

FROM THE PADDY FIELDS (RICE)

- | | | |
|---|---------|---------|
| 1. Biryani | 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

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

1. **Onion Bhaji** **\$6.00**
Sliced onions dipped in chick pea batter & deep fried.
2. **Fish Pakora** 6 Pcs **\$14.00** 10 Pcs **\$19.00**
Fresh fish smothered in chick pea batter and deep fried.
3. **Samosa (2 Pieces)** **\$6.00**
Pastry stuffed with spicy potatoes & peas.
4. **Achari Tikka** 6 Pcs **\$13.00** 10 Pcs **\$18.00**
Chicken marinated in yoghurt, spices & smoke roasted.
5. **Lamb Seekh Kebab** **\$15.00**
Lamb mince rolled onto a skewer & roasted in Tandoor oven served with dip.
6. **Chicken Seekh Kebab** **\$15.00**
Chicken mince rolled onto a skewer & roasted in Tandoor oven served with dip.
7. **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.
8. **Prawn Pakora** 10 Pcs **\$18.00**
King prawns dipped in chick pea batter and deep fried.
9. **Tandoori Chicken** Half **\$14.00** Full **\$20.00**
Spring chicken marinated in yoghurt, ginger, garlic and spices then roasted in Tandoor oven.
10. **Chicken Tikka** 6 Pcs **\$13.00** 10 Pcs **\$18.00**
Tender chicken fillets marinated in yoghurt and spices and cooked in the Tandoor oven.
11. **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.
12. **Vegetarian Platter for Two** **\$14.00**
Selection of 3 entrees, Samosa, Onion Bhaji, Pakora.
13. **Platter for Two** **\$17.00**
Selection of 4 entrees, Samosa, Onion Bhaji, Chicken Tikka & Seekh Kebabs.

INDIAN CHINESE

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

MAINS

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

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

SEAFOOD CLASSICS

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