

- Prawn Jalfrezi** \$17.00
King prawns cooked with a combination of vegetables and herbs
- Prawn Masala** \$17.00
Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander
- Prawn Kadhai** \$17.00
Prawns cooked with sliced green chilli, capsicum, onion and tomatoes

VEGETARIAN DELIGHT

- Daal Makhani** \$14.00
Brown lentils and kidney beans cooked on a slow fire, finished with coriander and ginger
- Aloo Gobi** \$14.00
Cauliflower and potato sautéed in our selected spices
- Palak Paneer** \$14.50
Cubes of homemade cheese cooked delicately with creamed spinach in selected spices
- Aloo Mattar** \$14.00
Peas and potatoes with special herbs and spices cooked in Punjabi Style
- Kadhai Paneer** \$14.50
Cottage cheese cooked in spicy Kadhai Masala
- Vegetable Korma** \$14.00
Mixed vegetables cooked in creamy cashew nut sauce
- Mattar Paneer** \$14.50
Cottage cheese cubes and green peas cooked in an onion based sauce
- Mattar Mushroom** \$14.50
Fresh mushrooms and green peas cooked in an onion based sauce
- Malai Kofta** \$14.00
Soft croquettes stuffed with cottage cheese, potatoes and raisins cooked in rich cashew nut sauce
- Vegetable Jalfrezi** \$14.00
Sliced capsicum, onion, tomato, beans, potato, cauliflower, peas cooked in a special gravy
- Paneer Makhani** \$14.50
Cottage cheese cubes in creamy tomato sauce

- Aloo Jeera** \$14.00
Potatoes tossed in butter, flavored with cumin seeds and tomatoes
- Chana Masala** \$14.00
Chick peas cooked with onion, tomato based gravy in Indian Style

TANDOORI BREADS

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

BASMATI RICE

- Plain Rice** \$3.00
Steamed basmati rice
- Jeera Rice** \$6.50
Basmati rice flavored with aromatic cumin seeds
- Mattar Pulav** \$8.50
Saffron basmati rice with peas

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



TAKE AWAY

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
Fried pastry with a savoury filling of spices potatoes and peas
- Vegetable Pakora** \$6.50
Mixture of chopped potatoes/cauliflower/onions coated with chickpea flour deep fried
- Onion Bhaji** \$6.50
Chopped onion slices/rings mixed with chickpea flour and spices deep fried
- Seekh Kebab** \$11.50
Lightly spiced minced lamb mixed with traditional spices cooked in tandoor
- Tandoori Chicken (Half/Full)** \$12.50/\$24.50
Chicken marinated in yoghurt, spices and lemon then barbequed in tandoor
- Chicken Tikka (5 pieces)** \$12.50
Diced chicken marinated overnight in velvet smooth slightly spiced yoghurt base and char-grilled in tandoor
- Paneer Tikka** \$13.50
Cottage cheese marinated overnight in velvet smooth slightly spiced yoghurt base and char-grilled in tandoor
- Tandoori Prawns** \$16.00
Prawns marinated in yoghurt, spices and lemon then barbequed in tandoor
- Mixed Platter** \$18
2 veg pakora, 2 chicken tikka, 2 seekh kebab, 2 samosa
- Mixed Non-Veg Platter** \$18
2 chicken tikka, 2 seekh kebab, 2 green chicken tikka

MAIN COURSE

CHICKEN DELIGHT

(Basmati Rice is served complimentary with the mains)

- Butter Chicken** \$15.00
Roasted chicken pieces cooked in a creamy tomato sauce
- Chicken Tikka Masala** \$15.00
Marinated and char grilled supreme cubes cooked in a tandoori masala sauce with ginger, garlic, turmeric, coriander and dash of cumin

Chicken Saag

 \$15.00

Tender pieces of chicken cooked in a subtly flavoured spinach and exotic spices

Chicken Jalfrezi

 \$15.00

Boneless chicken cooked with onion, green and red peppers, spiced with garlic, ginger, turmeric, cumin and chillies

Chicken-Do-Pyaza

 \$15.00

Boneless chicken prepared traditionally in special spices and herbs with petal onions and capsicum to create a unique flavor

Chicken Vindaloo

 \$15.00

Hot and spicy chicken curry in a very special Vindaloo sauce

Chicken Madras

 \$15.00

Chicken pieces cooked in a coconut cream sauce with spices, green chillies and bay leaves

Mango Chicken

 \$15.00

Boneless chicken cooked together with mango and cream based gravy lightly spiced with herbs and spices

Chicken Korma

 \$15.00

Boneless Chicken pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavor

Chicken Kadhai

 \$15.00

Chicken cubes cooked with sliced green chilli, capsicum, onion and tomatoes

LAMB DELIGHT

Lamb Rogan Josh

 \$15.00

Tender boneless lamb pieces delicately cooked in traditional Mughlai style

Lamb Vindaloo

 \$15.00

Hot and spicy lamb curry in a very special vindaloo sauce

Lamb Saag

 \$15.00

Tender pieces of lamb cooked in a subtly flavored spinach and exotic spices

Lamb Bhuna

 \$15.00

Cooked with onion and tomato, lightly spiced with ginger, turmeric and fresh mixed herbs

Lamb-Do-Pyaza

 \$15.00

Boneless lamb prepared traditionally in special spices and herbs with petal onions and capsicum

Lamb Madras

 \$15.00

Coconut cream sauce with spices, chillies & bay leaves

Lamb Kadhai

 \$15.00

Lamb cubes cooked with chillies, capsicum, onion and tomatoes

Lamb Korma

 \$15.00

Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor

BEEF DELIGHT

Beef Madras

 \$15.00

Coconut cream sauce with spices, chillies and bay leaves

Beef Saag

 \$15.00

Tender pieces of beef cooked in a subtly flavored spinach and exotic spices

Beef Vindaloo

 \$15.00

Hot and spicy beef curry in a very special vindaloo sauce

Beef Korma

 \$15.00

Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor

Beef Curry

 \$15.00

Creamy onion and tomato based curry

GOAT DELIGHT (with bone)

Goat Curry

 \$15.00

Tender goat pieces in thin tomato and onion based curry

Goat Masala

 \$15.00

Goat cooked and simmered in a tomato, onion sauce and enriched with green pepper and aromatic spices

SEAFOOD DELIGHT

Fish Masala

 \$17.00

Fish fillets cooked in an onion and tomato based sauce

Goan Fish Curry

 \$17.00

Goanese style with rich herbs and coconut sauce

Fish Korma

 \$17.00

Boneless fish pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor

Prawn Saag

 \$17.00

Tender pieces of prawns cooked in a subtly flavored spinach and exotic spices

Prawn Malabari

 \$17.00

Prawns cooked with capsicum, onion, fresh tomatoes and coconut milk in a mild creamy sauce