

VEGETARIAN

Yellow Dal Double Tadka	\$17.99
Yellow lentils cooked with indian spices, cumin and herbs.	
Dal Makhni	\$17.99
Lentils with kidney beans cooked with tomatoes and spices, finished with cream and butter.	
Veg Jalfrezi	\$17.99
Seasonal mixed vegetables along with julienned onions and capsicums, cooked in a tangy spicy tomato gravy.	
Malai Kofta	\$17.99
Mashed cottage cheese balls, finely chopped onions and tomatoes cooked with an onion gravy.	
Kadai Paneer	\$17.99
Deep fried cottage cheese along with onion and capsicum mixed in a spicy onion gravy.	
Saag Paneer	\$17.99
A contemporary classic dish of cottage cheese cooked with fresh spinach and finished with mild spices.	
Bombay Aloo	\$17.99
Potatoes cooked with mustard seeds, garlic and curry leaves.	
Shahi Paneer	\$17.99
Sliced cottage cheese cooked in a tangy and creamy tomato gravy.	
Paneer Bhurji	\$19.99
Crushed cottage cheese cooked in a tangy and creamy tomato gravy.	
Palak Kofta	\$17.99
Vegetable rolls cooked in cashew nut, spinach & spices	
Chana Masala	\$17.99
Chickpeas cooked with indian spices.	
Matar Paneer	\$17.99
Fresh cottage cheese sauteed with garden peas and spices.	
Balti Paneer	\$17.99
Cottage cheese cooked with cauliflower, broccoli, diced onions and spices made into a dry gravy.	
Paneer Tikka Masala	\$17.99
Cottage cheese cooked with onions, capsicums and spices.	
Mushroom Matar Masala	\$17.99
Mushroom and green peas cooked in an onion gravy.	
Navratan Korma	\$17.99
Fresh mixed vegetables in a creamy gravy of cashew nuts and almonds.	
Kaju Paneer Masala	\$17.99
Cottage cheese cubes and cashew served with onion and capsicum in an onion and tomato mixed gravy.	
Paneer Butter Masala	\$17.99
Cottage cheese served with onions and capsicums in an onion sauce.	
Mixed Vegetables	\$17.99
Fresh mixed vegetables cooked in ginger, garlic, tomato and onion sauce.	

BREAD

Tandoori Roti	\$3.50
Butter Naan	\$3.50
Garlic Naan	\$4.00
Cheese Naan	\$6.00
Cheese & Garlic Naan	\$6.50
Garlic Roti	\$4.00
Chef Special Spicy Naan	\$6.00
Laccha Paratha	\$6.00
Laccha Butter Naan	\$6.00
Aloo Naan	\$7.00
Onion Naan	\$7.00
Paneer Naan	\$7.00
Chicken Tikka Naan	\$8.00
Chicken Tikka Cheese Naan	\$8.50

RICE DISHES

Plain Rice	\$4.00
Jeera Rice	\$5.00
Biryani Veg/Non Veg	\$18.99
Mughlai style basmati rice with saffron, coriander, onions & spices.	
Fried Rice Veg/Non Veg	\$17.99

CHAAT

Samosa Chaat	\$12.00
Chole Bhature (12am - 3pm)	\$15.00
French Fries	\$6.99
Chicken Nuggets (8 pieces) & Chips	\$15.00
Papadum (5 Pcs)	\$3.50
Onion Rings Salad	\$5.00
Raita	\$3.00
Mango Chutney/Pickle	\$2.00

DRINKS

Mango Lassi	\$5.50
Cold Drinks (Can)	\$3.00

Biryani Pack

Chicken/Veg

4 Person - \$45

6 Person - \$55

Salt & Pepper

INDIAN CUISINE



LUNCH SPECIAL

Curry with Rice

+ Naan + Drink Can

\$14.99

Excluding Seafood, Goat & Indo Chinese

11:30am - 4:00pm

OPEN 7 DAYS

11:30 AM to 10:30 PM

We do catering for all occasions

32 Broadway, Papakura, Auckland-2110

Ph. (09) 299 2992

ENTREE SEAFOOD

Prawn/Fish Amritsari	\$19.99
Prawns/fish dipped in chickpeas batter and then deep fried, then flavoured with ajwain.	
Prawn/Fish Chilli Garlic	\$19.99
Juicy prawns sauteed in chili garlic sauce.	

ENTREE NON-VEG

Tandoori Chicken	\$21.99
Whole chicken marinated in yogurt, ginger, garlic and herbs.	
Chicken Tikka	\$21.99
Chicken marinated with ginger, garlic & herbs cooked in Tandoor.	
Murg Malai Tikka	\$21.99
Chicken cubes marinated in yogurt and cashew nuts powder, then flavoured with spices and cooked finely in a tandoor.	
Afghani Chicken	\$21.99
Whole chicken marinated in yogurt, ginger, garlic, cashew nuts, cream and indian spices.	
Garlic Chicken Tikka	\$21.99
Chicken marinated in yogurt and flavoured in garlic sauce.	
Chicken Pakora	\$19.99
Chicken marinated with ginger, garlic & chickpeas batter & deep fried.	
Hariyali Chicken Tikka	\$21.99
Chicken marinated in yogurt, spinach & flavoured in garlic sauce.	
Achari Chicken Tikka	\$21.99
Chicken marinated in achar flavour in garlic sauce.	
Lamb Seekh Kebab	\$21.99
Lamb mince marinated with indian spices & roasted in a tandoor.	
Lollipop Chicken (8 Pcs)	\$19.99
Chicken with bones marinated in a chinese type of batter & deep fried.	
Schezwan Lollipop Chicken(10 Pcs)	\$24.99
Chicken with bones marinated with schezwan sauce, chinese type of batter, and then deep fried.	
Mixed Platters for 2	\$25.99
Lamb seekh kebab, chicken tikka, Malai Tikka & Lollipop chicken.	

ENTREE VEGETARIAN

Samosa (2 pieces)	\$6.99
Pastry stuffed with potatoes and peas.	
Onion Bhaji	\$7.99
Sliced onions dipped in chickpeas batter, and then deep fried.	
Paneer Pakora Indian Style	\$14.99
Cottage cheese dipped in an chickpeas batter, then deep fried.	
Paneer Tikka	\$21.99
Cottage cheese marinated with ginger, garlic & herbs cooked in Tandoor.	
Mix Pakora	\$11.99
Fresh seasonal vegetables dipped in chickpeas batter and fried.	
Mixed Platter For 2	\$24.99
Includes Samosa, Onion Bhaji and Paneer Pakora.	
Mushroom Pakora	\$14.99
Marinated with spices and dipped in chickpeas batter & deep fried.	

ENTREE INDO CHINESE

Chilli Chicken/Chilli Paneer	\$19.99
Boneless chicken / cottage cheese deep fried then cooked with chillies and capsicum in an indo chinese style. (Dry/ Gravy)	
Veg/Non Veg Manchurian	\$19.99
Boneless chicken/ seasonal vegetables in a ball cooked with chef's special herbs. (only comes in gravy)	
Chicken/Paneer 65 dry	\$19.99
Chicken/cottage cheese cooked in curry leaves, mustard leaves. Spiced in an indo chinese style. (comes dry or with gravy)	
Hakka Noodles Chicken/Veg	\$17.99
Boneless chicken with boiled noodles cooked with chinese herbs.	
Ginger And Garlic Chicken	\$19.99
Salt & Pepper chef special. (comes dry or with gravy)	
Gobi Manchurian	\$19.99
Crispy cauliflower balls sauteed with a chinese gravy. (Dry/Gravy)	
Schezwan Noodles Veg/Non Veg	\$17.99
Boiled noodles tossed with chopped cabbage, carrot, spring onions and schezwan spices.	
Schezwan Fried Rice Veg/Non Veg	From \$17.99
Rice tossed with cabbage, carrot, onions & schezwan spices.	
Paneer Fried Rice	\$17.99
Rice tossed with paneer, cabbage, carrot, spring onions & spices.	
Chilli Garlic Noodles	\$17.99
Boiled noodles tossed with chopped cabbage, spring onions, capsicum, chinese sauce and hot garlic sauce.	
Egg Fried Rice	\$17.99
Rice tossed with eggs, cabbage, carrot, spring onions and spices.	
Veg Crispy Dry	\$19.99

ALL MAINS

CHICKEN-\$18.99 | LAMB/BEEF-\$19.99 | VEG-\$17.99

Butter Chicken
Delicacy of barbecued chicken in a creamy, tomato sauce.
Chicken Tikka Masala
Boneless pieces of chicken cooked with onions and special spices in a creamy tomato sauce.
Korma (Chicken/Lamb/Beef)
Boneless pieces cooked in a rich creamy sauce.
Madras (Chicken/Lamb/Beef)
Cooked in curry leaves, coconut milk and tomatoes.
Mango Chicken
Chicken cooked in a delicious mango flavoured creamy sauce.
Kadai Chicken
Boneless chicken cooked with onions, capsicum, ginger and garlic, with a touch of coriander, herbs and spices.
Chicken Delhi Dahi Wala
Chicken cooked with yogurt, cream and indian spices.

Balti (Chicken/Lamb/Beef)

Cooked with cauliflower, broccoli, diced onions and spices made into a dry gravy.

Handi (Chicken/Lamb/Beef)

Cooked with mushroom, broccoli, diced onions and spices made into a dry gravy.

Do Pyaza (Chicken/Lamb/Beef)

Cooked with diced onions and spices made into a dry gravy.

Potato (Chicken/Lamb/Beef)

Cooked with potatoes, diced onions and spices made into a dry gravy.

Saagwala (Chicken/Lamb/Beef)

Cooked in spinach and exotic curry.

Bhuna (Chicken/Lamb)

Cooked with sweet mango chutney, garam masala, ginger, garlic and spices.

Rogan Josh (Chicken/Lamb)

Cooked with exotic blend of herbs and spices.

Mughlai Chicken

Cooked with an onion base, with indian spices.

Chicken Punjab

Cooked in a traditional Punjab curry.

Vindaloo (Chicken/Lamb/Beef)

A divine red hot curry, originated from Goa cooked with special herbs.

Dhansak (Chicken/Lamb)

Tender Pieces cooked with onion and tomato gravy, finished with cream, cardamom and fresh coriander.

Jalfrezi (Chicken/Lamb)

A tangy flavoured dish with chunks of capsicum, tomato, onions and garnished with cheese.

Butter Chicken (Delhi Style)

Delicacy of barbecued chicken cooked with spicy indian spices and creamy tomato sauce.

Goat Curry

Goat pieces cooked in herbs and spices.

\$20.99

SEAFOOD

Prawns/Fish Malabari	\$19.99
Cooked with sauteed onions, capsicum, tomato & coconut milk.	
Prawns/Fish Curry	\$19.99
Cooked in a curry sauce.	
Butter Prawns/Fish	\$19.99
Cooked in a smooth tomato sauce.	
Prawns/Fish Madras	\$19.99
Cooked into a tomato and coconut sauce.	
Prawns/Fish Masala	\$19.99
Cooked with onions, capsicum & spices in a tomato sauce.	