

VEGETABLE

Paneer Makhani	\$16.90
Cottage cheese cubes cooked in butter sauce.	
Saag Paneer	\$16.90
Cubes of home made cottage cheese cooked delicately with creamed spinach in selected spices.	
Paneer Chettinad	\$16.90
Black pepper, garlic, ginger and herbs based cottage cheese curry.	
Paneer Bhujia	\$16.90
Cottage cheese mix with tomato onion gravy.	
Mutter Paneer	\$16.90
Home made cottage cheese cooked with green peas and tomato gravy.	
Kadai Paneer	\$16.90
Julienne of capsicum, onions and cottage cheese cooked with Indian herbs and spices.	
Malai Kofta	\$15.90
Cottage cheese and mashed potato balls cooked in cashew gravy.	
Vegetable Madras	\$15.90
An aromatic specialty curry from South India cooked with grated coconut.	
Chana Masala	\$15.90
Chickpeas cooked in onion and tomato gravy.	
Navtran Korma	\$15.90
Fresh mixed vegetables cooked in ground cashew nut and cream based gravy to create a unique nutty flavour.	
Mutter Mushroom Curry	\$15.90
Peas and mushrooms cooked in a creamy onion and tomato based curry.	
Mixed Vegetable	\$15.90
An Assortment of vegetables cooked in an onion based sauce. A dry vegetarian Delicacy.	
Aloo Gobhi	\$15.90
Potato and cauliflower deep fried and cooked with garlic, ginger, onions, Indian herbs & spices. A dry vegetarian delicacy.	
Saag Aloo	\$15.90
Spinach, cream, ginger and garlic sauce based potato curry.	
Dal Makhani	\$15.90
Black lentils, red kidney beans, yellow chana dal cooked with mild spices finished with butter in a true Punjabi style.	
Aloo Zeera	\$15.90
Potatoes cooked with cumin seeds and tomatoes. A dry vegetarian delicacy.	
Garlic Daal Tadka	\$15.90
Yellow lentils cooked in India style with touch of garlic flavour.	

RICE

Basmatic Rice	\$3.00
Served free with all main dishes or gravy dishes, additional order.	
Vegetable Biryani	\$15.50
Basmati rice cooked along with vegetables, cashew nuts and herbs.	
Goat Biryani	\$17.90
Soft morsels of goat, herbs and cashew nuts cooked along with basmati rice.	
Lamb Biryani	\$17.90
Soft morsels of lamb, herbs and cashew nuts cooked along with basmati rice.	
Chicken Biryani	\$17.90
Soft morsels of chicken, herbs and cashew nuts cooked along with basmati rice.	

TANDOORI BREAD

Naan / Butter Naan	\$3.00
Famous Indian hot bread coated with butter, unless specified.	
Garlic Naan	\$3.90
Traditional Indian Bread, stuffed with garlic and coated with butter.	
Roti	\$3.00
Traditional Indian flat bread made from wheat flour.	
Paratha	\$4.50
A flaky thick bread, enriched with butter.	
Stuffed Naan	\$4.50
Naan stuffed with a filling of potatoes and peas.	
Chicken Naan	\$4.50
Naan stuffed with chicken.	
Cheese Naan	\$4.50
Naan stuffed with cheddar cheese.	
Cheese & Garlic Naan	\$4.50
Naan stuffed with cheese and garlic.	
Keema Naan	\$4.50
Naan stuffed with cooked spiced lamb mince.	
Peshwari Naan	\$4.50
Naan stuffed with dry fruits and cherries.	
Paneer Kulcha	\$4.50
Naan stuffed with cottage cheese & coriander.	

ACCOMPANIMENTS

Mango Chutney	\$2.50
Mint Dressing	\$2.50
Mixed Pickle	\$2.50
Tamrind Chutney	\$2.50
Raita	\$2.50
Papadum (Four pieces)	\$2.50

MENU

Indian Takeaway / Delivery Menu

Curry King Indian Restaurant

83D Cobblestone Mall
Kerikeri Road, Kerikeri

Ph: 09 401 6172

Open 7 days

SERVING TIME

Lunch: Monday to Sunday - 11.00a.m. to 2.00p.m.
Dinner: Monday to Sunday - 4.30p.m. to 9.30p.m.

HAPPY HOUR

4.30p.m. - 6.00p.m.

For any Curry & Rice pickup only **\$14.90**
Seafood Extra **\$3.00**

Lunch deal: \$10.00
Curry + Rice + Bread
(Takeaway or Dine-in)

Home Delivery Minimum charge **\$5.00**
Home Delivery Minimum order **\$40.00**

Please allow 30-35 minute for Delivery

APPETISERS & LIGHT MEALS

Vegetable Samosa	\$6.00
Triangular flour shells filled with green peas and potatoes. Deep fried and served with tamarind dressing. Two pieces per serving.	
Vegetables Pakoras	\$6.00
Mix of silverbeet, onions, potato, cauliflower & chickpeas flour mixed together with spices & deep fried.	
Onion Bhaji	\$6.00
Shredded onions coated in a chickpea batter then fried crisp.	
Chicken Samosa	\$6.00
Triangular flour shells filled with green peas, chopped chicken and potato. Deep fried & served with mint dressing. Two pieces per serving.	
Paneer Tikka	\$13.90
Cottage cheese, onion, coriander cooked in tandoor. Served with mint sauce. Four pieces per serving.	
Stuffed Capsicum	\$13.90
Capsicum stuffed with mixed vegetables and roasted the tandoor. Served with mint sauce.	
Chicken Tikka	\$11.50
Succulent morsels of chicken mildly spiced with tikka marinade and cooked in the tandoor. Served with salad and mint dressing. Four pieces per serving.	
Garlic Tikka	\$11.50
Boneless chicken cubes marinated with yoghurt, garlic, white pepper, aromatic Indian herbs and cooked in the tandoor, served with salad and mint dressing. Four pieces serving.	
Lamb Seekh Kebab	\$11.50
Lightly spiced lamb mince rolled on skewers and roasted in the tandoor. Served with mint sauce. Four pieces per serving.	
Tandoori Chicken	Half \$12.00 Full \$22.00
A tender whole chicken, marinated in yoghurt dressing and cooked in our tandoor. Half portions can also be made on request. Served with fresh green salad and mint dressing. Half portions in one leg piece and one breast piece.	
Vegetarian Mix Platter - for 2	\$15.90
An assortment of samosa, onion bhaji, vegetable pakoras and hara bhara kebab served with mint and tamarind dressing.	
Mixed Platter - for 2	\$17.50
Chicken tikka and two seekh kebabs, samosa and vegetable pakoras served with mint and tamarind dressing.	
Chicken Nuggets (each)	\$0.80
Chips	\$4.00

MAINS

All mains are served with one serving of steam rice. We will endeavour to cook all dishes to your specific requirements, i.e. Mild, Medium, English Hot, Hot, Indian Hot.

CHICKEN

Butter Chicken	\$16.90
Boneless chicken cooked in tandoor and finished in tomato and creamy gravy.	
Chicken Tikka Masala	\$16.90
Tender boneless chicken pieces grilled in tandoor then simmered in a tomato and onion sauce.	
Chicken Chettinad	\$16.90
Black pepper, garlic and herb based chicken curry.	
Himalayan Chicken	\$16.90
Boneless chicken and sauteed broccoli cooked with a touch on Indian gravy and cooking wine.	
Chicken Korma	\$16.90
Boneless chicken pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.	
Chicken Madras	\$16.90
A traditional south Indian dish. Boneless chicken pieces cooked in coconut based gravy.	
Chicken Vindaloo	\$16.90
A specialty from Goa. Boneless pieces of chicken prepared with special vindaloo paste and carefully selected spices.	
Chicken Curry	\$16.90
Onion based chicken curry.	
Chicken Saag	\$16.90
Tender pieces of chicken cooked in subtly flavoured spinach and cream sauce.	
Mango Chicken	\$16.90
Boneless chicken morsels cooked together with mango and cream based gravy.	
Chicken Jalfarezi	\$16.90
Chicken cooked with julienne of capsicum, onion, tomato and coriander.	
Chicken Do Piazza	\$16.90
Boneless chicken prepared traditionally in special spices & herbs and sauteed twice with sliced onions.	

GOAT

Goat Masala	\$17.90
Goat pieces cooked in onion and tomato gravy with special herbs.	
Goat Curry	\$17.90
Goat pieces cooked in onion based curry.	

LAMB / BEEF

Nawaabi	\$17.90
Tender diced lamb/beef cooked with diced capsicum, onion and whole cashew nuts.	

Rogan Josh	\$17.90
A Traditional North Indian boneless lamb/beef dish cooked with crushed spices.	
Lamb Chettinad	\$17.90
Black pepper, garlic, ginger and herbs based lamb/beef curry.	
Himalayan	\$17.90
Lamb/beef and sauteed broccoli cooked with a touch of Indian gravy and cooking wine.	
Kadai Gosht	\$17.90
Diced lamb/beef sauteed with julienne of capsicum, cooked in onion gravy.	
Korma	\$17.90
Boneless lamb/beef pieces cooked in ground cashew nut and cream based gravy to create a unique nutty flavour.	
Madras	\$17.90
A Traditional South Indian dish. Boneless lamb/beef pieces cooked in coconut based gravy.	
Vindaloo	\$17.90
Boneless pieces lamb/beef prepared with special Vindaloo paste and carefully selected spices.	
Saag	\$17.90
Tender pieces if lamb/beef cooked in a subtly flavoured spinach and cream.	
Lamb Do Piaza	\$17.90
Boneless lamb pieces prepared traditionally in special herbs & sauteed twice with sliced onions to create a unique flavour.	

SEA FOOD

Butter Prawns	\$18.90
King prawns cooked in a delicate butter & tomato gravy.	
Prawn Masala	\$18.90
Shelled succulent prawns cooked with green peppers, sliced onions in aromatically spiced tomato based gravy.	
Prawn Malabari	\$18.90
Shelled prawns cooked with sauteed onions, capsicum and coconut based gravy.	
Himalayan Prawn	\$18.90
King prawns cooked with a combination of broccoli, Indian herbs and cooking wine.	
Prawn Vindaloo	\$18.90
King prawns cooked with vindaloo paste and spices.	
Prawn Jalfarezi	\$18.90
King prawns with julienne of capsicum, onion, tomato and coriander.	
Fish Malabari	\$19.90
From the exotic locales of Maalabar, South India, fish cooked with coconut milk, capsicum and coriander.	
Fish Korma	\$19.90
Fish cooked in creamy onion, coriander and cashew nut sauce.	