

## FROM THE PADDY FIELDS (RICE)

- |                                                   |         |         |
|---------------------------------------------------|---------|---------|
| 1. Biryani                                        | Veg     | \$12.00 |
|                                                   | Chicken | \$12.00 |
|                                                   | Lamb    | \$13.00 |
| 2. Vegetable Fried Rice                           |         | \$11.00 |
| Indian basmati rice cooked with mixed vegetables. |         |         |
| 3. Chicken Fried Rice                             |         | \$12.00 |
| Indian basmati rice cooked with chicken.          |         |         |

## INDIAN HOME - MADE BREAD

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|---------------------------------------|--------|
| 1. Aloo Prantha                       | \$5.00 |
| 2. Gobi Prantha                       | \$5.00 |
| 3. Butter Naan (Plain Naan)           | \$2.50 |
| 4. Cheese Garlic Naan                 | \$5.00 |
| 5. Garlic Naan                        | \$3.50 |
| 6. Cheese Naan                        | \$4.00 |
| 7. Vege Naan                          | \$5.00 |
| 8. Peshawari Naan                     | \$5.00 |
| 9. Keema Naan                         | \$5.00 |
| 10. Curry Masala Special Naan Chicken | \$5.00 |
| 11. Indian Roti                       | \$2.50 |
| 12. Aloo Kulcha                       | \$5.00 |
| 13. Laccha Paratha                    | \$5.00 |
| 14. Paneer Kulcha                     | \$6.00 |

## KIDS MENU

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|----------------------------|--------|
| 1. Kids Butter Chicken     | \$9.00 |
| 2. Chicken Nuggets & Chips | \$5.00 |

## SIDE ORDERS

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|-------------------|--------|
| 1. Indian Salad   | \$5.00 |
| 2. Fries          | \$4.00 |
| 3. Papadum (4pcs) | \$2.00 |

## ACCOMPANIMENTS

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|------------------------------------|--------|
| 1. Raita (Cucumber & Yoghurt)      | \$3.00 |
| 2. Pickles (Limes, Mango & Chilli) | \$2.00 |
| 3. Sweet Mango Chutney (Mild)      | \$2.00 |

## DESSERTS

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

## DRINKS

- |                                 |        |
|---------------------------------|--------|
| 1. Lassi (Mango / Plain / Salt) | \$4.00 |
|---------------------------------|--------|

## COMBO CHICKEN OR VEG

Rice, Naan, Curry & Drink \$15.50

## COMBO LAMB

Rice, Naan, Curry & Drink \$16.50

## LARGE CURRY

Chicken \$16.00  
Lamb \$18.00



# 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 2.30pm  
(Except Public Holiday)

\$10.00

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

## MAINS

From 2:30pm till Late 10pm

www.currymasala.co.nz

\$11.99

Curry with Rice

(Excluding Seafood & Tandoori - Conditions Apply)

Open 7 Days - 11am - 10pm

Sunday 5pm - 10pm

We also do Outdoor Catering

(Free Parking Back side)

## APPETISERS

- Onion Bhaji** \$5.00  
Sliced onions dipped in chick pea batter & deep fried.
- Fish Pakora** 6 Pcs \$11.00 10 Pcs \$16.00  
Fresh fish smothered in chick pea batter and deep fried.
- Samosa (2 Pieces)** \$5.00  
Pastry stuffed with spicy potatoes & peas.
- Achari Tikka** 6 Pcs \$10.00 10 Pcs \$15.00  
Chicken marinated in yoghurt, spices & smoke roasted.
- Lamb Seekh Kebab** \$12.00  
Lamb mince rolled onto a skewer & roasted in Tandoor oven served with dip.
- Chicken Seekh Kebab** \$12.00  
Chicken mince rolled onto a skewer & roasted in Tandoor oven served with dip.
- Kali Mirch Kebab** 6 Pcs \$10.00 10 Pcs \$15.00  
Tender chicken fillets marinated in cashew nuts, fresh cream, garlic, ginger, black pepper & cheese cooked in charcoal tandoori oven.
- Prawn Pakora** 10 Pcs \$15.00  
King prawns dipped in chick pea batter and deep fried.
- Tandoori Chicken** Half \$11.00 Full \$17.00  
Spring chicken marinated in yoghurt, ginger, garlic and spices then roasted in Tandoor oven.
- Chicken Tikka** 6 Pcs \$10.00 10 Pcs \$15.00  
Tender chicken fillets marinated in yoghurt and spices and cooked in the Tandoor oven.
- Malai Tikka** 6 Pcs \$10.00 10 Pcs \$15.00  
Tender chicken fillets marinated in cashew nuts, fresh cream, garlic, ginger & cheese cooked in charcoal tandoori oven.
- Vegetarian Platter for Two** \$11.00  
Selection of 3 entrees, Samosa, Onion Bhaji, Pakora.
- Platter for Two** \$14.00  
Selection of 4 entrees, Samosa, Onion Bhaji, Chicken Tikka & Seekh Kebabs.

## INDIAN CHINESE

- Chicken Lolipops** 6 Pcs \$12.00  
Specially cut chicken wings cooked in Chef's Special homemade sauce.
- Chicken Manchurian (Dry/Gravy)** Large \$18.00 Regular \$13.00  
Soya sauce, salt, ginger, garlic, spices, chicken
- Veg Monchurian (Dry/Gravy)** Large \$17.00 Regular \$13.00  
Soya sauce, salt, ginger, garlic, spices, mix vegetable.
- Chilli Chicken (Dry/Gravy)** Large \$17.00 Regular \$13.00  
Chinese style chicken pieces cooked with chilli & capsicum.
- Chilli Paneer (Dry/Gravy)** Large \$18.00 Regular \$13.00  
Cottage cheese pieces cooked with chilli & capsicum.
- Vegetable Noodles** \$11.00
- Chicken Noodles** \$13.00
- Chicken 65 (Dry only)** \$13.00

## MAINS

- Kiwi Butter Chicken** Large \$15.99 Regular \$11.99  
Marinated boneless chicken fillets roasted in the Tandoor oven and cooked in a creamy tomato gravy.
- Butter Chicken bone/boneless Indian style** \$17.00  
Marinated chicken roasted in the Tandoor Oven and cooked in a creamy tomato gravy.
- Chicken Tikka Masala** Large \$15.99 Regular \$11.99  
Tender chicken fillets roasted in the Tandoor oven and cooked with onion, capsicum and spices.
- Chicken Jalfrazie** Large \$15.99 Regular \$11.99  
Chicken cooked with vegetables.
- Chicken Curry (Home Made)** Large \$16.99 Regular \$11.99
- Garlic Chicken** Large \$18.00 Regular \$13.00  
Tender pieces of chicken cooked with chefs special garlic sauce with ginger and onion.
- Kadhai Chicken or Lamb** Chicken \$11.99 Lamb \$12.99  
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 \$17.99 Regular \$12.99  
Lamb cooked with an exotic blend of herbs and spices. A speciality of Kashmir.
- Saagwala** Chicken \$12.99 Lamb \$13.99  
Chicken/lamb/beef cooked in and skillfully blended with spinach in an exotic curry.
- Bhuna** Chicken \$11.99 Lamb \$12.99  
Choice of chicken/lamb/beef cooked with sweet mango chutney, garam masala, ginger, garlic & spices.
- Do Piaza** Chicken \$11.99 Lamb \$12.99  
Tender succulent lamb/chicken/beef cooked with diced onions, spices and made into a dry curry.
- Madras** Chicken \$11.99 Lamb \$12.99  
A traditional South Indian style curry cooked with coconut, spices, choice of chicken/lamb/beef.
- Masala** Chicken \$11.99 Lamb \$12.99  
Tender succulent, lamb/chicken/beef cooked in an onion base with a touch of coriander flavour.
- Korma** Chicken \$11.99 Lamb \$12.99  
Choice of chicken/lamb/beef cooked with a gravy of cashew nuts, almonds, sultanas & very mild spices.
- Vindaloo** Chicken \$11.99 Lamb \$12.99  
Red hot curry from Goa, choice of chicken/lamb/beef.
- Curry Masala Special Curry** Chicken \$12.99 Lamb \$13.99  
Tender succulent, chicken/lamb/beef cooked with onions, fenugreek and spices.
- Mango Chicken** Large \$18.00 Regular \$13.00  
Chicken cooked with mango sauce & onion gravy.
- Goat Curry with bone (Goat Masala)** Large \$18.00 Regular \$13.00
- Cream Chicken** Large \$18.00 Regular \$13.00  
Chicken cooked in milk, cream with traditional Indian spices.
- Butter Lamb** Large \$18.00 Regular \$13.00  
Lamb cooked with creamy tomato gravy

- Vegetable Korma** Large \$15.99 Regular \$11.99  
A variety of vegetable cooked with mild spices.
- Aloo Gobi** Large \$15.99 Regular \$11.99  
A dry blend of potato and cauliflower.
- Palak Paneer** Large \$17.99 Regular \$12.99  
Fresh leafy spinach and cottage cheese cooked in a mild gravy straight from North India.
- Methi Mater Paneer** Large \$15.99 Regular \$11.99  
Green peas cooked in fresh cream, fenugreek and fresh Indian spices.
- Dhal Makhani** Large \$15.99 Regular \$11.99  
Lentils cooked with ginger, onions, tomatoes & butter.
- Channa Masala** Large \$15.99 Regular \$11.99  
Chickpeas cooked in light spicy gravy.
- Aloo Mattar** Large \$15.99 Regular \$11.99  
Potatoes and peas cooked in spicy curry.
- Paneer Kadhai** Large \$15.99 Regular \$11.99  
Paneer sauteed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices, with a dash of cream.
- Paneer Makhani** Large \$15.99 Regular \$11.99  
Marinated paneer cooked in a creamy tomato gravy.
- Dhal Tarka** Large \$15.99 Regular \$11.99  
Lentils cooked with ginger, onions, tomatoes & coriander leaves.
- Paneer Tikka Masala** Large \$15.99 Regular \$11.99  
Home made cheese cooked in gravy of creamy tomato, onion, capsicum and spices.
- Bombay Aloo** Large \$15.99 Regular \$11.99  
Deep fried potatoes cooked with spices.
- Malai Kofta** Large \$15.99 Regular \$11.99  
Speciality of Kashmir, sweet base curry with Tender succulent balls made of mashed potatoes, cheese, dried fruit and nuts.
- Shahi Paneer** Large \$15.99 Regular \$11.99  
Cottage cheese cooked with onion gravy & creamy sauce.
- Mix Veg** Large \$15.99 Regular \$11.99  
Seasonal vegetable cooked in selected spices.

## SEAFOOD CLASSICS

- King Prawn Masala** \$16.00  
A thick tomato curry cooked with capsicum, coriander herbs and spices.
- King Prawn Malabari** \$16.00  
Prawn cooked with onion, capsicum, coconut, and spices.
- Prawn Madras** \$16.00  
Prawn cooked with onion, coconut, and spices.
- Butter Prawn** \$16.00  
Marinated shells prawns cooked with exotic spices and tomato gravy.
- Fish Madras** \$16.00  
A traditional South Indian style curry cooked with coconut, spices and fish.
- Curry Masala Special Fish** \$16.00  
Tender succulent fish cooked with onions, fenugreek and spices.