

Vegetarian Delights

Palak Paneer 20.00
Homemade cottage cheese cooked in spinach and spices.

Mutter Paneer 20.00
Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy (Chef's Exclusive).

Karahi Paneer 20.00
A North Indian specialty, spicy and rich in flavor with truss tomatoes, onions, and fresh coriander, served in a thick gravy perfect with fresh cooked tandoori naan.

Butter Paneer Masala 20.00
Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.

Paneer Makhanwala (Indian Style) (New) 20.00
Cottage cheese pieces half-cooked in the tandoori oven, finished in a tomato, cream, and spice gravy.

Dal Makhani 19.00
Black lentils and kidney beans cooked in tomato-based Indian spices and finished with butter cream.

Chana Masala 18.00
Chickpeas cooked in a rich blend of onion, tomatoes, ginger, garlic, and authentic Indian spices.

Yellow Dal Tadka (New) 19.00
Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes, and cumin. (A must-try!)

Mutter Mushroom 19.00
Mushrooms and green peas cooked in a creamy cashew nut gravy.

Mushroom Masala 19.00
A North Indian blend of spices with onion and tomato gravy, finished with coriander and fresh ginger. (Most Recommended)
Malai Kofta 19.00
Cottage cheese and potato rolls, deep-fried and served in a rich, creamy gravy.

Palak Kofta (New) 19.00
Cottage cheese and potato rolls, deep-fried and served in a rich, Spanich gravy.

Vegetable Korma 19.00
A rich dish cooked in cashew nut gravy with a variety of vegetables and traditionally finished with cream.

Mix Vegetables 19.00
A medley of mixed vegetables cooked in a flavorful onion and tomato gravy.

Aloo Gobi 19.00
Potatoes and cauliflower florets cooked with cumin, turmeric, fresh coriander, and spices.

Bombay Aloo 19.00
Boiled diced potatoes cooked with onions and Indian herbs. A dry dish perfect for any meal.

Saag Alo (New) 19.00
Boiled diced potatoes cooked with onions and Indian herbs. A dry dish perfect for any meal.

Paneer Bhurji (New) 20.00
Finely chopped cottage cheese cooked in a tomato and onion masala gravy.

Masala Soya Chaap 20.00
Soya bean Cooked in Tandoor and finished in our chef's special masala sauce.

Makhani Soya Chaap 20.00
Soya bean chaap cooked in cashew nut based korma sauce.

Soya Chaap Korma 20.00
Soya bean chaap cooked in cashew nut based korma sauce.

Indo Chinese Fusion

(Indo Chinese & Mains)
All dishes served with optional Dry, Gravy, Semi Gravy.
As served MILD, MED, HOT, EXTRA HOT

Veg or Chicken Noodles (New) 12.00/14.00
Stir-fried noodles with fresh vegetables or chicken, soy sauce, and aromatic Chinese spices.

Spring Rolls (New) 12.00
Dry – Crispy golden rolls filled with seasoned vegetables.

Chilli Paneer 20.00
Homemade cottage cheese cubes, deep-fried and sautéed with onions, capsicum, and soy sauce for a flavorful dish.

Chilli Soya Chaap 18.00
Homemade cottage cheese cubes, deep-fried and sautéed with onions, capsicum, and soy sauce for a flavorful dish.

Vegetable Manchurian 18.00
Crispy vegetable balls tossed in a tangy and spicy Manchurian sauce with chopped onions and capsicum.

Chicken Manchurian 23.50
Crispy fried chicken pieces tossed in a tangy and spicy Manchurian sauce with onions and capsicum.

Chilli Chicken 23.50
Boneless chicken pieces sautéed with onions, capsicum, and soy sauce for a rich, spicy taste.

Garlic Chicken 24.00
Boneless chicken pieces battered in cornflour and Chinese herbs, deep-fried and finished in a hot garlic sauce.

Chicken 65 24.00
Deep-fried boneless chicken chunks marinated with South Indian spices, tossed with curry leaves and green chilies.

Chicken Honey Lollipops 18.00
Deep-fried chicken lollipops coated in honey and sweet chili sauce for a perfect balance of flavors.

Garlic Prawn 24.00
Juicy prawns cooked in a rich garlic-infused sauce with aromatic spices and herbs.

Chili Prawn 24.00
Spicy prawns tossed in a fiery chili sauce with onions, capsicum, and Chinese spices.

Vegetable Fried Rice (New) 08.00
Boiled rice stir-fried in a wok with mixed vegetables, soy sauce, and Chinese herbs.

Chicken Fried Rice 10.00
Boiled rice stir-fried in a wok with chicken, vegetables, soy sauce, and Chinese herbs.

Tandoori Naan Breads

Plain Naan 4.00

Garlic Naan 4.50

Butter Naan 5.00

Cheese Naan 5.50

Cheese & garlic Naan 6.00

Chicken Naan 6.00

Peshwari Naan 6.00

Keema Naan 6.00

Roti 4.00

Laccha Paratha 5.00

Aloo Paratha 6.00

Kids Menu

Kids Butter Chicken 14.00

Fish Bites & Chips 9.50

Butter Chicken Sauce L 18.00 | S 10.00

Hot Chips 6.00

Chicken Nuggets & Chips 9.50

Loaded Fries 10.00

Sides

Mango Chutney or Pickles 3.00

Onion Salad 4.00

Raita 5.00

Papadoms (4pcs) 3.00

Green Salad 6.00

Dessert

Gulab Jamun (3 pcs) \$6.00

Soft and spongy milk dumplings soaked in warm, aromatic sugar syrup.

Mango Kulfi \$6.00

Traditional Indian mango-flavored frozen dessert, rich, creamy, and made with condensed milk.

Pista Kulfi \$6.00

Classic Indian pistachio-flavored frozen dessert, infused with cardamom for a delightful taste.



Real Indian, Real Taste

since 2011

FULLY LICENSED, BYO WINE ONLY

OPENING HOURS

Morrinsville
135 Thames Street
Phone: 07 889 4087

LUNCH

Tuesday – Saturday: 11:00 AM to 2:00 PM

DINNER

Monday – Sunday: 5:00 PM to 9:00 PM

Come and enjoy a delightful dining experience!

TAKEAWAY MENU 2025

Lunch Combo Deals

Lunch Special 12.00

Choose any curry, served with rice and papadom.

Vegetarian Combo 14.00

Any vegetarian curry, served with rice, naan, and a 330ml soft drink.

Delight Combo 16.00

Any non-vegetarian curry, served with rice, naan, and a 330ml soft drink.

YES WE DO:

Private functions, group bookings, and outdoor catering services are available.

Gift vouchers are also on offer, so don't forget to try our monthly specials!

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Starters

Onion Bhaji V DF	8.00
Onion rings dipped in chickpea flour and deep-fried.	
Mixed Pakora (4 pcs) V DF	8.00
Mixed vegetables, seasoned with spices, dipped in lentil batter, and deep-fried.	
Vegetable Samosa (2 pcs) V DF	6.00
Triangular pastry filled with potatoes and peas, fried golden brown.	
Broccoli Cheese Balls	12.00
Broccoli Cheese Balls are crispy, golden bites filled with melted cheese and seasoned broccoli, perfect as a snack.	
Peanut Masala Papadum (New) V DF	12.00
Papadum filled with diced tomatoes, cucumber, onions, green chillies, coriander, peanuts, and lemon.	
Paneer Aloo Tikki (6 pcs) V	12.00
Potato and homemade cottage cheese patties with onions and coriander, deep-fried.	
Paneer Pakora (6 pcs) 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 and Achari spices, then roasted over charcoal.	
Paneer Tikka (New)	12.00
Cottage cheese marinated in cheese, cashew, chef's secret sauce, and roasted in a tandoor.	
Tandoor Soya Bean Chaap	16.00
Soybean chunks marinated in yoghurt and Indian herbs, cooked in a tandoori oven.	
Malai Soya Chaap (New)	16.00
Soybean chunks grilled in tandoor with a creamy marinade, capsicum, and onion.	

Vegetarian Sizzler Mix Platter for Two	24.00
A selection of vegetarian entrées: samosa, mixed pakora, onion bhaji, paneer pakora, served with dipping sauce.	
Delight Mixed Platter for Two	26.00
A selection of samosa, mixed pakora, chicken tikka, and lamb seekh kebab, served with dipping sauce.	
Non-Vegetarian Sizzler Platter for Two	28.00
A combination of chicken tikka, fish pakora, lamb seekh kebab, and tandoori chicken with dipping sauce.	
Chicken Seekh Kebab (New)	12.00
Chicken minced marinated with exotic spices and then cooked in a Tandoori Oven.	
Tandoori Chicken	Full 26.00 Half 16.00
Juicy chicken marinated with fresh herbs and spices, skewered and cooked in a tandoor, served with mint sauce.	

PLATTER

Chicken Tikka Afghani (New)	12.00
Tender pieces of chicken, marinated in cheese, cashew, chef's secret herbs, and roasted in a tandoor.	
Achari Chicken Tikka (New) DF	12.00
Tender chicken thigh pieces marinated in yogurt and Achari spices, delivering a spicy and tangy flavor, roasted in a tandoor.	
Chicken Lollipops	12.00
Chicken winglets marinated in Indian herbs and spices, then deep-fried to a crispy finish.	
Lamb Seekh Kebab (4 pcs) DF	12.00
Flavorful minced lamb seasoned with exotic spices, skewered, and cooked in a tandoor, served with mint sauce.	
Fish Pakora / Chicken pakora (6 pcs) DF	15.00
Tender, spiced fish or chicken pieces coated in crispy chickpea batter, deep-fried to perfection, and served with tamarind sauce	
Golden Fried Prawns (6 pcs) (Chef's Special) DF	18.00
Juicy prawns coated in spiced cornflour batter, deep-fried, and served with sweet Thai sauce.	

Rice & Biryani

Plain rice	L 7.00 S 5.00
Steamed basmati rice.	
Biryani (your Choice) served with Raita	
Basmati Rice cooked with herbs and spices.	
Vegetarian	L 22.00 S 12.00
Chicken	L 25.00 S 13.00
Lamb	L 27.00 S 15.00
Goat Biryani	L 27.00 S 16.00
Prawn Biryani	L 27.00 S 15.00

Goat

Potato Goat Curry	23.50
Goat meat (with bone) cooked with potatoes, yogurt, and Indian spices in a flavorful Bengali style.	
Goat Rogan Josh	23.50
A North Indian specialty where goat meat (with bone) is slow-cooked in an onion and tomato gravy, enhanced with aromatic herbs.	
Goat Do Pyaza	23.50
Tender goat meat (with bone) cooked with garlic, ginger, capsicum, onions, and nuts for a rich and flavorful dish.	
Goat Karahi	23.50
Goat meat (with bone) cooked with ginger, garlic, and the chef's signature spice blend. (Must Try!)	
Goat Vindaloo DF	23.50
A spicy goat curry (with bone) inspired by the exotic flavors of Goa, featuring a robust blend of spices	

Mains

Butter Chicken	23.50
Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy (All time favourite)	
Chicken Punjabi	23.50
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)	23.50
Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in Indian style.	
Mango Chicken	23.50
Chicken Cooked harmoniously with mango pulp	
Chicken Tikka Masala	23.50
Prawn Masala	24.00
Fish Masala	24.00
Scallops Masala	24.00
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)	
Chicken Korma	23.50
Lamb Korma	24.00
Beef Korma	22.00
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.	
Chicken Do Piazza	23.50
Lamb Do Piazza	24.00
Beef Do Piazza	22.00
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	23.50
Karahi Lamb	24.00
Karahi Beef	22.00
Karahi Prawn /Scallops	24.00
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.	
Murg Kali Mirch (New)	23.50
Malai Tikka Cooked in Makhani Creamy tomato gravy(Must Try)	
Chicken Mathi Malai (New)	23.50
Chicken cooked in white gravy flavoured with frenGreek leaf.	

Chicken Vindaloo DF	23.50
Lamb Vindaloo DF	24.00
Beef Vindaloo DF	22.00
Scallops Vindaloo DF	24.00
Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkan and many other parts of Indi. It is a Portuguese influence which is cooked with vinegar and blend spices. Rice is a real complement with this dish.	
Chicken Hyderabad	23.50
Lamb Hyderabad	24.00
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.	
Beef Saagwala	22.00
Chicken Saagwala	23.50
Lamb Saagwala	24.00
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.	
Chicken Jalfrezi	23.50
Lamb Jalfrezi	24.00
Prawn / Scallops Jalfrezi	24.00
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	25.00
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.	
Beef Madras	22.00
Chicken Madras	23.50
Lamb Madras	24.00
Scallops Madras	24.00
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	23.50
Fish Curry DF	25.00
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)	F 35 H 25.00
Tandoori Chicken cooked in Makhani Creamy Tomato gravy	
Prawn Malawari	24.00
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.	
Butter Prawn / Scallops	24.00
Prawn pieces cooked in a creamy tomato gravy.	