

TANDOORI DISHES (GF)

- 73 **Tandoori Chicken** (whole) \$24
Served with salad & mint sauce.
- 74 **Chicken Tikka / Fish Tikka** \$19
Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.

RICE (GF)

- 75 **Basmati Rice (HO)** Boiled Indian rice. \$4
- 76 **Nabratan Pulao (HO)** \$9
Saffron Basmati rice with mixed vegetables, fruit & nuts.

RICE DISHES (GF)

- 77 **Chicken / Lamb / Beef Biryani** \$19
Cooked with rice & spices.
- 78 **Vegetable Biryani** \$18
Vegetables fried in saffron rice with fruit, nuts & coriander.
- 79 **King Prawn Biryani** \$22
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 mangos & nuts – a traditional Indian ice cream.

DRINKS

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



DINE IN DINNER MENU

LUNCH: Mon-Sat, 11.30am-2.30pm

DINNER: 7 days, 5pm until late

136 Riddiford St, Newtown

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(BYO Only)

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APPETIZERS

Served with Mint / Tamarind Sauce & Salad

VEGETARIAN

- 01 **Onion Bhaji** (GF, DF, V) **\$8**
Chopped onion battered with chickpea flour & spices, deep fried until crispy.
- 02 **Vegetable Samosa** (DF, V) **\$8**
Deep fried triangular pastry with spiced vegetables.
- 03 **Vegetable Pakora** (GF, DF, V) **\$8**
Fresh mixed vegetables battered with chickpea flour & fried in deep oil.
- 04 **Aloo Puri** (DF, V) **\$8**
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**
Main sized \$22
Boneless chicken marinated in yoghurt, and spices, flavoured with almonds and cashew.

CURRY HEAVEN SPECIALS

- 12 **Lamb Sabnam** (DF, HO) **\$19**
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – *a sensational dish not to be forgotten easily.*
- 13 **Goat Dhaka** (DF, HO) **\$20**
A Bangladeshi Style Goat Curry on the bone. *A must try!*

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

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MAINS

Served with Plain Basmati Rice • All Gluten Free

Option of: Chicken / Lamb / Beef

- 14 **Butter Chicken** **\$18**
(a delicacy not to be missed) Boneless tandoori chicken cooked in a rich creamy tomato sauce.
- 15 **Balti** **\$19**
“Balti” described dishes which are unique & exquisitely flavoured with exotic ingredients, achieving a sweet tangy taste as we as being fairly spicy.
- 16 **Bombay** **\$19**
Meat slow cooked until tender in chef's mixed spices with fresh ginger, garlic, coriander, coconut cream and with or without potato.
- 17 **Bhuna** **\$18**
Boneless spring Chicken/Lamb cooked with ginger, garlic, fresh coriander, capsicum, onion and spices.
- 18 **De Goa** (Hot!) **\$19**
Chicken/Lamb simmered in medium spiced tangy Goan curry sauce made of coconut and Goan red chillies.
- 19 **Do Piaza** **\$18**
A method of preparation similar to Bhuna where fresh onions are a mixed with spices and fried briskly.
- 20 **Jhalfrazi** **\$18**
A Punjabi speciality, this feisty curry has pieces of chicken, lamb or beef & vegetables, fried & combined with a thick spicy sauce.
- 21 **Khara Masala** **\$18**
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** **\$18**
Tender chicken, beef or lamb pieces simmered in a cashew nut sauce with ground spices.
- 23 **Madras** **\$18**
Boneless chicken, tender beef or lamb pieces cooked with exotic ground spices & coconut milk.
- 24 **Malabari** **\$18**
Tender succulent lamb cooked in a creamy curry base with mild spices, onions & tomatoes – *this dish is unique to Curry Heaven.*
- 25 **Mango Chicken** **\$18**
Boneless chicken pieces cooked with mango pulp and thick gravy.
- 26 **Nawabi** (highly recommended) (HO) **\$19**
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** **\$18**
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** **\$18**
(highly recommended) Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style.
- 29 **Saagawala** **\$18**
(highly recommended) (HO) Boneless chicken, beef cubes or tender lamb simmered with fresh spinach & exotic spices.
- 30 **Tikka Masala** (highly recommended) **\$18**
Boneless tandoori chicken or lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce.
- 31 **Vindaloo** (Hot!) **\$18**
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 • All Gluten Free

- 32 **Palak Paneer** (HO) **\$16**
(highly recommended)
Homemade cottage cheese & fresh blended spinach cooked with aromatic spices.
- 33 **Aloo Matter** **\$16**
Potatoes and peas cooked with tomatoes and ground spices.
- 34 **Vegetable Korma** **\$16**
A selection of mixed vegetables cooked with a creamy cashew nut sauce.
- 35 **Paneer Tikka Masala** **\$16**
Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – *a speciality from northern India.*
- 36 **Malai Kofta** **\$16**
Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy.
- 37 **Dhal Makhni** **\$16**
Mixed lentils cooked in spices with onion & tomatoes.
- 38 **Mutter Paneer** **\$16**
Fresh green peas cooked with homemade cheese chunks, herbs & light spices.
- 39 **Paneer Makhni** **\$16**
Cottage cheese cooked with spiced tandoori sauce.
- 40 **Shahi Paneer** **\$16**
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 • All Gluten Free

- 41 **Saag Aloo** (HO) **\$16**
Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices.
- 42 **Sabzi Bahar** (HO) **\$16**
Mixed vegetables cooked with a selection of herbs & spices.
- 43 **Vegetable Dhansak** (HO) **\$16**
Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils.
- 44 **Aloo Gobi** **\$16**
Potatoes and florets of cauliflower cooked with cumin seeds, tumeric coriander and spices.
- 45 **Mushroom Masala** (HO) **\$16**
Mushrooms cooked with fresh tomatoes, onions & green spices.
- 46 **Chana Masala** (DF, HO) **\$16**
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) **\$16**
(highly recommended)
Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes.

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

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SEAFOOD MAINS

Served with Plain Basmati Rice • All Gluten Free

- 48 **Fish Masala** **\$19**
Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.
- 49 **Fish Madras** **\$19**
(highly recommended) Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.
- 50 **Fish Vindaloo** (Hot!) **\$19**
Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.
- 51 **Fish Malabari** **\$19**
A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices.
- 52 **Goa Fish Curry** (DF) **\$20**
The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies.
- 53 **King Prawn Masala** **\$20**
King prawns cooked with spices in a thick onion & tomato sauce.
- 54 **King Prawn Curry** **\$20**
King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.
- 55 **King Prawn Saag** (HO) **\$20**
(highly recommended) Fresh prawns cooked with fresh spinach & exotic spices.
- 56 **King Prawn Malabari** **\$20**
King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.
- 57 **Bengal Prawn Masala** (DF, HO) **\$20**
A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.

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