



Fully Licensed and BYO

Open 7 Days

Lunch

Monday to Saturday: 11:30am to 2:00pm

Dinner

Monday to Sunday: 4:30pm till late

71 Cameron Street, Shop No-9, Quality Street Mall,

Whangarei 0110, New Zealand

09-955-1146

www.turmericindian.co.nz

STARTERS

(Served with Mint or Tamarind Chutney)

Vegetable Samosa	\$6.50
<i>Fried pastry with a savory filling of spices potatoes and peas</i>	
Vegetable Pakora	\$6.50
<i>Mixture of chopped potatoes/cauliflower/onions coated with chickpea flour deep fried</i>	
Onion Bhaji	\$6.50
<i>Chopped onion slices/rings mixed with chickpea flour and spices deep fried</i>	
Seekh Kebab	\$11.50
<i>Lightly spiced minced lamb mixed with traditional spices cooked in tandoor</i>	
Tandoori Chicken (Half/Full)	\$12.50/\$24.50
<i>Chicken marinated in yoghurt, spices and lemon then barbequed in tandoor</i>	
Chicken Tikka (5 pieces)	\$12.50
<i>Diced chicken marinated overnight in velvet smooth slightly spiced yoghurt base and char-grilled in tandoor</i>	
Paneer Tikka	\$13.50
<i>Cottage cheese marinated overnight in velvet smooth slightly spiced yoghurt base and char-grilled in tandoor</i>	
Tandoori Prawns	\$16.00
<i>Prawns marinated in yoghurt, spices and lemon then barbequed in tandoor</i>	
Mixed Platter	\$18.00
<i>2 veg pakora, 2 chicken tikka, 2 seekh kebab, 2 samosa</i>	
Mixed Non-Veg Platter	\$18.00
<i>2 chicken tikka, 2 seekh kebab, 2 green chicken tikka</i>	

MAIN COURSE – CHICKEN DELIGHT

(Basmati Rice is served complimentary with the mains)

Butter Chicken	\$17.00
<i>Roasted chicken pieces cooked in a creamy tomato sauce</i>	
Chicken Tikka Masala	\$17.00
<i>Marinated and char grilled supreme cubes cooked in a tandoori masala sauce with ginger, garlic, turmeric, coriander and dash of cumin</i>	
Chicken Saag	\$17.00
<i>Tender pieces of chicken cooked in a subtly flavoured spinach and exotic spices</i>	
Chicken Jalfrezi	\$17.00
<i>Boneless chicken cooked with onion, green and red peppers, spiced with garlic, ginger, turmeric, cumin and chillies</i>	

Chicken-Do-Pyaza	\$17.00
<i>Boneless chicken prepared traditionally in special spices and herbs with petal onions and capsicum to create a unique flavor</i>	
Chicken Vindaloo	\$17.00
<i>Hot and spicy chicken curry in a very special Vindaloo sauce</i>	
Chicken Madras	\$17.00
<i>Chicken pieces cooked in a coconut cream sauce with spices, green chillies and bay leaves</i>	
Mango Chicken	\$17.00
<i>Boneless chicken cooked together with mango and cream based gravy lightly spiced with herbs and spices</i>	
Chicken Korma	\$17.00
<i>Boneless Chicken pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavor</i>	
Chicken Kadhai	\$17.00
<i>Chicken cubes cooked with sliced green chilli, capsicum, onion and tomatoes</i>	

LAMB DELIGHT

(Basmati Rice is served complimentary with the mains)

Lamb Rogan Josh	\$17.00
<i>Tender boneless lamb pieces delicately cooked in traditional Mughlai style</i>	
Lamb Vindaloo	\$17.00
<i>Hot and spicy lamb curry in a very special vindaloo sauce</i>	
Lamb Saag	\$17.00
<i>Tender pieces of lamb cooked in a subtly flavored spinach and exotic spices</i>	
Lamb Bhuna	\$17.00
<i>Cooked with onion and tomato, lightly spiced with ginger, turmeric and fresh mixed herbs</i>	
Lamb-Do-Pyaza	\$17.00
<i>Boneless lamb prepared traditionally in special spices and herbs with petal onions and capsicum to create a unique flavor</i>	
Lamb Madras	\$17.00
<i>Lamb pieces cooked in a coconut cream sauce with spices, green chillies and bay leaves</i>	
Lamb Kadhai	\$17.00
<i>Lamb cubes cooked with sliced green chilli, capsicum, onion and tomatoes</i>	
Lamb Korma	\$17.00
<i>Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor</i>	

BEEF DELIGHT

Beef Madras	\$17.00
<i>Beef pieces cooked in a coconut cream sauce with spices, green chillies and bay leaves</i>	
Beef Saag	\$17.00
<i>Tender pieces of beef cooked in a subtly flavoured spinach and exotic spices</i>	
Beef Vindaloo	\$17.00
<i>Hot and spicy beef curry in a very special vindaloo sauce</i>	
Beef Korma	\$17.00
<i>Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor</i>	
Beef Curry	\$17.00
<i>Creamy onion and tomato based curry</i>	

GOAT DELIGHT

Goat Curry	\$17.00
<i>Tender goat pieces cooked in thin tomato and onion based curry</i>	
Goat Masala	\$17.00
<i>Goat cooked and simmered in a tomato, onion sauce and enriched with fresh green pepper and aromatic spices</i>	

SEAFOOD DELIGHT

Fish Masala	\$18.50
<i>Fish fillets cooked in an onion, cream and tomato based sauce</i>	
Goan Fish Curry	\$18.50
<i>Fish fillets prepared in Goanese style with rich herbs and coconut sauce</i>	
Fish Korma	\$18.50
<i>Boneless fish pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor</i>	
Prawn Saag	\$18.50
<i>Tender pieces of prawns cooked in a subtly flavored spinach and exotic spices</i>	
Prawn Malabari	\$18.50
<i>Prawns cooked with capsicum, onion, fresh tomatoes and coconut milk in a mild creamy sauce</i>	
Prawn Jalfrezi	\$18.50
<i>King prawns cooked with a combination of vegetables and herbs</i>	
Prawn Masala	\$18.50
<i>Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander</i>	
Prawn Kadhai	\$18.50
<i>Prawns cooked with sliced green chilli, capsicum, onion and tomatoes</i>	

VEGETARIAN DELIGHT

(Basmati Rice is served complimentary with the mains)

Daal Makhani	\$15.00
<i>Brown lentils and kidney beans cooked on a slow fire, finished with coriander and ginger</i>	
Aloo Gobi	\$15.00
<i>Cauliflower and potato sautéed in our selected spices</i>	
Palak Paneer	\$15.00
<i>Cubes of homemade cheese cooked delicately with creamed spinach in selected spices</i>	
Aloo Mattar	\$15.00
<i>Peas and potatoes with special herbs and spices cooked in Punjabi Style</i>	
Kadhai Paneer	\$15.00
<i>Cottage cheese cooked in spicy Kadhai Masala</i>	
Vegetable Korma	\$15.00
<i>Mixed fresh vegetables cooked in mild creamy cashew nut sauce</i>	
Mattar Paneer	\$15.00
<i>Cottage cheese cubes and green peas cooked in an onion based sauce</i>	
Shahi Paneer	\$15.00
<i>Indian fresh cheese cooked in thick creamy and spicy gravy</i>	
Malai Kofta	\$15.00
<i>Soft croquettes stuffed with cottage cheese, potatoes and raisins cooked in rich cashew nut sauce</i>	
Vegetable Jalfrezi	\$15.00
<i>Sliced capsicum, onion, tomato, beans, potato, cauliflower, peas cooked in a special gravy</i>	
Paneer Makhani	\$15.00
<i>Cottage cheese cubes in creamy tomato sauce</i>	
Aloo Jeera	\$15.00
<i>Potatoes tossed in butter, flavored with cumin seeds and tomatoes</i>	
Chana Masala	\$15.00
<i>Chick peas cooked with onion, tomato based gravy in Indian Style</i>	

TANDOORI BREADS

Butter Naan	\$3.00
<i>Plain flour bread cooked in tandoor topped with butter</i>	
Garlic Naan	\$3.50
<i>Plain flour bread cooked in tandoor topped with butter and sprinkled with fresh garlic</i>	
Cheese Naan	\$4.00
<i>Plain flour bread cooked in tandoor and topped with fresh cheese</i>	
Stuffed Naan	\$4.50
<i>Plain flour bread cooked in tandoor stuffed with a filling of potatoes and peas</i>	
Paneer Kulcha	\$5.00
<i>Plain flour bread cooked in tandoor stuffed with Indian cheese and spices</i>	
Keema Naan	\$5.00
<i>Plain flour bread cooked in tandoor stuffed with mince meat</i>	
Tandoori Roti	\$3.00
<i>Whole wheat roti cooked in tandoor</i>	
Kashmiri Naan	\$5.00
<i>Plain flour bread cooked in tandoor stuffed with sultanas and nuts</i>	

BASMATI RICE

Plain Rice	\$3.00
<i>Steamed basmati rice</i>	
Jeera Rice	\$6.50
<i>Basmati rice flavored with aromatic cumin seeds</i>	
Mattar Pulav	\$8.50
<i>Saffron basmati rice with peas</i>	

BIRYANI DELIGHT

Hyderabadi Dum Biryani

A specialty of Hyderabad, this authentic Indian Dum Biryani is a delicious rice preparation and a meal in itself. Biryani is a set of rice-based foods made with spices, basmati rice, with vegetables/chicken/lamb/prawn

Vegetarian	\$15.50
Chicken / Lamb	\$16.50
Prawn	\$20.50

FLOURISH YOUR MAINS WITH THESE ADD-ONS

Raita	\$4.00
<i>A mixture of cucumber, onion and tomatoes or boondi goes into yoghurt with selected spices</i>	
Mixed Pickles	\$2.50
Poppadum (4 pieces)	\$3.50
Fresh Garden Salad	\$5.00
<i>Tomato, onion, cucumber and lemon pieces sprinkle with Indian Masala</i>	
Mango Chutney	\$2.50
Mint Chutney	\$2.50
<i>A mixture of mint, green chillies and coriander mixed into yoghurt</i>	

DESSERTS

Mango Kulfi	\$8.00
<i>A popular Indian ice-cream made with boiled milk, sugar, cardamom, pistachios and mango pulp</i>	
Gulab Jamun	\$6.00
<i>An Indian sweet consisting of a ball of flour mixture made like a dough with creamy milk deep-fried and dipped in a sugar syrup</i>	
Chef's Ice-Cream selection	\$9.00
<i>A selection of 3 different flavors of ice-cream topped with dazzling chocolate sauce</i>	