

Tandoori Breads

Roti - whole wheat flour	\$3.50
Naan Plain	\$3.50
Garlic	\$4.00
Cheese / Cheese & Chilli / Cheese & Garlic	\$5.00
Keema (Lamb Mince) / Chicken	\$5.00
Kashmiri (Raisins, coconut, almonds & nuts)	\$5.00
Aloo Parantha	\$5.00
Onion Kulcha	\$5.00
Chocolate Naan	\$5.00
Bread Basket (Choice of any three breads)	\$12.00

Appetizers

Papadoms (6 Pieces) Classic Indian cracker made from lentil flour, served with mango chutney.	\$6.00
Vegetable Samosa (2 Pieces) Flaky pastry stuffed with cumin flavoured potatoes and peas, served with tamarind sauce.	\$8.00
Aloo Pakoras (10 Pieces) Sliced potatoes battered with chickpea flour and deep fried, served with tamarind chutney.	\$8.00
Onion Bhaji (5 Pieces) Slices of onions mixed in chickpea flour batter and deep fried, served with mint chutney.	\$8.00
Nepalese Dumpling Momo (6 Pieces) A very popular Nepalese delicacy. Chicken or Vegan available . Served fried with home made chutney.	\$12.00
Tandoori Mushroom (8 Pieces) Whole button mushrooms dipped in tandoori marinade and cooked in tandoor, served with mint dip.	\$15.00
Chicken Tikka (5 Pieces) Succulent marinated chicken barbecued to perfection and served with mint chutney.	\$16.00
Chicken 65 <i>New</i> Boneless chicken batter with rice flour, deep fried then tossed with garlic, ginger & peppers.	\$16.00
Chilli Momo (Dumplings) <i>New</i> Home-made steamed dumplings sautéed with peppers, garlic and ginger.	\$16.00
Chilli Prawn (8 Pieces) <i>New</i> Pan fried prawn with garlic and finished with lemon, fresh corianders and ginger	\$16.00
Kasthuri Kebab (5 Pieces) Chicken breast pieces marinated with yoghurt, fenugreek leaf, ginger, garlic, cream cheese, and green cardamom powder. Cooked in tandoor. Served with home made sauce.	\$16.00
Seekh kebab Minced lamb meat with exotic herbs and spices, cooked on skewer served on salad with mint chutney.	\$16.00
Chicken chilli dry (6 Pieces) Stir fried chicken with garlic sauté onion, capsicum and finished with ginger, lemon juice, soy sauce.	\$16.00
Tandoori Prawns (8 Pieces) Prawns marinated with yogurt and tandoori spices cooked to perfection in tandoor.	\$16.00
Tandoori chicken Tender on the bone chicken marinated with fresh curd, herbs, spices and cooked in tandoor.	Half \$15.00 Full \$25.00
Mixed Platter for 2 Two pieces of onion bhajis, samosas, kasthuri kebab, tandoori chicken and seekh kebab.	\$25.00
Kebab platter for sharing Two pieces of tandoori chicken, seekh kebab, chicken tikka, tandoori prawn and kasthuri kebab.	\$28.00
Vegetable platter (2 Pieces of each) Combination of samosa, onion bhaji, aloo pakora, and vegan dumpling (momo)	\$19.00

Special Meal Deal for Two

Mixed Platter for two	\$79.00
Choose any 2 curries from menu	<i>Save \$17</i>
Served with rice & your choice of a Naan bread	
Two glasses of wine or Beer	
Choose any wine Kingfisher Beer only	
Also available with one curry option	\$59.00

Our Signature Curries

\$23.00

All our signature curries are served with special rice preparation and small side salads, cumin rice, peanut rice or plain rice.

Chicken Chettinaad

A distinct curry from Chettinaad region of southern India made with coconut, red chillies, mustard seeds, ground spices and curry leaves. Served with peanut rice.

Bengali Fish Curry

A delicious tender fish cooked in a curry with diced potato and aroma of mustard in each bite. Served with cumin rice. Fish snapper, tarakihi, or Gurnard. Please ask your server for availability.

Paneer Tikka Masala

Marinated paneer tikka cooked to perfection in tandoor, finish with tomatoes, capsicum, onion with tikka sauce. Served with cumin rice or plain rice.

Indian Ocean Korma

Classic combination of chicken and lamb cooked together in special korma sauce.

Indian Ocean Lamb Curry

Boneless lamb meat cooked in the Chef's secret recipe, with dried apricots garnishing with julienne potato fries or golden fried onion.

Navratan Korma

Mouth-watering recipes consist of seasonal vegetables, nuts cooked in creamy nutty korma sauce with a paneer kofta.

Methi Matar Paneer

Home made cottage cheese, green peas cooked with dry fenugreek leaf and Indian style tomato concasse sauce, finish with cream.

Vegetable Manchurian

A very popular Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce. Highly addictive.

Murg Methi Masala

A flavourful chicken preparation cooked with assorted spices along with dry fenugreek leaves and chopped onion and tomatoes.

Dum Biryani Kolkata Style

GOAT | LAMB | CHICKEN
From the city of joy. Aromatic basmati rice preparations, with fresh mint, coriander, ginger, potatoes, slow cooked, sprinkle with fried onion and kewra water.

Chicken Butter Masala

Boneless chicken pieces marinated overnight and cooked in tandoor then simmered in our own very special onion tomato gravy.

Chicken & (Mushroom or Chickpea) Curry

A perfect combination of chicken and mushroom or chickpea in a very special Indian style tomato concasse sauce.

Sagwala Mushroom and Corn Curry

Garlic sautéed fresh bottom mushrooms and corn cooked with freshly puréed spinach.

Regular Mains

\$20.99

All Mains are served with Basmati Rice

Butter Chicken

Tender boneless chicken partially grilled and cooked in creamy masala butter sauce.

Korma

GOAT | LAMB | CHICKEN
Cooked in a sumptuously creamy sauce which has a delicate blend of spices with grated coconut flakes.

Mango Chicken

Refreshing mango flavors, cream and spices make this meal simply the best of all.

Pasanda

GOAT | LAMB | CHICKEN
Cooked in a lovely mild curry with a deliciously nutty and creamy sauce made with cashews paste and finished with dry mint leaf.

Madras

GOAT | LAMB | CHICKEN
Simmered with coconut cream, mustard seeds and curry leaf.

Bhoona Chicken

Chicken tikka pieces cooked with tomatoes, onion, ginger and garlic in thick sauce.

Vindaloo

GOAT | LAMB | CHICKEN
Cooked in a hot curry with ground chilli, garam masala and fresh tomatoes - a famous dish from Goa.

Chicken Tikka Masala

Chicken tikka pieces cooked in tomato based gravy finished with chopped ginger and coriander.

Dhansak

GOAT | LAMB | CHICKEN
Slowly cooked with yellow lentils, chopped onions, tomatoes and coriander.

Chicken Dopyaja

Aromatic dish cooked with onions, tomatoes tossed with fresh ginger and garlic.

Kadhai

GOAT | LAMB | CHICKEN
Cooked with an abundance of ginger, tomatoes, coriander and onions.

Lamb Roganjosh

One of the signature dishes of Kashmiri cuisine, rich and flavoursome with a medium spiciness.

Jalfrezi

GOAT | LAMB | CHICKEN
Cooked with peppers and onions with coriander. A sweet and sour flavour.

Chilli Chicken

Chicken dices fried with corn flour batter, eggs and then cooked with garlic, sautéed capsicum, onions, ginger and soya sauce, oriental style.

Lamb Anari Gosht

Tender Lamb cooked with onions, tomatoes and finished with pomegrate spice and coriander.

Saagwala

GOAT | LAMB | CHICKEN
Cooked in garlic sautéed spinach purée with fresh tomatoes and ginger.

Mutton Handi

GOAT CURRY
Boneless goat cooked with an exotic blend of Indian herbs and spices.

Original and Salads

\$15.99

Tandoori Prawn Salad

Prawn, sun dried tomatoes, onion, green pepper, mesclun with olive vinaigrette dressing.

Sesame Chicken Salad or Chicken Tikka Salad

Boneless chicken kebab, cucumber, olives, tomato, mixed green salad with honey mustard dressing.

Tandoori Mushroom Salad

Mushroom, green pepper, onion, green salad, kalamata olives, with mint dressing.

Please inform your waiter of any special food requirements

Vegetarian Delights

\$17.99

Aloo Gobhi

Salted boiled potato and steamed cauliflower tempered with cumin seeds in a masala sauce.

Dal Makhani

Black lentils stewed, seasoned with butter and spices and finished with a dash of cream.

Malai Kofta

Delicious ball of grated home made cottage cheese, potato, spices and stuffed with nuts then simmered in delicate cashew sauce.

Palak Paneer

Homemade cheese cooked with garlic sautéed fresh spinach purée and spices.

Mushroom Matar

Fresh mushroom and peas cooked with garlic, ginger, tomatoes and spices.

Matar Paneer

Home made cottage cheese, green peas cooked with Indian style tomato concasse sauce, finished with touch of cream.

Chana Masala

Chickpeas cooked with tomatoes, ginger, garlic and chopped coriander.

Shahi Paneer

Cottage cheese cooked in a creamy sauce with almond paste and spices.

Kadhai Paneer

Cottage cheese cooked with tomatoes, capsicum, onions in a tomato based sauce.

Jeera Aloo

Boiled potato dices tempered with cumin and cooked tomatoes, ginger and fenugreek leaves.

Vegetable Korma

Mixed vegetables cooked in korma sauce.

Yellow Dal Tadka

Yellow lentils cooked on slow heat with ginger, tomatoes and onions.

Seafood Classics

\$22.99

Prawn Saagwala

Cooked in garlic sautéed spinach purée with fresh tomatoes and ginger.

Prawn Malabari

Prawns sautéed with onions, capsicum, cooked in coconut milk sauce.

Prawn Masala

Prawns cooked with capsicum, spices, tomatoes and garnished with coriander.

Goan Fish Curry (Fish Tarakihi)

Chunky pieces of fish simmered to a perfect texture along with spices, herbs and coconut milk.

Butter Prawns

Prawns cooked in creamy tomato based sauce.

Biryanis

\$19.99

A very popular rice preparation cooked with your choice of meat or vegetable, wholesome flavours garnished with roasted nuts and served with cucumber raita.

Vegetable Biryani

Chicken Biryani

Lamb Biryani

Goat Biryani

Prawn Biryani

Side Dishes

Jeera Rice \$6.00 Pea Pulao Rice \$6.00

Green Salad \$6.00 Garlic Tossed Vegetables \$6.00

Accompaniments

Mango Chutney \$4.00 Mint Chutney \$4.00

Mixed Pickles \$4.00 Steamed Rice \$4.00

Raita (Cucumber in Yogurt) \$4.00

Desserts

Gulab Jamum \$6.00

Mango Kulfi \$5.00

Chocolate Naan \$5.00

Ice Cream \$6.00

Special Set Menus

The order is given to a minimum of 2 people.

Vegetarian Banquet per person \$30.00

ENTREES: Samosa, Aloo Pakora, Vegan Dumpling (momo) and Onion Bhaji

MAINS: Choose any 3 vegetarian curries from the menu

SIDE / BREAD: Plain Rice / Naan Breads

Indian Ocean Banquet per person \$40.00

ENTREES: Samosa, Onion Bhaji, Chicken Tikka, Seekh Kebab

MAINS: Choose any 3 curries from the menu

SIDE / BREAD: Plain Rice / Naan Breads

Indian Ocean Special Banquet per person \$50.00

ENTREES: Samosa, Onion Bhaji, Chicken Tikka, Seekh Kebab

MAINS: Choose any 3 curries from the menu

SIDE / BREAD: Plain Rice / Naan Breads

DESSERT: Mango Kulfi or Gulab Jamum

TEA: Masala Tea, Darjeeling Tea or Green Tea

All mains and starters are gluten free (Except Malai Kofta, Momo and Samosa)

Please speak to your server regarding any allergy concerns.

Serving Ferrymead
since 2006



Ferrymead, Christchurch

