

Prawn Jalfrezi	\$17.50
<i>King prawns cooked with a combination of vegetables and herbs</i>	
Prawn Masala	\$17.50
<i>Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander</i>	
Prawn Kadhai	\$17.50
<i>Cooked with green chilli, capsicum, onion & tomatoes</i>	
VEGETARIAN DELIGHT	
Dal 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	\$15.50
<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</i>	
Kadhai Paneer	\$15.50
<i>Cottage cheese cooked in spicy Kadhai Masala</i>	
Vegetable Korma	\$15.00
<i>Mixed vegetables cooked in creamy cashew nut sauce</i>	
Mattar Paneer	\$15.50
<i>Cottage cheese cubes and green peas cooked in an onion based sauce</i>	
Mattar Mushroom	\$15.50
<i>Mushrooms and green peas in an onion based sauce</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	\$15.50
<i>Cottage cheese cubes in creamy tomato sauce</i>	
Aloo Jeera	\$15.00
<i>Potatoes tossed in butter, with cumin seeds & tomatoes</i>	

Chana Masala	\$15.00
<i>Chick peas cooked with onion, tomato based gravy in Indian Style</i>	
Paneer Chilly	\$15.00
<i>Soya sauce & white pepper diced with onions & capsicum</i>	
Paneer Jalfrezi	\$15.00
<i>Paneer cooked with onions, capsicum & tomatoes</i>	
TANDOORI BREADS	
Butter Naan	\$3.00
<i>Plain flour bread cooked in tandoor topped with butter</i>	
Garlic Naan	\$3.50
<i>Naan topped with butter and sprinkled with garlic</i>	
Cheese Naan	\$4.00
<i>Naan topped with fresh cheese</i>	
Stuffed Naan	\$4.50
<i>Naan stuffed with a filling of potatoes and peas</i>	
Paneer Kulcha	\$5.00
<i>Naan stuffed with Indian cheese and spices</i>	
Keema Naan	\$5.00
<i>Naan stuffed with mince meat</i>	
Tandoori Roti	\$3.00
<i>Whole wheat roti cooked in tandoor</i>	
Kashmiri Naan	\$5.00
<i>Naan stuffed with sultanas and nuts</i>	
Cheese & Garlic Naan	\$5.00
<i>Stuffed with cheese and sprinkled with garlic & parsley</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	
<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>	
Vegetarian	\$15.50
Chicken / Lamb	\$17.50
Prawn	\$20.50



TAKE AWAY
Fully Licensed and BYO

Open 7 Days

Lunch

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

Dinner

Monday to Sunday
5:00pm to 9:30pm

9 Cobham Road, Shop No-4,

Kerikeri 0230, New Zealand

09-407-9865

www.turmericindian.co.nz

www.facebook.com/turmericikerikeri

DELIVERY AVAILABLE (PLEASE ASK)

0-5 KM, MINIMUM ORDER - \$40

FREE DELIVERY for \$70 or MORE

Please allow 30-35 minutes for delivery

Delivery Charges applicable



STARTERS

(Served with Mint or Tamarind Chutney)

Vegetable Samosa	\$6.50
<i>Fried pastry with a savoury 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	\$12.50
<i>Lightly spiced minced lamb mixed with traditional spices cooked in tandoor</i>	
Tandoori Chicken (Half/Full)	\$14.00/\$26.00
<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
<i>2 veg pakora, 2 chicken tikka, 2 seekh kebab, 2 samosa</i>	
Mixed Non-Veg Platter	\$18.50
<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	\$16.00
<i>Roasted chicken pieces cooked in a creamy tomato sauce</i>	
Chicken Tikka Masala	\$16.00
<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	\$16.00
<i>Tender pieces of chicken cooked in a subtly flavoured spinach and exotic spices</i>	
Chicken Jalfrezi	\$16.00
<i>Boneless chicken cooked with onion, green and red peppers, spiced with garlic, ginger, turmeric, cumin and chillies</i>	
Chicken-Do-Pyaza	\$16.00
<i>Boneless chicken prepared traditionally in special spices and herbs with petal onions and capsicum to create a unique flavor</i>	
Chicken Vindaloo	\$16.00
<i>Hot and spicy chicken curry in a very special Vindaloo sauce</i>	
Chicken Madras	\$16.00
<i>Chicken pieces cooked in a coconut cream sauce with spices, green chillies and bay leaves</i>	
Mango Chicken	\$16.00
<i>Boneless chicken cooked together with mango and cream based gravy lightly spiced with herbs and spices</i>	
Chicken Korma	\$16.00
<i>Boneless Chicken pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavor</i>	
Chicken Kadhai	\$16.00
<i>Chicken cubes cooked with sliced green chilli, capsicum, onion and tomatoes</i>	
Chicken Chilly	\$16.00
<i>In soya sauce & white pepper with diced onions, capsicum</i>	
LAMB DELIGHT	
Lamb Rogan Josh	\$16.00
<i>Boneless lamb pieces delicately cooked in Mughlai style</i>	
Lamb Vindaloo	\$16.00
<i>Hot and spicy lamb curry in a very special vindaloo sauce</i>	
Lamb Saag	\$16.00
<i>Tender pieces of lamb cooked in a subtly flavored spinach and exotic spices</i>	
Lamb Bhuna	\$16.00
<i>Cooked with onion and tomato, lightly spiced with ginger, turmeric and fresh mixed herbs</i>	
Lamb-Do-Pyaza	\$16.00
<i>Boneless lamb prepared traditionally in special spices and herbs with petal onions and capsicum</i>	

Lamb Madras	\$16.00
<i>Coconut cream sauce with spices, chillies & bay leaves</i>	
Lamb Kadhai	\$16.00
<i>Lamb cubes cooked with chillies, capsicum, onion and tomatoes</i>	
Lamb Korma	\$16.00
<i>Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor</i>	
BEEF DELIGHT	
Beef Madras	\$16.00
<i>Coconut cream sauce with spices, chillies and bay leaves</i>	
Beef Saag	\$16.00
<i>Tender pieces of beef cooked in a subtly flavored spinach and exotic spices</i>	
Beef Vindaloo	\$16.00
<i>Hot and spicy beef curry in a very special vindaloo sauce</i>	
Beef Korma	\$16.00
<i>Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor</i>	
Beef Curry	\$16.00
<i>Creamy onion and tomato based curry</i>	
GOAT DELIGHT (with bone)	
Goat Curry	\$16.50
<i>Tender goat pieces in thin tomato and onion based curry</i>	
Goat Masala	\$16.50
<i>Goat cooked and simmered in a tomato, onion sauce and enriched with green pepper and aromatic spices</i>	
SEAFOOD DELIGHT	
Fish Masala	\$17.50
<i>Fish fillets cooked in an onion and tomato based sauce</i>	
Goan Fish Curry	\$17.50
<i>Goanese style with rich herbs and coconut sauce</i>	
Fish Korma	\$17.50
<i>Boneless fish pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor</i>	
Prawn Saag	\$17.50
<i>Tender pieces of prawns cooked in a subtly flavored spinach and exotic spices</i>	
Prawn Malabari	\$17.50
<i>Prawns cooked with capsicum, onion, fresh tomatoes and coconut milk in a mild creamy sauce</i>	