

## Vegetarian

<b>Aloo Gobhi</b> Salted boiled potato and steamed cauliflower tempered with cumin seeds in a masala sauce	\$16.00
<b>Dal Makhani</b> Black Lentils stewed, seasoned with butter and spices and finish with a dash of cream.	\$16.00
<b>Malai Kofta</b> Delicious ball of grated homemade cottage cheese, potato, spices and stuffed with nuts then simmered in delicate cashew sauce	\$16.00
<b>Palak Paneer</b> Homemade cheese cooked with garlic saute fresh spinach puree and spices.	\$16.50
<b>Mushroom Matar</b> Fresh mushroom and Peas cooked with garlic, ginger, tomato and spices	\$16.00
<b>Matar Paneer</b> Home made cottage cheese, green peas cooked with Indian style tomato concasse sauce, finished with touch of cream.	\$16.50
<b>Chana Masala</b> Chickpeas cooked with tomatoes, ginger, garlic and chopped coriander.	\$16.00
<b>Shahi Paneer</b> Cottage cheese cooked in a creamy sauce with almond paste and spices.	\$16.50
<b>Jaipuri Veg.</b> Crisp seasonal vegetables with aromatic spices garnished with papadom pieces.	\$16.00
<b>Kadhai Paneer</b> Cottage cheese cooked with tomatoes, capsicum, onions in a tomato based sauce.	\$16.50
<b>Jeera Aloo</b> Boiled potato dices tempered with cumin and cooked tomatoes, ginger and fenugreek leaves.	\$16.00
<b>Vegetable Korma</b> Mixed vegetables cooked in korma sauce.	\$16.00
<b>Yellow Dal Tadka</b> Yellow lentils cooked on slow heat with ginger, tomatoes and onions.	\$16.00

## Side Dishes

Steamed Rice	\$4.00	Raita (Cucumber in yogurt)	\$4.00
Jeera Rice	\$6.00	Mixed Pickles	\$4.00
Pea Pulao	\$6.00	Mango Chutney	\$4.00
Green Salad	\$6.00	Mint Chutney	\$4.00

## Breads

Roti - Whole wheat flour	\$3.50
Plain Naan	\$3.50
Garlic Naan	\$4.00
Cheese and Garlic Naan	\$5.50
Keema Naan - Mince Lamb	\$5.00
Chicken Naan	\$5.00
Kashmiri Naan - raisins, coconut, almonds & nuts	\$5.00
Aloo Parantha	\$5.00
Cheese Naan	\$5.00
Cheese Chili Naan	\$5.00
Onion Kulcha	\$5.00
Chocolate Naan	\$5.00

## Desserts

Gulab Jamun	\$5.00	Mango Kulfi	\$5.00
Chocolate Naan	\$5.00		

## Cold Drinks

Mango Lassi	\$5.00
Sweet Lassi or Salted	\$5.00
Coke, Fanta, Sprite	\$5.00
Red Bull	\$5.00
Ginger Beer	\$5.00

# Indian Ocean RESTAURANT

Timmings:

Lunch (Mon-Fri) 11:30AM - 2:00PM

Dinner (7 days) 4:30PM - 9:30PM

Unit 4B, 23 Humphreys Drive, Ferrymead,  
Christchurch, New Zealand

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Serving Ferrymead  
since 2006

Est. 2006

Restaurant

Ferrymead, Christchurch

# Take Away Menu

## CURRY NIGHT

TWO FOR 1 CURRIES  
EVERY WEDNESDAY

DINE IN ONLY - BOOKINGS REQUIRED.  
NO BOOKING - NO OFFER. BOOK BEFORE 4:30PM



WE DELIVER!

Order online - 5km around



Platters for sharing

Mix Platter for 2	\$25.00
Two pieces of following items: Onion Bhajis, Samosas, Kasthuri kebab, Tandoori chicken and Seekh Kebab.	
Mix Platter for 3	\$35.00
Three pieces of following items: Onion Bhajis, Samosas, Kasthuri kebab, Tandoori chicken and Seekh Kebab.	
Mix Platter for 4	\$45.00
Four pieces of following items: Onion Bhajis, Samosas, Kasthuri kebab, Tandoori chicken and Seekh Kebab.	
Kebab Platter	\$28.00
Two Pieces of tandoori chicken, seekh kebab, chicken tikka, tandoori prawn and kasthuri kebab.	
Vegan Platter	\$19.00
Combination of samosa, onion bhaji, Aloo Pakora, and Vegan Dumpling (momo). 2 pieces each	

Appetizers

Papadoms	\$1.00
Classic Indian cracker made from lentil flour, serve with mango chutney	
Vegetable Samosa (2 Pieces)	\$8.00
Flaky pastry stuffed with cumin flavored potatoes and peas, served with tamarind sauce.	
Aloo Pakoras	\$8.00
Sliced potatoes battered with checkpea flour deep fried, served with mint chutney.	
Onion Bhaji (6 Pieces)	\$8.00
Slices of onions mixed in chickpea flour batter and deep fried, served with mint chutney	
Nepalese Dumpling [momo] (6 Pieces)	\$12.00
A very popular Nepalese delicacy. Available chicken or Vegan. Served fried with home made chutney.	
Tandoori Mushroom (8 Pieces)	\$15.00
Whole button mushrooms dipped in tandoori marination and cooked in tandoor, served with mint dip.	
Grilled Prawns (6 pieces)	\$16.00
Pan grilled prawns with mixed peppercorns, garlic and served with mint chutney.	
Chicken Tikka (5 Pieces)	\$16.00
Succulent marinated chicken barbecued to perfection and served with mint chutney.	
Kasthuri Kebab (5 Pieces)	\$16.00
Chicken breast pieces marinated with yogurt, fenugreek leaf, ginger, garlic, cream cheese, and green cardamom powder. Cooked in tandoor. Served with home made sauce.	
Seekh Kebab (5 Pieces)	\$16.00
Minced lamb meat with exotic herbs and spices, cooked on skewer served on salad with meat chutney.	
Tandoori Prawns (8 Pieces)	\$16.00
Prawns marinated with yoghurt and tandoori spices cooked to perfection in tandoor.	
Tandoori Chicken	Half \$15    Full \$20.00
Tender on bone chicken marinated with fresh curd, herbs, spices and cooked in tandoor.	

Biryanis

Vegetable Biryani	\$17.50
Chicken Biryani	\$18.50
Lam Biryani	\$19.50
Prawn Biryani	\$20.50
A very popular rice preparation cooke with your choice of meat or vegetable. wholesome flavours garnished with roasted nuts and Served with cucumber raita.	

Mains

All mains are served with Basmati rice.

Butter Chicken	\$17.50
Tender boneless chicken partially grilled over charcoal oven and cooked in creamy masala butter sauce.	
Chicken Korma	\$17.50
Lamb or Goat Korma	\$18.00
A sumptuously creamy sauce which has a delicate blend of spices grated with coconaut flakes.	
Mango Chicken	\$17.50
Refreshing Mango Flavors, cream and spices make this meal simply the best of all.	
Chicken Pasanda	\$17.50
Lamb or Goat Pasanda	\$18.00
Prawn Pasanda	\$19.50
Lovely mild curry with a deliciously nutty and creamy sauce made with cashews paste and finish with dry mint leaf.	
Chicken Chettinad	\$17.50
Chunk of chicken in a paste of curry leaves and ground spices	
Chicken Madras	\$17.50
Lamb or Goat Madras	\$18.00
Prawn Madras	\$19.50
South Indian delicacy simmered with coconut cream, mustard seeds & curry leaf.	
Bhoona Chicken	\$17.50
Chicken tikka pieces cooked with tomatoes, onion, ginger and garlic in thick sauce.	
Chicken Vindaloo	\$17.50
Lamb or Goat Vindaloo	\$18.00
A Hot curry with ground chili, garam masala and refresh tomatoes – A famous dish from Goa.	
Chicken Tikka Masala	\$17.50
Chicken tikka pieces cooked in tomato-based gravy fin ished with chopped ginger and coriander.	
Chicken Dhansak	\$17.50

Lamb or Goat Dhansak	\$18.00
Slowly cooked with yellow lentils, chopped onion, toma toes and coriander.	
Chicken Dopyaja	\$17.50
Aromatic dish cooked with onion, tomato tossed with fresh ginger and garlic.	
Chicken Kadhai	\$17.50
Lamb or Goat Kadhai	\$18.00
A very popular chicken preparation cooked with an abun dance of ginger, tomato, coriander and onion.	
Lamb or Goat Roganjosh	\$18.00
One of the signature dishes of Kashmiri cuisine, rich and flavorful with a medium spiciness.	
Chicken Jalfrezi	\$17.50
Lamb or Goat Jalfrezi	\$18.00
Prawn Jalfrezi	\$19.50
Sweet and sour flavor, cooked with peppers & onions with coriander.	
Chilli Chicken	\$18.00
Chicken dices fried with batter if corn flour, eggs and then cooked with garlic saute capsicum, onion, ginger and soya sauce, oriental style.	
Chicken Anari Gosht	\$17.50
Lamb or Goat Anari Gosht	\$18.00
Tender Lamb/Goat or chicken cooked with onion tomato and finish with pomegranate spices & coriender.	
Chicken Saagwala	\$17.50
Lamb or Goat Saagwala	\$18.00
Prawn Saagwala	\$19.50
Cooked in garlic saute spinach puree with fresh tomato & ginger.	
Prawn Malabari	\$19.50
Prawn saute with onions, capsicum. Cooked in coconut milk sauce.	
Prawn Masala	\$19.50
Tiger prawns cooked with capsicum, spices, tomatoes & garnished with coriander.	
Goan fish Curry	\$19.50
Chunky pieces of fish simmered to a perfect texture along with spices, herbs & coconut milk.	
Butter Prawns	\$20.50
Prawns cooked in creamy tomato based sauce.	



Mighty jackfruit curry	\$17.00
A perfect alternative to meat, cooked with tomato, onion, ginger, and spices	
Yellow Dal Palak	\$17.00
Yellow dal cooked with a fresh leaf of spinach, flavoured with asafoetida.	