

Vegetarian Delights

Palak Paneer Homemade cottage cheese cooked in spinach and spices.	21.00
Mutter Paneer Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy (Chef's Exclusive) .	21.00
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.	21.00
Butter Paneer Masala Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	21.00
Paneer Makhnawala (Indian Style) (New) Cottage cheese pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style	21.00
Dal Makhani Black lentil and kidney beans cooked in tomato Indian spices and butter cream.	19.00
Chana Masala DF Chickpeas cooked in onion, tomatoes, ginger, and garlic with authentic Indian spice.	19.00
Mutter Mushroom Mushroom and green peas cooked in cashew nut gravy.	19.00
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)	19.00
Malai Kofta Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy.	19.00
Vegetable Korma Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.	19.00
Mix Vegetables DF Mix vegetables cooked in onion and tomato gravy.	19.00
Aloo Gobi DF Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.	19.00
Bombay Aloo DF Boiled diced potato cooked with onion and Indian herbs. This is a dry dish.	19.00
Masala Soya Chaap Soya bean chunks cooked in Tandoor and finished in our chef's special masala sauce.	18.00
Makhani Soya Chaap Soya bean chunks cooked in tomato, creamy gravy, in Indian style.	18.00
Soya Chaap Korma Soya bean chunks cooked in cashew nut based korma sauce.	18.00
Paneer Bhartha (New) Fine Chopped Cottage cheese cooked in tomato, onion masala gravy.	20.00

CHEF SPECIALS

Mushroom Matter Makhana (New) Foxnuts Cooked with Mushroom Green Pease in chef own Grevy (must try!)	20.00
Yellow Dal Tadka (New) Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes & cumin. (A must try!)	20.00
Kaju (Cashew) Curry (New) Whole Cashew Cooked in onion tomato cashew nut based sauce (must try!)	20.00

Indo Chinese Fusion

Chilli Paneer V DF	21.00
Chilli Soya Chaap V DF	18.00
Vegetable Manchurian V	20.00
Honey Chilli Potato	18.00
Chicken Manchurian	23.50
Chicken Honey Lollipops	18.00
Chicken Fried Rice	10.00
Chilli Chicken DF	23.50
Garlic Chicken DF	23.50
Vegetable Fried Rice (NEW)	8.00
Munchow Soup Veg or Chicken (NEW)	12.00
Veg Noodles (NEW)	12.00
Chicken Noodles (NEW)	12.00
Veg Spring Rolls (NEW)	12.00
Crispy Fried Chicken (NEW)	12.00

Tandoori Naan Breads

Plain Naan	4.00	Peshwari Naan	6.00
Garlic Naan	4.50	Keema Naan	6.00
Butter Naan	5.00	Potato Kulcha	6.00
Cheese Naan	5.50	Roti	4.00
Cheese and Garlic Naan	6.00	Laccha Parantha	5.00
Chicken Naan	6.00	Aloo Parantha	6.00

Kids Menu

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

Sides

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

Dessert

Gulab Jamun (3pcs) Creamed milk dumplings served in hot sugar syrup.	6.00
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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. Leftover containers are extra \$1 each.



Curry Delight Indian Restaurant

Real Indian, Real Taste

— since 2011 —

Fully Licensed, BYO Wine Only

OPENING HOURS

LUNCH | TUESDAY - SATURDAY

11.00am to 2.00pm (5 Days)

DINNER | TUESDAY - SUNDAY

5.00pm to 9.00pm (6 Days)

MORRINSVILLE RESTAURANT

139 Thames Street, Morrinsville

Phone 07 889 4087

TAKEAWAY MENU 2024

Lunch Combo Deals

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 Salan gravy	20.00

YES WE DO:

PRIVATE FUNCTIONS • GROUP BOOKINGS • OUTDOOR CATERING
GIFT VOUCHERS AVAILABLE • TRY OUR MONTHLY SPECIALS

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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	
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.	
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.	
Tandoor Soya Bean Chaap	16.00
Marinated in yoghurt, indian herbs, cooked in Tandoori oven.	
Delight Mixed Platter for Two	26.00
A selection of four entrees - 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.	
Paneer Tikka Sizzler Platter	16.00
Cottage cheese marinated and roasted in Tandoori oven. Served in hot sizzler with mint chutney.	
Chicken Tikka (4pcs)	12.00
Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.	
Tandoori Chicken	Full 20 Half 12
Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.	
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) <i>(Chef's Special)</i> DF	18.00
Prawn battered with corn flour, spices and deep fried served with sweet thai sauce.	
Peanut Masala Papadum (New)	12.00
Poppadum filled with Diced Tomatoes, Cucumber, Onions, Green Chilly, Coriander, Peanuts and Lemon	
Chicken Seekh Kabab (New)	12.00
Chicken minced marinated with exotic spices and then cooked in Tandoori Oven.	
Chicken Tikka Afghani (New)	12.00
Tender pieces of chicken, marinated in Cheese, Cashew, Chef Secret herbs, and Roasted in Tandoor.	
Chicken Lollipops DF	12.00
Chicken winglet marinated in indian herbs and spices then deep fried.	

PLATTERS

Achari Chicken Tikka (New)	12.00
Boneless thigh pieces marinated overnight in yogurt, Achari spices (Spicy and slightly Tangy Flavour) roasted in Tandoor.	
Paneer Tikka Achari (New)	15.00
Cottage Cheese marinated overnight in yogurt, Achari spices (Spicy and slightly Tangy Flavour) and roasted over Charcoal.	
Paneer Tikka Saffron (New)	15.00
Cottage cheese marinated in Cheese, Cashew, Chef Secret Sauce and Roasted in Tandoor.	
Malai Soya Chaap (New)	18.00
Soyabean Chunks grill in tandoor by using a creamy marination with capsicum, and onion.	

Mains

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
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)	
Chicken Korma	24.00
Lamb Korma	25.00
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 Piaza	24.00
Lamb Do Piaza	25.00
Beef Do Piaza	22.00
Do Piaza 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 Lamb	25.00
Karahi Beef	22.00
Karahi Prawn	25.00
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.	

CHEF SPECIALS

Chicken Vindaloo DF	24.00
Lamb Vindaloo DF	25.00
Beef Vindaloo DF	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.	
Chicken Hyderabad	24.00
Lamb Hyderabad	25.00
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	24.00
Lamb Saagwala	25.00
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	24.00
Lamb Jalfrezi	25.00
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.	
Lamb Rogan Josh DF	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	24.00
Lamb Madras	25.00
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	24.00
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)	Half 22 Full 30
Tandoori chicken cooked in Makhani Creamy tomato gravy.	
Murg Kali Mirch (New)	24.00
Malai Tikka cooked in creamy gravy flavoured with pepper, cardamom and light spices.	
Chicken Mathi Malai	24.00
Chicken cooked in white gravy flavoured with Fenugreek leaf.	
Prawn Malawari	25.00
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.	
Butter Prawn	25.00
Prawn pieces cooked in a creamy tomato gravy.	

(Indo Chinese & Mains)

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

Rice and Biryami

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 Sm 12
Chicken	Lrg 25 Sm 13
Lamb	Lrg 27 Sm 15

