

<b>Prawn Jalfrezi</b>	<b>\$17.50</b>
<i>King prawns cooked with a combination of vegetables and herbs</i>	
<b>Prawn Masala</b>	<b>\$17.50</b>
<i>Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander</i>	
<b>Prawn Kadhai</b>	<b>\$17.50</b>
<i>Cooked with green chilli, capsicum, onion &amp; tomatoes</i>	
<b>VEGETARIAN DELIGHT</b>	
<b>Dal Makhani</b>	<b>\$15.00</b>
<i>Brown lentils and kidney beans cooked on a slow fire, finished with coriander and ginger</i>	
<b>Aloo Gobi</b>	<b>\$15.00</b>
<i>Cauliflower and potato sautéed in our selected spices</i>	
<b>Palak Paneer</b>	<b>\$15.50</b>
<i>Cubes of homemade cheese cooked delicately with creamed spinach in selected spices</i>	
<b>Aloo Mattar</b>	<b>\$15.00</b>
<i>Peas and potatoes with special herbs and spices</i>	
<b>Kadhai Paneer</b>	<b>\$15.50</b>
<i>Cottage cheese cooked in spicy Kadhai Masala</i>	
<b>Vegetable Korma</b>	<b>\$15.00</b>
<i>Mixed vegetables cooked in creamy cashew nut sauce</i>	
<b>Mattar Paneer</b>	<b>\$15.50</b>
<i>Cottage cheese cubes and green peas cooked in an onion based sauce</i>	
<b>Mattar Mushroom</b>	<b>\$15.50</b>
<i>Mushrooms and green peas in an onion based sauce</i>	
<b>Malai Kofta</b>	<b>\$15.00</b>
<i>Soft croquettes stuffed with cottage cheese, potatoes and raisins cooked in rich cashew nut sauce</i>	
<b>Vegetable Jalfrezi</b>	<b>\$15.00</b>
<i>Sliced capsicum, onion, tomato, beans, potato, cauliflower, peas cooked in a special gravy</i>	
<b>Paneer Makhani</b>	<b>\$15.50</b>
<i>Cottage cheese cubes in creamy tomato sauce</i>	
<b>Aloo Jeera</b>	<b>\$15.00</b>
<i>Potatoes tossed in butter, with cumin seeds &amp; tomatoes</i>	

<b>Chana Masala</b>	<b>\$15.00</b>
<i>Chick peas cooked with onion, tomato based gravy in Indian Style</i>	
<b>Paneer Chilly</b>	<b>\$15.00</b>
<i>Soya sauce &amp; white pepper diced with onions &amp; capsicum</i>	
<b>Paneer Jalfrezi</b>	<b>\$15.00</b>
<i>Paneer cooked with onions, capsicum &amp; tomatoes</i>	
<b>TANDOORI BREADS</b>	
<b>Butter Naan</b>	<b>\$3.00</b>
<i>Plain flour bread cooked in tandoor topped with butter</i>	
<b>Garlic Naan</b>	<b>\$3.50</b>
<i>Naan topped with butter and sprinkled with garlic</i>	
<b>Cheese Naan</b>	<b>\$4.00</b>
<i>Naan topped with fresh cheese</i>	
<b>Stuffed Naan</b>	<b>\$4.50</b>
<i>Naan stuffed with a filling of potatoes and peas</i>	
<b>Paneer Kulcha</b>	<b>\$5.00</b>
<i>Naan stuffed with Indian cheese and spices</i>	
<b>Keema Naan</b>	<b>\$5.00</b>
<i>Naan stuffed with mince meat</i>	
<b>Tandoori Roti</b>	<b>\$3.00</b>
<i>Whole wheat roti cooked in tandoor</i>	
<b>Kashmiri Naan</b>	<b>\$5.00</b>
<i>Naan stuffed with sultanas and nuts</i>	
<b>Cheese &amp; Garlic Naan</b>	<b>\$5.00</b>
<i>Stuffed with cheese and sprinkled with garlic &amp; parsley</i>	
<b>BASMATI RICE</b>	
<b>Plain Rice</b>	<b>\$3.00</b>
<i>Steamed basmati rice</i>	
<b>Jeera Rice</b>	<b>\$6.50</b>
<i>Basmati rice flavored with aromatic cumin seeds</i>	
<b>Mattar Pulav</b>	<b>\$8.50</b>
<i>Saffron basmati rice with peas</i>	
<b>BIRYANI DELIGHT</b>	
<b>Hyderabadi Dum Biryani</b>	
<i>A specialty of Hyderabad, this authentic Indian Dum Biryani is a delicious rice preparation and a meal in itself.</i>	
<i>Biryani is a set of rice-based foods made with spices, basmati rice, with vegetables/chicken/lamb/prawn</i>	
<b>Vegetarian</b>	<b>\$15.50</b>
<b>Chicken / Lamb</b>	<b>\$17.50</b>
<b>Prawn</b>	<b>\$20.50</b>



## TAKE AWAY

Fully Licensed and BYO

Open 7 Days

Lunch

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

Dinner

Monday to Sunday  
4:30pm to 9:30pm

9 Cobham Road, Shop No-4,

Kerikeri 0230, New Zealand

**09-407-9865**

[www.turmericindian.co.nz](http://www.turmericindian.co.nz)

[www.facebook.com/turmericikerikeri](https://www.facebook.com/turmericikerikeri)



## 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** \$12.50  
Lightly spiced minced lamb mixed with traditional spices cooked in tandoor
- Tandoori Chicken (Half/Full)** \$14.00/\$26.00  
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** \$18.50  
2 chicken tikka, 2 seekh kebab, 2 green chicken tikka

## MAIN COURSE

### CHICKEN DELIGHT

(Basmati Rice is served complimentary with the mains)

- Butter Chicken** \$16.00  
Roasted chicken pieces cooked in a creamy tomato sauce
- Chicken Tikka Masala** \$16.00  
Marinated and char grilled supreme cubes cooked in a tandoori masala sauce with ginger, garlic, turmeric, coriander and dash of cumin

### Chicken Saag

 \$16.00

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

### Chicken Jalfrezi

 \$16.00

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

### Chicken-Do-Pyaza

 \$16.00

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

### Chicken Vindaloo

 \$16.00

Hot and spicy chicken curry in a very special Vindaloo sauce

### Chicken Madras

 \$16.00

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

### Mango Chicken

 \$16.00

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

### Chicken Korma

 \$16.00

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

### Chicken Kadhai

 \$16.00

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

### Chicken Chilly

 \$16.00

In soya sauce & white pepper with diced onions, capsicum

### LAMB DELIGHT

### Lamb Rogan Josh

 \$16.00

Boneless lamb pieces delicately cooked in Mughlai style

### Lamb Vindaloo

 \$16.00

Hot and spicy lamb curry in a very special vindaloo sauce

### Lamb Saag

 \$16.00

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

### Lamb Bhuna

 \$16.00

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

### Lamb-Do-Pyaza

 \$16.00

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

### Lamb Madras

 \$16.00

Coconut cream sauce with spices, chillies & bay leaves

### Lamb Kadhai

 \$16.00

Lamb cubes cooked with chillies, capsicum, onion and tomatoes

### Lamb Korma

 \$16.00

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

### BEEF DELIGHT

### Beef Madras

 \$16.00

Coconut cream sauce with spices, chillies and bay leaves

### Beef Saag

 \$16.00

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

### Beef Vindaloo

 \$16.00

Hot and spicy beef curry in a very special vindaloo sauce

### Beef Korma

 \$16.00

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

### Beef Curry

 \$16.00

Creamy onion and tomato based curry

### GOAT DELIGHT (with bone)

### Goat Curry

 \$16.50

Tender goat pieces in thin tomato and onion based curry

### Goat Masala

 \$16.50

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

### SEAFOOD DELIGHT

### Fish Masala

 \$17.50

Fish fillets cooked in an onion and tomato based sauce

### Goan Fish Curry

 \$17.50

Goanese style with rich herbs and coconut sauce

### Fish Korma

 \$17.50

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

### Prawn Saag

 \$17.50

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

### Prawn Malabari

 \$17.50

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