

Vegetarian Delights

Palak Paneer Homemade cottage cheese cooked in spinach and spices.	20.00
Mutter Paneer Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy (Chef's Exclusive) .	20.00
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.	20.00
Butter Paneer Masala Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	20.00
Paneer Makhanwala (Indian Style) (New) Cottage cheese pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in indian style	20.00
Dal Makhani Black lentil and kidney beans cooked in tomato Indian spices and butter cream.	18.00
Chana Masala ^{DF} Chickpeas cooked in onion, tomatoes, ginger, and garlic with authentic Indian spice.	18.00
Mutter Mushroom Mushroom and green peas cooked in cashew nut gravy.	18.00
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)	18.00
Malai Kofta Cottage cheese and potato shaped in rolls, deep fried and served in rich creamy gravy.	18.00
Vegetable Korma Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy, vegetable and traditionally cooked in cream.	18.00
Mix Vegetables ^{DF} Mix vegetables cooked in onion and tomato gravy.	18.00
Aloo Gobi ^{DF} Potato and florets of cauliflower cooked with cumin, turmeric, fresh coriander, and spices.	18.00
Bombay Aloo ^{DF}	18.00

CHEF SPECIALS

Mango Chutney or Pickles	3.00	Papadoms (4pcs)	2.00
Raita	4.00	Green Salad	6.00

Dessert

Gulab Jammun (3pcs)
Creamed milk dumplings served in hot sugar syrup. **6.00**

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.	5.50
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.	3.50
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 SPECIALS

Kids Menu

Kids Butter Chicken	13.50	Fish Bites and Chips	10.50
Butter Chicken Sauce	L 18.50 S 12.00	Hot Chips	7.00
Chicken Nuggets and Chips	10.50		

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



Curry Delight Indian Restaurant

Real Indian, Real Taste

— since 2011 —

Fully Licensed, BYO Wine Only

OPENING HOURS

TUESDAY - SUNDAY
4.30pm to 8.30pm (6 Days)

MORRINSVILLE RESTAURANT
139 Thames Street, Morrinsville
Phone 07 889 4087

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TAKEAWAY MENU

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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** **7.00**
A delightful triangular pastry filled with potatoes and peas then fried golden brown
- Paneer Aloo Tikki (6pcs)** **V** **14.00**
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

A delicious selection of vegetarian entrees - samosa, mixed pakora, onion bhaji, paneer pakoda to share with dipping sauce.

Delight Mixed Platter for Two

A selection of four entrees - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce.

Sizzler Mixed Platter for Two - Non Vegetarian

A combination of entrees - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.

Chicken Tikka (4pcs)

Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.

Tandoori Chicken

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**

Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.

Fish Pakora (6pcs) **DF**

Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.

Golden Fried Prawn (6pcs) **(Chef's Special)** **DF**

Prawn battered with corn flour, spices and deep fried served with sweet that sauce.

Indo Chinese Fusion

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

- Chilli Paneer** **V** **DF** **21.00**
Homemade cottage cubes cooked with onion, capsicum, and soya sauce.
- Chilli Chicken** **DF** **23.00**
Boneless chicken pieces cooked with onion, capsicum and soya sauce.
- Garlic Chicken** **DF** **23.00**
Boneless chicken pieces battered in corn flour and Chinese herbs, deep fried finished with hot garlic sauce.
- Vegetable Fried Rice (New)** **12.00**
Boiled rice finished in wok with vegetables, eggs, soya sauce and Chinese herbs.
- Chicken Fried Rice** **14.00**
Boiled rice finished in wok with chicken, vegetable, soya sauce and Chinese herbs.

Mains

All mains are served with rice and made to your choice of either MILD, MED, HOT OR EXTRA HOT.

Butter Chicken **22.50**

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

Chicken Punjabi **22.50**

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

Murg Makhnwala (Indian Style Butter Chicken) (New) **22.50**

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

Mango Chicken **22.50**

Chicken cooked harmoniously with mango pulp.

Chicken Tikka Masala **22.50**

Prawn Masala **24.00**

Fish 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 **22.50**

Lamb Korma **25.00**

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

Chicken Do Plaza **22.50**

Lamb Do Plaza **25.00**

Do Plaza 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** **22.50**
Karahi Lamb **25.00**
Karahi Prawn **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.

Chicken Vindaloo **DF** **22.50**

Lamb Vindaloo **DF** **25.00**

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 Hyderabadadi **22.50**

Lamb Hyderabadadi **25.00**

Hyderabadi 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.

Chicken Saagwala **22.50**

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 **22.50**

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.

Chicken Madras **22.50**

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** **22.50**

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.

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

Rice and Biryani

Plain rice **Lrg 8.00 | Sml 6.00**

Steamed basmati rice.

Biryani (Your Choice) served with Raita

Basmati rice cooked with herbs and spices.

Vegetarian

Chicken

Lamb

Lrg 22.00 | Sm 12.00

Lrg 25.00 | Sm 13.00

Lrg 27.00 | Sm 15.00

