

Taupo
Indian Cuisine
RESTAURANT – TAKEAWAY

Dine In Menu



BANQUET MENU

Minimum 2 people

Non-Veg Banquet

Entree: Chicken Tikka, Seekh Kebab, Chicken Pakora

Mains: Any Two Chicken/Lamb curries from Mains and any One Vegetarian Curry with Plain Rice and Plain Naan Bread

\$32.50
per person

Veg Banquet

Entree: Samosa, Onion Bhaji, Mixed Pakora

Mains: Any Three Vegetarian Curries with Plain Rice and Plain Naan Bread.

\$32.50
per person

(Gluten Free / Dairy Free Options on Request)



Veg Starter

1. **Vegetable Samosa DF** \$5.99
Samosa Chat \$9.99
Pastry filled with potatoes and peas with spices served with chickpeas.
2. **Mix Pakora DF/GF** \$5.99
Vegetable stirred in chickpea flour batter deep fried.
3. **Onion Bhaji DF/GF** \$5.99
Sliced onions stirred in chickpea flour batter deep fried.
4. **Paneer Tikka GF** \$12.99
Paneer marinated in yoghurt and fresh spices cooked in clay oven.
5. **Vege Manchurian DF** Dry \$9.99
Soya sauce, salt, ginger, garlic and spices Vegetable sauce and shezwan sauce.
6. **Paneer Chilly** (Dry/Gravy) \$14.99
Deep fried cottage cheese in corn flour finished with onion and capsicum. Gravy \$11.99

Non-Veg Starter

7. **Chicken Lolipop DF** \$10.00
Chicken, corn flour, egg garlic salt and shezwan sauce finishing with spring onion.
8. **Chicken Tikka (5 Pieces) GF** \$10.99
Boneless pieces of chicken wrapped in Indian herbs spices cooked in clay oven with salad.
9. **Tandoori Chicken GF** Half \$11.99
Tandoori chicken marinated in yoghurt and fresh Full \$19.99
spices cooked in a clay oven with salad.
10. **Seek Kabab (Lamb Mince) DF/GF** \$10.99
Lamb mince lightly spiced rolled on skewer, roasted in clay oven.
11. **Pakora GF (Chicken)** \$9.99
Mixed in ginger, garlic paste, carom seeds spices and gram flour batter then deep fried.
12. **Chilli Chicken DF** Dry/Gravy \$15.99
Chicken, corn flour, egg capsicum spiced deep fried and salt.
13. **Chicken Manchurian DF** Dry/Gravy \$15.99
Soya sauce, salt, ginger, garlic and spices chicken sauce and shezwan sauce.
14. **Fish Tikka GF/DF** \$14.99
Tarakihi fish marinated in yoghurt and ginger garlic, cooked in clay oven.
15. **Butter Garlic Prawns** \$11.99
Prawns cooked in garlic, butter and served with black pepper.

Cuisine Chef Specials

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| 16. Murg Masala GF Chicken with bone Cooked with onion gravy, tomato and Indian herbs. | \$17.99 |
| 17. Mughlai Chicken GF Cooked with egg, cashew nut, cream, onion gravy with mouthwatering Indian spices. | \$17.99 |
| 18. Chef Special Bhuna GF (DF on request) Chicken Flavor freshly ground spices cooked with fried onions and tomato | \$17.99 |
| 19. Goat Masala GF (DF on request) Goat cooked and simmered in tomato onion sauce and enriched with aromatic spices. | \$18.99 |
| 20. Pahadi Chicken GF (DF on request) Fresh Palak cooked with chef's special spices Lamb/Goat | \$17.99 \$18.99 |
| 21. Chicken Green Peas Raada Chicken | \$16.99 |
| 22. Seekh Kebab Raada | \$16.99 |
| 23. Methi Chicken | \$16.49 |

Mains

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| 24. Butter Chicken (Chicken/Lamb) GF Cooked with onions, tomato cream sauce, seasoned with herbs and mild spices. | \$15.99 |
| 25. Tikka Masala (Chicken/Lamb) GF Cooked in delicious thick tomato sauce, onion and capsicum with Indian herbs. | \$15.99 |
| 26. Korma (Chicken/Lamb) GF Cooked in onion and cashews gravy blended with herbs and spices. | \$15.99 |
| 27. Madras (Chicken/Lamb) GF Cooked in coconut cream and mustard seeds. (South Indian Style) | \$15.99 |
| 28. Vindaloo (Chicken/Lamb) GF Cooked with spices and onion gravy hot vindaloo paste. | \$15.99 |
| 29. Saag (Chicken/Lamb) GF Cooked in fresh spinach herbs and Indian spices | \$15.99 |
| 30. Balti (Chicken/Lamb) GF Marinated chicken or lamb with okra in Balti sauce with herbs. | \$15.99 |
| 31. Nawabi (Chicken/Lamb) GF Cooked in coconut cream with onion and tomato gravy. | \$15.99 |
| 32. Do Piazza (Chicken/Lamb) GF Cooked with fried sliced onions, onion gravy and spices | \$15.99 |
| 33. Jalfrezi (Chicken/Lamb) GF Cooked in sliced onions, capsicum, tomato, sweet and sour sauce. | \$15.99 |
| 34. Mango Chicken GF Chicken cooked in mild spices, finished in cream and mango flavoured sauce. | \$15.99 |
| 35. Karahi (Chicken/Lamb) GF Cooked in onions and capsicum gravy in an Indian Style | \$15.99 |
| 36. Lamb Rogan Josh GF Cooked with tomato and onion gravy with Indian spices and herbs. | \$15.99 |

Sea Food

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| 37. Prawn Malabari GF/DF Prawn cooked in onion, tomato and coconut cream. | \$17.99 |
| 38. Butter Prawn GF Prawn cooked in tomato gravy with cream. | \$17.99 |
| 39. Prawn Masala GF Prawn cooked in onion gravy with deep fried capsicum. | \$17.99 |
| 40. Fish Masala (Tarakahi) GF Fish fillets cooked in a fine thick tomato and onion gravy with Indian Spices. | \$17.99 |
| 41. Goan Fish (Tarakahi) GF Fish fillets cooked in the fine tomato paste and coconut cream. | \$17.99 |

Vegetable Delight

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| 42. Navrattan Korma GF Mixed vegetables cooked in creamy cashew gravy. | \$13.99 |
| 43. Vegetable Jalfrezi GF Vegetable cooked with onion gravy and capsicum in sweet and sour sauce. | \$13.99 |
| 44. Saag Paneer/Aloo GF Our homemade cubes of cottage cheese cooked in spinach, herbs and spices / Potato cubes cooked in spinach, herbs and delicious Indian Spices. | \$13.99 |
| 45. Paneer Makhani GF Our homemade cubes of cottage cheese cooked in tomato flavoured sauce. | \$13.99 |
| 46. Aloo Gobi GF Potatoes & cauliflower cooked with garlic, ginger, onion and tomato based sauce. | \$13.99 |
| 47. Bhindi Masala GF Abelmoschus cooked in chopped onion and tomato gravy served with Indian Spices. | \$13.99 |
| 48. Dal Makhani GF Black lentils simmered overnight cooked in spices and cream. | \$13.99 |
| 49. Dal Garlic GF Yellow lentils cooked with ginger garlic and tomato garnished with coriander. | \$12.99 |
| 50. Matar Malali Methi GF Green peas and fenugreek leaves in smooth creamy cashew gravy in delightful flavor. | \$13.99 |
| 51. Shahi Paneer GF Our homemade cubes of cottage cheese cooked in onion and cashew gravy. | \$13.99 |
| 52. Karahi Paneer GF Our homemade cubed of cottage cheese cooked in onion and capsicum gravy. | \$13.99 |
| 53. Malai Kofta GF Deep fried balls of mash potato, cottage cheese, dry fruits and then cooked in onion and cashew nut gravy. | \$13.99 |
| 54. Bombay Aloo GF Diced dry potatoes cooked in onion gravy with cumin seeds. | \$13.99 |
| 55. Paneer Bhujji GF Tomatoes, turmeric, coriander powder, salt and crumbled paneer. | \$14.99 |
| 56. Mattar Paneer GF Cottage cheese and peas cooked in onion gravy served with Indian herbs and spices. | \$13.99 |
| 57. Chole Bhature | \$10.99 |

Rice

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| 58. Biryani (Chicken/Lamb) | \$14.99 |
| (Goat/Prawns) | \$17.99 |
| Rice cooked with chicken/lamb/prawns or goat in herbs and spices. | |
| 59. Murg Biryani | \$18.99 |
| Chicken with bone cooked with rice in homemade Chef's special spices. | |
| 60. Vegetable Biryani | \$13.99 |
| Rice cooked with vegetables in herbs and spices. | |
| 61. Plain Rice | \$2.99 |
| Steamed basmati rice. | |
| 62. Zeera Rice | \$4.99 |
| Steamed basmati rice cooked with cumin seeds. | |
| 63. Matar Pulao | \$5.99 |
| Kashmiri Pulao | \$7.99 |

Kids Menu

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| 64. Chicken Nuggets | \$5.99 |
| 65. French Fries | \$4.49 |

Bread

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| 66. Rumali Roti | \$5.49 | | |
| 67. Plain Naan | \$2.99 | | |
| 68. Garlic Naan | \$3.49 | | |
| 69. Cheese Naan | \$3.99 | | |
| 70. Garlic Cheese Naan | \$4.49 | | |
| 71. Keema Naan | \$5.49 | | |
| 72. Peshawari Naan | \$4.99 | | |
| 73. Tandori Roti | \$2.49 | | |
| 74. Lacha Paratha | \$3.99 | | |
| 75. Paratha Chicken | \$5.49 | Aloo | \$4.50 |
| Paneer | \$5.49 | Gobi | \$5.49 |

Indo Chinese

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| 76. Hakka Vege Noodles | \$11.99 |
| Soya sauce, salt, ginger, garlic, spices and herbs with mixed vegetables. | |
| 77. Chicken Noodles | \$14.99 |
| Soya sauce, salt, ginger, garlic, spices and herbs with chicken and egg. | |
| 78. Veggie Fried Rice | \$9.99 |
| Soya sauce, salt, ginger, garlic, spices and herbs with mixed vegetables and basmati rice. | |
| 79. Chicken Fried Rice | \$14.99 |
| Soya sauce, salt, ginger, garlic, spices and herbs with chicken, egg and basmati rice. | |

Combo Deals

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| 80. Meat Standard Combo | \$41.99 |
| 2 meat curries, 2 plain naan bread, rice, 2 pieces chicken tikka and seek kebab. | |
| 81. Veggie Standard Combo | \$36.99 |
| 2 Veggie Curries, 2 plain naan bread, rice, 2 Pieces samosa and mix pakora. | |
| 82. Family Meat Combo | \$64.99 |
| 3 meat curries, 3 plain naan bread, rice, 3 pieces chicken tikka, seek kebab and 1.5 lt. drink. | |
| 83. Family Veggie Combo | \$41.99 |
| 3 veggie curries, 3 plain naan bread, rice, 3 pieces samosa, mix pakora and 1.5 lt. drink. | |
| 84. Half Combo | \$13.99 |
| Any one half Mains chicken/lamb/vegetable curry including half rice, plain naan with soft drink can. | |
| 85. Full Combo | \$19.99 |
| Any one Mains chicken/lamb/vegetable curry including rice, garlic naan with soft drink can. | |

Indian Dessert

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| 86. Gulab Jamun (2 Pieces) | \$4.99 |
| 87. Mango Kulfi | \$4.99 |

Sides

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| 88. Mint Sauce/Tamarind Sauce | \$1.99 |
| 89. Mango Chutney/Pickle | \$1.99 |
| 90. Raita | \$3.49 |
| Plain Yoghurt | \$2.49 |
| 91. Green Salad | \$5.99 |
| Kuchumber Salad | \$5.49 |
| 92. Papadoms | \$2.00 |

Drinks

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| 93. Mango Lassi | \$3.99 |
| 94. Soft Drink (per can) | \$1.99 |
| 95. Soft Drink (per 1.5 lt. bottle) | \$3.99 |