



## The Origins of 'Curry

People often think of curry as a spice, but in fact the Tamil word kari means soup or sauce, and refers to a dish cooked in a spicy sauce. However, the British mistakenly applied the word to the mixture of spices used to flavour these dishes, and “curry” has held this alternative meaning ever since. The real Indian curry is a wonder of coordination, and uses the precise spices that make a balanced dish. . .and is not skewed heavily in favour of chillies, as most international curry fans like to believe. Each single spice that goes into making the curry powder has a specific role in aiding digestion, toning the digestive system and helping the absorption of just the right nutrients from the food. Among these ingredients, cumin and mustard are warming herbs, stimulating the overall digestion. Fennel seeds are cooling in nature and also stimulate digestion. Turmeric is the best antiseptic known to man, and also an excellent blood purifier. Fenugreek has a rich concentration of Vitamin B and folic acid and is used for reproductive disorders. Even for healthy bodies, it stimulates blood and hair follicle development; helps fight against infections and tone the body. Coriander alleviates flatulence while black pepper stimulates appetite and is rich in chromium, fighting any tendencies to diabetes.

So in curry, each seasoning and each ingredient has a specific role to play. CurryKing curries don't just taste good, but are good for you

Here are some more tasty facts:

- All items cooked in Tandoori (Clay oven) contain low fat
- Indian curry makes use of green chillies that are rich in Vitamin C
- Butter Chicken is our most popular dish
- One of the earliest known recipes for meat in a spicy sauce appeared in tablets found near Babylon in Mesopotamia, dated about 1700BC
- Indian restaurants in Britain serve about 2.5 million customers every week
- Indian food now surpasses Chinese food in popularity
- In London alone, there are more Indian restaurants than in Bombay and Delhi
- The word 'balti' means bucket
- Scientists have discovered that people begin to crave for a curry because the spices arouse and stimulate the taste buds
- Most of our menu is Gluten free

Sit back, relax and enjoy the CurryKing experience.

# Starters

## *Small Starters*

*Served with tamarind chutney*

### **Vegetable Samosa \$6.90**

Triangular pastry filled with spiced potato and peas

### **Hara Bhara Kebab 4 Pieces \$6.90**

Potatoes. Spinach and Greens peas mixed with breadcrumbs, spices then golden fried

### **Onion Bhajis \$6.90**

Shredded onions, silver beet coated in a chickpea batter then fried crisp

## *Tandoori Starters*

*All Tandoori dishes are served with salad and mint sauce*

### **Tandoori Fish Tikka small \$10.50, large \$18.50**

Boneless pieces of fish wrapped in yellow cabala, herbs and spices then smoked to perfection.

### **Chicken Tikka small \$9.30, large \$18.90**

Tender morsels of boneless Chicken marinated in herbs and spices and rested in the Tandoor

### **Panner Tikka small \$8.50, large \$15.90**

Home made Indian Cheese marinated in spices and cooked in Tandoori

### **Tandoori Prawn small \$10.50, large \$21.00**

Prawn cutlets marinated in yogurt and spices then gently cooked in the Tandoori

### **Lamb Seekh Kebab small \$8.50**

Prime New Zealand lamb mince marinated in red spices and aromates, skewered over charcoal

### **Tandoori Chicken Half \$14.00 Full \$22.00**

A dish that needs little introduction. The secret lies in the marinating process. Chicken marinated in mild spices, paprika and yoghurt then smoked in the Tandoori oven

### **Vegetarian Platter \$16**

A selection of samosas, hara bhara kebabs and onion bhajis. (per 2 people)

### **Mixed Platter \$18.50**

A selection of samosas, hara bhara kebabs, lamb seekh kebabs and chicken tikka (per 2 people)

# *Sides, Rice and Kids*

## *Side dishes*

**Cucumber raita with roasted cumin \$3.50**

**Hot spicy mixed pickle \$2.50**

**Tomato and onion katchumber \$5**

**Sweet mango chutney \$2.50**

**Mint chutney \$2.50**

**Tamarind chutney \$2.50**

**Pre-selected side platter (small and large) \$7.50/\$14.00**

**Poppadoms (4 pieces) \$3**

## *Rice Dishes*

**Plain rice \$4.50**

**Vegetable Biryani \$14.50**

Fresh season vegetables stir-fried together with rice.

**Kashmiri Veg Pulao \$12.50**

Fresh season vegetables and mixed dried fruit cooked together with rice.

**Chicken/Lamb Biryani \$19.00**

A traditional Indian way of cooking meat in mild spices, fruit and nuts together with rice. A popular Indian rice dish.

## *Kids Meals*

**Chicken Nuggets 80c each**

**Chips \$3.50**

**Potato Wedges \$4.50**

# Mains

*All mains are served with one serving of steamed rice. We will endeavour to cook all dishes to your specific requirements, i.e. (mildest to hottest) Mild, Kiwi hot, medium, English hot or Indian hot.*

## **Chicken Dishes – all \$19.50**

### **Butter Chicken**

A popular dish found in all Indian eating-houses throughout the world. However we think it is served in its finest splendour at Curry King - a must for beginners and a continuance for the diner who enjoys the finer spices of Indian cuisine. Tender morsels of boneless chicken cooked in the tandoor and finished in a mild creamy tomato and cashew nut sauce with a hint of fresh cream.

### **Chicken Tikka Masala**

Tender morsels of boneless chicken which have been smoked over charcoal then finished in a classical rich tomato onion and cashew nut sauce with fresh cream and capsicums and a mild touch of fresh coriander to finish the experience

### **Mango Chicken**

Tender boneless pieces of chicken cooked in a creamy mango sauce

### **Chicken Vindaloo**

The famous dish from Goa. Made with tender morsels of chicken and cooked in a hot vindaloo paste

### **Chicken do Pyaza**

Tender pieces of boneless chicken cooked with roasted cumin, sliced onions and dry roasted spices

### **Chicken Saag**

Boneless pieces of tender chicken cooked with spices and finished in a mild puree of fresh spinach gravy

### **Chicken Korma**

Also known as a dish prepared in saffron mild curry finished in a delicious creamy velvety-grounded Cashew nut & onion gravy.

### **Balti Chicken**

Boneless chicken pieces cooked in thick gravy with beans and capsicum. For the person who loves a different dish.

### **Chicken Madras**

Boneless chicken pieces cooked with curry leaves and blends of madras spices, prepared with thick coconut flavoured gravy.

# Mains

## *Lamb Dishes – all \$19.90*

### **Lamb Rogan Josh**

A popular preparation of lamb curry from north India - boneless lamb curry marinated and then cooked in an onion and tomato gravy Cooked in a traditional Kashmiri masala

### **Lamb Saag**

A very famous Punjabi Lamb Curry finished in a perfect harmony of pureed fresh spinach lightly spiced with fenugreek

### **Lamb do Pyaza**

A famous north Indian lamb dish. Do (two) Pyaza (onions) gets its name because onions appear twice in the cooking process. Boneless lamb cooked with roasted cumin, sliced onions and dry roasted spices such as cloves and brown cardamoms

### **Lamb Korma**

Tender lamb prepared in cream and cashew nut gravy

### **Lamb Vindaloo**

Made with tender lamb pieces and cooked in hot ground vindaloo sauce

### **Lamb Madras**

A south Indian style lamb curry cooked with an assortment of spices and coconut cream

## *Seafood Dishes*

### **Prawn Makhani \$21.00**

Prawns simmered in a creamy tomato gravy

### **Goan Fish Curry \$19.00**

Fish filleted then cooked in a fine, thick tomato and coriander gravy  
Finished with coconut cream

### **Prawn Masala \$21.00**

Prawn marinated in spices and cooked with sauce and thick gravy

### **Fish Masala \$19.00**

Boneless pieces of fish simmered in ginger and garlic and cooked in onion and tomato gravy

### **Prawn Malabari \$21.00**

Prawns cooked South Indian style in an assortment of spices with fresh coconut cream

### **Prawn Vindaloo \$21.00**

Prawn cutlets cooked in hot vindaloo sauce

# Mains and Banquets

## *Vegetarian dishes*

### **Navrattan Korma \$15.50**

Fresh seasonal vegetables along with potatoes and Capsicum cooked in a mild creamy Cashew nut gravy

### **Saag Paneer \$16.00**

Lightly spiced cottage cheese finished in a mild puree of fresh spinach gravy

### **Dhal Makhani \$14.50**

Black lentils stewed on a slow fire overnight finished with coriander gravy

### **Channa Masala \$15.50**

Chickpeas cooked in a lightly spiced tomato and onion gravy

### **Saag Dhingari \$15.50**

Button mushrooms cooked in a lightly spiced mild puree of fresh spinach gravy

### **Malai Kofta \$16.00**

Mashed potatoes and lightly spiced cottage cheese balls, lightly done until golden brown then finished in a rich mild coconut gravy

### **Saag Aloo \$15.50**

Potato cooked in a mild puree of fresh spinach gravy

### **Matter Paneer \$16.00**

Spiced home made Indian cheese and pea curry

### **Paneer Makhani \$16.00**

Home made Indian cheese cooked in butter sauce

### **Aloo Gobi \$15.50**

Cauliflower and potatoes tossed together with a blend of spices and covered in a light gravy

### **Paneer Masala \$16.00**

Pieces of home made Indian cheese marinated in spices and herbs, cooked with onion, capsicum and tomato gravy

## *Banquet for 2 or more*

**\$33.00 per person**

**Starter: samosa, chicken tikka, seekh kebab,  
hara bhara kebab**

**Mains: butter chicken, lamb rogan josh, veg  
korma, saag aloo**

**Served with single serve of plain Naan and  
basmati rice included**

**Dessert: Gulab Jamun or ice cream**

## *Veg Banquet for 2 or more*

**\$28.50 per person**

**Starter: samosa, onion bhaji and hara  
bhara kebab**

**Mains: navrattan korma, dal makhani, saag  
paneer, aloo matter.**

**Served with single serve of plain Naan and  
basmati rice included**

**Dessert: Gulab Jamun or ice cream**

*No doggy bags for Banquet please*

# *Tandoori Bread*

## *Tandoori Bread*

*Made fresh in the charcoal fired Tandoori oven*

### *Classic Naans*

**Garlic Naan \$3.60**

Finished with fresh garlic and coriander

**Butter Naan \$3.80**

Finished with a touch of butter

**Tandoori Roti \$2.60**

Wholemeal bread roasted over charcoal

**Plain Paratha \$4**

Flaky wholemeal roti bread

**Plain Naan \$3.10**

Bread made of refined flour, baked in the tandoor

**Pudina Paratha \$4.20**

Flaky wholemeal bread finished with mint

### *Stuffed Naans*

**Cheese Naan \$4.90**

Stuffed with premium NZ cheese, coriander and spices

**Kashmiri Naan \$4.90**

Sweet style Indian bread filled with almonds, raisins and coconut

**Paneer Kulcha \$4.90**

Filled with homemade Indian cheese

**Onion Kulcha \$4.50**

Naan filled with chopped spiced onion

**Keema Naan \$5.90**

Filled with premium, lightly spiced lamb mince

### *Tandoori Bread Basket*

**A selection of breads (plain Roti, plain Naan, Garlic Naan, Kashmiri Naan, Paneer Kulcha) \$16**

# Beverages and Dessert

## *Non-Alcoholic Beverages*

Soft Drinks (Lemonade, Coke, Diet Coke)	\$4.00
Ginger Ale, Tonic, Soda	\$4.50
Lemon, Lime & Bitters	\$4.50
Ginger Beer	\$4.50
Apple Juice	\$4.50
Tomato Juice	\$4.50
Orange Juice	\$4.50
Pineapple Juice	\$4.50
Cranberry Juice	\$4.50
Mango Juice	\$4.50
Mango Lassi	\$4.50
Sparkling Mineral Water	\$3.50

## *Hot Beverages*

Latte	\$4.80
Espresso (long & Short)	\$3.50
Cappuccino	\$4.50
Mochaccino	\$4.90
Flat White	\$4.00
Irish coffee	\$9.80
Hot Chocolate	\$4.50
English Tea	\$3.80
Masala Chai (Indian Tea)	\$4.20

## *Desserts*

### **Ice Cream \$6.90**

Vanilla ice cream topped with chocolate sauce and walnuts

### **Mango Kulfi \$7.20**

Creamy Indian ice cream garnished with almonds and coconut powder

### **Gulab Jamun \$7.50**

Creamed milk dumpling served In a sweet syrup and with ice cream

***Function room available for any occasion at no extra charge.  
Conditions Apply.***

***Prices and times may vary without notice. Conditions apply. 15 % public holiday surcharge applicable.***