

Veg Starter's

Veg Samosa {1}

\$3.99

Home made samosa, flaky pastry filled with seasoned vegetables, potato's, cashew nuts, cumin seed and spices. deep fried.

Assorted Bhaji's

\$11.99

Assorted Vegetables Thinly Sliced coated with Chickpea, Rice Batter Fennel Seed and deep fried.

Broccoli Pakora

\$11.99

Broccoli florets deep fried with chickpea and rice flour batter, spices and deep fried.

Mushroom Thoran

\$13.99

Mushroom Sautied With Turmeric, Lentil, Coconut And Mustard Seed, Just Cooked To Keep Earthy Fresh Flavors And Crunch Of Mushrooms.

Pepper Paneer {Indian Cottage cheese}

\$15.99

Paneer cubes Pan Sauteed With Onion, Garlic And Special Garam Masala's With Rich Flavors Of Fennel, Pepper And Coconut Milk.

Favourite's

Stuffed Mushroom {2pc's}

\$7.99

Mushroom Stuffed With Chef Special Fillings. Rich In Flavors Of South Indian Spices.

Lentil Doughnuts {3}

\$12.99

Protein Rich Lentil Battered With Onion, Pepper Corn, Ginger And Deep Fried In Doughnuts Shape.

Roasted Cauliflower

\$12.99

Cauliflower coated with Chef's special batter, deep fried and tossed with cummin seed and curry leaves.

Veg Platter

Vegetable Platter

\$15.99

Combination of Vegetable Bhaji's, broccoli pakora, fried cauliflower.

Non Veg Starter's

Pepper Calamari 1 1/2

\$15.99

For Seafood Lovers, Pineapple Cut Calamari, Pan Sautied With Special Indian Spices.

Pepper Mussel 1 1/2

\$15.99

Mussels Pan Sautied With Onion, Garlic And Special Garam Masalas With Rich Flavors Of Fennel, Pepper And Coconut Milk.

Prawns Ulathiyathu {7} 1 1/2

\$15.99

Restaurant Special, Prawns Sautéed In Onion With Special Seafood Spices And Enriched With Coconut Milk And Brindle Berry.

Chicken Fry 1 1/2

\$14.99

Boneless chicken marinated with ginger and garlic paste, corn and rice flour, chef special spices deep fried served with tamarind and mint sauce.

Favourite's

Beef Dry Fry 1 1/2

\$14.99

Beef Pan Sautéed With Spices, Fennel Seeds & Coconut Shavings.

Coconut Prawns {7} 1 1/2

\$15.99

Prawns coated with chef's special spice mix and chick pea batter, coated with coconut shred deep fried.

Andhra Kodivepudu {Chicken Fry} 1 1/2

\$16.99

Boneless chicken marinated with onion, ginger and garlic paste, and chef special spices pan roasted, curry leaves.

Mixed Platter

Tamarind Mixed Platter 1 1/2

\$19.99

Combination of Chicken fry, Prawns and Bhaji's served with tamarind and mint sauce.

Seafood Platter

Tamarind Mixed Platter 1 1/2

\$19.99

Combination of prawns, Squid and Mussel served with mint and Tamarind sauce.

Curry's

Butter Sauce

All time Kiwi favourite butter sauce made With Butter, Cashew Nut Paste, Cream, And Tomato Sauce Makes Kiwi Favourite.

Butter Chicken	\$22.99	Butter Fish	\$24.99
Butter Paneer	\$20.99	Butter Prawns	\$24.99

Tikka Masala

Fine chopped Onion, Cashew nut, Tomato paste slow cooked with garam masala, coriander powder, Cumin powder, turmeric and chat masala.

Chicken Tikka Masala	\$22.99	Fish Tikka Masala	\$24.99
Paneer Tikka Masala	\$20.99	Prawns Tikka Masala	\$24.99

Chettinad Curry

Very Special And Very Popular South Indian Delicacy, Grated coconut roasted with Poppy seeds, Coriander seeds, Fennel seeds, Cumin Seeds, Dried red chillies, Peppercorns, curry leaves and grounded in to a paste.

Chicken Chettinad	\$22.99	Beef Chettinad	\$24.99
Lamb Chettinad	\$24.99	Pork Chettinad	\$23.99

Mappas Curry

South Indian Special curry base made with bay leaf, cinnamon, cardamom, cloves, turmeric, fennel seeds grounded powder, coconut cream, ginger garlic and diced tomato cooked With Coconut Milk.

Chicken mappas	\$22.99	Beef Mappas	\$24.99
Lamb Mappas	\$24.99	Fish Mappas	\$24.99

Korma Curry 🍛

Korma paste made, brown onions, roasted Bay leaf, cloves, cardamon, cinnamon, cashew nut, Green chilli, grounded to paste with touch of coconut milk.

Chicken Korma	\$22.99	Lamb Korma	\$24.99
Mixed Vegetable	\$20.99	Beef Korma	\$24.99

Saag Curry {Spinach} 🍛

Fine Chopped spinach boiled with Ginger, garlic, cumin powder, turmeric, onion coconut milk, garam masala and blended to sauce with touch of cream.

Chicken Saag	\$22.99	Lamb saag	\$24.99
Paneer Saag	\$20.99	Beef Saag	\$24.99

Afghani Curry 🍛

Rich and creamy white curry sauce made with Cream, Yoghurt, cashew nut, onion and dried fenugreek leaves, ginger garlic, green chilli, Ghee and chat masala touch.

Afghani Chicken	\$22.99	Afghani Paneer	\$20.99
Afghani Fish	\$24.99	Afghani Prawns	\$24.99

Pudina Curry {Mint} 🍛

Mint flavoured green curry made with mint and onions with the touch of coriander leaves, ginger, garlic, green chilli, lemon juice, youghurt, cumin seeds, diced tomato.

Pudina Chicken	\$22.99	Pudina Beef	\$24.99
Pudina Lamb	\$24.99	Pudina Fish	\$24.99

Moilee Curry

Mild spicy curry base made with Green Chilli, ginger garlic, Mustard seeds, Curry leaves, black pepper, turmeric, coconut milk, lemon juice and chopped onions.

Fish Moilee	\$24.99	Cauliflower Moilee	\$20.99
Prawns Moilee	\$24.99	Ulli {Shallot Onions}	\$22.99

Lamb Special's

Lamb Rogan josh \$24.99

Slow cooked diced lamb in Onion, tomato, chopped onion and bayleaf, cloves, cinnamon, cardamoms, ginger garlic based gravy and spices.

Tamarind Special Lamb Shank Curry \$28.99

Lamb shank marinated overnight with chef's special spices cooked in roasted coconut, onion tomato based gravy.

Duck Special's

Pepper Duck Curry \$28.99

Duck leg cooked to perfection in Onion, Garlic And Special Garam Masala's With Rich Flavors Of Fennel, Pepper And Coconut Milk.

Coconut Duck Curry \$28.99

Duck leg cooked To Perfection In roasted coconut, onion tomato base With Special South Indian Spices, Ginger and garlic touch.

Seafood Curry

Seafood cooked to perfection in onion tomato base with special south indian seafood masala, mustard seeds, kudampuli and coconut milk.

Fish Curry	\$24.99	Calamari Curry	\$24.99
Prawns Curry	\$24.99	Mussels Curry	\$24.99

Vindaloo Curry 🍴🍷

Hot and spicy favourite vindaloo curry paste made with peppercorns, paprika, cuminseeds, coriander, fenugreek and spices cooked with touch of onion tomato.

Chicken Vindaloo	\$22.99	Lamb Vindaloo	\$24.99
Pork Vindaloo	\$23.99	Beef Vindaloo	\$24.99

Lahori Curry 🍴🍷

Lahori curry base made with onion tomato, bayleaf, cloves, cinnamon, coriander powder with combination of cream, cashew nut sauce and spices.

Chicken Lahori	\$22.99	Lamb Lahori	\$24.99
Paneer Lahori	\$20.99	Beef Lahori	\$24.99

Kolhapuri Curry 🍴🍷

Onion tomato with ginger garlic, coriander, sesame seeds, cardamon, cloves, roasted coconut shred and spices.

Chicken Kolhapuri	\$22.99	Paneer Kolhapuri	\$20.99
Fish Kolhapuri	\$24.99	Prawns Kolhapuri	\$24.99

Theeyal Curry 🍴🍷

Roasted coconut base, Dry red chilli, turmeric, curry leaves, mustard seeds, fenugreek, tamarind extract and spices.

Mushroom Theeyal	\$20.99	Ulli {Shallot onions}	\$22.99
Prawns Theeyal	\$24.99	Calamari Theeyal	\$24.99

Naan Bread {Parotta}

Classic South Indian flaky, layered crispy bread made of refined baker's flour.

Plain	\$3.50
Garlic	\$3.99
Onion	\$3.99
Egg	\$4.99
Herbs {Basil, Parsley}	\$4.99
Methi {Fenugreek}	\$4.99
Garlic & Cheese	\$5.49

Fried Rice

<i>Vegatable Fried Rice {Seasoned Vegetables}</i>	\$19.99
<i>Egg Fried Rice {Egg & Seasoned Vegetables}</i>	\$20.99
<i>Chicken Fried Rice {Egg, Chicken & Seasoned Vegetables}</i>	\$22.99

Extras

Coconut Chutney	\$3.50	Hot Chutney	\$3.50
Tomato Chutney	\$3.50	White Rice	\$3.50
Tamarind Chutney	\$3.50	Jeera Rice	\$4.99
Mint Chutney	\$3.50	Raita	\$3.50
Coconut Rice	\$5.99	Biryani Rice	\$8.99
Chips	\$5.99	Chicken nuggets {8}	\$5.99
Pappadum{5}	\$3.99	Onion Rings {12}	\$6.49

Vegetarian Special's

Dal Makhani 🌱🌱

\$20.99

Lentils and red kidney beans cooked with onion, tomato, fresh cream, ginger slices and roasted Indian spices.

Panchamal Dal 🌱🌱

\$20.99

Deliberate fusion of five types of lentils, with plentiful of house spices with ginger garlic paste.

Black Chickpea Curry 🌱🌱

\$20.99

Black Chickpea Cooked To Perfection In A Roasted Spices And Coconut Base With Ginger, Garlic And Curry Leaves.

Spinach & potato Curry 🌱🌱

\$20.99

Diced and roasted potato cooked to perfection with onion, spinach, cumin seeds, curry leaves and ginger garlic paste.

Lentil Vegetable Curry 🌱🌱

\$20.99

Seasonal Vegetables And Lentils Cooked With Special Spices Tempered With onions And Mustard Seeds.

Lentil Spinach Curry 🌱🌱

\$20.99

Richness Of Lentils With Freshness Of Spinach On A Coconut, Onion Cumin-Based Gravy.

Mushroom Mutter masala 🌱🌱

\$20.99

Sliced white button mushrooms, green peas, and potatoes cooked in a onion tomato and coconut base with spices.

Eggplant Masala 🌱🌱

\$20.99

This Is Our Chef Special Recipe, Egg Plant Curried With Secret Chef Spices, Ginger, Garlic And Enriched With Coconut Milk.