

Vegetarian Delights

Palak Paneer Homemade cottage cheese cooked in spinach and spices.	21	CHEF SPECIALS
Mutter Paneer Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy (Chef's Exclusive) .	21	
Karahi Paneer 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.	21	
Butter Paneer Masala Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	21	
Paneer Makhnawala (Indian Style) (New) Cottage cheese pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style	21	
Dal Makhani Black lentil and kidney beans cooked in tomato Indian spices and butter cream.	19	
Yellow Dal Tadka (NEW) Yellow lentils slow-cooked and tempered with onion, ginger, garlic, tomatoes and cumin.	19	
Chana Masala DF Chickpeas cooked in onion, tomatoes, ginger, and garlic with authentic Indian spice.	19	
Mutter Mushroom Mushroom and green peas cooked in cashew nut gravy.	19	
Mushroom Masala 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)	19	
Malai Kofta Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy.	19	
Vegetable Korma Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.	19	
Mix Vegetables Mix vegetables cooked in onion and tomato gravy.	19	
Aloo Gobi DF Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.	19	
Bombay Aloo DF Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.	19	
Masala Soya Chaap Soya bean chaap cooked in Tandoor and finished in our chef's special masala sauce.	18	
Makhani Soya Chaap Soya bean chaap cooked in tomato, creamy gravy, in Indian style.	18	

Indo Chinese Fusion

Veg or Chicken Noodles (NEW)	12 14
Veg Spring Rolls (NEW)	12
Chilli Paneer V DF	21
Vegetable Manchurian V DF	18
Chicken Manchurian	24
Chicken Lollipops DF	16
Chicken Honey Lollipops DF	18
Chilli Chicken DF	24
Garlic Chicken DF	24
Vegetable Fried Rice (NEW) DF	10
Chicken Fried Rice DF	12

Tandoori Naan Breads

Plain Naan	4	Peshwari Naan	6
Garlic Naan	4.5	Chocolate Naan	6
Chilli Garlic Naan	5.5	Keema Naan	6
Butter Naan	5	Potato Kulcha	6
Cheese Naan	5.5	Roti	4
Cheese and Garlic Naan	6	Laccha Parantha	5
Chicken Naan	6	Aloo Parantha	6

Kids Menu

Kids Butter Chicken	14	Fish Bites and Chips	9
Butter Chicken Sauce	L 19 S 12	Hot Chips	6
Chicken Nuggets and Chips	9	Loaded Fries	10

Dessert

Gulab Jamun (3pcs) Creamed milk dumplings served in hot sugar syrup.	6
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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. Vegan and Dairy Free on request. Please ask our friendly staff for more information.

2026



Curry Delight Indian Restaurant

Real Indian, Real Taste

— since 2011 —

**Fully Licensed, BYO Wine Only
TAKEAWAY MENU**

OPENING HOURS

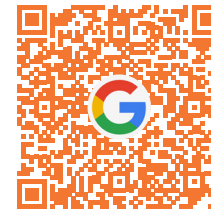
LUNCH | TUESDAY - FRIDAY
11.00am to 2.00pm (4 Days)

DINNER | MONDAY - SUNDAY
5.00pm to 9.00pm (7 Days)

MORRINSVILLE RESTAURANT
139 Thames Street, Morrinsville

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