

INDIAN CHINESE

VEGETABLE FRIED RICE \$16.00

Rice sautéed with cabbage, carrots, spring onions, green peas, green chilli sauce and soy sauce.

GOBI (CAULIFLOWER) MANCHURIAN (DRY/SAUCE) \$18.00

Cauliflower deep fried with corn flour. Mixed in with ginger, garlic, onion, capsicum, red chilli paste and soy sauce.

PANEER CHILLI FRY \$18.00

Cottage cheese sautéed with ginger, garlic, onion, capsicum, tomato sauce and soy sauce finished with spring onions.

CHICKEN CHILLY (DRY/SAUCE) \$20.00

Boneless chicken deep fried in oil and sautéed with spring onions, capsicum, ginger, garlic, green chilli and soy sauce.

CHICKEN MANCHURIAN (DRY/SAUCE) \$20.00

Boneless chicken deep fried in oil and sautéed with ginger, garlic, vinegar, red chilli sauce and finished with spring onions.

CHICKEN SCHEZUWAN FRIED RICE \$18.00

Basmati rice cooked with boneless chicken, ginger, garlic, spring onions, soy sauce finished with spring onions.

CHICKEN HAKKA NOODLES \$18.00

Noodles sautéed with Julian chicken, cabbage, carrots, capsicum, onions, ginger, garlic, soy sauce and finished with spring onions.

VEGETARIAN MANCHURIAN \$18.00

Deep fried balls made from finely chopped veggies, sautéed with spring onions, capsicum, ginger, garlic in soy sauce.

DOSA

PLAIN DOSA \$14.00

Traditional South Indian pan cake made with rice and white lentils. Served with sambar, coconut and tomato chutney.

MASALA DOSA \$18.00

Traditional South Indian pan cake made with rice and white lentils stuffed with spiced mashed potato with onions. Served with sambar, coconut and tomato chutney.

CHICKEN DOSA \$18.00

Traditional South Indian pan cake made with rice and white lentils stuffed with South Indian style spiced chicken. Served with sambar, coconut and tomato chutney.

LAMB DOSA \$18.00

Traditional South Indian pan cake made with rice and white lentils stuffed with spiced lamb mince. Served with sambar, coconut and tomato chutney.

MASALA UTTAPAM \$18.00

South Indian pan cake made with rice and white lentils ground with water, topped with mashed potato, onions and spices served with sambar, coconut and tomato chutney -- 2 pieces.

RICE DISHES

VEGETABLE BIRYANI \$20.00

Basmati rice cooked with mixed vegetables, fried onion, flavoured in Indian spices with mint and yoghurt, served with Raita and special gravy.

CHICKEN BIRYANI \$22.00

Basmati rice cooked with boneless chicken, flavoured in Indian spices with mint and yoghurt, served with Raita and special gravy.

LAMB BIRYANI \$23.00

Basmati rice cooked with tender lamb, fried onion, flavoured in Indian spices with mint and yoghurt, served with raita and special gravy.

JEERA RICE \$7.00

Basmati rice cooked with fried cumin seeds.

VEGETABLE PULAO \$8.00

Basmati rice cooked with mixed vegetables, fried onions, served with fresh coriander

BREADS

PLAIN NAAN \$5.00

Naan is a celebrated leavened bread. It is huge, light, fluffy and chewy. Traditionally cooked in a tandoor oven.

GARLIC NAAN \$6.00

Leavened bread sprinkled with crushed garlic, cooked in tandoori topped with green herbs.

CHEESE NAAN \$6.00

Leavened bread cooked in tandoor topped with cheese and green herbs.

KASHMIRI NAAN \$7.00

Leavened bread baked in tandoor stuffed with coconut, red cherries, nuts and raisins.

AALOO PARANTHA \$7.00

Leavened bread cooked in tandoor stuffed with mashed potatoes, chopped onions, spices, green chilli and fresh coriander.

KEEMA NAAN \$7.00

Leavened bread cooked in tandoor, stuffed with spiced lamb mince.

SIDE DISHES

RAITA \$6.00

sweetened yoghurt mixed with cucumber, carrot and cumin.

PAPADOM \$2.00

Lentil crackers -2 pieces

MINT CHUTNEY \$4.00

Yoghurt mixed with mint, green chillies and spices

MIXED VEGETABLE PICKLE \$4.00

Tangy and spicy pickle with mixed vegetables.

TOSSED SALAD \$8.00

Diced cucumber, tomatoes, carrot, capsicum, onion flavoured with lemon juice, fresh coriander and herbs.

EXTRA RICE \$5.00

Hot steamed basmati rice.

GULAB JAMUN \$6.00

Indian sweet dish made from milk solids, khova and milk products, deep fried in ghee, served in sugar syrup -- 2 pieces.

DRINK

MANGO SMOOTHIE \$7.00

A cool refreshing smoothie made with yoghurt, mango and cardamon .

All curries are served with complimentary Basmati Rice!

Anusha



Indian Takeaways

Open 7 Days

Hours:

4:30pm - 8:30pm



Phone: (04) 567-9190

829 High Street
Lower Hutt

STARTERS

VEGETABLE SAMOSA \$8.00

Triangular pastry shells stuffed with potatoes, mixed veg and spices
- 2 pieces.

ONION BHAJI \$8.00

Onion and silverbeet dipped in spiced chick pea batter deep fried
- 4 pieces.

PANEER PAKORAS \$15.00

Indian cottage cheese dipped in spiced chick pea batter
and deep fried - 6 pieces.

PANEER TIKKA \$15.00

Soft, juicy chunks of Cottage cheese marinated in Tandoori masala and
then grilled with vegetables - 6 pieces.

GOBBI 65 (CAULIFLOWER) \$15.00

Traditional South Indian dish. Cauliflower pieces deep fried sautéed
in curry leaves and Indian spices.

SIZZLING VEGETABLES \$15.00

Mushroom, capsicum, cauliflower, broccoli and potato tossed with a
flavour of garlic and white pepper

PANEER KATHI ROLL \$15.00

Rumali Roti wrapped with cottage cheese, onions, tomatoes,
capsicum, lettuce and Indian spices with fresh coriander.

TANDOORI CHICKEN

HALF: ONE LEG, ONE BREAST \$18.00

FULL: TWO LEGS, TWO BREAST \$25.00

Chicken marinated in yoghurt, seasoned with
tandoori masala and spices, skewered and cooked in tandoor.

CHICKEN TIKKA \$18.00

Boneless chicken marinated in yoghurt and seasoned
with tandoori masala, then skewered and cooked in tandoor.
Served with salad & mint chutney - 6 pieces.

CHICKEN 65 \$18.00

Boneless chicken pieces battered in a south Indian style way and deep
fried, can be medium or spicy.

MALAI MURGH TIKKA \$18.00

Boneless chicken marinated in yoghurt, cheese, saffron, herbs and spices and
then skewered and cooked in tandoor - 6 pieces.

RESHMI KEBAB \$18.00

Chicken mince marinated in cheese, egg and spices then skewered
and cooked in tandoor, served with salad and mint sauce - 6 pieces.

SEEKH KEBAB \$18.00

Lamb mince marinated with egg and Indian spices then
skewered and cooked in tandoor, served with salad and mint sauce -6 pieces.

CHICKEN KATHI ROLL \$18.00

Rumali roti wrapped with grilled chicken, onion, tomatoes, capsicum,
lettuce and Indian spices with fresh coriander.

TANDOORI PRAWNS \$18.00

Jumbo prawns marinated in yoghurt seasoned with tandoori masala then
skewered and cooked in tandoor, served with salad and mint sauce - 12 pieces.

CHICKEN DISHES

HALF – \$16.00 WHOLE – \$22.00

BUTTER CHICKEN \$22.00

Tandoori boneless chicken cooked in a tomato & cashew nut base, blended with
cream for a buttery flavour and smooth texture.

CHICKEN TIKKA MASALA \$22.00

Tandoori boneless chicken cooked in a tomato-based gravy, with a blend of
aromatic Indian spices. Garnished with coriander.

CHICKEN KORMA \$22.00

Traditionally a mild creamy dish cooked in a white sauce made from almonds,
cashew nuts and spices.

CHICKEN MADRAS \$22.00

A South Indian dish with a coconut base, cooked with onions, ginger, garlic and
spices. Garnished with grated coconut

CHICKEN VINDALOO \$22.00

A spicy & tangy dish, cooked with red chillies, hot vindaloo sauce and spices.
A famous dish from Goa.

MANGO CHICKEN \$22.00

Boneless pieces of chicken cooked in a rich, mild, sweet
mango flavoured gravy

CHICKEN AFGHANI \$22.00

Boneless chicken cooked in a sweet & creamy cashew nut gravy.

CHICKEN KADAI \$22.00

Tandoori boneless chicken cooked with onions, tomatoes, capsicum
and brown gravy garnished with fresh coriander.

CHICKEN SAAGWALA \$22.00

Tandoori boneless chicken in a spinach gravy with garlic and Indian spices
garnished with julienne ginger.

CHICKEN CAFREAL \$22.00

Tandoori boneless chicken cooked in a mint, coriander, ginger,
garlic & spinach gravy.

CHICKEN JALFREZI \$22.00

Tandoori boneless chicken cooked with onions, tomatoes and capsicum in a
brown sauce, finished with coriander

VEGETARIAN DISHES

HALF – \$15.00 WHOLE – \$20.00

PANEER MAKHANI \$20.00

Cubes of cottage cheese cooked in a buttery tomato cashew nut gravy.

DAAL MAKHANI \$20.00

Black lentils and kidney beans cooked with tomatoes, spices and
finished with cream.

CHANA MASALA \$20.00

Chickpeas cooked with ginger, garlic, onions and tomatoes, finished
with freshly ground spices and coriander, giving the dish its unique
North Indian flavour.

KADAI PANEER \$20.00

Dices of cottage cheese, capsicum, tomatoes and onions cooked with
brown gravy and finished with coriander.

PALAK PANEER \$20.00

Cottage cheese cubes cooked in spinach and spices garnished
with ginger and cream.

VEGETABLE KORMA \$20.00

A combination of vegetables cooked in creamy cashew nut gravy.

DAAL FRY \$20.00

Yellow lentils cooked with cumin seeds, ginger, garlic, tomatoes, onions
and turmeric.

AALOO CAPSICUM \$20.00

Cubes of potato, in an onion tomato based with gravy, with capsicum
cumin seeds, garlic and finished with fresh coriander.

MALAI KOFTA \$20.00

Deep fried balls made of potato and cottage cheese in a smooth, rich
and creamy gravy, made from cashew nuts.

AALOO GOBBI \$20.00

Diced potatoes and cauliflower in a onion and tomato gravy with
spices, and garnished with coriander.

SHAHI PANNER \$20.00

Cubes of cottage cheese cooked in a creamy cashew nut gravy, with onions and
spices.

CHOLE BHATURE \$18.00

Spiced chick pea curry served with deep-fried bread, comes with pickle and raita.

LAMB DISHES

HALF – \$18.00 WHOLE – \$23.00

LAMB ROGANJOSH \$23.00

Tender pieces of lamb cooked with roasted and crushed spices in a traditional
Indian style with tomato flavour finished with coriander

LAMB MADRAS \$23.00

A South Indian dish with a coconut base, cooked with onions, ginger, garlic and
spices. Garnished with grated coconut

LAMB KORMA \$23.00

Tender lamb cooked in a creamy white sauce with a blend of
cashew nuts and spices.

LAMB VINDALOO \$23.00

A famous dish from Goa made from lamb pieces cooked with red chillies, hot
vindaloo sauce and spices.

LAMB SAAGWALA \$23.00

Tender lamb cooked with Indian spices in a rich spinach gravy with garlic and
Indian spices garnished with julienne ginger.

LAMB JALFREZI \$23.00

Tender lamb cooked with onions, tomatoes and capsicum in a brown
sauce, finished with coriander

PRAWNS

HALF – \$18.00 - WHOLE – \$24.00

MALVARI PRAWNS \$24.00

Traditional South Indian dish cooked with grounded coconut, coconut
milk, Indian spices with curry leaves and mustard seeds.

PRAWNS MASALA \$24.00

Prawns marinated in ginger, garlic, lemon juice cooked with onion
and tomato gravy finished with fresh coriander.

PRAWNS VINDALOO \$24.00

A spicy & tangy dish, cooked with red chillies, hot vindaloo sauce and spices. A
famous dish from Goa.