

# Entrées

## Vegetarian

<b>Onion Bhaji</b>	<b>\$6.00</b>
Sliced onions dipped in lightly spiced chickpea flour batter and deep fried	
<b>Pakora</b>	<b>\$6.00</b>
Chopped vegetables dipped in a batter of special roasted ground spices & chickpea flour, and deep fried	
<b>Vegetable Samosa (2pcs)</b>	<b>\$6.00</b>
Deep fried pastry filled with subtly flavoured spicy potato & peas	
<b>Hara Bhara Kebab (4 pcs)</b>	<b>\$6.00</b>
Shallow fried patties made out of spiced potato, peas and spinach paste	
<b>Samosa Chaat</b>	<b>\$9.00</b>
Two samosas garnished with peas curry, yoghurt and tamarind chutney	
<b>Tikki Chaat</b>	<b>\$9.00</b>
Deep fried spiced potato patties garnished with pea curry, yoghurt and tamarind chutney	
<b>Paneer Tikka</b>	<b>\$11.00</b>
Chunks of home-made cottage cheese marinated in tandoori spices, then seared in the Tandoor	

## Chicken

<b>Chicken Tikka</b>	<b>\$13.00</b>
Boneless chicken pieces marinated overnight in tandoori spices & smoke roasted in the Tandoor	
<b>Chicken Malai Tikka</b>	<b>\$13.00</b>
Marinated overnight in tandoori spices & cooked gently in the Tandoor	
<b>Tandoori Chicken</b>	<b>Half \$13.00 Full \$22.00</b>
Leg and breast portions marinated in tandoori spices and roasted in the Tandoor	

## Lamb

**Seekh Kebab** **\$13.00**

Lightly spiced minced lamb rolled on skewers & roasted in the Tandoor

**Masoori Kebab** **\$13.00**

Tender NZ Lamb chops marinated in spices & aromatics, skewered & broiled in the Tandoor

## Seafood

**Prawns Tandoori (8pcs)** **\$15.00**

Shelled prawns marinated in tandoori spices then gently cooked in the Tandoor

**Fish Koliwada** **H \$13.00**  
**F \$23.00**

Fish fillets marinated in ginger, garlic, lemon & salt cooked in lightly spiced chickpea batter until crispy

**Fish Tikka** **H \$13.00**  
**F \$23.00**

Boneless fillet of fish marinated in green herbs & spices, then cooked gently in the Tandoor

## Entrée Platters for Two

**Tandoori Platter** **\$26.00**

Portion of choosa tikka, masoori kebab, seekh kebab, tandoori chicken and a naan bread. Comes with mint sauce.

**Mixed Platter** **\$21.00**

Samosa, mix pakora, chicken tikka, seekh kebab

**Vegetarian Platter** **\$16.00**

Samosa, mix pakora, paneer tikka, onion bhaji

## Accompaniments

During the meal it is normal to pick up any curry with a piece of Indian bread & also in the same bite pick up a little bit of the salad too.

**All** **\$4.00**

**A choice of:**

**Sweet mango chutney**

**Chilli paste**

**Mixed pickles**

**Poppadoms**

**Cucumber & yoghurt raita**

**Banana & coconut relish**

**Mint chutney**

**Tamarind chutney**

**Tomato & onion kachumber**

**Raita**

**Side dish platter for two** **\$12.00**

Portions of six accompaniments: Sweet mango chutney, mixed pickles, raita, mint chutney, tamarind chutney, kachumber salad

## Salads

**Garden Salad** **\$7.00**

**Onion Salad** **\$3.50**

# Mains

## Chicken

- Butter Chicken (Mild)** 🌶️ **\$19.00**  
Boneless pieces of chicken, marinated, seared in the Tandoor, and cooked in a mild creamy tomato sauce
- Chicken Tikka Masala (Med)** 🌶️🌶️ **\$19.00**  
Boneless chicken pieces, marinated, seared in the Tandoor, and cooked in a spicy tomato gravy with green peppers and sliced onions
- Chicken Vindaloo (Hot)** 🌶️🌶️🌶️ **\$19.00**  
Chicken cooked in a vinegar and chilli sauce
- Chicken Saagwala** 🌶️🌶️ **\$19.00**  
A Punjabi speciality - tender morsels of Chicken simmered in delicately spiced creamed spinach
- Chicken Madras** 🌶️ **\$19.00**  
Curry prepared with coconut & classic South Indian spices
- Chicken Korma (Mild)** 🌶️ **\$19.00**  
Cooked in a moderately spiced cashew nut paste and cream sauce
- Chicken Do Piazza** 🌶️🌶️ **\$19.00**  
Cooked with onion, roasted cumin, cloves and cardamom
- Chicken Bhuna - Jewel's Speciality** 🌶️🌶️ **\$19.00**  
Chicken Tikka pieces cooked in chef's unique spice mix and with very little added water
- Chicken Jalfrezi** 🌶️ **\$19.00**  
Cooked with onions and vegetables in a tomato gravy
- Chicken Laziz (Med)** 🌶️🌶️ **\$19.00**  
Cook with onions and cashews, flavoured with rosewater and garnished with a boiled egg
- Mango Chicken (Mild)** 🌶️ **\$19.00**  
Cooked in mango sauce, lightly spiced
- Kadai Chicken (Med)** 🌶️🌶️ **\$19.00**  
Cooked with chopped onions and green peppers in tomato gravy
- Methi Chicken** 🌶️ **\$19.00**  
Cook with Fenugreek leaves in onion and tomato gravy

## Lamb or Beef

- Badami Gosht** 🍴 **\$21.00**  
Cooked in creamy gravy, topped with almonds
- Rogan Josh** 🍴🍴 **\$21.00**  
Cooked in the classic Kashmiri style with tomatoes, onions, garlic, ginger & exotic spices
- Vindaloo (Hot)** 🍴🍴🍴 **\$21.00**  
Cooked in a vinegar and chilli sauce
- Dhal Gosht** 🍴🍴 **\$21.00**  
Cooked with red lentils, ginger, lemon & coriander
- Bhuna - Jewel's Speciality** 🍴🍴 **\$21.00**  
Pieces cooked in chef's unique spice mix and with very little added water
- Saagwala** 🍴🍴 **\$21.00**  
A Punjabi speciality - tender morsels of Chicken, Lamb or Beef simmered in delicately spiced creamed spinach
- Jalfrezi** 🍴 **\$21.00**  
Cooked with onions and vegetables in a tomato gravy
- Korma** 🍴 **\$21.00**  
Cooked in cream and cashewnut paste gravy
- Madras** 🍴 **\$21.00**  
Curry prepared with coconut & classic South Indian spices
- Aaloo** 🍴 **\$21.00**  
Cooked with potatoes & onion in a spiced tomato sauce
- Nawabi** 🍴 **\$21.00**  
A truly royal curry with onions, tomatoes, cream & coconut
- Kashmiri** 🍴 **\$21.00**  
Cooked with tomato, dried fruits & nuts in a sweet & sour sauce
- Keema Mattar (Lamb only)** 🍴🍴 **\$21.00**  
Cooked with green peas in a spicy sauce
- Do Piazza** 🍴🍴 **\$21.00**  
Cooked with onion, roasted cumin, cloves and cardamom

## Seafood

- Bombay Fish Masala** 🍴🍴 **\$23.00**  
Fish fillet cooked in spicy onion & tomato gravy, finished with lemon & black peppercorns
- Butter Prawns** 🍴 **\$23.00**  
Prawns simmered in a tomato based butter sauce
- Madras Fish Curry** 🍴🍴 **\$23.00**  
Fish fillets cooked in a tangy tomato & coconut gravy, finished with cream & zesty lemon
- Prawn Jalfrezi** 🍴 **\$23.00**  
Shelled prawns cooked with onion and vegetables in tomato gravy
- Prawn Malabari** 🍴🍴 **\$23.00**  
Shelled prawns cooked with sautéed onions, capsicums, tomatoes & coconut milk
- Prawn Masala** 🍴🍴 **\$23.00**  
Succulent prawns cooked in spicy sauce with green peppers & sliced onions
- Samundri Khazana** 🍴 **\$28.00**  
A feast for seafood lovers - Scallops, baby octopus, calamari & prawns cooked in a thick tomato & coconut gravy

## Vegetarian Mains

<b>Chana Masala</b> 🍽️	<b>\$15.50</b>
Whole chickpeas cooked in onion and tomato gravy, with chef's special ground spices	
<b>Masoor Dhal</b> 🍽️🍽️	<b>\$15.50</b>
Red lentils cooked with fresh herbs, ginger, garlic, spices & fresh coriander	
<b>Dhal Makhani</b> 🍽️	<b>\$16.50</b>
Black lentils cooked overnight on a slow fire with fresh herbs & ginger	
<b>Mixed Vegetable</b> 🍽️	<b>\$16.50</b>
Mixed vegetables cooked with onions in tomato gravy	
<b>Paneer Tikka Masala</b> 🍽️	<b>\$17.00</b>
Home-made cottage cheese marinated and seared in tandoor oven, cooked in spiced onion, capsicum and tomato gravy	
<b>Navrattan Korma</b> 🍽️	<b>\$17.00</b>
Mixed vegetables cooked in cashewnut paste and cream gravy	
<b>Bombay Aaloo</b> 🍽️	<b>\$14.00</b>
Potatoes cooked with onions, cumin, mustard seeds & fresh coriander	
<b>Aaloo Gobhi</b> 🍽️🍽️	<b>\$15.50</b>
Potatoes & cauliflower florets cooked with exotic spices, ginger & fresh coriander	
<b>Aaloo Mattar</b> 🍽️🍽️	<b>\$15.50</b>
Potatoes & peas cooked together in a subtly spiced onion and tomato gravy	
<b>Saag Aaloo</b> 🍽️🍽️	<b>\$15.50</b>
Potatoes cooked in a lightly spiced spinach puree	
<b>Butter Mushrooms</b> 🍽️	<b>\$17.00</b>
Mushrooms cooked in a creamy tomato sauce	
<b>Malai Kofta</b> 🍽️	<b>\$17.00</b>
Lightly spiced mashed potatoes & home-made cottage cheese balls, deep fried & served in rich creamy gravy	
<b>Mattar Mushroom</b> 🍽️	<b>\$17.00</b>
Mushrooms & peas cooked with onions & ginger, with a touch of garlic	
<b>Paneer Makhani (Butter Paneer)</b> 🍽️	<b>\$17.00</b>
Home-made cottage cheese in a creamy tomato sauce	
<b>Saag Paneer</b> 🍽️🍽️	<b>\$17.00</b>
Pureed spinach creamed & cooked with home-made cottage cheese cubes, onions & tomatoes	
<b>Aloo Puri</b> 🍽️	<b>\$17.00</b>
Deep fried wholemeal bread served with Bombay Aloo	

## Banquets

All banquets are for a minimum of 2 people. Served with rice

**Vegetarian Banquet** **\$28.00 p.p.**

**Vegetarian platter** - Samosa, mix Pakora, Paneer Tikka, Onion Bhaji.

**Mains** - Dal, Navrattan Korma, Saag Aaloo, Kadai Paneer.

**Plain Naan Bread** and side dish platter of 6 accompnaiments; Mint Sauce, Mango Chutney, Tamrind Sauce, Mixed Pickle, Raita, Kachumber Salad

**Maharaja Banquet** **\$35.00 p.p.**

Guaranteed treat for two or a group (min. 2 diners)

**Mixed platter for two** - Samosa, Pakora, Seekh Kebab and Chicken Tikka.

**Mains** - Beef Vindaloo, Lamb Rogan Josh, Butter Chicken, Navrattan Korma.

**Plain naan bread** and a side platter of 6 accompaniments: Mint Sauce, Mango Chutney, Tamrind Sauce, Mixed Pickle, Raita, Kachumber Salad

**Seafood Banquet** **\$40.00 p.p.**

**Entree** - Tandoori King Prawns, Fish Tikka

**Mains** - Samundri Khazana, Fish Curry, Dal

**Plain Naan bread** and 6 accompaniments: Mint Sauce, Mango Chutney, Tamrind Sauce, Mixed Pickle, Raita, Kachumber Salad

## Fresh Baked Breads from Tandoor

**Tandoori Roti** **\$2.50**

Whole wheat buttered bread

**Plain Paratha** **\$3.50**

Wholemeal flaky bread

**Plain Naan** **\$3.00**

Plain flour handmade flat bread garnished with butter

**Butter Naan** **\$3.50**

Plain flour handmade flat bread layered with butter

**Garlic Naan** **\$4.00**

Naan garnished with garlic & fresh coriander

**Cheese Naan** **\$5.00**

Naan stuffed with NZ cheddar cheese & spices

**Paneer Kulcha** **\$5.00**

Naan filled with spiced homemade cottage cheese

**Onion Kulcha** **\$5.00**

Naan filled with onions

**Peshawari Naan** **\$5.00**

Naan filled with dried fruits & nuts

**Keema Naan** **\$5.00**

Naan filled with spiced lamb mince

**Aaloo/Gobi/Mint Paneer** **\$5.00**

Wholemeal flaky bread stuffed with potato, cauliflower, cottage cheese or mint

## Rice Dishes

A SERVING OF CUCUMBER YOGHURT RAITA IS SUGGESTED WITH THESE	<b>\$4.00</b>
<b>Vegetable Biryani</b> Steamed basmati rice and vegetables cooked with rich flavour	<b>\$13.00</b>
<b>Kashmiri Pulao</b> Basmati rice cooked with mixed vegetables and garnished with fruit and nuts	<b>\$13.00</b>
<b>Chicken Biryani</b>	<b>\$16.00</b>
<b>Lamb Biryani</b>	<b>\$16.00</b>
<b>Prawn Biryani</b>	<b>\$19.00</b>

## Children's Menu

FOR CHILDREN 8 YEARS AND UNDER, ACCOMPANIED BY AN  
ADULT DINER

<b>Any curry with rice</b>	<b>\$10.00</b>
<b>Chicken &amp; chips</b>	<b>\$10.00</b>
<b>Fish &amp; chips</b>	<b>\$10.00</b>
<b>Chicken or fish &amp; chips with a soft drink</b>	<b>\$12.00</b>



**JEWEL OF INDIA RESTAURANT**  
3/33 TAMAKI DRIVE · MISSION BAY ·  
AUCKLAND

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