peshwari Naan.
76. **C4 NAAN** \$5.00  
Soft bread stuffed with cheese, chilli, chicken & coriander.
77. **GARLIC & CHEESE NAAN** \$5.00  
Soft bread stuffed with cheese & topped with garlic.
78. **POTATO KULCHA** \$4.00  
Soft bread stuffed with mashed potato & mild spices.
79. **ONION KULCHA** \$4.00  
Finely chopped onion stuffed in soft bread with mild spices.
80. **LUCCHA PARATHA** \$4.00  
Multi layered Naan.
- 80A. **GLUTEN FREE ROTI** \$4.00

### SIDE DISHES

81. **PAPADUMS (5 PCS)** \$2.00  
Made with lentils and tastes like crisps.
82. **RAITA** \$2.00  
Yoghurt and cucumber combination for a relaxed meal.
83. **HOT MIXED PICKLE** \$2.00  
Hot mixed spicy pickle for "hot-eaters"
84. **MANGO SWEET CHUTNEY** \$2.00  
For those who prefer sweet.
85. **TAMARIND AND MINT SAUCE** \$2.00  
A combination of tamarind and mint sauce.
86. **ONION AND TOMATO CUCUMBER** \$2.00
87. **GREEN SALAD** \$5.00

### CHEF SPECIAL

88. **MIXED MEAT MADRAS** \$17.00  
Combination of meat Lamb, Beef, Prawn & Chicken cooked with onion coconut gravy with South Indian spices.
89. **NEPALI MEAT ACHARI LAMB / CHICKEN** \$17.00  
Your choice of meat cooked with onion, tomatoes, hot mixed pickle & Nepali herb & spices.
90. **CREAM CHICKEN** \$17.00  
Cooked with rich cashew nut sauce & cream.

### CHEFS RECOMMENDATION

91. **FAMILY COMBO** \$49.00  
1 Butter Chicken, 1 Beef Roganjosh, 1 Navratan Korma, 3 Naan, 3 Rice, 3 Papadums, Onion Bhaji, 1.5L Drink

### UNDER NEW MANAGEMENT



### INDIAN RESTAURANT & TAKEAWAY

Using only the finest and freshest quality ingredients to create classical and contemporary Indian cuisine with traditional methods. This is the destination if you are a lover of Indian food.

### THE GREATEST LITTLE CURRY HOUSE

### TAKEAWAY MENU

Licensed Restaurant BYO (Wine Only)

Dinner Open 7 Days

4:30pm till Late

Lunch Monday to Saturday

11:30am - 2:00pm

**\$10**  
LUNCH  
SPECIAL

Shop B1, 30 Gravatt Road, Papamoa  
(Next to Rain Bar)

Ph: 07 574 3640

### FREE RICE WITH ALL MAINS

Free Home Delivery from Papamoa to Mount Maunganui  
minimum order \$30 (conditions apply)

- Goat Meat
- Dairy Free Meals
- Halal Chicken
- Gluten Free Meals Avail.

