



# Curry Delight

## Indian Restaurant

*Real Indian, Real Taste*

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— 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](http://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

<b>Onion Bhaji</b> <span>V</span> <span>DF</span>	8.00
Onion ring dipped in chickpea flour and deep fried.	
<b>Mixed Pakora (4 pcs)</b> <span>V</span> <span>DF</span>	8.00
Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.	
<b>Vegetable Samosa (2pcs)</b> <span>V</span> <span>DF</span>	8.00
A delightful triangular pastry filled with potatoes and peas then fried golden brown	
<b>Loaded Fries (Chef Recommended)</b>	10.00
Fries served with melted cheese, chopped onion, and our all time favourite butter chicken sauce	
<b>Peanut Masala Papadum</b> <span>V</span> <span>DF</span> (New)	12.00
Poppadum filled with Diced Tomatoes, Cucumber, Onions, Green Chilly, Coriander, Peanuts and Lemon	
<b>Paneer Aloo Tikki (6pcs)</b> <span>V</span>	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>Paneer Pakora (6pcs)</b> <span>V</span>	15.00
Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.	
<b>Paneer Tikka Achari (New)</b>	12.00
Cottage cheese marinated overnight in yoghurt, Achari spices (Spicy and slightly Tangy Flavour) and roasted over Charcoal.	
<b>Paneer Tikka Saffron (New)</b>	12.00
Cottage cheese marinated in Cheese, Cashew, Chef Secret Sauce and Roasted in Tandoor.	
<b>Tandoor Soya Bean Chaap</b>	16.00
Marinated in yoghurt, Indian herbs, cooked in Tandoori oven.	
<b>Malai Soya Chaap (New)</b>	16.00
Soyabean Chunks grill in tandoor by using a creamy marination with capsicum, and onion.	
<b>Vegetarian Sizzler Mix Platter for Two</b>	24.00
A delicious selection of vegetarian entrées - samosa, mixed pakora, onion bhaji, paneer pakoda to share with dipping sauce.	
<b>Delight Mixed Platter for Two</b>	26.00
A selection of four entrées - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.	
<b>Non Vegetarian Sizzler Platter for Two</b>	28.00
A combination of entrées - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.	
<b>Paneer Tikka Sizzler Platter</b>	16.00
Cottage cheese marinated and roasted in Tandoori oven. Served in hot sizzler with mint chutney.	
<b>Chicken Tikka (4pcs)</b>	12.00
Boneless chicken pieces marinated in yoghurt and spices overnight, and then cooked in tandoor oven.	
<b>Tandoori Chicken</b>	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.	
<b>Chicken Seekh Kabab (New)</b>	12.00
Chicken minced marinated with exotic spices and then cooked in Tandoori Oven.	
<b>Chicken Tikka Afghani (New)</b>	12.00
Tender pieces of chicken, marinated in Cheese, Cashew, Chef Secret herbs, and Roasted in Tandoor.	
<b>Achari Chicken Tikka (New)</b>	12.00
Boneless thigh pieces marinated overnight in yoghurt, Achari spices (spicy and slightly tangy flavour) and roasted in Tandoor	
<b>Chicken Lollipops</b> <span>DF</span>	12.00
Chicken winglet marinated in indian herbs and spices then deep fried.	
<b>Lamb Seekh Kebab (4pcs)</b> <span>DF</span>	12.00
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.	
<b>Fish Pakora (6pcs)</b> <span>DF</span>	15.00
Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.	
<b>Golden Fried Prawn (6pcs) (Chef's Special)</b> <span>DF</span>	18.00
Prawn battered with corn flour, spices and deep fried served with sweet thai sauce.	



**CHILLI PANEER**



**GARLIC CHICKEN**



**CHILLI CHICKEN**



**CHICKEN FRIED RICE**



**VEG FRIED RICE**



**NOODLES**



**SPRING ROLLS**



**MANCHOW SOUP**



**MALAI SOYA  
CHAAP**

## INDO - CHINESE

<b>Veg Noodles (NEW)</b>	12.00
<b>Chicken Noodles (NEW)</b>	12.00
<b>Veg Spring Rolls (NEW) (Dry)</b>	12.00
<b>Crispy Fried Chicken (NEW) (Dry)</b>	12.00
<b>Munchow Soup Veg or Chicken (NEW)</b>	12.00
This hot and spicy Indo-Chinese soup is famous in India and best had as is or with your Chinese meals.	
<b>Chicken Clear Soup (NEW)</b>	12.00
The classic chicken soup consists of a clear chicken broth, often with pieces of chicken.	
<b>Veg Hot &amp; sour Soup (NEW)</b>	12.00
Hot and Sour soup is a spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soy sauce. It's a popular soup from the Indo Chinese cuisine.	
<i>All dishes below served with optional Dry, Gravy, Semi Gravy. As served MILD, MED, HOT, EXTRA HOT</i>	
<b>Chilli Paneer <sup>V</sup></b>	21.00
Homemade cottage cheese cubes deepfried and cooked with onion, capsicum, and soya sauce.	
<b>Chilli Soya Chaap <sup>V</sup> <sup>DF</sup></b>	18.00
Soya bean deepfried and cooked with onion, capsicum, and soya sauce.	
<b>Vegetable Manchurian <sup>V</sup></b>	20.00
Crispy fried vegetable balls tossed in slightly sweet and sour and hot manchurian sauce with chopped onion and capsicum.	
<b>Honey Chilli Potato</b>	18.00
Crispy fries tossed in honey and white sesame seeds	
<b>Chicken Manchurian</b>	23.50
Crispy fried chicken pieces tossed in slightly sweet and sour and hot manchurian sauce with chopped onion and capsicum.	
<b>Chicken Honey Lollipops</b>	18.00
Deepfried chicken lollipops tossed with honey and sweet chilli sauce.	
<b>Chilli Chicken <sup>DF</sup></b>	23.50
Boneless chicken pieces cooked with onion, capsicum and soya sauce.	
<b>Garlic Chicken <sup>DF</sup></b>	23.50
Boneless chicken pieces battered in corn flour and Chinese herbs, deep fried finished with hot garlic sauce.	
<b>Vegetable Fried Rice (NEW)</b>	8.00
Boiled rice finished in wok with vegetables, soya sauce and Chinese herbs.	
<b>Chicken Fried Rice</b>	10.00
Boiled rice finished in wok with chicken, vegetable, soya sauce and Chinese herbs.	

## RICE AND BIRYANI

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

<sup>V</sup> Vegetarian <sup>DF</sup> 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

<b>Butter Chicken</b>	<b>24.00</b>
Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy (All time favourite)	
<b>Chicken Punjabi</b>	<b>24.00</b>
Pieces of roasted chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander (Exclusive to our Chef)	
<b>Murg Makhanwala (Indian Style Butter Chicken) (NEW)</b>	<b>24.00</b>
Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style	
<b>Mango Chicken</b>	<b>24.00</b>
Chicken cooked harmoniously with mango pulp.	
<b>Chicken Tikka Masala</b>	<b>24.00</b>
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)	
<b>Chicken Korma</b>	<b>24.00</b>
Chicken 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>	<b>24.00</b>
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.	
<b>Karahi Chicken</b>	<b>24.00</b>
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.	
<b>Chicken Vindaloo</b> <span style="color: red; font-weight: bold; border: 1px solid red; border-radius: 50%; padding: 2px;">DF</span>	<b>24.00</b>
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.	
<b>Chicken Hyderabadi</b>	<b>24.00</b>
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.	
<b>Chicken Saagwala</b>	<b>24.00</b>
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.	
<b>Chicken Jalfrezi</b>	<b>24.00</b>
Chicken Jalfrezi is a south Asian Indian type cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.	
<b>Chicken Madras</b>	<b>24.00</b>
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.	
<b>Chicken Curry</b> <span style="color: red; font-weight: bold; border: 1px solid red; border-radius: 50%; padding: 2px;">DF</span>	<b>24.00</b>
Chicken Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.	
<b>Delight Chicken Curry with Bone (NEW)</b>	<b>Half 22   Full 30</b>
Tandoori chicken cooked in Makhani Creamy tomato gravy. (A must try!)	
<b>Murg Kali Mirch (NEW)</b>	<b>24.00</b>
Malai Tikka cooked in creamy gravy flavoured with pepper, cardamom and light spices.	
<b>Chicken Mathi Malai (NEW)</b>	<b>24.00</b>
Chicken cooked in white gravy flavoured with Fenugreek leaf.	



Vegetarian



Dairy Free

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







## 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** <sup>DF</sup> 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 Hyderabad** 25.00  
Lamb Hyderabad cuisine also known as Deccani Cuisine is the native cooking style of Hyderabad 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** <sup>DF</sup> 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** <sup>DF</sup> 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.

<sup>V</sup> Vegetarian <sup>DF</sup> 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**



<b>Fish Curry</b> <b>DF</b>	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.	
<b>Prawn Malawari</b>	25.00
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.	
<b>Butter Prawn</b>	25.00
Succulent prawns cooked in creamy tomato gravy.	

## VEGETARIAN

<b>Palak Paneer</b>	21.00
Homemade cottage cheese cooked in spinach and spices.	
<b>Mutter Paneer</b>	21.00
Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy (Chef's Exclusive)	
<b>Karahi Paneer</b>	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.	
<b>Paneer Bhurji (NEW)</b>	21.00
Fine Chopped Cottage cheese cooked in tomato, capsicum and onion masala gravy.	
<b>Butter Paneer Masala</b>	21.00
Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	
<b>Paneer Makhnwala (Indian Style) (NEW)</b>	21.00
Cottage cheese pieces cooked in tomato, creamy gravy in Indian style	
<b>Dal Makhani</b>	19.00
Black lentil and kidney beans cooked in tomato Indian spices, butter and cream.	
<b>Yellow Dal Tadka (NEW)</b>	19.00
Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes & cumin.	
<b>Chana Masala</b> <b>DF</b>	19.00
Chickpeas cooked in onion, tomatoes, ginger, and garlic with authentic Indian spice.	
<b>Mushroom Mutter Makhana (NEW)</b>	20.00
Foxnuts Cooked with Mushroom Green Pease in chef own Grevy (A must try!)	
<b>Mutter Mushroom</b>	19.00
Mushroom and green peas cooked in cashew nut gravy.	
<b>Mushroom Masala</b>	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).	
<b>Malai Kofta</b>	19.00
Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy.	
<b>Vegetable Korma</b>	19.00
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.	
<b>Mix Vegetables</b>	19.00
Mix vegetables cooked in onion and tomato gravy.	
<b>Aloo Gobi</b> <b>DF</b>	19.00
Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.	
<b>Bombay Aloo</b> <b>DF</b>	19.00
Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.	
<b>Masala Soya Chaap</b>	18.00
Soya bean chaap cooked in Tandoor and finished in our chef's special masala sauce.	
<b>Makhani Soya Chaap</b>	18.00
Soya bean chaap cooked in tomato, creamy gravy, in Indian style.	
<b>Soya Chaap Korma</b>	18.00
Soya bean chaap cooked in cashew nut based korma sauce.	
<b>Kaju (Cashew) Curry (NEW)</b>	20.00
Whole Cashew Cooked in onion tomato cashew nut based sauce (A must try!)	

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**



**Malai Chaap Kali Mirch (NEW)** 20.00  
Soyabean Chunks cooked in creamy sauce flavoured with pepper, cardamom and light spices.

**Saag Aloo (NEW)** 20.00  
Potatoes are simmered in a Spinach Gravy and cooked with onions, tomatoes and spices.

## TANDOORI NAAN BREADS

**Plain Naan** 4.00  
Traditional Indian bread baked in tandoor oven.

**Garlic Naan** 4.50  
Traditional Indian bread sprinkled with garlic, and baked in tandoor oven.

**Butter Naan** 5.00  
Traditional Indian bread baked in tandoor oven with butter.

**Cheese Naan** 5.50  
Traditional Indian bread stuffed with cheese and baked in tandoor oven.

**Cheese and Garlic Naan** 6.00  
Traditional Indian bread stuffed with cheese, sprinkled with garlic and baked in tandoor oven.

**Chicken Naan** 6.00  
Traditional Indian bread with a stuffing of mildly spiced chicken.

**Peshwari Naan** 6.00  
Traditional Indian bread stuffed with dry fruits and coconut and baked in tandoor oven.

**Keema Naan** 6.00  
Traditional Indian bread stuffed with lamb minced and baked in tandoor oven.

**Potato Kulcha** 6.00  
Traditional Indian bread stuffed with potatoes, spiced, and baked in tandoor oven.

**Roti** 4.00  
Whole wheat flour bread baked in tandoor oven.

**Laccha Parantha** 5.00  
Indian whole wheat flour bread with layers baked in tandoor oven.

**Aloo Parantha** 6.00  
Traditional bread stuffed with potato in whole wheat flour baked in tandoor oven.

CHEF'S SPECIALS

## SIDES

<b>Mango Chutney or Pickles</b>	<b>3.00</b>	<b>Papadoms (4pcs)</b>	<b>3.00</b>
<b>Raita</b>	<b>5.00</b>	<b>Green Salad</b>	<b>6.00</b>
<b>Kachumber Salad</b>	<b>8.00</b>	<b>Onion Salad</b>	<b>4.00</b>

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## KIDS MENU

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

## 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.	6.00
<b>Pista Kulfi (NEW)</b> Pistachio flavoured homemade ice-cream.	6.00
<b>Ice Cream</b> Choice of Vanilla, Chocolate, or Strawberry.	5.00
<b>Special Ice Cream</b> 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

Seafood not included

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

## *Indian Street Food*

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



**CHOLE BHATURE**



**KULCHA**



# Curry Delight

## Indian Restaurant

*Real Indian, Real Taste*

— since 2011 —

### **Catering For All Occasions**

**Private Functions**

**Group Bookings**

**Outdoor Catering**

*(Special rate and conditions apply)*

#### **Morrinsville**

139 Thames Street  
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