



Curry Delight

Indian Restaurant

Real Indian, Real Taste

since 2011

Fully Licensed, BYO Wine Only

Opening Hours

Lunch: 11am to 2pm (Tuesday to Saturday)

Dinner: 5pm-9pm (Tuesday to Sunday)

Monday Closed | Public holidays are subject to change

Morrinsville

139 Thames Street
Phone: (07) 899 4087

Huntly

111 Main Street
Phone: (07) 828 6980

www.currydelight.co.nz



VEG SAMOSA



TANDOORI CHICKEN



PANEER PAKODA



MIXED PAKODA



ONION BHAJI



FISH PAKODA



GOLDEN FRIED PRAWN



CHICKEN LOLLIPOP



CHICKEN TIKKA



LAMB SEEKH KEBAB



PANEER ALOO TIKKI



DELIGHT MIXED PLATTER



NON VEG MIX PLATTER



VEG MIXED PLATTER

STARTERS

Onion Bhaji V DF	8.00
Onion ring dipped in chickpea flour and deep fried.	
Mixed Pakora (4 pcs) V DF	8.00
Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.	
Vegetable Samosa (2pcs) V DF	8.00
A delightful triangular pastry filled with potatoes and peas then fried golden brown	
Loaded Fries (Chef Recommended)	10.00
Fries served with melted cheese, chopped onion, and our all time favourite butter chicken sauce	
Peanut Masala Papadum V DF (New)	12.00
Poppadum filled with Diced Tomatoes, Cucumber, Onions, Green Chilly, Coriander, Peanuts and Lemon	
Paneer Aloo Tikki (6pcs) V	12.00
An interesting mixture of potatoes homemade cottage cheese, onions and fresh coriander made into patties and deep fried. Necessary for all vegetarians.	
Paneer Pakora (6pcs) V	15.00
Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.	
Paneer Tikka Achari (New)	12.00
Cottage cheese marinated overnight in yoghurt, Achari spices (Spicy and slightly Tangy Flavour) and roasted over Charcoal.	
Paneer Tikka Saffron (New)	12.00
Cottage cheese marinated in Cheese, Cashew, Chef Secret Sauce and Roasted in Tandoor.	
Vegetarian Sizzler Mix Platter for Two 24.00	
A delicious selection of vegetarian entrées - samosa, mixed pakora, onion bhaji, paneer pakoda to share with dipping sauce.	
Delight Mixed Platter for Two 26.00	
A selection of four entrées - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.	
Non Vegetarian Sizzler Platter for Two 28.00	
A combination of entrées - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.	
Chicken Tikka (4pcs)	12.00
Boneless chicken pieces marinated in yoghurt and spices overnight, and then cooked in tandoor oven.	
Tandoori Chicken	Full 20 Half 12.00
Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.	
Chicken Lollipops DF	12.00
Chicken winglet marinated in indian herbs and spices then deep fried.	
Lamb Seekh Kebab (4pcs) DF	12.00
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.	
Fish Pakora (6pcs) DF	15.00
Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.	
Golden Fried Prawn (6pcs) (Chef's Special) DF	18.00
Prawn battered with corn flour, spices and deep fried served with sweet thai sauce.	

PLATTERS



CHILLI PANEER



GARLIC CHICKEN



CHILLI CHICKEN



CHICKEN FRIED RICE



VEG FRIED RICE

INDO - CHINESE

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

Chilli Paneer V	21.00
Homemade cottage cheese cubes deepfried and cooked with onion, capsicum, and soya sauce.	
Vegetable Manchurian V	20.00
Crispy fried vegetable balls tossed in slightly sweet and sour and hot manchurian sauce with chopped onion and capsicum.	
Honey Chilli Potato	18.00
Crispy fries tossed in honey and white sesame seeds	
Chicken Manchurian	23.50
Crispy fried chicken pieces tossed in slightly sweet and sour and hot manchurian sauce with chopped onion and capsicum.	
Chicken Honey Lollipops	18.00
Deepfried chicken lollipops tossed with honey and sweet chilli sauce.	
Chilli Chicken DF	23.50
Boneless chicken pieces cooked with onion, capsicum and soya sauce.	
Garlic Chicken DF	23.50
Boneless chicken pieces battered in corn flour and Chinese herbs, deep fried finished with hot garlic sauce.	
Vegetable Fried Rice (NEW)	8.00
Boiled rice finished in wok with vegetables, soya sauce and Chinese herbs.	
Chicken Fried Rice	10.00
Boiled rice finished in wok with chicken, vegetable, soya sauce and Chinese herbs.	

RICE AND BIRYANI

Plain Rice	Lrg 7.00 Sml 5.00
Steamed basmati rice.	
Biryani (Your Choice) Served with Raita	
Basmati rice cooked with herbs and spices.	
Vegetarian	Lrg 22 Sml 12
Chicken	Lrg 25 Sml 13
Lamb	Lrg 27 Sml 15

V Vegetarian DF Dairy Free

For Vegan and Gluten Free options - please ask our friendly staff.



MASALA



JALFREZI



KARAHI



LAMB ROGAN JOSH



KORMA



PRAWN MALAWARI



CURRY



HYDERABADI



MADRAS



BUTER CHICKEN



DO PIAZA



MURG MAKHANWALA

CHICKEN

Butter Chicken 24.00

Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy (All time favourite)

Chicken Punjabi 24.00

Pieces of roasted chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander (Exclusive to our Chef)

Murg Makhanwala (Indian Style Butter Chicken) (NEW) 24.00

Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style

Mango Chicken 24.00

Chicken cooked harmoniously with mango pulp.

Chicken Tikka Masala 24.00

Chicken 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 24.00

Chicken Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.

Chicken Do Piazza 24.00

Chicken Do Piazza is an Indian Middle Eastern cuisine. It is prepared with large amount of onion, garlic, ginger and nuts. Onions are added at two stages during cooking, hence the name.

Karahi Chicken 24.00

Karahi Chicken dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.

Chicken Vindaloo ^{DF} 24.00

Chicken Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkan 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 24.00

Chicken Hyderabadi cuisine also known as Deccani Cuisine is the native cooking style of Hyderabadi people and Nizams. This is cooked with onion, tomato, yogurt and mint.

Chicken Saagwala 24.00

Chicken 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 24.00

Chicken Jalfrezi is a south Asian Indian type cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.

Chicken Madras 24.00

Chicken 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.

Chicken Curry ^{DF} 24.00

Chicken Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.

Delight Chicken Curry with Bone (NEW) Half 22 | Full 30

Tandoori chicken cooked in Makhani Creamy tomato gravy. (A must try!)



LAMB

- Lamb Korma** 25.00
Lamb Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.
- Lamb Do Piazza** 25.00
Lamb Do Piazza is an Indian Middle Eastern cuisine. It is prepared with large amount of onion, garlic, ginger and nuts. Onions are added at two stages during cooking, hence the name.
- Karahi Lamb** 25.00
Lamb Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.
- Lamb Vindaloo** ^{DF} 25.00
Lamb Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkan 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.
- Lamb Hyderabadi** 25.00
Lamb Hyderabadi cuisine also known as Deccani Cuisine is the native cooking style of Hyderabadi people and Nizams. This is cooked with onion, tomato, yoghurt and mint.
- Lamb Saagwala** 25.00
Lamb 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.
- Lamb Jalfrezi** 25.00
Jalfrezi is a south Asian Indian type cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.
- Lamb Rogan Josh** ^{DF} 25.00
Lamb 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.
- Lamb Madras** 25.00
Lamb 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.

BEEF

- Beef Korma** 22.00
Beef Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.
- Beef Do Piazza** 22.00
Beef Do Piazza is an Indian Middle Eastern cuisine. It is prepared with large amount of onion, garlic, ginger and nuts. Onions are added at two stages during cooking, hence the name.
- Karahi Beef** 22.00
Beef Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.
- Beef Vindaloo** ^{DF} 22.00
Beef Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkan 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.
- Beef Saagwala** 22.00
Beef 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.
- Beef Madras** 22.00
Beef 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.

SEAFOOD

- Prawn Masala** 25.00
Fish Masala 25.00
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)
- Karahi Prawn** 25.00
Prawn Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion and fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.
- Prawn Jalfrezi** 25.00
Jalfrezi is a south Asian Indian type cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.

^V Vegetarian ^{DF} Dairy Free

For Vegan and Gluten Free options - please ask our friendly staff.



ALOO GOBI



BOMBAY ALOO



**BUTTER PANEER
MASALA**



DAL MAKHANI



KARAHI PANEER



MALAI KOFTA



PALAK PANEER



PANEER MAKHANWALA



**VEGETABLE
KORMA**

Fish Curry DF	25.00
Fish Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.	
Prawn Malawari	25.00
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.	
Butter Prawn	25.00
Succulent prawns cooked in creamy tomato gravy.	

VEGETARIAN

Palak Paneer	21.00
Homemade cottage cheese cooked in spinach and spices.	
Mutter Paneer	21.00
Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy (Chef's Exclusive)	
Karahi Paneer	21.00
Karahi dish came from north Indian Cuisine. Its spicy taste cooked with tomato, onion, fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.	
Paneer Bhurji (NEW)	21.00
Fine Chopped Cottage cheese cooked in tomato, capsicum and onion masala gravy.	
Butter Paneer Masala	21.00
Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	
Paneer Makhanwala (Indian Style) (NEW)	21.00
Cottage cheese pieces cooked in tomato, creamy gravy in Indian style	
Dal Makhani	19.00
Black lentil and kidney beans cooked in tomato Indian spices, butter and cream.	
Yellow Dal Tadka (NEW)	19.00
Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes & cumin.	
Chana Masala DF	19.00
Chickpeas cooked in onion, tomatoes, ginger, and garlic with authentic Indian spice.	
Mutter Mushroom	19.00
Mushroom and green peas cooked in cashew nut gravy.	
Mushroom Masala	19.00
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) .	
Malai Kofta	19.00
Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy.	
Vegetable Korma	19.00
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.	
Mix Vegetables	19.00
Mix vegetables cooked in onion and tomato gravy.	

CHEF'S SPECIALS

V Vegetarian **DF** Dairy Free

For Vegan and Gluten Free options - please ask our friendly staff.



**CHEESE & GARLIC
NAAN**



ALOO PARANTHA



GARLIC NAAN



PLAIN NAAN



BUTTER NAAN



PASHWARI NAAN



ROTI



LACCHA PARANTHA



POTATO KULCHA



CHEESE NAAN

TANDOORI NAAN BREADS

Plain Naan Traditional Indian bread baked in tandoor oven.	4.00
Garlic Naan Traditional Indian bread sprinkled with garlic, and baked in tandoor oven.	4.50
Butter Naan Traditional Indian bread baked in tandoor oven with butter.	5.00
Cheese Naan Traditional Indian bread stuffed with cheese and baked 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 Traditional Indian bread with a stuffing of mildly spiced chicken.	6.00
Peshwari Naan Traditional Indian bread stuffed with dry fruits and coconut and baked in tandoor oven.	6.00
Keema Naan Traditional Indian bread stuffed with lamb minced and baked in tandoor oven.	6.00
Potato Kulcha Traditional Indian bread stuffed with potatoes, spiced, and baked in tandoor oven.	6.00
Roti Whole wheat flour bread baked in tandoor oven.	4.00
Laccha Parantha Indian whole wheat flour bread with layers baked in tandoor oven.	5.00
Aloo Parantha Traditional bread stuffed with potato in whole wheat flour baked in tandoor oven.	6.00

CHEF'S SPECIALS

SIDES

Mango Chutney or Pickles	3.00	Papadoms (4pcs)	3.00
Raita	5.00	Green Salad	6.00
Kachumber Salad	8.00	Onion Salad	5.00

V Vegetarian **DF** Dairy Free

For Vegan and Gluten Free options - please ask our friendly staff.

KIDS MENU

Kids Butter Chicken	16.00
Butter Chicken Sauce	S 12.00 L 19.00
Chicken Nuggets and Chips	9.50
Fish Bites and Chips	9.50
Hot Chips	6.00

DESSERTS

Gulab Jamun (3pcs) Creamed milk dumplings served in hot sugar syrup.	6.00
Mango Kulfi Mango flavoured homemade ice-cream.	6.00
Pista Kulfi (NEW) Pistachio flavoured homemade ice-cream.	6.00
Ice Cream Choice of Vanilla, Chocolate, or Strawberry.	5.00
Special Ice Cream Combination of three flavours of ice-cream served with cream caramel with chocolate sauce.	8.00

Extra Rice

- Any extra rice will be charged as per portion.
- Leftover containers are extra \$1 each.
- 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.

LUNCH MENU

11AM TO 2PM TUESDAY TO SATURDAY

Lunch Special Any curry, rice and papadom	14.00
Vegetarian Combo Any vegetarian curry, rice, naan & soft drink (330ml)	16.00
Delight Combo Any non-vegetarian curry, rice, naan & soft drink (330ml)	18.00
Biryani Lover Any one vegetables, chicken and lamb. Served with mixed Raita and Salan gravy	20.00

Indian Street Food

Chole Bhature Two Bhature served with chickpea curry and raita & salad.	16.00
Poori Bhaji Two poori served with potato curry and onion salad.	14.00
Amritsari Kulcha Filling: Aloo. Paneer, Gobi, Onion, and Mix. One kulcha served with Amritsari Chole (chickpea curry), butter & salad.	14.00
Tawa/Tandoori Prantha Filling: Aloo. Paneer, Gobi, Onion, and Mix. One Prantha served with butter, Raita & salad	14.00
Chana Samosa Chaat Samosa Chaat is Savory chickpeas with crispy samosa, assorted sweet, spicy, and tangy chutneys, and crunchy flavourful toppings.	14.00
Aloo Tikki Chaat Aloo Tikki Chaat is a famous Indian Street Food. A crispy Indian potato patty flavoured with spices and topped with yogurt and chutneys.	14.00



CHOLE BHATURE



KULCHA



Curry Delight

Indian Restaurant

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— since 2011 —

Catering For All Occasions

Private Functions

Group Bookings

Outdoor Catering

(Special rate and conditions apply)

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