

**LUNCH
MENU**

Curry Delight

Indian Restaurant

*Real Indian, Real Taste***Fully Licensed, BYO Wine Only**

Ph 07 828 6980

Lunch: 11am - 2pm
(Monday - Friday)

Entrees

Onion Bhaji Onion ring dipped in Chickpeas flour and deep fried.	\$6.00
Mixed Pakora Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.	\$6.00
Vegetable Samosa A delightful triangular pastry filled with potatoes and peas then fried golden brown.	\$7.00
Samosa Chat A combination of samosa (Triangular Potato Pastry) adding Chana Masala (Chickpea Curry) served with freshly cut veggies topping and yogurt.	\$14.00
Paneer Aloo Tikki An interesting mixture of potatoes homemade cottage cheese, onions and fresh coriander made into patties and deep fried. Necessary for all vegetarians.	\$12.00
Aloo Tikki Chat Aloo tikki is basically mashed potato patties mixed with various herbs and spices, deep fried, served in yoghurt. chutney spicy sauce.	\$14.00
Paneer Pakora Homemade cottage cheese, spiced, dipped in chickpeas batter and deep fried.	\$14.00
Vegetarian Sizzler Mix Platter for Two A delicious selection of vegetarian entry Samosa, Mixed Pakora, Onion Bhaji to share with dipping sauce.	\$16.00
Delight Mixed Platter for Two A selection of four entry Samosa, Mixed Pakora, Chicken Tikka and Lamb Seek Kebab served with dipping sauce.	\$20.00
Chicken Lollipop Chicken lollipop is, essentially a frenched chicken winglet, where in the meat is cut loose from the bone end and pushed down creating a lollipop appearance. It is usually served hot Garlic sauce.	\$14.00
Chicken Tikka Boneless chicken pieces marinated in yogurt and spices overnight, then cooked in tandoori oven.	\$14.00

Tandoori Chicken Half-\$12.00 Full \$20.00
Chicken pieces marinated with fresh herb and spices overnight then skewered and cooked in tandoori oven, served with mint sauce.**Chicken Pakora** \$14.00
Chicken pieces battered with chickpeas flour, spices and deep fried served with tamarind sauce.**Lamb Seek Kebab** \$14.00
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoori oven, served with mint sauce.

Mains - All \$12.00

All mains are served with rice and made to your choice Of either MILD, MED, HOT OR EXTRA HOT.

Butter Chicken
Tendered boneless pieces of chicken, half cooked in tandoori oven finished in a creamy tomato gravy.**Chicken Punjabi**
Pieces of roasted chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander (Exclusive to our Chef).**Chicken Masala**
Mushroom Masala (Vegetarian)
Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger (Most Recommended).**Chicken Korma**
Lamb Korma
Beef Korma
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.**Chicken Do Piazza**
Lamb Do Piazza
Beef Do Piazza
Do Piazza is an Indian middle eastern cuisine. It is prepared with large amount of onion, garlic, ginger, capsicum, toasted nuts. Onion are added at two stages during cooking, hence the name.**Karahi Chicken**
Karahi Lamb
Karahi Beef
Karahi Paneer(Vegetarian)
Karahi dish came from north Indian Cuisine. Its spicy taste cooked with truss tomato, onion, fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.**Chicken Vindaloo**
Lamb Vindaloo
Beef Vindaloo
Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkani and many other parts of India. It is a Portuguese influence which is cooked with vinegar and blend spices. Rice is a real complement with this dish.**Chicken Hyderabadi**
Lamb Hyderabadi
Beef Hyderabadi
Hyderabadi cuisine also known as Deccani Cuisine, is the native cooking style of Hyderabad people and Nizams. This is cooked with onion, tomato, and yogurt with Mint.**Chicken Saagwala**
Lamb Saagwala
Beef Saagwala
Saag is a leaf based dish eaten in the Indian sub-continent with tandoori naan bread or rice. Key ingredients spinach, cream, and Indian herbs.**Chicken Jalfrezi**
Lamb Jalfrezi
Beef Jalfrezi
Vegetables Jalfrezi
Jalfrezi is a south Asian Indian type cuisine which is cooked with vegetable, spices and with thick onion and tomato gravy and tomato sauce.**Lamb Rogan Josh**
Rogan Josh is an aromatic dish of Persian origin which is one of the signature recipes of Kashmiri Cuisine. This dish robust with flavours of varied spices.**Chicken Madras**
Lamb Madras
Beef Madras
Madras dish belongs from the one of the city called Madras (Chennai). This dish is cooked in the onion, tomato, coconut, south Indian herbs, and curry leaf.

Vegetarian Delights - All \$12.00

Veg Korma
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.**Butter Vegetable**
Seasonal vegetable cooked in a creamy tomato gravy.**Butter Paneer**
Homemade cottage cheese cubes cooked in a creamy tomato gravy.**Saag Paneer**
Homemade cottage cheese cooked in spinach and spices.**Mix Vegetable**
Seasonal mix vegetable cooked in onion and tomato gravy.**Aloo Gobi**
Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.**Aloo Capsicum**
Boiled potato cooked with capsicum, onion, tomato, and spices.**Bombay Potatoes**
Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.**Mushroom Mutter Malai**
Mushroom and green peas cooked in cashew net gravy.**Paneer/ Aloo Mutter**
Homemade cheese or green peas and potato cooked in aromatic Indian spices and onion tomato gravy (chefs Exclusive).**Dal Makhani**
Black lentil and kidney beans cooked in tomato Indian spices and butter cream.**Channa Masala**
Chickpeas cooked in fresh onion, tomatoes, ginger, garlic with authentic Indian spice.**Tadka Dal**
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes, and turmeric.**Subz Miloni**
Mixed vegetables cooked in spinach and spices.

Biryani - Small - \$12.00 Large \$19.00

Biryani (Your Choice) served with Raita
Choice of Chicken/ Vegetable or Lamb
Basmati rice cooked with herbs and spices.

Tandoori Naan Breads

Plain Naan Traditional Indian bread baked in tandoor oven	\$3.00
Garlic Naan Traditional Indian bread sprinkled with garlic, and baked in Tandoor oven.	\$4.00
Butter Naan Traditional Indian bread baked in Tandoor oven with butter	\$5.00
Cheese Naan Traditional Indian bread stuffed with cheese and bake in Tandoor oven.	\$5.50
Cheese and Garlic Naan Traditional Indian bread stuffed with cheese, sprinkled with garlic and baked in Tandoor oven.	\$6.00
Chicken Naan (Chefs Exclusive) Traditional Indian bread with a stuffing of mildly spiced chicken.	\$6.00
Keema Naan Traditional Indian bread stuffed with lamb minced and baked in Tandoor oven.	\$6.00
Peshwari Naan Traditional Indian bread stuffed with dry fruits and coconuts and baked in Tandoor oven.	\$6.00
Potato/Onion/Paneer Kulcha Traditional bread stuffed with potatoes/onion/homemade cheese, spiced, and baked in Tandoor oven.	\$6.00
Roti Whole wheat flour bread baked in Tandoor oven.	\$3.00
Laccha Parantha Indian whole wheat flour bread with layers baked in Tandoor oven.	\$6.00

Sides

Mango Chutney or Pickles	\$3.00
Raita	\$4.00
Papadoms (4pcs)	\$2.00
Green Salad	\$6.00

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