

## SEAFOOD MAINS

Served with Plain Basmati Rice • All Gluten Free

48	<b>Fish Masala</b> Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.	\$16
49	<b>Fish Madras (highly recommended)</b> Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.	\$16
50	<b>Fish Vindaloo</b> Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.	\$16
51	<b>Fish Malabari</b> A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices.	\$16
52	<b>Goa Fish Curry (DF)</b> The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies.	\$17
53	<b>King Prawn Masala</b> King prawns cooked with spices in a thick onion & tomato sauce.	\$18
54	<b>King Prawn Curry</b> King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.	\$18
55	<b>King Prawn Saag (highly recommended) (HO)</b> Fresh prawns cooked with fresh spinach & exotic spices.	\$18
56	<b>King Prawn Malabari</b> King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.	\$18
57	<b>Bengal Prawn Masala (DF, HO)</b> A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.	\$18

58 **Heaven Banquet** 2 or more people (per head) \$30

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

## TANDOORI BREADS

59	<b>Plain Naan</b> White meal flour bread	\$3
60	<b>Butter Naan</b> White meal flour bread with butter	\$3.5
61	<b>Garlic Naan</b> Naan with a touch of garlic	\$4
62	<b>Onion Kulcha</b> Naan stuffed with chopped onion	\$5
63	<b>Cheese Naan</b> Naan stuffed with tasty cheese	\$5
64	<b>Cheese Garlic Naan</b> Naan stuffed with tasty cheese & garlic	\$5
65	<b>Keema Naan</b> Naan stuffed with spiced lamb mince	\$5
66	<b>Chicken Tikka Naan</b> Naan stuffed with chicken mince	\$5
67	<b>Roti (HO)</b> Whole meal flour bread	\$3.5
68	<b>Peshwari Naan</b> Naan stuffed with dried fruit & nuts (sweet)	\$5
69	<b>Parantha</b> Flakey whole meal butter bread	\$4
70	<b>Aloo Paratha</b> Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried.	\$6
71	<b>Papadom (V, GF)</b> Crispy crackers	80c
72	<b>Bread basket</b>	\$15

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

## TANDOORI DISHES (GF)

73	<b>Tandoori Chicken</b> (whole) Served with salad & mint sauce.	\$23
74	<b>Chicken Tikka / Fish Tikka</b> Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.	\$18

## RICE (GF)

75	<b>Basmati Rice (HO)</b> Boiled Indian rice.	\$4
76	<b>Nabraton Pulao (HO)</b> Saffron Basmati rice with mixed vegetables, fruit & nuts.	\$9

## RICE DISHES (GF)

77	<b>Chicken / Beef / Lamb Biryani</b> Cooked with rice & spices.	\$18
78	<b>Vegetable Biryani</b> Vegetables fried in saffron rice with fruit, nuts & coriander.	\$17
79	<b>King Prawn Biryani</b> King prawns cooked with rice & spices.	\$21

## ACCOMPANIMENTS (GF)

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

## KIDS MENU

87	<b>Chips (V)</b>	\$4
88	<b>Chicken Nuggets</b> (4 pieces)	\$4
89	<b>Butter / Mango Chicken</b> (with rice)	\$10
90	<b>Ice Cream</b> (Vanilla Only)	\$7

## DESSERTS

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

## DRINKS

93	<b>Mango Lassi</b> Yoghurt & mango flavoured <i>makes people feel cool</i>	\$4.5
94	<b>Sweet Lassi</b>	\$4
95	<b>Salted Lassi</b>	\$4
96	<b>Orange Juice</b>	\$3.5
97	<b>Apple Juice</b>	\$3.5
98	<b>Tomato Juice</b>	\$3.5
99	<b>Coke / Diet Coke / Coke Zero</b>	\$2.5
100	<b>Lemonade / Fanta</b>	\$2.5
101	<b>Ginger Beer</b>	\$3.5
102	<b>Raspberry &amp; Soda</b>	\$3.5
103	<b>San Pellegrino Sparkling Mineral Water (750ml)</b>	\$5
104	<b>Chai Indian Spiced Tea</b>	\$4
105	<b>Tea</b> English breakfast, Earl Grey, Peppermint or Camomile	\$4



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

## NON VEGETARIAN

- 05 **Chicken Tikka (GF)** \$10  
Boneless chicken pieces marinated & then roasted in the tandoori oven.
- 06 **Seekh Kebab (GF)** \$10  
Spiced tender lamb mince rolls cooked in the tandoori oven.
- 07 **Fish Tikka (GF)** \$10  
Tender fillet fish pieces marinated in spices & roasted in the tandoori oven.
- 08 **Chicken Wings (GF)** \$10  
Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven.
- 09 **Tandoori Chicken (GF)** (half size) \$14  
Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor.
- 10 **Mixed Platter for 2** \$20  
A mixture of Pakora's, Samosa's, Chicken Tikka & Seekh Kebab.
- 11 **Chicken Malai Tikka** \$10  
Boneless chicken marinated in yoghurt, and spices, flavoured with almonds and cashew nut paste. **Main sized dish \$20**

## CURRY HEAVEN SPECIALS

- 12 **Lamb Sabnam** \$16 (DF, HO)  
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – a *sensational dish not to be forgotten easily.*
- 13 **Goat Dhaka** \$17 (DF, HO)  
A Bangladeshi Style Goat Curry on the bone. *A must try!*

# MAINS

Served with Plain Basmati Rice • All Gluten Free

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

# VEGETARIAN MAINS \$15

Served with Plain Basmati Rice • All Gluten Free

- 32 **Palak Paneer (highly recommended) (HO)** \$15  
Homemade cottage cheese & fresh blended spinach cooked with aromatic spices.
- 33 **Aloo Matter** \$15  
Potatoes and peas cooked with tomatoes and ground spices.
- 34 **Vegetable Korma** \$15  
A selection of mixed vegetables cooked with a creamy cashew nut sauce.
- 35 **Paneer Tikka Masala** \$15  
Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – a *speciality from northern India.*
- 36 **Malai Kofta** \$15  
Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy.
- 37 **Dhal Makhni** \$15  
Mixed lentils cooked in spices with onion & tomatoes.
- 38 **Mutter Paneer** \$15  
Fresh green peas cooked with homemade cheese chunks, herbs & light spices.
- 39 **Paneer Makhni** \$15  
Cottage cheese cooked with spiced tandoori sauce.
- 40 **Shahi Paneer** \$15  
Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs.

## VEGAN

- 41 **Saag Aloo (HO)** \$15  
Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices.
- 42 **Sabzi Bahar (HO)** \$15  
Mixed vegetables cooked with a selection of herbs & spices.
- 43 **Vegetable Dhansak (HO)** \$15  
Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils.
- 44 **Aloo Gobi** \$15  
Potatoes and florets of cauliflower cooked with cumin seeds, tumeric coriander and spices.
- 45 **Mushroom Masala (HO)** \$15  
Mushrooms cooked with fresh tomatoes, onions & green spices.
- 46 **Chana Masala (DF, HO)** \$15  
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 (highly recommended) (DF, HO)** \$15  
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%

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