



# Curry Delight Indian Restaurant

*Real Indian, Real Taste*

## Takeaway Menu

7 Days from  
4.30pm to 8.30pm

### Order Online

[www.currydelight.co.nz](http://www.currydelight.co.nz)

or

### Phone us to order

(07) 889 4087

139 Thames Street, Morrinsville

Payment: Paywave Only

Our other branch - Huntly  
111 Main Street, Ph. (07) 828 6980

<b>Butter Vegetables</b> Seasonal vegetables cooked in creamy tomato gravy.	\$17.50
<b>Butter Paneer Masala</b> Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	\$17.50
<b>Saag Paneer</b> Homemade cottage cheese cooked in spinach and spices.	\$17.50
<b>Mix Vegetables</b> Seasonal mix vegetables cooked in onion and tomato gravy.	\$17.50
<b>Aloo Gobi</b> Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.	\$17.50
<b>Aloo Capsicum</b> Boiled potato cooked with capsicum, onion, tomato, and spices.	\$17.50
<b>Bombay Potatoes</b> Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.	\$17.50
<b>Malai Kofta</b> Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy..	\$17.50
<b>Paneer/ Aloo Mutter</b> Homemade cheese or green peas and potato cooked in aromatic Indian spices and onion tomato gravy (Chef's Exclusive).	\$17.50
<b>Dal Makhani</b> Black lentil and kidney beans cooked in tomato Indian spices and butter cream.	\$17.50
<b>Chana Masala</b> Chickpeas cooked in fresh onion, tomatoes, ginger, and garlic with authentic Indian spice.	\$17.50
<b>Tadka Dal</b> Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes, and turmeric.	\$17.50
<b>Subz Miloni</b> Mixed vegetables cooked in spinach and spices.	\$17.50

## Rice, Biryani

<b>Plain rice</b> Steamed basmati rice.	S- \$5.00   L - \$7.00
<b>Biryani (Your Choice) served with Raita</b> Choice of Chicken/ Vegetable, Lamb or Prawn Basmati rice cooked with herbs and spices.	S - \$12.00   L - \$19.00

## Tandoori Naan Breads

<b>Plain Naan</b> Traditional Indian bread baked in tandoor oven.	\$3.00
<b>Garlic Naan</b> Traditional Indian bread sprinkled with garlic, and baked in tandoor oven	\$4.00
<b>Butter Naan</b> Traditional Indian bread baked in tandoor oven with butter	\$5.00

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

## Sides

<b>Papadoms (4pcs)</b>	\$2.00
<b>Raita</b>	\$4.00
<b>Mango Chutney or Pickles</b>	\$3.00

## Kids Menu

<b>Hot Chips</b>	\$6.00
<b>Fish Fingers and Chips</b>	\$9.50
<b>Chicken Nuggets and Chips</b>	\$9.50
<b>Butter Chicken Sauce</b>	Small \$10.50   Large \$17.50
<b>Kids Butter Chicken</b>	\$12.00

## Desserts

<b>Gulab Jamun (3pcs)</b> Creamed milk dumplings served in hot sugar syrup.	\$6.00
<b>Mango Kulfi</b> Mango flavoured homemade ice-cream.	\$5.00

We serve mild, medium, hot or extra hot. All Mains are served with rice. Good things take time, if you are in a hurry please let your friends know. All dishes are MSG free (excluding Indo Chinese Fusion) All Mains are gluten free  
- Please ask our staff for more information

## Entrees

<b>Onion Bhaji</b> Onion ring dipped in chickpea flour and deep fried.	<b>\$6.00</b>
<b>Mixed Pakora</b> Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.	<b>\$6.00</b>
<b>Vegetable Samosa (2pcs)</b> A delightful triangular pastry filled with potatoes and peas then fried golden brown.	<b>\$7.00</b>
<b>Paneer Aloo Tikki (5pcs)</b> An interesting mixture of potatoes homemade cottage cheese, onions and fresh coriander made into patties and deep fried. Necessary for all vegetarians.	<b>\$12.00</b>
<b>Vegetarian Sizzler Mix Platter for Two</b> A delicious selection of vegetarian entrees - samosa, mixed pakora, onion bhaji to share with dipping sauce.	<b>\$16.00</b>
<b>Delight Mixed Platter for Two</b> A selection of four entrees - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.	<b>\$20.00</b>
<b>Sizzler Mixed Platter for Two - Non Vegetarian</b> A combination of entrees - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.	<b>\$22.00</b>
<b>Chicken Tikka</b> Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.	<b>\$14.00</b>
<b>Tandoori Chicken</b> Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.	<b>Half \$12.00   Full \$20.00</b>
<b>Chicken Pakora</b> Chicken pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.	<b>\$14.00</b>
<b>Lamb Seekh Kebab</b> Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.	<b>\$14.00</b>

## Indo Chinese Fusion

All dishes served with optional Dry, Gravy, Semi Gravy  
As served MILD, MED, HOT, EXTRA HOT

<b>Chilli Paneer</b> Homemade cottage cubs cooked with onion, capsicum, and soya sauce.	<b>\$17.50</b>
<b>Chilli Chicken</b> Boneless chicken pieces cooked with onion, capsicum and soya sauce.	<b>\$20.00</b>

<b>Garlic Chicken</b> Boneless chicken pieces battered in corn flour and Chinese herbs, deep fried finished with hot garlic sauce.	<b>\$20.00</b>
<b>Chicken 65</b> Chicken 65 is a spicy, deep-fried chicken dish originating from Chennai, India. The flavour of the dish can be attributed to red chillies, yogurt, curry leaves and basic Chinese sauce.	<b>\$20.00</b>
<b>Garlic Prawn</b> Battered prawn deep fried cooked in basic garlic sauce.	<b>\$22.00</b>

## Mains

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

<b>Butter Chicken</b> Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy.	<b>\$20.00</b>
<b>Chicken Punjabi</b> Pieces of roasted chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander (Exclusive to our Chef).	<b>\$20.00</b>
<b>Mango Chicken</b> Chicken cooked with harmoniously with mango pulp.	<b>\$20.00</b>
<b>Mushroom Masala (Vegetarian)</b> Fish Masala Prawn Masala Chicken Tikka Masala	<b>\$17.50 \$22.00 \$22.00 \$20.00</b>
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).	
<b>Beef Korma</b> Lamb Korma Chicken Korma	<b>\$20.50 \$21.50 \$20.00</b>
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.	
<b>Beef Do Piazza</b> Lamb Do Piazza Chicken Do Piazza	<b>\$20.50 \$21.50 \$20.00</b>
Do Piazza is an Indian Middle Eastern cuisine. It is prepared with large amount of onion, garlic, ginger, capsicum, toasted nuts. Onions are added at two stages during cooking, hence the name.during cooking,	

<b>Karahi Paneer (Vegetarian)</b> Karahi Prawn Karahi Beef Karahi Lamb Karahi Chicken	<b>\$17.50 \$22.00 \$20.50 \$21.50 \$20.00</b>
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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.

<b>Prawn Vindaloo</b> Beef Vindaloo Lamb Vindaloo Chicken Vindaloo	<b>\$22.00 \$20.50 \$21.50 \$20.00</b>
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.	
<b>Beef Hyderabad</b> Lamb Hyderabad Chicken Hyderabad	<b>\$20.50 \$22.00 \$20.00</b>
Hyderabad cuisine also known as Deccani Cuisine is the native cooking style of Hyderabad people and Nizams. This is cooked with onion, tomato, yogurt and mint.	

<b>Prawn Saagwala</b> Beef Saagwala Lamb Saagwala Chicken Saagwala	<b>\$22.00 \$20.50 \$21.50 \$20.00</b>
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.	

<b>Vegetables Jalfrezi</b> Prawn Jalfrezi Beef Jalfrezi Lamb Jalfrezi Chicken Jalfrezi	<b>\$17.50 \$22.00 \$20.50 \$21.50 \$20.00</b>
Jalfrezi is a south Asian Indian type cuisine which is cooked with vegetable, spices and with thick onion and tomato gravy and tomato sauce.	

<b>Lamb Rogan Josh</b>	<b>\$21.50</b>
Rogan Josh is an aromatic dish of Persian origin which is one of the signature recipes of Kashmiri Cuisine. This dish is robust with flavours of varied spices.	

<b>Beef Madras</b> Lamb Madras Chicken Madras	<b>\$20.50 \$21.50 \$20.00</b>
Madras dish belongs from one of the cities called Madras (Chennai). This dish is cooked in the onion, tomato, coconut, south Indian herbs, and curry leaf.	

<b>Fish Curry</b> Chicken Curry	<b>\$22.00 \$20.00</b>
Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.	

<b>Prawn Malawari</b>	<b>\$22.00</b>
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.	

## Vegetarian Delights

<b>Vegetable Korma</b>	<b>\$17.50</b>
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.	