

## FROM THE PADDY FIELDS (RICE)

- |   |         |         |
|---|---------|---------|
| 1. Biryanis                                       | Veg     | \$15.00 |
|   | Chicken | \$15.00 |
|   | Lamb    | \$16.00 |
| 2. Vegetable Fried Rice                           |         | \$13.00 |
| Indian basmati rice cooked with mixed vegetables. |         |         |
| 3. Chicken Fried Rice                             |         | \$15.00 |
| Indian basmati rice cooked with chicken.          |         |         |

## INDIAN HOME - MADE BREAD

- |                                       |        |
|---------------------------------------|--------|
| 1. Aloo Prantha                       | \$6.00 |
| 2. Gobi Prantha                       | \$6.00 |
| 3. Butter Naan (Plain Naan)           | \$3.00 |
| 4. Cheese Garlic Naan                 | \$6.00 |
| 5. Garlic Naan                        | \$4.00 |
| 6. Cheese Naan                        | \$5.00 |
| 7. Vege Naan                          | \$6.00 |
| 8. Peshawari Naan                     | \$6.00 |
| 9. Keema Naan                         | \$6.00 |
| 10. Curry Masala Special Naan Chicken | \$6.00 |
| 11. Indian Roti                       | \$3.00 |
| 12. Aloo Kulcha                       | \$6.00 |
| 13. Laccha Paratha                    | \$6.00 |
| 14. Paneer Kulcha                     | \$7.00 |

## KIDS MENU

- |                            |         |
|----------------------------|---------|
| 1. Kids Butter Chicken     | \$12.00 |
| 2. Chicken Nuggets & Chips | \$6.00  |

## SIDE ORDERS

- |                   |        |
|-------------------|--------|
| 1. Indian Salad   | \$6.00 |
| 2. Fries          | \$5.00 |
| 3. Papadum (4pcs) | \$2.00 |

## ACCOMPANIMENTS

- |                                    |        |
|------------------------------------|--------|
| 1. Raita (Cucumber & Yoghurt)      | \$4.00 |
| 2. Pickles (Limes, Mango & Chilli) | \$2.50 |
| 3. Sweet Mango Chutney (Mild)      | \$2.50 |

## DESSERTS

- |                |        |
|----------------|--------|
| 1. Mango Kulfi | \$4.00 |
| 2. Gulab Jamun | \$4.00 |

## DRINKS

- |                                 |        |
|---------------------------------|--------|
| 1. Lassi (Mango / Plain / Salt) | \$5.00 |
|---------------------------------|--------|

## COMBO CHICKEN OR VEG FROM

Rice, Naan, Curry & Drink \$19.00

## COMBO LAMB FROM

Rice, Naan, Curry & Drink \$21.00

## LARGE CURRY FROM

Chicken \$19.00  
Lamb \$22.00



# curry masala

INDIAN TAKEAWAY

144 Chapel Road, Flat Bush

Ph: (09) 279 8143

Mob: 021 0509 381 or 021 0229 7777

## LUNCH SPECIAL

Mon - Thur From 11:00am to 3.00pm  
(Except Public Holidays)

From  
**\$14.00**

Curry with rice, 1 naan bread (\$1 extra for can Drink)

## MAINS

From 11am - 3pm | 5pm - 10pm

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

From  
**\$15.00**

Curry with Rice  
(Conditions Apply)

Open 7 Days - 11am - 3pm

5pm to 10pm

Sunday - 5pm - 10pm

(Free Parking Back side)

**Allergy Awareness: We serve GLUTEN FREE DISHES however few of our dishes do contain GLUTEN, NUTS OR DAIRY PRODUCTS.**  
**If you suffer from an ALLERGY, then please ENQUIRE with our staff for full details.**

## APPETISERS

- Onion Bhaji** \$6.00  
Sliced onions dipped in chick pea batter & deep fried.
- Fish Pakora** 6 Pcs \$14.00 10 Pcs \$19.00  
Fresh fish smothered in chick pea batter and deep fried.
- Samosa (2 Pieces)** \$6.00  
Pastry stuffed with spicy potatoes & peas.
- Achari Tikka** 6 Pcs \$13.00 10 Pcs \$18.00  
Chicken marinated in yoghurt, spices & smoke roasted.
- Lamb Seekh Kebab** \$15.00  
Lamb mince rolled onto a skewer & roasted in Tandoor oven served with dip.
- Chicken Seekh Kebab** \$15.00  
Chicken mince rolled onto a skewer & roasted in Tandoor oven served with dip.
- Kali Mirch Kebab** 6 Pcs \$13.00 10 Pcs \$18.00  
Tender chicken fillets marinated in cashew nuts, fresh cream, garlic, ginger, black pepper & cheese cooked in charcoal tandoori oven.
- Prawn Pakora** 10 Pcs \$18.00  
King prawns dipped in chick pea batter and deep fried.
- Tandoori Chicken** Half \$14.00 Full \$20.00  
Spring chicken marinated in yoghurt, ginger, garlic and spices then roasted in Tandoor oven.
- Chicken Tikka** 6 Pcs \$13.00 10 Pcs \$18.00  
Tender chicken fillets marinated in yoghurt and spices and cooked in the Tandoor oven.
- Malai Tikka Chicken** 6 Pcs \$13.00 10 Pcs \$18.00  
Tender chicken fillets marinated in cashew nuts, fresh cream, garlic, ginger & cheese cooked in charcoal tandoori oven.
- Vegetarian Platter for Two** \$14.00  
Selection of 3 entrees, Samosa, Onion Bhaji, Pakora.
- Platter for Two** \$17.00  
Selection of 4 entrees, Samosa, Onion Bhaji, Chicken Tikka & Seekh Kebabs.

## INDIAN CHINESE

- Chicken Lolipops** 6 Pcs \$15.00  
Specially cut chicken wings cooked in Chef's Special homemade sauce.
- Chicken Manchurian** (Dry/Gravy) Large \$21.00 Regular \$16.00  
Soya sauce, salt, ginger, garlic, spices, chicken
- Veg Monchurian** (Dry/Gravy) Large \$21.00 Regular \$16.00  
Soya sauce, salt, ginger, garlic, spices, mix vegetable.
- Chilli Chicken** (Dry/Gravy) Large \$21.00 Regular \$16.00  
Chinese style chicken pieces cooked with chilli & capsicum.
- Chilli Paneer** (Dry/Gravy) Large \$21.00 Regular \$16.00  
Cottage cheese pieces cooked with chilli & capsicum.
- Vegetable Noodles** \$14.00
- Chicken Noodles** \$16.00
- Chicken 65** (Dry only) Large \$21.00 Regular \$16.00

## MAINS

- Kiwi Butter Chicken** Large \$19.00 Regular \$15.00  
Marinated boneless chicken fillets roasted in the Tandoor oven and cooked in a creamy tomato gravy.
- Butter Chicken bone/boneless Indian style** \$20.00  
Marinated chicken roasted in the Tandoor Oven and cooked in a creamy tomato gravy.
- Chicken Tikka Masala** Large \$19.00 Regular \$15.00  
Tender chicken fillets roasted in the Tandoor oven and cooked with onion, capsicum and spices.
- Chicken Jalfrazie** Large \$19.00 Regular \$15.00  
Chicken cooked with vegetables.
- Chicken Curry (Home Made)** Large \$20.00 Regular \$15.00
- Garlic Chicken** Large \$21.00 Regular \$16.00  
Tender pieces of chicken cooked with chefs special garlic sauce with ginger and onion.
- Kadhai Chicken or Lamb** Chicken \$15.00 Lamb \$17.00  
Chicken or Lamb sauteed with thick cut pieces of onion and capsicum, cooked in onion gravy and spices, with a dash of cream.
- Lamb Roganjosh (Lamb Curry)** Large \$21.00 Regular \$17.00  
Lamb cooked with an exotic blend of herbs and spices. A speciality of Kashmir.
- Saagwala** CHICKEN Large \$21.00 Regular \$16.00 LAMB Large \$23.00 Regular \$18.00  
Chicken/lamb cooked in and skillfully blended with spinach in an exotic curry.
- Bhuna** CHICKEN Large \$20.00 Regular \$15.00 LAMB Large \$22.00 Regular \$17.00  
Choice of chicken/lamb cooked with sweet mango chutney, garam masala, ginger, garlic & spices.
- Do Piaza** CHICKEN Large \$19.00 Regular \$15.00 LAMB Large \$22.00 Regular \$17.00  
Tender succulent lamb/chicken cooked with diced onions, spices and made into a dry curry.
- Madras** CHICKEN Large \$19.00 Regular \$15.00 LAMB Large \$22.00 Regular \$17.00  
A traditional South Indian style curry cooked with coconut, spices, choice of chicken/lamb.
- Masala** CHICKEN Large \$19.00 Regular \$15.00 LAMB Large \$22.00 Regular \$17.00  
Tender succulent, lamb/chicken cooked in an onion base with a touch of coriander flavour.
- Korma** CHICKEN Large \$19.00 Regular \$15.00 LAMB Large \$22.00 Regular \$17.00  
Choice of chicken/lamb cooked with a gravy of cashew nuts, almonds, sultanas & very mild spices.
- Vindaloo** CHICKEN Large \$19.00 Regular \$15.00 LAMB Large \$22.00 Regular \$17.00  
Red hot curry from Goa, choice of chicken/lamb.
- Curry Masala Special Curry** CHICKEN Large \$21.00 Regular \$16.00 LAMB Large \$23.00 Regular \$18.00  
Tender succulent, chicken/lamb cooked with onions, fenugreek and spices.
- Mango Chicken** Large \$22.00 Regular \$16.00  
Chicken cooked with mango sauce & onion gravy.
- Goat Curry** with bone (Goat Masala) Large \$22.00 Regular \$17.00
- Cream Chicken** Large \$21.00 Regular \$16.00  
Chicken cooked in milk, cream with traditional Indian spices.
- Butter Lamb** Large \$22.00 Regular \$17.00  
Lamb cooked with creamy tomato gravy.

- Vegetable Korma** Large \$19.00 Regular \$15.00  
A variety of vegetable cooked with mild spices.
- Aloo Gobi** Large \$19.00 Regular \$15.00  
A dry blend of potato and cauliflower.
- Palak Paneer** Large \$21.00 Regular \$16.00  
Fresh leafy spinach and cottage cheese cooked in a mild gravy straight from North India.
- Methi Mater Paneer** Large \$19.00 Regular \$15.00  
Green peas cooked in fresh cream, fenugreek and fresh Indian spices.
- Dhal Makhani** Large \$19.00 Regular \$15.00  
Lentils cooked with ginger, onions, tomatoes & butter.
- Channa Masala** Large \$19.00 Regular \$15.00  
Chickpeas cooked in light spicy gravy.
- Aloo Mattar** Large \$19.00 Regular \$15.00  
Potatoes and peas cooked in spicy curry.
- Paneer Kadhai** Large \$19.00 Regular \$15.00  
Paneer sauteed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices, with a dash of cream.
- Paneer Makhani** Large \$19.00 Regular \$15.00  
Marinated paneer cooked in a creamy tomato gravy.
- Dhal Tarka** Large \$19.00 Regular \$15.00  
Lentils cooked with ginger, onions, tomatoes & coriander leaves.
- Paneer Tikka Masala** Large \$19.00 Regular \$15.00  
Home made cheese cooked in gravy of creamy tomato, onion, capsicum and spices.
- Bombay Aloo** Large \$19.00 Regular \$15.00  
Deep fried potatoes cooked with spices.
- Malai Kofta** Large \$19.00 Regular \$15.00  
Speciality of Kashmir, sweet base curry with Tender succulent balls made of mashed potatoes, cheese, dried fruit and nuts.
- Shahi Paneer** Large \$19.00 Regular \$15.00  
Cottage cheese cooked with onion gravy & creamy sauce.
- Mix Veg** Large \$19.00 Regular \$15.00  
Seasonal vegetable cooked in selected spices.

## SEAFOOD CLASSICS

- King Prawn Masala** Large \$23.00 Regular \$18.00  
A thick tomato curry cooked with capsicum, coriander herbs and spices.
- King Prawn Malabari** Large \$23.00 Regular \$18.00  
Prawn cooked with onion, capsicum, coconut, and spices.
- Prawn Madras** Large \$23.00 Regular \$18.00  
Prawn cooked with onion, coconut, and spices.
- Butter Prawn** Large \$23.00 Regular \$18.00  
Marinated shells prawns cooked with exotic spices and tomato gravy.
- Fish Madras** Large \$23.00 Regular \$18.00  
A traditional South Indian style curry cooked with coconut, spices and fish.
- Curry Masala Special Fish** Large \$23.00 Regular \$18.00  
Tender succulent fish cooked with onions, fenugreek and spices.