

## Vegetarian

<b>47. Shahi Paneer</b>	\$16.50
Homemade cheese cooked in onion, nut gravy.	
<b>48. Paneer Butter Masala</b>	\$16.50
Indian homemade cheese cooked in butter tomato sauce.	
<b>49. Saag Paneer/Aloo</b>	\$16.50
Indian homemade cheese/potato cooked with spinach, spices and herbs.	
<b>50. Mixed Vegetables</b>	\$16.50
Fresh cut mixed vegetables cooked in onion and tomato gravy.	
<b>51. Aloo Gobi</b>	\$16.50
Cauliflower, potato and spices cooked together and served with onion, tomato and coriander.	
<b>52. Bombay Potato</b>	\$16.50
Diced potatoes cooked with tomatoes and Indian spices. This is a dry dish.	
<b>53. Mushroom Masala</b>	\$16.50
Mushroom cooked with onion, tomatoes and spices.	
<b>54. Mushroom Mutter Korma</b>	\$16.50
Mushroom and peas cooked with onion, tomatoes and cashew nut gravy.	
<b>55. Dal Makhani</b>	\$16.50
Black Lentil & kidney beans cooked in tomato, Indian spices with butter cream.	
<b>56. Malai Kofta</b>	\$16.50
Cottage cheese, potatoes shaped into ping pong balls deep fried and Served soaked in a rich curry gravy sauce	
<b>57. Shabham Aloo Mutter</b>	\$16.50
A combination of fresh mushroom, green peas, and potato cooked in aromatic Indian spices and masala sauce	
<b>58. Channa Masala</b>	\$16.50
Chickpeas cooked in fresh onion, tomato, ginger, garlic, coriander and cumin seeds with authentic Indian spices	
<b>59. Paneer Jhalfrezi</b>	\$16.50
Paneer cooked in spices and vegetables	

## Rice

<b>60. Plain Rice</b>	\$5.00
<b>61. Onion and Peas Rice</b>	\$15.00
<b>62. Chicken Biryani</b>	\$18.50
Plain Basmati rice cooked with chicken, herb and spices.	
<b>63. Lamb Biryani</b>	\$17.50
Plain Basmati rice cooked with lamb, herb and spices.	
<b>64. Vegetable Biryani</b>	\$17.50
Plain Basmati rice cooked with vegetables, herb and spices.	

All mains served with rice

## Tandoor Breads

<b>65. Plain Naan</b>	\$3.00
Traditional Indian Bread baked in Tandoor oven.	
<b>66. Garlic Naan</b>	\$4.00
Traditional Indian Bread stuffed with garlic and baked in Tandoor oven.	
<b>67. Butter Naan</b>	\$5.00
Traditional Indian Bread baked in Tandoor oven with butter.	
<b>68. Cheese Naan</b>	\$5.50
Traditional Indian Bread stuffed with cheese and baked in Tandoor oven.	
<b>69. Keema Naan</b>	\$6.00
Traditional Indian Bread stuffed with lamb mince and baked in Tandoor oven.	
<b>70. Peshawari Naan</b>	\$6.00
Traditional Indian Bread stuffed with dried fruit and baked in Tandoor oven.	
<b>71. Parantha</b>	\$5.00
Indian Bread with countless layers baked in Tandoor oven.	
<b>72. Mint Parantha</b>	\$5.50
Mint flavoured Indian bread with countless layers baked in Tandoor oven.	
<b>73. Roti</b>	\$3.00
Whole wheat flour bread.	
<b>74. Onion/Potato Kulcha</b>	\$6.00
Naan stuffed with onions/potatoes and baked in the tandoor	
<b>75. Chicken and Cheese</b>	\$7.00
Naan stuffed with chicken, cheese, spices and baked in the tandoor	

## Side Dishes

<b>76. Mango Chutney</b>	\$3.00
<b>77. Pickles</b>	\$3.00
<b>78. Raita</b>	\$5.00
<b>Papadoms (4pcs)</b>	\$3.00

## Kids Menu

<b>79. Children's Butter Chicken</b>	\$12.50
<b>80. Chicken Nuggets and Chips</b>	\$9.00
<b>81. Fish and Chips</b>	\$9.00
<b>82. Chips</b>	\$7.00

## Desserts

<b>83. Gulab Jamun</b>	\$7.00
Popular Indian Sweet (3pcs)	
<b>84. Mango Kulfi</b>	\$7.00
Mango Flavoured Ice-Cream	

# Smart India<sup>®</sup>

Indian Restaurant & Bar

*Smart People - Smart Choices!*

## TAKEAWAY MENU

**\$10 LUNCH**

SMART INDIA  
TAKEAWAY OR DINE IN

Any Chicken, lamb, beef or vegetable.

Curry served with rice.

Seafood \$13.50

Curry and rice



**GLUTEN FREE**



**DAIRY FREE**

**FOOD AVAILABLE**

## Takeaway & Home Delivery

Fully Licensed, B.Y.O. Wine only

**OPENING HOURS**

Lunch: 11:30am to 2:00pm

Dinner: 4:30 onwards

7 days

Ph: **07 574 9909**

Fax: **07 574 9918**

245A Maunganui Rd | Next to Cinema 4 | Mount Maunganui

Branch: 2 Tainui Street | Matamata

Visit our website: [www.smartindia.co.nz](http://www.smartindia.co.nz)



## Entrée (Snacks)

<b>1. Onion Bhaji</b>	\$6.00
Onion Rings dipped in chickpea flour and deep fried.	
<b>2. Mixed Pakora</b>	\$6.00
Mixed vegetables, seasoned with spices, dipped in lentil batter and deep fried.	
<b>3. Vegetable Samosa</b>	\$7.00
A delightful triangular pastry filled with potatoes and peas then fried golden brown.	
<b>4. Chicken Tikka</b>	\$13.50
Boneless chicken pieces marinated in yoghurt and spices overnight, then cooked in the tandoor.	
<b>5. Tandoori Chicken</b>	Half Serve \$13.50 Full Serve \$23.00
Chicken pieces marinated overnight in special spices and cooked in Tandoor.	
<b>6. Lamb Seekh Kebab</b>	\$13.50
Minced lamb flavoured with exotic spices, pressed on a skewer then cooked in the tandoor	
<b>7. Mix Platter for 2</b>	\$20.00
A combination of the above. It consists of, 2 Veg Samosa, 2 Pakora, 2 Seekh Kebab, 2 Chicken Tikka served on a sizzling hot plate with mint and Tamarind sauce.	
<b>8. Mix Platter Non-Veg</b>	\$22.00
A combination of the above. It consists of Chicken Tikka, Fish Pakora, Chicken Pakora and Tandoori Chicken	
<b>9. Paneer Pakora</b>	\$15.00
Paneer battered with chick pea flour spices and deep fried	
<b>10. Fish Pakora</b>	\$20.00
Boneless fish battered with chick pea flour spices and deep fried	
<b>11. Chicken Pakora</b>	\$20.00
Chicken pieces battered with chick pea flour spices and deep fried	
<b>12. Chicken Tawa</b>	\$22.00
Boneless Chicken pieces cooked in onion, tomatoes ginger and spices (Dry Dish)	
<b>13. Tandoori Prawn</b>	\$22.00
Prawns marinated in yoghurt and special spices	

We serve Mild, Med & Hot

## Chicken

<b>14. Butter Chicken</b>	\$18.50
Tender boneless pieces of chicken, half cooked in Tandoor and finished in a creamy tomato gravy.	
<b>15. Chicken Tikka Masala</b>	\$18.50
Tender boneless pieces of chicken cooked in delicious onion and tomato gravy.	
<b>16. Chicken Korma</b>	\$18.50
Boneless chicken pieces with cashew nut gravy and home made cream, traditionally cooked.	
<b>17. Chicken Punjabi</b>	\$18.50
Chicken cooked with onion, tomato, ginger, capsicum and enhanced with Coriander (exclusive to our chef)	
<b>18. Chicken Hydrabadi</b>	\$18.50
Boneless Chicken pieces cooked onion, tomato and yoghurt with mint sauce.	
<b>19. Chicken-DoPyaza</b>	\$18.50
Chicken cooked in garlic, ginger, capsicum, onion and toasted nuts.	
<b>20. Chicken Vindaloo</b>	\$18.50
Spicy chicken curry straight from the exotic beaches of Goa.	
<b>21. Mango Chicken</b>	\$18.50
Chicken cooked harmoniously with Mango Pulp	
<b>22. Balti Chicken</b>	\$18.50
Tandoori boneless pieces of chicken cooked in onion tomato gravy and flavour of chick pea flour	
<b>23. Chicken Bhartha</b>	\$18.50
Chicken cooked in onion and tomatoes and special Indian spices	
<b>24. Chicken Sagwala</b>	\$18.50
Boneless chicken cooked in spinach & spices	
<b>25. Chicken Madras</b>	\$18.50
Boneless chicken cooked in onion and tomato and flavour of coconut And south Indian spices	
<b>26. Chicken Jhalfrezi</b>	\$18.50
Boneless chicken cooked in spices & Vegetables	
<b>27. Chicken Kangra</b>	\$18.50
Chicken cooked with onion, tomato,, ginger, capsicum, vegetables and enhanced with coriander	

All mains served with rice

## Lamb / Goat

<b>28. Lamb/Goat Roganjosh</b>	\$18.50
Diced lamb/ goat cooked with onion and garlic.	
<b>29. Lamb/Goat-Do-pyaza</b>	\$18.50
Boneless diced lamb/ goat cooked in garlic, ginger, capsicum, onion and toasted nuts.	
<b>30. Lamb/Goat Saagwala</b>	\$18.50
Lamb/ goat harmoniously cooked with spinach, herb and a selection of delicious spices.	
<b>31. Lamb/Goat Korma</b>	\$18.50
Lamb/ goat cooked in assorted nut gravy.	
<b>32. Methi Maas</b>	\$18.50
Lamb/ goat cooked in Methi, Spinach Kashmiri Spices and Herbs.	
<b>33. Lamb/Goat Hydrabadi</b>	\$18.50
Boneless diced lamb/ goat cooked in onion tomato and yoghurt with mint sauce.	
<b>34. Lamb/Goat Madras</b>	\$18.50
Diced lamb/ goat cooked in onion, tomato & spices (with flavour of coconut)	
<b>35. Lamb/ Goat Vindaloo</b>	\$18.50
Spicy lamb/ goat curry straight from the exotic beaches of Goa (Served hot as you like)	

## Beef

<b>36. Beef Vindaloo</b>	\$18.00
Spicy beef curry straight from the exotic beaches of Goa, served as hot as you like.	
<b>37. Beef Korma</b>	\$18.00
Beef cooked in assorted nut gravy.	
<b>38. Beef Madras</b>	\$18.00
Delicious medium hot beef curry garnished and prepared with coconut.	
<b>39. Beef Hydrabadi</b>	\$18.00
Diced beef cooked in onion tomato and yoghurt with mint sauce.	

## Seafood

<b>40. Fish Masala</b>	\$19.50
Fish cooked in onion, tomato, capsicum and the chef's selected spices.	
<b>41. Prawn Masala</b>	\$19.50
Succulent prawns, cooked in spicy gravy with peppers and sliced onions.	
<b>42. Fish Curry</b>	\$19.50
Chef's Special.	
<b>43. Prawn Malawari</b>	\$19.50
Peeled prawns cooked in onion and coconut milk, cream.	
<b>44. Butter Prawn</b>	\$19.50
Peeled prawns cooked in tomato butter sauce with Indian Spices.	
<b>45. Scallop Masala</b>	\$20.00
Scallops cooked in spicy gravy with peppers and sliced onion, tomato	
<b>46. Butter Scallop Masala</b>	\$20.00
Cooked in tomato butter sauce with Indian spices	