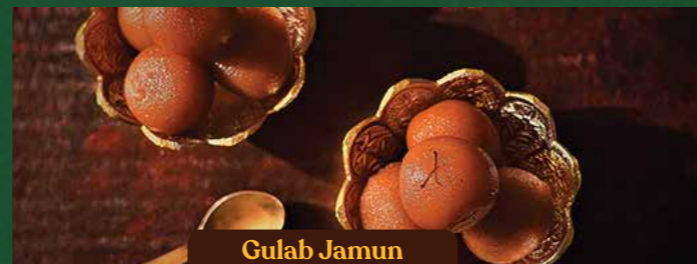


Desserts

- 1. Gulab Jamun \$9.99
- 2. Mango Kulfi \$7.50
- 3. Chocolate Naan \$7.50
- 4. Ice Cream \$11.50



Gulab Jamun

Side Dishes



Saffron Rice

- 1. Jeera Rice \$5.99
- 2. Pea Pulao Rice \$5.99
- 3. Green Salad \$11.50
- 4. Garlic Tossed Vegetables \$7.99
- 5. Saffron Rice \$9.99

Accompaniments

- 1. Mango Chutney \$4.99
- 2. Mint Chutney \$4.99
- 3. Mixed Pickles \$4.99
- 4. Steamed Rice \$3.99
- 5. Raita (Cucumber in Yogurt) \$3.99



Mango Chutney

+64 3 384 7000
Humphreys Drive, Ferrymead, Christchurch.



Dine-in · Takeaway · Delivery

Warning

Kindly inform our staff of any allergies/dietary restrictions to ensure a safe and enjoyable dining experience.



Dinner menu

Tandoori Breads

Roti - whole wheat flour	\$3.50	Chicken Naan	\$6.00
Plain Naan	\$3.50	Kashmiri Naan (Raisins, coconut, almonds & nuts)	\$6.00
Garlic Naan	\$4.50	Aloo Parantha	\$6.00
Cheese Naan	\$6.00	Onion Kulcha	\$6.00
Cheese & Chilli Naan	\$6.50	Chocolate Naan	\$7.50
Cheese & Garlic Naan	\$6.50	Bread Basket (Choice of any three breads)	\$15.00
Keema Naan (Lamb Mince)	\$6.00		

Seafood Classics

1. Prawn Saagwala	\$25.99
Cooked in garlic sautéed spinach purée with fresh tomatoes and ginger.	
2. Prawn Malabari	\$24.99
Prawns sautéed with onions, capsicum, cooked in coconut milk sauce.	
3. Prawn Masala	\$24.99
Prawns cooked with capsicum, spices, tomatoes and garnished with coriander.	
4. Goan Fish Curry (Fish Tarakihi)	\$25.99
Chunky pieces of fish simmered to a perfect texture along with spices, herbs and coconut milk.	
5. Butter Prawns	\$24.99
Prawns cooked in creamy tomato based sauce.	



Salads

Tandoori Prawn Salad	\$20.99
Prawn, sun dried tomatoes, onion, green pepper, mesclun with olive vinaigrette dressing.	
Sesame Chicken Salad or Chicken Tikka Salad	\$18.50
Boneless chicken kebab, cucumber, olives, tomato, mixed green salad with honey mustard dressing.	
Tandoori Mushroom Salad	\$17.50
Mushroom, green pepper, onion, green salad, kalamata olives, with mint dressing.	
Garden Salad	\$11.50
Tomato, Cucumber, Green Salads, Olives, Red onion.	



Biryanis

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

1. Vegetable Biryani	\$20.99
2. Chicken Biryani	\$21.99
3. Lamb Biryani	\$22.99
4. Goat Biryani	\$24.99
5. Prawn Biryani	\$24.99



Special Meal Deal

(for Two)

- **Drinks**
 - Choose any Wine or Beer
- **Starter**
 - Mix Platter For Two
- **Mains**
 - Choose any 2 curries from the menu
 - Served with rice & your choice of a Naan bread

\$89.00



Our Signature Curries

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

1. Lamb Shank (Nalli Gosht) Slow cooked deliciously rich curry with ground spices, cashew nut pastes, fresh coriander, onion, tomato and ginger.	\$25.99
2. 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.	\$24.99
3. 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 tarakihi.	\$26.99
4. 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.	\$23.99
5. 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.	\$25.99
6. Methi Matar Paneer Home made cottage cheese, green peas cooked with dry fenugreek leaf and Indian style tomato concasse sauce, finish with cream.	\$23.99
7. Vegetable Manchurian A very popular Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce. Highly addictive.	\$23.99
8. Dum Biryani Kolkata Style 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.	\$24.99
9. Chicken Butter Masala Boneless chicken pieces marinated overnight and cooked in tandoor then simmered in our own very special onion tomato gravy.	\$24.99
10. Sagwaala Mushroom and Corn Curry Garlic sautéed fresh bottom mushrooms and corn cooked with freshly puréed spinach.	\$24.99
11. Chicken Lababdar Rich mughlai chicken curry made using tomato onion based gravy with spices, Cashew nuts and cheese .	\$24.99
12. Amritsari Chicken Curry An authentic North Indian dish, simmer in onion tomato concasse rich aroma finish with fresh cream, butter, onion and fresh tomatoes.	\$23.99
13. Paneer Lababdar A popular Paneer delicacy made with onions, tomatoes, nuts and a mixture of whole and ground spices	\$23.99
14. Kofta Curry (Lamb Or Chicken) Slow cooked meat ball simmered in perfectly balanced ground spices with onion tomato sauce ginger, and fresh corianders.	\$24.99
15. Banarasi Murgh Slow cooked chicken in onion tomato and cashew gravy finish with roasted sesame powder.	\$24.99
16. Goat Curry(On The Bone) Tender pieces of succulent goat meat simmered in a rich, aromatic blend of Indian spices, creating a flavorsome and hearty goat curry.	\$25.99

Regular mains



Lamb



Chicken

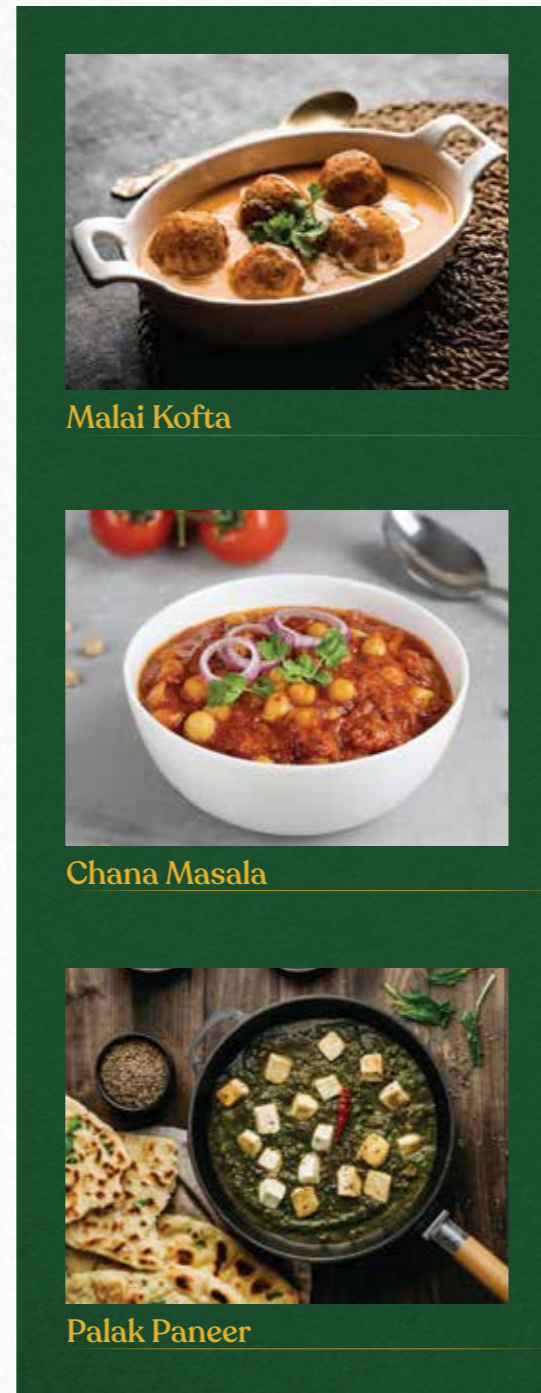
1. Butter Chicken Tender boneless chicken partially grilled and cooked in creamy masala butter sauce.	-	\$21.99
2. Korma LAMB CHICKEN Cooked in a sumptuously creamy sauce which has a delicate blend of spices with grated coconut flakes.	\$22.99	\$21.99
3. Mango Chicken Refreshing mango flavors, cream and spices make this meal simply the best of all.	-	\$21.99
4. Pasanda 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.	\$22.99	\$21.99
5. Madras LAMB CHICKEN Simmered with coconut cream, mustard seeds and curry leaf.	\$22.99	\$21.99
6. Bhoona Chicken Chicken tikka pieces cooked with tomatoes, onion, ginger and garlic in thick sauce.	-	\$21.99
7. Vindaloo LAMB CHICKEN Cooked in a hot curry with ground chilli, garam masala and fresh tomatoes - a famous dish from Goa.	\$22.99	\$21.99
8. Chicken Tikka Masala Chicken tikka pieces cooked in tomato based gravy finished with chopped ginger and coriander.	-	\$21.99
9. Dhansak LAMB CHICKEN Slowly cooked with yellow lentils, chopped onions, tomatoes and coriander.	\$22.99	\$21.99
10. Kadhai LAMB CHICKEN Cooked with an abundance of ginger, tomatoes, coriander and onions.	\$22.99	\$21.99
11. Lamb Roganjosh One of the signature dishes of Kashmiri cuisine, rich and flavoursome with a medium spiciness.	\$22.99	-
12. Jalfrezi LAMB CHICKEN Cooked with peppers and onions with coriander. A sweet and sour flavour.	\$22.99	\$21.99
13. Chilli Chicken Chicken dices fried with corn flour batter, eggs and then cooked with garlic, sautéed capsicum, onions, ginger and soya sauce, oriental style.	-	\$21.99
14. Lamb Anari Gosht Tender Lamb cooked with onions, tomatoes and finished with pomegrate spice and coriander.	\$22.99	-
15. Saagwala LAMB CHICKEN Cooked in garlic sautéed spinach purée with fresh tomatoes and ginger.	\$22.99	\$21.99

All Mains are served with Basmati Rice

Vegetarian Delights

Appetizers

- 1. Matar Paneer** \$19.99
Home made cottage cheese, green peas cooked with Indian style tomato concasse sauce, finished with touch of cream.
- 2. Mushroom Matar** \$18.99
Fresh mushroom and peas cooked with garlic, ginger, tomatoes and spices.
- 3. Jeera Aloo** \$17.99
Boiled potato dices tempered with cumin and cooked tomatoes, ginger and fenugreek leaves.
- 4. Malai Kofta** \$19.99
Delicious ball of grated home made cottage cheese, potato, spices and stuffed with nuts then simmered in delicate cashew sauce.
- 5. Dal Makhani** \$17.99
Black lentils stewed, seasoned with butter and spices and finished with a dash of cream.
- 6. Aloo Gobhi** \$18.99
Salted boiled potato and steamed cauliflower tempered with cumin seeds in a masala sauce.
- 7. Chana Masala** \$18.99
Chickpeas cooked with tomatoes, ginger, garlic and chopped coriander.
- 8. Shahi Paneer** \$19.99
Cottage cheese cooked in a creamy sauce with almond paste and spices.
- 9. Kadhai Paneer** \$19.99
Cottage cheese cooked with tomatoes, capsicum, onions in a tomato based sauce.
- 10. Palak Paneer** \$19.99
Homemade cheese cooked with garlic sautéed fresh spinach purée and spices.
- 11. Vegetable Korma** \$18.99
Mixed vegetables cooked in korma sauce.
- 12. Yellow Dal Tadka** \$15.99
Yellow lentils cooked on slow heat with ginger, tomatoes and onions.



- 1. Papadoms** (6 Pieces) \$8.50
Classic Indian cracker made from lentil flour, served with mango chutney.
- 2. Vegetable Samosa** (2 Pieces) \$9.90
Flaky pastry stuffed with cumin flavoured potatoes and peas, served with tamarind sauce.
- 3. Aloo Pakoras** (10 Pieces) \$8.90
Sliced potatoes battered with chickpea flour and deep fried, served with tamarind chutney.
- 4. Onion Bhaji** (4 Pieces) \$8.90
Slices of onions mixed in chickpea flour batter and deep fried, served with mint chutney.
- 5. Nepalese Dumpling Momo** (5 Pieces) \$13.00
A very popular Nepalese delicacy. Chicken or Vegan available. Served fried with home made chutney.
- 6. Tandoori Mushroom** (8 Pieces) \$17.00
Whole button mushrooms dipped in tandoori marinade and cooked in tandoor, served with mint dip.
- 7. Chicken 65** \$18.00
Boneless chicken batter with rice flour, deep fried then tossed with garlic, ginger & peppers.
- 8. Chicken Tikka** (4 Pieces) \$17.50
Succulent marinated chicken barbecued to perfection and served with mint chutney.
- 9. Chilli Momo** (Dumplings) \$18.00
Home-made steamed dumplings sautéed with peppers, garlic and ginger.
- 10. Kasthuri Kebab** (4 Pieces) \$17.50
Chicken pieces marinated with yoghurt, fenugreek leaf, ginger, garlic, cream cheese, and green cardamom powder. Cooked in tandoor. Served with home made sauce.
- 11. Chilli Prawn** (8 Pieces) \$21.00
Pan fried prawn with garlic and finished with lemon, fresh corianders and ginger
- 12. Seekh kebab** (12 Pieces) \$17.00
Minced lamb meat with exotic herbs and spices, cooked on skewer served on salad with mint chutney.
- 13. Chicken chilli dry** (6 Pieces) \$17.00
Stir fried chicken with garlic sauté onion, capsicum and finished with ginger, lemon juice, soy sauce.
- 14. Tandoori Prawns** (8 Pieces) \$21.00
Prawns marinated with yogurt and tandoori spices cooked to perfection in tandoor.
- 15. Tandoori chicken** \$15.00 (Half) \$25.00 (Full)
Tender on the bone chicken marinated with fresh curd, herbs, spices and cooked in tandoor.
- 16. Mixed Platter for 2** \$25.00
Two pieces of onion bhajis, samosas, Chicken kebab and seekh kebab.
- 17. Kebab platter for sharing** \$28.00
Two pieces of tandoori chicken, seekh kebab, tandoori prawn and kasthuri kebab.
- 18. Vegetable platter** (2 Pieces of each) \$21.00
Combination of samosa, onion bhaji, aloo pakora, and vegan dumpling (momo)

