

**HARYALI BAGH** ♦ From the Vegetable Garden

- 45. ALOO MATTAR TAMATAR** \$13.90  
Peas & potatoes in a very smooth onion & tomato based curry.
- 46. PALAK PANEER** \$14.90  
Dry combination of spicy spinach & cottage cheese.
- 47. SHAHI PANEER** \$14.90  
Home made cottage cheese cooked in creamy tomato sauce.
- 48. MALAI KOFTA** \$14.90  
Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce.
- 49. BOMBAY ALOO** \$13.90  
Diced potatoes cooked with cumin seed & spices. A dry dish.
- 50. ALOO GOBI** \$13.90  
Cauliflower & potatoes cooked with onions & spices.
- 51. ALOO CHOLE** \$13.90  
Popular chickpea & potato curry cooked in masala sauce.
- 52. NAVRATAN KORMA (MIXED VEG.)** \$14.90  
Seasonal mixed vegetables in almond based curry sauce.
- 53. PANEER MATTAR** \$14.90  
Home made cottage cheese & peas in curry sauce.
- 54. DAL-KHUSHBUDAR** \$13.90  
Lentils cooked on slow fire with green coriander & served with julienne ginger.
- 55. DAL MAKHANI** \$13.90  
Lentils cooked with garlic & spices.
- 56. DAL SAG** \$13.90  
Lentils cooked with spinach & spices.
- 57. ALOO BHINDI (OKRA) ON AVAILABILITY** \$13.90  
Diced potatoes and bhindi cooked with masala & onions. A dry, non-creamy dish.
- 58. PALAK ALOO** \$14.90  
Diced potatoes cooked with a puree of leafy spinach & spices.
- 59. KHUMB MATTAR** \$13.90  
Mushrooms & green peas cooked with garlic, cream & spices.
- 60. BUNDH GOBI** \$13.90  
Sliced cabbage with peas & spices. A simple but tasty dish.
- 61. MIXED VEGETABLES (SUBZI)** \$14.90  
Season vegetables cooked in a gravy sauce with garlic & spices. Non-creamy dish.
- 62. VEGETABLE MAKHANI** \$14.90  
Seasonal vegetables cooked with a butter sauce.

**VARIETY OF INDIAN BREADS**

- 63. NAAN** \$3.50  
Plain white flour bread.
- 64. KEEMA-NAAN** \$5.50  
Stuffed with spiced lamb mince.
- 65. NAAN MAKHANI** \$4.00  
Bread stuffed with butter & lightly garnished.

**VARIETY OF INDIAN BREADS (continued)**

- 66. GARLIC NAAN** \$4.00  
A touch of chopped garlic.
- 67. PESHAWARI NAAN** \$6.60  
Naan stuffed with dried fruit & nuts.
- 68. VEG PARATHA** \$5.50  
Stuffed with spiced vegetables.
- 69. ALOO PARATHA** \$5.50  
Naan stuffed with mashed potatoes, coriander, spices, garlic & ginger paste.
- 70. PANIR KULCHA** \$5.50  
Stuffed with cottage cheese & spices.
- 71. ONION KULCHA** \$5.50  
Stuffed with sliced onions & spices.
- 72. TANDOORI ROTI** \$2.50  
Wholemeal bread.

**SIDE DISHES (per serve)**

- 73. PAPADOMS** \$2.50
- 73. MINT CHUTNEY** \$2.50  
Yoghurt mixed with mint & spices.
- 73. MIXED HOT PICKLE** \$2.50  
Lime, Mango & Chilli.
- 73. MANGO CHUTNEY** \$2.50  
Mildly spiced mangoes.
- 73. KECHUMBER** \$2.50  
Diced onions, tomatoes, cucumber with a touch of lemon juice & spices.
- 73. RAITA** \$2.50  
Yoghurt mixed with cucumber & ground spices.
- 73. BANANA & COCONUT** \$2.50  
Sliced bananas sprinkled with desiccated coconut.
- 73. NATURAL YOGHURT** \$2.50

**RICE PULAO & BIRYANIES**

- 74. BASMATI RICE** \$4.00  
Plain basmati rice. Per serve:
- 75. KASHMIRI PULAO** \$7.50  
Basmati rice with nuts & fruits.
- 76. PEAS PULAO** \$7.50  
Basmati rice cooked with sautéed onions & spices.
- 77. MUSHROOM PULAO** \$7.50  
Basmati rice cooked with sautéed onions & mushrooms.
- 78. JIRA RICE** \$4.50  
Basmati rice cooked with sautéed onions & cumin seeds.
- 79. LAMB/BEEF/CHICKEN BIRYANI** \$14.50  
Tender cuts of meat cooked with basmati rice.
- 80. VEGETABLE BIRYANI** \$13.50  
Basmati rice cooked with assorted diced fresh vegetables.



The Home of Good Indian Food

**TAKEAWAY MENU**

77 Maunganui Road, Mount  
Maunganui, Ph: 575 3093

Open 6 days  
Tuesday - Sunday  
5.30 pm - till 9.00 pm

# AUTHENTIC INDIAN TANDOORI & CURRY DISHES

Effective 1 April 2008

Prices inclusive of GST.

Prices subject to change without notice.



Our other branches are:

**Tikka Express**

Bayfair Shopping Centre, Mount Maunganui

**Mumbai Masala**

30 Gravatt Road, Papamoa

**SHURUAAT ♦ ENTREE**

- 1. VEGETABLE SAMOSA** \$6.90  
Short pastry pockets filled with vegetables & spices, served with home made chutney. Two pieces per portion.
- 2. SEEKH KEBAB** \$10.90  
A speciality from the kitchens of the "Nawab of Rampur". Lamb & beef mince with onions & green spices, pressed on a skewer & smoke roasted over charcoal.
- 3. CHOOZA TIKKA** \$10.90  
Boneless spring chicken fillet marinated overnight & cooked over charcoal in the Tandoori oven. Five pieces per portion.
- 4. FISH TANDOORI** \$13.50  
Fillets of fish soaked in exotic fine spices & yoghurt, cooked gently over a low fire. Six pieces per portion.
- 5. VEG PAKORA AMRITSARI** \$6.90  
Mixed vegetables, dipped in masala & deep fried with chick pea flour batter. A vegetarian dish never made elsewhere. Four pieces per portion.
- 6. PLATTER FOR 2** \$17.90  
Combination of Samosas, Pakoras, Seekh Rampuri & Chooza Tikka.
- 7. ONION BHAJI** \$6.90  
Sliced onion dipped in spicy chick pea flour batter & deep fried.
- 8. PANEER PAKORA** \$8.90  
Home made cheese dipped in spicy chick pea flour batter & deep fried.

**KHANNE-'E'-KHAS ♦ MAIN COURSE FROM THE 'TANDOORI'**

- 9. TANDOORI CHICKEN**  
Chicken marinated in spices, ginger & garlic extracts, lemon juice, yoghurt & smoke roasted.
- |      |         |
|------|---------|
| Full | \$22.50 |
| Half | \$15.00 |

**RASOEE ♦ KHANA From the Curry Kitchen**

**All Curry Mains served with Basmati rice.**  
**We will endeavour to cook the dishes to the taste of your palate: Mild, Medium, Hot, Very Hot**

**RASOEE ♦ KHANA From the Curry Kitchen****GOAT**

- 10. GOAT SAGWALA** \$17.50  
Diced goat cooked in fresh green spices and a puree of green leafy spinach.
- 11. BAKRA ROGANJOSH** \$17.50  
A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.
- 12. GOAT JHALFREZI** \$17.50  
Diced goat cooked with spices and vegetables.

**RASOEE ♦ KHANA From the Curry Kitchen****GOAT (continued)**

- 13. GOAT PASANDA** \$17.50  
Diced goat lightly sautéed in onions, garlic, ginger, coriander, tomatoes, with spices, yoghurt, cream and crushed almonds.
- 14. GOAT DO PIAZA** \$17.50  
Diced goat with sautéed onions and spices. A popular dish

**LAMB or BEEF**

- 15. LAMB / BEEF VINDALOO** \$16.90  
A typical Goanese style dish cooked in vinegar & whole spices.
- 16. MUTTON 'ANARKALI' (MUGHLAI)** \$16.90  
Anarkali - the dancing girl that almost stole the Mogul throne. Tender morsels of lamb, sautéed with onions, tomatoes & chopped mint leaves sprinkled onto the dish.
- 17. LAMB / BEEF ROGANJOSH** \$16.90  
A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.
- 18. LAMB / BEEF KORMA** \$16.90  
Diced lamb / beef in a creamy sauce of almond paste, cream & spices.
- 19. LAMB / BEEF SAGWALA** \$16.90  
Blended to perfection in Mughlai tradition. Diced lamb / beef cooked in fresh green spices & a puree of green leafy spinach.
- 20. BHUNA LAMB / BEEF** \$16.90  
Diced lamb / beef cooked with ginger, garlic, onion and spices.
- 21. LAMB / BEEF MADRAS** \$16.90  
A hot south Indian dish, cooked to suit your palate.
- 22. LAMB / BEEF JHALFREZI** \$16.90  
Diced lamb / beef cooked with spices & vegetables.
- 23. LAMB / BEEF PASANDA** \$16.90  
Diced lamb / beef lightly sautéed in onion, garlic, ginger, coriander, tomatoes, with spices, yoghurt, cream & crushed almonds.
- 24. LAMB / BEEF DO PIAZA** \$16.90  
Diced lamb / beef with sautéed onions & spices. A popular dish.
- 25. LAMB / BEEF NAWABI** \$16.90  
Diced lamb / beef cooked with dried fruit & spices.
- 26. DAL GHOST LAMB / BEEF** \$16.90  
Diced lamb / beef cooked with lentils and spices. A dry dish.

**RASOEE ♦ KHANA From the Curry Kitchen****CHICKEN**

- 27. BUTTER CHICKEN** \$17.50  
A chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry with a touch of pepper for a delicate palate.
- 28. MURGEE MADRAS** \$17.50  
South Indian curry usually very hot but we can prepare it to suit your palate.
- 29. CHICKEN VINDALOO** \$17.50  
This is a Goanese style dish cooked with vinegar & spices.
- 30. CHICKEN JHALFREZI** \$17.50  
Boneless chicken cooked in spices & vegetables.
- 31. CHICKEN KORMA** \$17.50  
Boneless chicken cooked in a creamy sauce made of almond paste, cream & spices.
- 32. CHICKEN TIKKA MASALA** \$17.50  
A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.
- 33. CHICKEN SAGWALA** \$17.50  
Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh green spices & a puree of leafy spinach.
- 34. BHUNA CHICKEN** \$17.50  
Boneless chicken cooked with ginger, garlic, onion & spices.
- 35. KADAI CHICKEN** \$17.50  
Boneless chicken cooked with crushed tomato, onions, fresh coriander, & green chillies.
- 36. CHILLI CHICKEN** \$17.50  
A popular dish of chicken pieces battered in egg & cornflour, and cooked with capsicum, onions & spices.
- 37. MANGO CHICKEN** \$17.50  
Chicken pieces, cooked with mango pulp, onions, yoghurt & spices.
- 38. HONEY CHICKEN** \$17.50  
Tender pieces of chicken cooked with honey and spices. Rich honey flavoured sauce.

**FISH**

- 39. JHINGA (SHRIMP) MALABARI** \$19.90  
Shelled shrimps cooked in coconut & capsicum.
- 40. JHINGA (SHRIMP) SAGWALA** \$19.90  
Shelled shrimps cooked with spinach & spices.
- 41. BUTTER SHRIMP** \$19.90  
Shelled shrimps cooked in a creamy sauce.
- 42. MACHLI (FISH) TAMATARWALI** \$20.90  
Fish cooked with fresh tomatoes, herbs & fresh coriander.
- 43. FISH JHALFREZI** \$20.90  
Fish of the day cooked with spices & vegetables.
- 44. FISH MASALA** \$20.90  
Fish of the day cooked in a masala sauce.