

- 58 **Heaven Banquet** *2 or more people \$32 (per head)*
 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

BREADS

- | | |
|--|--|
| 59 Plain Naan \$3
White meal flour bread | 67 Roti (HO, Vegan) \$3.5
Whole meal flour bread |
| 60 Butter Naan \$3.5
Naan with butter | 68 Peshwari Naan (sweet) \$5
Naan stuffed with dried fruit & nuts |
| 61 Garlic Naan \$4
Naan with a touch of garlic | 69 Parantha \$4
Flakey whole meal butter bread |
| 62 Onion Kulcha \$5
Naan stuffed with chopped onion | 70 Aloo Paratha \$7
Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried. |
| 63 Cheese Naan \$5
Naan stuffed with tasty cheese | 71 Papadom (V, GF) 80c
Crispy crackers |
| 64 Cheese Garlic Naan \$5.5
Naan stuffed w tasty cheese & garlic | 72 Bread basket \$16
Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti |
| 65 Keema Naan \$5.5
Naan stuffed with spiced lamb mince | |
| 66 Chicken Tikka Naan \$5.5
Naan stuffed with chicken mince | |

TANDOORI DISHES (GF)

- | | |
|---|--|
| 73 Tandoori Chicken (whole) \$24
Served with salad & mint sauce. | 75 Basmati Rice (HO) \$4
Boiled Indian rice. |
| 74 Chicken Tikka / Fish Tikka \$19
Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven. | 76 Nabraton Pulao (HO) \$9
Saffron Basmati rice with mixed vegetables, fruit & nuts. |

RICE DISHES (GF)

- | | |
|--|--|
| 77 Chicken / Lamb / Beef Biryani \$12
Cooked with rice & spices. | |
| 78 Vegetable Biryani \$11
Vegetables fried in saffron rice with fruit, nuts & coriander. | |
| 79 King Prawn Biryani \$13
King prawns cooked with rice & spices. | |

ACCOMPANIMENTS (GF)

- | | |
|---|--|
| 80 Raita cool yoghurt cucumber \$4 | |
| 81 Mango chutney sweet mangoes mildly spiced \$3.5 | |
| 82 Mixed pickles selection of hot & sour pickles \$3.5 | |
| 83 Fresh mint chutney mint leaves ground into a sauce \$3 | |
| 84 Tamarind chutney hot & sour mildly spiced sauce \$3 | |
| 85 Banana & coconut bananas sliced with grated coconut \$5 | |
| 86 Green salad chopped onion, tomato & cucumber \$7 | |

KIDS MENU

- | | |
|---|--|
| 87 Chips \$4 | |
| 88 Chicken Nuggets \$4 | |
| 89 Butter / Mango Chicken \$10
Served with rice | |
| 90 Vanilla Ice Cream \$7 | |

DESSERTS

- | | |
|---|--|
| 91 Gulab Jamun \$7
Mixed dumplings fried in ghee until golden brown & then soaked in sugar syrup. | |
| 92 Mango Kulfi \$7
Reduced milk ice cream with mangoes & nuts – a traditional Indian ice cream. | |

DRINKS

- | | |
|--|---|
| 93 Mango Lassi <i>makes people feel cool</i> \$4.5
Yoghurt & mango flavoured | 100 Lemonade / Fanta \$2.5 |
| 94 Sweet Lassi \$4 | 101 Ginger Beer \$3.5 |
| 95 Salted Lassi \$4 | 102 Raspberry & Soda \$3.5 |
| 96 Orange Juice \$3.5 | 103 San Pellegrino Sparkling Mineral Water \$5 |
| 97 Apple Juice \$3.5 | 104 Chai Indian Spiced Tea \$4 |
| 98 Tomato Juice \$3.5 | 105 Tea English breakfast, Earl Grey, Peppermint or Camomile \$4 |
| 99 Coke / Diet Coke / Coke Zero \$2.5 | |



DINE IN LUNCH MENU

LUNCH:

Mon-Sat, 11.30am-2.30pm

DINNER:

7 days, 5pm until late

136 Riddiford St, Newtown

Ph: 04 380 0157

A/H: 021 913 033 or 021 123 8043

info@curryheaven.co.nz

www.curryheaven.co.nz

(BYO Only)

Like us on Facebook

facebook.com/curryheavennewtown

APPETIZERS

Served with Mint / Tamarind Sauce & Salad

VEGETARIAN

- 01 **Onion Bhaji** (GF, DF, V) \$7
Chopped onion battered with chickpea flour & spices, deep fried until crispy.
- 02 **Vegetable Samosa** (DF, V) \$7
Deep fried triangular pastry with spiced vegetables.
- 03 **Vegetable Pakora** (GF, DF, V) \$7
Fresh mixed vegetables battered with chickpea flour & fried in deep oil.
- 04 **Aloo Puri** (DF, V) \$7
Potato battered with flour & fried until crispy (From Bangladesh).

NON VEGETARIAN

- 05 **Chicken Tikka** (GF) \$11
Boneless chicken pieces marinated & then roasted in the tandoori oven.
- 06 **Seekh Kebab** (GF) \$11
Spiced tender lamb mince rolls cooked in the tandoori oven.
- 07 **Fish Tikka** (GF) \$11
Tender fillet fish pieces marinated in spices & roasted in the tandoori oven.
- 08 **Chicken Wings** (GF) \$11
Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven.
- 09 **Tandoori Chicken** (GF) (half size) \$15
Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor.
- 10 **Mixed Platter for 2** \$22
A mixture of Pakora's, Samosa's, Chicken Tikka & Seekh Kebab.
- 11 **Chicken Malai Tikka** Appetizer \$11
Boneless chicken marinated in yoghurt, and spices, flavoured with almonds and cashew. Main sized \$22

CURRY HEAVEN SPECIALS

- 12 **Lamb Sabnam** (DF, HO) \$11
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – a sensational dish not to be forgotten easily.
- 13 **Goat Dhaka** (DF, HO) \$13
A Bangladeshi Style Goat Curry on the bone. *A must try!*

MAINS Option of: Chicken / Lamb / Beef

Served with Plain Basmati Rice & Plain Naan • All Gluten Free

- 14 **Butter Chicken** \$10
(a delicacy not to be missed)
Boneless tandoori chicken cooked in a rich creamy tomato sauce.
- 15 **Balti** \$11
"Balti" described dishes which are unique & exquisitely flavoured with exotic ingredients, achieving a sweet tangy taste as we as being fairly spicy.
- 16 **Bombay** \$11
Meat slow cooked until tender in chef's mixed spices with fresh ginger, garlic, coriander, coconut cream and with or without potato.
- 17 **Bhuna** \$10
Boneless spring Chicken/Lamb cooked with ginger, garlic, fresh coriander, capsicum, onion and spices.
- 18 **De Goa (Hot!)** \$11
Chicken/Lamb simmered in medium spiced tangy Goan curry sauce made of coconut and Goan red chillies.
- 19 **Do Piaza** \$10
A method of preparation similar to Bhuna where fresh onions are a mixed with spices and fried briskly.
- 20 **Jhalfrazi** \$10
A Punjabi speciality, this feisty curry has pieces of chicken, lamb or beef & vegetables, fried & combined with a thick spicy sauce.
- 21 **Khara Masala** \$10
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.
- 22 **Korma** \$10
Tender chicken, beef or lamb pieces simmered in a cashew nut sauce with ground spices.
- 23 **Madras** \$10
Boneless chicken, tender beef or lamb pieces cooked with exotic ground spices & coconut milk.
- 24 **Malabari** \$10
Tender succulent lamb cooked in a creamy curry base with mild spices, onions & tomatoes – this dish is unique to Curry Heaven.
- 25 **Mango Chicken** \$10
Boneless chicken pieces cooked with mango pulp and thick gravy.
- 26 **Nawabi (recommended) (HO)** \$11
A mild curry, firstly marinated in homemade yoghurt then sautéed with sliced onions, tomatoes and finished in a light spiced coconut cream and almonds.
- 27 **Pasanda** \$10
Marinated chicken or lamb in a mild sauce rich with the luxurious taste of almonds – nothing too fancy other than the taste.
- 28 **Rogan Josh** \$10
(highly recommended) Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style.
- 29 **Saagawala** \$10
(highly recommended) (HO)
Boneless chicken, beef cubes or tender lamb simmered with fresh spinach & exotic spices.
- 30 **Tikka Masala** \$10
Boneless tandoori chicken or lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce. (highly recommended)
- 31 **Vindaloo (Hot!)** \$10
Highly spiced boneless chicken, beef or lamb cooked in hot vindaloo paste – a dish that words can't describe.

VEGETARIAN MAINS

Served with Plain Basmati Rice & Plain Naan • All Gluten Free

- 32 **Palak Paneer** (HO) \$10
(highly recommended)
Homemade cottage cheese & fresh blended spinach cooked with aromatic spices.
- 33 **Aloo Matter** \$10
Potatoes and peas cooked with tomatoes and ground spices.
- 34 **Vegetable Korma** \$10
A selection of mixed vegetables cooked with a creamy cashew nut sauce.
- 35 **Paneer Tikka Masala** \$10
Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – a speciality from northern India.
- 36 **Malai Kofta** \$10
Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy.
- 37 **Dhal Makhni** \$10
Mixed lentils cooked in spices with onion & tomatoes.
- 38 **Mutter Paneer** \$10
Fresh green peas cooked with homemade cheese chunks, herbs & light spices.
- 39 **Paneer Makhni** \$10
Cottage cheese cooked with spiced tandoori sauce.
- 40 **Shahi Paneer** \$10
Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs.

VEGAN MAINS

Served with Plain Basmati Rice & Roti • All Gluten Free

- 41 **Saag Aloo** (HO) \$10
Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices.
- 42 **Sabzi Bahar** (HO) \$10
Mixed vegetables cooked with a selection of herbs & spices.
- 43 **Vegetable Dhansak** (HO) \$10
Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils.
- 44 **Aloo Gobi** \$10
Potatoes and florets of cauliflower cooked with cumin seeds, tumeric coriander and spices.
- 45 **Mushroom Masala** (HO) \$10
Mushrooms cooked with fresh tomatoes, onions & green spices.
- 46 **Chana Masala** (DF, HO) \$10
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!*
- 47 **Tarka Daal** (DF, HO) \$10
(highly recommended)
Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes.

SEAFOOD MAINS

Served with Plain Basmati Rice & Plain Naan • All Gluten Free

- 48 **Fish Masala** \$11
Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.
- 49 **Fish Madras** \$11
(highly recommended) Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.
- 50 **Fish Vindaloo (Hot!)** \$11
Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.
- 51 **Fish Malabari** \$11
A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices.
- 52 **Goa Fish Curry** (DF) \$12
The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies.
- 53 **King Prawn Masala** \$11
King prawns cooked with spices in a thick onion & tomato sauce.
- 54 **King Prawn Curry** \$11
King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.
- 55 **King Prawn Saag** (HO) \$11
(highly recommended) Fresh prawns cooked with fresh spinach & exotic spices.
- 56 **King Prawn Malabari** \$11
King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.
- 57 **Bengal Prawn Masala** \$11
(DF, HO) A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.

Please request according to your taste:

Mild 0% / Medium 50% / Kiwi Hot 75% / Indian Hot 100%

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