

## Vegetarian Delights

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

CHEF SPECIALS

## Tandoori Naan Breads

<b>Plain Naan</b> Traditional Indian bread baked in tandoor oven.	4.00
<b>Garlic Naan</b> Traditional Indian bread sprinkled with garlic, and baked in tandoor oven.	4.50
<b>Butter Naan</b> Traditional Indian bread baked in tandoor oven with butter.	5.00
<b>Cheese Naan</b> Traditional Indian bread stuffed with cheese and baked in tandoor oven.	5.50
<b>Cheese and Garlic Naan</b> Traditional Indian bread stuffed with cheese, sprinkled with garlic and baked in tandoor oven.	6.00
<b>Chicken Naan</b> Traditional Indian bread with a stuffing of mildly spiced chicken.	6.00
<b>Peshwari Naan</b> Traditional Indian bread stuffed with dry fruits and coconut and baked in tandoor oven.	6.00
<b>Keema Naan</b> Traditional Indian bread stuffed with lamb minced and baked in tandoor oven.	6.00
<b>Potato Kulcha</b> Traditional Indian bread stuffed with potatoes, spiced, and baked in tandoor oven.	6.00
<b>Roti</b> Whole wheat flour bread baked in tandoor oven.	4.00
<b>Laccha Parantha</b> Indian whole wheat flour bread with layers baked in tandoor oven.	5.00
<b>Aloo Parantha</b> Traditional bread stuffed with potato in whole wheat flour baked in tandoor oven.	6.00

CHEF SPECIALS

## Kids Menu

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

## Sides

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

## Dessert

<b>Gulab Jamun (3pcs)</b> 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 (6 Days)

**DINNER | MONDAY - SUNDAY**

5.00pm to 9.00pm (7 Days)

**MORRINSVILLE RESTAURANT**

139 Thames Street, Morrinsville

**Phone 07 889 4087**

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## TAKEAWAY MENU

[www.currydelight.co.nz](http://www.currydelight.co.nz)

## Starters

<b>Onion Bhaji</b> <span>V</span> <span>DF</span>	9.00
Onion ring dipped in chickpea flour and deep fried.	
<b>Mixed Pakora (4 pcs)</b> <span>V</span> <span>DF</span>	9.00
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>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.	

**Tandoor Soya Bean Chaap** 18.00  
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.

**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 16.00  
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.

## Indo Chinese Fusion

**Chilli Paneer** V DF 21.00  
Homemade cottage cubes cooked with onion, capsicum, and soya sauce.

**Chilli Soya Chaap** V DF 18.00  
Homemade cottage cubes 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

## PLATTERS

<b>Chicken Manchurian</b>	23.50
Crispy fried chicken balls 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>Chicken Fried Rice</b>	10.00
Boiled rice finished in wok with chicken, vegetable, soya sauce and Chinese herbs.	
<b>Chilli Chicken</b> <span>DF</span>	23.50
Boneless chicken pieces cooked with onion, capsicum and soya sauce.	
<b>Garlic Chicken</b> <span>DF</span>	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.	

## Mains

<b>Butter Chicken</b>	23.50
Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy <b>(All time favourite)</b>	
<b>Chicken Punjabi</b>	23.50
Pieces of roasted chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander <b>(Exclusive to our Chef)</b>	
<b>Murg Makhanwala (Indian Style Butter Chicken) (New)</b>	23.50
Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style	

## CHEF SPECIALS

<b>Mango Chicken</b>	23.50
Chicken cooked harmoniously with mango pulp.	
<b>Chicken Tikka Masala</b>	23.50
<b>Prawn Masala</b>	25.00
<b>Fish Masala</b>	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 <b>(Most Recommended)</b>	
<b>Chicken Korma</b>	23.50
<b>Lamb Korma</b>	25.00
<b>Beef Korma</b>	21.00
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>	23.50
<b>Lamb Do Piazza</b>	25.00
<b>Beef Do Piazza</b>	21.00
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.	
<b>Karahi Chicken</b>	23.50
<b>Karahi Lamb</b>	25.00
<b>Karahi Beef</b>	21.00
<b>Karahi Prawn</b>	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.	

<b>Chicken Vindaloo</b> <span>DF</span>	22.50
<b>Lamb Vindaloo</b> <span>DF</span>	25.00
<b>Beef Vindaloo</b> <span>DF</span>	21.00

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 Hyderabad</b>	23.50
<b>Lamb Hyderabad</b>	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.

<b>Beef Saagwala</b>	21.00
<b>Chicken Saagwala</b>	23.50
<b>Lamb Saagwala</b>	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.

<b>Chicken Jalfrezi</b>	23.50
<b>Lamb Jalfrezi</b>	25.00
<b>Prawn Jalfrezi</b>	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.

<b>Lamb Rogan Josh</b> <span>DF</span>	25.00
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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.

<b>Beef Madras</b>	21.00
<b>Chicken Madras</b>	23.50
<b>Lamb Madras</b>	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.

<b>Chicken Curry</b> <span>DF</span>	23.50
<b>Fish Curry</b> <span>DF</span>	25.00

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
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Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.

<b>Butter Prawn</b>	25.00
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Prawn pieces cooked in a creamy tomato gravy.

## Rice and Biryani

<b>Plain rice</b>	Lrg 7.00   Sml 5.00
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Steamed basmati rice.

**Biryani (Your Choice) served with Raita**  
Basmati rice cooked with herbs and spices.

<b>Vegetarian</b>	Lrg 22   Sm 12
<b>Chicken</b>	Lrg 25   Sm 13
<b>Lamb</b>	Lrg 27   Sm 15

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

