

TANDOORI DISHES (GF)

- | | | |
|----|---|-------------|
| 72 | Tandoori Chicken (whole)
Served with salad & mint sauce. | \$25 |
| 73 | Chicken Tikka / Fish Tikka
Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven. | \$22 |

RICE (GF)

- | | | |
|----|---|--------------|
| 74 | Basmati Rice (HO) Boiled Indian rice. | \$4.5 |
| 75 | Nabraton Pulao (HO)
Saffron Basmati rice with mixed vegetables, fruit & nuts. | \$8 |

RICE DISHES (GF)

- | | | |
|----|--|-------------|
| 76 | Chicken / Lamb / Beef Biryani
Cooked with rice & spices. | \$22 |
| 77 | Vegetable Biryani
Vegetables fried in saffron rice with fruit, nuts & coriander. | \$20 |
| 78 | King Prawn Biryani
King prawns cooked with rice & spices. | \$23 |

ACCOMPANIMENTS (GF)

- | | | |
|----|--|--------------|
| 79 | Raita cool yoghurt cucumber | \$4 |
| 80 | Mango chutney sweet mangoes mildly spiced | \$3.5 |
| 81 | Mixed pickles selection of hot & sour pickles | \$3.5 |
| 82 | Fresh mint chutney mint leaves ground into a sauce | \$3 |
| 83 | Tamarind chutney hot & sour mildly spiced sauce | \$3 |
| 84 | Banana & coconut bananas sliced with grated coconut | \$5 |
| 85 | Green salad chopped onion, tomato & cucumber | \$7 |

KIDS MENU

- | | | |
|----|---|-------------|
| 86 | Chips | \$4 |
| 87 | Chicken Nuggets | \$4 |
| 88 | Butter / Mango Chicken
Served with rice | \$10 |
| 89 | Vanilla Ice Cream | \$8 |

DESSERTS

- | | | |
|----|--|------------|
| 90 | Gulab Jamun
Mixed dumplings fried in ghee until golden brown & then soaked in sugar syrup. | \$7 |
| 91 | Mango Kulfi
Reduced milk ice cream with mangos & nuts – a traditional Indian ice cream. | \$7 |

DRINKS

- | | | |
|-----|---|--------------|
| 92 | Mango Lassi Yoghurt & mango flavoured makes people feel cool | \$4.5 |
| 93 | Sweet or Salted Lassi | \$4 |
| 94 | Juice Orange, Apple, Tomato | \$3.5 |
| 95 | Soft Drink Coke, Diet Coke, Coke Zero, Sprite or Fanta | \$2.5 |
| 96 | Ginger Beer | \$3.5 |
| 97 | Raspberry & Soda | \$3.5 |
| 98 | San Pellegrino Sparkling Mineral Water | \$5 |
| 99 | Chai Indian Spiced Tea | \$4 |
| 100 | Tea English breakfast, Earl Grey, Peppermint or Camomile | \$4 |
| 101 | Coffee: Black \$4 Deluxe Vanilla / Cinnamon / Brown Sugar \$5
White \$4 Hot Chocolate \$5
Mocha / Chai \$4.5 Extra Shot / Soy / Large \$1 extra | |

Enquire about our Winelist



DINE IN DINNER MENU

LUNCH: Mon-Sat, 11.30am-2.30pm

DINNER: Mon-Sat, 5pm until late

8 Bond Street, Te Aro

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info@curryheaven.co.nz

www.curryheaven.co.nz

Full Licence (BYO – Wine only)

SUPER LUNCH SPECIAL

YOUR CHOICE OF ANY CURRY WITH RICE & NAAN BREAD FROM \$11

Only Monday-Saturday, 11:30am to 2:30pm

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APPETIZERS

Served with Mint / Tamarind Sauce & Salad

VEGETARIAN

- 01

Onion Bhaji (GF, DF, V)
Chopped onion battered with chickpea flour & spices, deep fried until crispy.

\$8
- 02

Vegetable Samosa (DF, V)
Deep fried triangular pastry with spiced vegetables.

\$8
- 03

Vegetable Pakora (GF, DF, V)
Fresh mixed vegetables battered with chickpea flour & fried in deep oil.

\$8
- 04

Aloo Puri (DF, V)
Potato battered with flour & fried until crispy (From Bangladesh).

\$8

NON VEGETARIAN

- 05

Chicken Tikka (GF)
Boneless chicken pieces marinated& then roasted in the tandoori oven.

\$11
- 06

Seekh Kebab (GF)
Spiced tender lamb mince rolls cooked in the tandoori oven.

\$11
- 07

Fish Tikka (GF)
Tender fillet fish pieces marinated in spices & roasted in the tandoori oven.

\$11
- 08

Chicken Wings (GF)
Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven.

\$11
- 09

Tandoori Chicken (GF) (half size)
Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor.

\$16
- 10

Mixed Platter for 2
A mixture of Pakora’s, Samosa’s, Chicken Tikka & Seekh Kebab.

\$25
- 11

Chicken Malai Tikka
Boneless chicken marinated in yoghurt, and spices, flavoured wit almonds and cashew.

Appetizer \$11

Main sized \$22

MAINS

Served with Plain Basmati Rice • All Gluten Free

Option of: **Chicken / Lamb / Beef**

- 14

Butter Chicken
(a delicacy not to be missed) Boneless tandoori chicken cooked in a rich creamy tomato sauce.

\$19
- 15

Balti
“Balti” described dishes which are unique & exquisitely flavoured with exotic ingredients, achieving a sweet tangy taste as we as being fairly spicy.

\$20
- 16

Bombay
Meat slow cooked until tender in chef’s mixed spices with fresh ginger, garlic, coriander, coconut cream and with or without potato.

\$20
- 17

De Goa *(Hot!)*
Chicken/Lamb simmered in medium spiced tangy Goan curry sauce made of coconut and Goan red chillies.

\$20
- 18

Do Piazza
A method of preparation similar to Bhuna where fresh onions are a mixed with spices and fried briskly.

\$19
- 19

Jhalfrazi
A Punjabi speciality, this feisty curry has pieces of chicken, lamb or beef & vegetables, fried & combined with a thick spicy sauce.

\$19
- 20

Khara Masala
Boneless tender chicken or tender beef cooked with dry fruit & nuts in a mild creamy sauce for the discerning palate – *a dish that words can’t describe.*

\$19
- 21

Korma
Tender chicken, beef or lamb pieces simmered in a cashew nut sauce with ground spices.

\$19
- 22

Madras
Boneless chicken, tender beef or lamb pieces cooked with exotic ground spices & coconut milk.

\$19
- 23

Malabari
Tender succulent lamb cooked in a creamy curry base with mild spices, onions & tomatoes – *this dish is unique to Curry Heaven.*

\$19
- 24

Mango Chicken
Boneless chicken pieces cooked with mango pulp and thick gravy.

\$19
- 25

Nawabi *(highly recommended)* *(HO)*
A mild curry, firstly marinated in homemade yoghurt then sautéed with sliced onions, tomatoes and finished in a light spiced coconut cream and almonds.

\$20
- 26

Pasanda
Marinated chicken or lamb in a mild sauce rich with the luxurious taste of almonds – *nothing too fancy other than the taste.*

\$19
- 27

Rogan Josh
(highly recommended) Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style.

\$19
- 28

Saagawala *(highly recommended)* *(HO)*
Boneless chicken, beef cubes or tender lamb simmered with fresh spinach & exotic spices.

\$19
- 29

Tikka Masala *(highly recommended)*
Boneless tandoori chicken or lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce.

\$19
- 30

Vindaloo *(Hot!)*
Highly spiced boneless chicken, beef or lamb cooked in hot vindaloo paste – *a dish that words can’t describe.*

\$19

VEGETARIAN MAINS

Served with Plain Basmati Rice • All Gluten Free

- 31

Palak Paneer (HO)
(highly recommended)
Homemade cottage cheese & fresh blended spinach cooked with aromatic spices.

\$17
- 32

Aloo Matter
Potatoes and peas cooked with tomatoes and ground spices.

\$17
- 33

Vegetable Korma
A selection of mixed vegetables cooked with a creamy cashew nut sauce.

\$17
- 34

Paneer Tikka Masala
Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – *a speciality from northern India.*

\$17
- 35

Malai Kofta
Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy.

\$17
- 36

Dhal Makhni
Mixed lentils cooked in spices with onion & tomatoes.

\$17
- 37

Mutter Paneer
Fresh green peas cooked with homemade cheese chunks, herbs & light spices.

\$17
- 38

Paneer Makhni
Cottage cheese cooked with spiced tandoori sauce.

\$17
- 39

Shahi Paneer
Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs.

\$17

VEGAN MAINS

Served with Plain Basmati Rice • All Gluten Free

- 40

Saag Aloo (HO)
Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices.

\$17
- 41

Sabzi Bahar (HO)
Mixed vegetables cooked with a selection of herbs & spices.

\$17
- 42

Vegetable Dhansak (HO)
Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils.

\$17
- 43

Aloo Gobi
Potatoes and florets of cauliflower cooked with cumin seeds, tumeric coriander and spices.

\$17
- 44

Mushroom Masala (HO)
Mushrooms cooked with fresh tomatoes, onions & green spices.

\$17
- 45

Chana Masala (DF, HO)
Chickpeas cooked with garlic, ginger, onion, lime juice in a dry sauce. Slightly hot in taste. Slow cooked and fluffy. *Perfect simplicity, like eating a hug!*

\$17
- 46

Tarka Daal (DF, HO)
(highly recommended)
Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes.

\$17

SEAFOOD MAINS

Served with Plain Basmati Rice • All Gluten Free

- 47

Fish Masala
Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.

\$20
- 48

Fish Madras *(highly recommended)*
Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.

\$20
- 49

Fish Vindaloo *(Hot!)*
Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.

\$20
- 50

Fish Malabari
A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices.

\$20
- 51

Goa Fish Curry (DF)
The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies.

\$21
- 52

King Prawn Masala
King prawns cooked with spices in a thick onion & tomato sauce.

\$22
- 53

King Prawn Curry
King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.

\$22
- 54

King Prawn Saag (HO)
(highly recommended) Fresh prawns cooked with fresh spinach & exotic spices.

\$22
- 55

King Prawn Malabari
King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.

\$22
- 56

Bengal Prawn Masala (DF, HO)
A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.

\$22

- 57

Heaven Banquet
ENTREES: Onion Bhaji, Chicken Tikka, Seekh Kebab, Papadom & Raita.
MAINS: Butter Chicken, Lamb Rogan Josh, Beef Vindaloo & Vege Korma with Rice & Plain Naan (one Naan per 2 people).
DESSERTS: 2 pcs Gulab Jamun for 2 people

2 or more people

\$35 (per head)

BREADS

- 58

Plain Naan White meal flour bread

\$3.5
- 59

Butter Naan Naan with butter

\$3.5
- 60

Garlic Naan Naan with a touch of garlic

\$4
- 61

Onion Kulcha Naan stuffed with chopped onion

\$4.5
- 62

Cheese Naan Naan stuffed with tasty cheese

\$5
- 63

Cheese Garlic Naan Naan stuffed w tasty cheese & garlic

\$5.5
- 64

Keema Naan Naan stuffed with spiced lamb mince

\$5
- 65

Chicken Tikka Naan Naan stuffed with chicken mince

\$5
- 66

Roti (HO, Vegan) Whole meal flour bread

\$3.5
- 67

Peshwari Naan Naan stuffed with dried fruit & nuts *(sweet)*

\$6
- 68

Parantha Flakey whole meal butter bread

\$4.5
- 69

Aloo Paratha Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried.

\$7
- 70

Papadom (V, GF) Crispy crackers

\$0.80
- 71

Bread basket
Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti

\$16

Please request according to your taste: **Mild 0% / Medium 50% / Kiwi Hot 75% / Indian Hot 100%**

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CURRY HEAVEN SPECIALS

- 12

Lamb Sabnam (DF, HO)
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – *a sensational dish not to be forgotten easily.*

\$20
- 13

Goat Dhaka (DF, HO)
A Bangladeshi Style Goat Curry on the bone. *A must try!*

\$21

GF: Gluten Free **DF:** Dairy Free
V: Vegan **HO:** Healthy Option

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