

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

<b>RICE, BIRYANI, AND PULAO</b>	
<b>Plain rice</b>	Small - \$5.00 Large \$7.00
Steamed basmati rice.	
<b>Biryani (Your Choice) served with Raita</b>	Small - \$12.00 Large \$19.00
Choice of Chicken/ Vegetable, Lamb or Prawn Basmati rice cooked with herbs and spices.	
<b>Jeera Pulao</b>	\$8.00
Basmati rice cooked with cumin seeds and butter	
<b>Peas Pulao</b>	\$8.00
Basmati rice cooked with peas and spices	

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

<b>Cheese Naan</b>	\$5.50
Traditional Indian bread stuffed with cheese and bake in tandoor oven.	
<b>Cheese and Garlic Naan</b>	\$6.00
Traditional Indian bread stuffed with cheese, sprinkled with garlic and baked in tandoor oven.	
<b>Chicken Naan (Chefs Exclusive)</b>	\$6.00
Traditional Indian bread with a stuffing of mildly spiced chicken.	
<b>Keema Naan</b>	\$6.00
Traditional Indian bread stuffed with lamb minced and baked in tandoor oven.	
<b>Peshwari Naan</b>	\$6.00
Traditional Indian bread stuffed with dry fruits and coconuts and baked in tandoor oven.	
<b>Potato/Onion/Paneer Kulcha</b>	\$6.00
Traditional bread stuffed with potatoes/onion/homemade cheese, spiced, and baked in tandoor ovens.	
<b>Roti</b>	\$3.00
Whole wheat flour bread baked in tandoor oven.	
<b>Laacha Parantha</b>	\$6.00
Indian whole wheat flour bread with layers baked in tandoor oven.	
<b>Mint Parantha</b>	\$6.00
Indian whole wheat flour bread with layers baked in tandoor oven with mint flavour.	
<b>SIDES</b>	
<b>Mango Chutney or Pickles</b>	\$3.00
<b>Raita</b>	\$4.00
<b>Papadoms (4pcs)</b>	\$2.00
<b>Green Salad</b>	\$6.00
<b>KIDS MENU</b>	
<b>Kids Butter Chicken</b>	\$12.00
<b>Butter Chicken Sauce</b>	Small \$10.50 Large \$17.50
<b>Chicken Nuggets and Chips</b>	\$9.50
<b>Fish Fingers and Chips</b>	\$9.50
<b>Hot Chips</b>	\$6.00
<b>DESSERTS</b>	
<b>Gulab Jamun (3pcs)</b>	\$6.00
Creamed milk dumplings served in hot sugar syrup.	
<b>Mango Kulfi</b>	\$5.00
Mango flavoured homemade ice-cream.	

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 our friendly staff know.  
All dishes are MSG free (excluding Indo Chinese Fusion)  
All Mains are gluten free.  
- Please ask our staff for more information.



Curry Delight  
Indian Restaurant  
Real Indian, Real Taste  
Fully Licensed, BYO Wine only

**LUNCH SPECIAL**  
\$12 (Excluding seafood and Tandoori's)  
**Dine-in & Takeaway**

**Opening Hours**  
Lunch: 11.00am-2.00pm (Monday to Friday)  
Dinner: 5.00pm-9.00pm (7 Days)

Phone: (07) 889 4087  
139 Thames Street • Morrinsville

- Private Functions • Group Bookings
- Outdoor Catering • Gift Vouchers available
- Try our Monthly Specials

Our other Branch - Huntly 111 Main Street, Phone: (07) 8286980  
[www.currydelight.co.nz](http://www.currydelight.co.nz)

<b>ENTREES</b>	
<b>Onion Bhaji</b>	\$6.00
Onion ring dipped in chickpea flour and deep fried.	
<b>Mixed Pakora</b>	\$6.00
Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.	
<b>Vegetable Samosa (2pcs)</b>	\$7.00
A delightful triangular pastry filled with potatoes and peas then fried golden brown.	
<b>Samosa Chat</b>	\$14.00
It is combination of samosa (triangular potato pastry) adding chana masala (chickpea curry) served with freshly cut veggies topping and yogurt.	
<b>Paneer Aloo Tikki (5pcs)</b>	\$12.00
An interesting mixture of potatoes homemade cottage cheese, onions and fresh coriander made into patties and deep fried. Necessary for all vegetarians.	
<b>Aloo Tikki Chat</b>	\$14.00
Aloo tikki is basically mashed potato patties mixed with various herbs and spices, deep fried, served in yoghurt, chutney spicy sauce.	
<b>Aloo Chat</b>	\$8.00
A tangy and spicy mix of potato cubes, diced cucumber, tomato, and onion seasoned with cumin powder and chat masala.	
<b>Paneer Pakora</b>	\$14.00
Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.	
<b>Vegetarian Sizzler Mix Platter for Two</b>	\$16.00
A delicious selection of vegetarian entrees - samosa, mixed pakora, onion bhaji to share with dipping sauce.	
<b>Delight Mixed Platter for Two</b>	\$20.00
A selection of four entrees - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.	
<b>Sizzler Mixed Platter for Two - Non Vegetarian</b>	\$22.00
A combination of entrees - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.	
<b>Chicken Lollipop (6pcs)</b>	\$14.00
Chicken lollipop is, essentially a frenched chicken winglet, where the meat is cut loose from the bone end and pushed down creating a lollipop appearance. It is usually served hot with a garlic sauce.	
<b>Chicken Tikka</b>	\$14.00
Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.	
<b>Tandoori Chicken</b>	Half-\$12.00 Full \$20.00
Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.	
<b>Chicken Pakora</b>	\$14.00
Chicken pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.	
<b>Lamb Seekh Kebab</b>	\$14.00
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.	
<b>Fish Pakora</b>	\$17.00
Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.	
<b>Golden Fried Prawn (8pcs) (Chef's Special)</b>	\$20.00
Prawn battered with corn flour, spices and deep fried served with hot garlic sauce.	
<b>SET MENU</b>	
<b>Vegetarian Banquet for Two</b>	\$48.00
Entrees - two samosa, two mix pakora, onion bhaji, Mains - vegetable korma, saag paneer, chana masala, rice, and plain naan	
<b>Delight Banquet for Two</b>	\$68.00

Entrees - two samosa, two mix pakora, two chicken tikka pieces, two lamb seekh kebab pieces. Mains - butter chicken, lamb rogan josh, beef vindaloo, vegetable korma, rice and plain naan	
<b>INDO CHINESE FUSION</b>	
All dishes served with optional Dry, Gravy, Semi Gravy As served MILD, MED, HOT, EXTRA HOT	
<b>Chilli Paneer</b>	\$17.50
Homemade cottage cubes cooked with onion, capsicum, and soya sauce.	
<b>Vegetable Manchurian</b>	\$17.50
Mixed vegetable balls deep fried and tossed in a delicious base of chillies, ginger, garlic, and basic Chinese sauces.	
<b>Chilli Chicken</b>	\$20.00
Boneless chicken pieces cooked with onion, capsicum and soya sauce.	
<b>Garlic Chicken</b>	\$20.00
Boneless chicken pieces battered in corn flour and Chinese herbs, deep fried finished with hot garlic sauce.	
<b>Chicken Honey Lollipop</b>	\$18.00
Chicken lollipop is, essentially a frenched chicken winglet, where the meat is cut loose from the bone end and pushed down creating a lollipop appearance. It is usually served with honey and hot garlic sauce.	
<b>Chicken 65</b>	\$20.00
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>Fish N Hot Garlic Sauce</b>	\$22.00
Boneless fish pieces deep fried and cooked with onion, capsicum, and hot garlic sauce.	
<b>Garlic Prawn</b>	\$22.00
Battered prawn deep fried cooked in basic garlic sauce.	
<b>RICE</b>	
<b>Vegetable Fried Rice</b>	\$9.00
Boiled rice finished in wok with vegetables, soya sauce and Chinese herbs.	
<b>Chicken Fried Rice</b>	\$11.00
Boiled rice finished in wok with chicken, vegetable, soya sauce and Chinese herbs.	
<b>Prawn Fried Rice</b>	\$14.00
Boiled rice finished in wok with prawn, vegetables, soya sauce and Chinese herbs.	
<b>MAINS</b>	
All mains are served with rice and made to your choice Of either MILD, MED, HOT OR EXTRA HOT.	
<b>Butter Chicken</b>	\$20.00
Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy.	
<b>Chicken Punjabi</b>	\$20.00
Pieces of roasted chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander (Exclusive to our Chef).	
<b>Mango Chicken</b>	\$20.00
Chicken cooked with harmoniously with mango pulp.	
<b>Chicken Tikka Masala</b>	\$20.00
<b>Prawn Masala</b>	\$22.00
<b>Fish Masala</b>	\$22.00
<b>Mushroom Masala (Vegetarian)</b>	\$17.50
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>Chicken Korma</b>	\$20.00
<b>Lamb Korma</b>	\$21.50
<b>Beef Korma</b>	\$20.50
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.	
<b>Chicken Do Piazza</b>	\$20.00
<b>Lamb Do Piazza</b>	\$21.50
<b>Beef Do Piazza</b>	\$20.50
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.	
<b>Karahi Chicken</b>	\$20.00
<b>Karahi Lamb</b>	\$21.50
<b>Karahi Beef</b>	\$20.50
<b>Karahi Prawn</b>	\$22.00
<b>Karahi Paneer (Vegetarian)</b>	\$17.50
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>Chicken Vindaloo</b>	\$20.00
<b>Lamb Vindaloo</b>	\$21.50
<b>Beef Vindaloo</b>	\$20.50
<b>Prawn Vindaloo</b>	\$22.00
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>Chicken Hyderabad</b>	\$20.00
<b>Lamb Hyderabad</b>	\$22.00
<b>Beef Hyderabad</b>	\$20.50
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>Chicken Saagwala</b>	\$20.00
<b>Lamb Saagwala</b>	\$21.50
<b>Beef Saagwala</b>	\$20.50
<b>Prawn Saagwala</b>	\$22.00
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>Chicken Jalfrezi</b>	\$20.00
<b>Lamb Jalfrezi</b>	\$21.50
<b>Beef Jalfrezi</b>	\$20.50
<b>Prawn Jalfrezi</b>	\$22.00
<b>Vegetables Jalfrezi</b>	\$17.50
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>	\$21.50
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>Chicken Madras</b>	\$20.00
<b>Lamb Madras</b>	\$21.50
<b>Beef Madras</b>	\$20.50
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>Chicken Curry</b>	\$20.00
<b>Fish Curry</b>	\$22.00
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>	\$22.00
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.	