

HARIYALI KOFTA

Fried dumplings balls made of grated cheese cottage, potatoes, nuts and deep fried, served in spinach gravy

\$17.99**METHI MALAI MATTAR**

Cottage cheese and green peas cooked in fresh cream, fenugreek and fresh indian spices.

\$17.99**CHANA MASALA** **V** **DF**

Chickpeas cooked with onions, tomatoes and spices... unique flavours of north India

\$17.99**DAL TADKA** **V** **DF**

Yellow split lentils cooked with onion, ginger, turmeric and tomatoes

\$17.99**DAL MAKHANI**

Black lentils and kidney beans cooked with onion, tomatoes, butter and spices

\$17.99**MALAI KOFTA**

Fried dumplings balls made of grated cheese cottage, potatoes, nuts deep fried and served with cashew gravy

\$17.99**VEGETABLE KORMA**

A combination of mix vegetables in a creamy style with cashew gravy

\$17.99**KADAI VEGETABLE**

A dish with a combination of vegetables and kadai sauce, finished with onions and coriander

\$17.99**SHAHI PANEER**

Cubes of cheese cottage cooked with cashew gravy and cream

\$18.99**KADAI PANEER**

Indian cottage cheese cooked with in a thick gravy made up of cream, tomatoes and spices from the Indian subcontinent.

\$18.99**PANEER TIKKA MASALA**

Cheese cottage cooked with capsicum, onion, tomatoes and spices

\$18.99**PANEER BUTTER MASALA**

Cheese cottage cooked in mixed thick gravy of cashew, onion and butter sauce with coriander herbs and spices.

\$18.99**PALAK PANEER**

Indian cottage cheese cooked with in a thick gravy made up of cream, tomatoes and spices from the Indian subcontinent.

\$18.99**PANEER MAKHANI**

Cottage Cheese cooked with a special makhani sauce and cream

\$18.99**PANEER LABABDAR**

Cottage Cheese cooked in a creamy style sauce with cashew, almond and onions

\$18.99**BOMBAY INDO - CHINESE**

rice not included
upgrade dishes with rice \$3.99 extra

CHILLI CHICKEN DRY/GRAVY **DF**

Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar

\$21.99**CHICKEN FRIED RICE/SCHEZUAN** **DF**

Rice sautéed with chicken, eggs, capsicum, onions, soy sauce and vinegar

\$21.99**PANEER CHILLI DRY/GRAVY**

Cheese cottage mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar

\$21.99**MIX VEGETABLE MANCHURIAN DRY/GRAVY** **DF**

Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar

\$21.99**VEGETABLE FRIED RICE/SCHEZUAN** **V** **DF**

Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinegar

\$21.99**EGG FRIED RICE/SCHEZUAN** **DF**

Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions

\$21.99**BREADS WITH BUTTER**

(advise if NO butter on bread)

BUTER NAAN**\$4.50****GARLIC NAAN****\$4.50****TANDOORI ROTI** *(For Vegan Please Advise)***\$4.50****CHEESE NAAN****\$5.50****CHEESE & GARLIC NAAN****\$5.99****ALOO PARANTHA****\$5.99****ONION KULCHA****\$5.99****LACCHA PARANTHA****\$5.99****CHEF'S SPECIAL C4 NAAN** *(chef recommendation)***\$9.99**

Naan stuffed with chicken, cheese, chilly and coriander.

BIRYANI

(serverd with raita)

A BIRYANI IS A RICH AND AROMATIC RISH DISH, COOKED TOGETHER WITH YOUR CHOICE OF PROTEIN + RAITA.

VEGETABLE BIRYANI**\$17.99****EGG BIRYANI****\$19.99****BONELESS CHICKEN BIRYANI****\$20.99****LAMB BIRYANI****\$21.99****PRAWNS BIRYANI****\$23.99****SIDES****PAPPADUM 4PCS****\$2.50****MANGO CHUTNEY****\$4.50****MIXED PICKLE****\$4.50****RAITA** *(cucumber and yogurt)***\$5.00****ONION SALAD****\$7.99****GREEN SALAD****\$8.99****BASMATI RICE****\$3.99****JEERA RICE****\$5.99****COCONUT RICE****\$6.99****DRINKS & DESSERTS****ANY CANS****\$4.50****MANGO LASSI****\$7.50****LASSI** *(salted or sweet)***\$7.50****GULAB JAMUN****\$4.99**

Sweet dumplings in a golden syrup (2 pieces)

MANGO KULFI *(chef recommendation)***\$5.99**

ANY ALLERGIES PLEASE ADVISE THE STAFF THESE SYMBOL SYMBOLIZE

**GLUTEN FREE****CONTAINS NUT****VEGAN****DAIRY FREE****INDIAN RESTAURANT & TAKEAWAY**

TAKEAWAY MENU

6 Alexander Road, Raumati Beach, 5032**Phone- 04 299 3389****www.currylounge.co.nz****FULLY LICENSED AND B.Y.O WINE****OPEN 6 DAYS****TUESDAY TO SUNDAY****LUNCH - 10 AM TO 2 PM****DINNER - 4:30 PM TO LATE****LUNCH SPECIAL:****Any Vegetable Curry: \$15.00****Chicken Curry: \$16.00****Lamb Curry: \$17.00****Seafood Curry: \$18.00****Includes rice and plain naan, any upgrades are extra (10am-2pm NOT available on public holidays)****ANY ALLERGIES PLEASE ADVISE THE STAFF.****ONLINE ORDERING AVAILABLE WWW.CURRYLOUNGE.CO.NZ**

STARTERS VEGETARIAN*(served with mint sauce)***ONION BHAJI 5 pieces** ^{GF} ^V ^{DF} **\$7.99***Julienne cut onions with a mixture of spice and chickpea flour then deep fry until crispy***VEGETABLE SAMOSA 2 pieces** ^{DF} ^V **\$7.99***Triangular pastry filled with potatoes, peas and herbs then fried golden brown***POTATO FRIES** ^{GF} ^V ^{DF} **\$8.99***Deep-fried potatoes that have been cut into various shapes or into thin strips.***VEGETABLE SPRING ROLLS** ^V ^{DF} **\$9.99***Spiced veggies are filled in wrappers to make deep fried spring rolls.***JEERA ALOO** ^{GF} ^V ^{DF} **\$13.99***Diced potatoes cooked with cumin and fresh herbs***PANEER PAKORA 6 pakoras** **\$14.99***Pieces of cottage cheese coated in chickpea flour and deep fried***SAMOSA CHAAT** **\$15.99***A mouth watering dish with a mixture of samosa, chickpea, chutney and onions***STARTERS NON-VEGETARIAN***(served with mint sauce)***CHICKEN LOLLIPOPS 6 pieces** ^{DF} **\$18.99***Chicken wings marinated overnight and deep fried***MURGH CHICKEN TIKKA 5 pieces** ^{GF} **\$18.99***Chicken pieces marinated in yoghurt, cream, white pepper, then skewered and roasted in tandoor***CHICKEN RESHMI KEBAB 5 pieces** **\$18.99***Chicken mince marinated in cheese, eggs, spices and roasted in tandoor***CHICKEN 65 DRY** ^{DF} **\$20.99***Popular Chinese dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves***TANDOORI CHICKEN** ^{GF} **HALF \$16.99***Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in tandoor***FULL \$23.99****LAMB SEEKH 5 pieces** ^{GF} ^{DF} **\$21.99***Lamb mince mixed with spices, onions and roasted in tandoor***FISH TIKKA 5 pieces** ^{GF} **\$22.99***Boneless fish pieces marinated in mustard oil, carrom seed, yoghurt and roasted in tandoor***MINT CHICKEN TIKKA 5 pieces** *(chef recommendation)* ^{GF} **\$22.99***Boneless chicken pieces are used, marinated in Indian spices and yoghurt and then baked using skewers over angeethi***MEAT PLATTER** **\$23.99***Consists of murgh tikka, reshmi kebab, lamb seekh, ajwaini fish tikka, tandoori chicken***LOUNGE SPECIAL PLATTER** *(mix of veg and non veg)* **\$22.99***Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken***ANY NUT ALLERGIES PLEASE ADVISE THE STAFF****MAINS NON-VEGETARIAN***with complimentary basmati rice***ALL CURRIES ARE GLUTEN FREE****MILD**  **MEDIUM**  **KIWI HOT**  **HOT** **BUTTER CHICKEN** **\$19.99***Marinated chicken fillets roasted in the tandoor oven cooked in creamy tomato gravy.***CHICKEN TIKKA MASALA** **\$19.99***Tender chicken fillets roasted in tandoor oven and cooked with onions, capsicum, and spices.***INDIAN STYLE BUTTER CHICKEN** *(chef recommendation)* **\$19.99***Butter chicken is prepared with marinated chicken that's first grilled and then served in a rich gravy made with tomato, butter, and a special spice blend as a base.***MANGO CHICKEN** **\$19.99***This curry is perfect balance of sweet, savoury and creamy flavours.***METHI CHICKEN** **\$19.99***Chicken cooked with fenugreek flavoured creamy sauce***EGG CURRY MASALA** **\$18.99***3 Boiled egg curry cooked with onion and tomato gravy***LAMB DO PYAZA** **\$21.99***Cooked with diced onions, spices and made into dry curry... a dish with more onions***KORMA** **CHICKEN/LAMB \$19.99/\$21.99***Cooked with gravy of cashews, almonds, sultans and very mild spices.***ROGAN JOSH** **CHICKEN/LAMB \$19.99/\$21.99***Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander***BHUNA** **CHICKEN/LAMB \$19.99/\$21.99***Boneless meat cooked with chopped onions, tomatoes and coriander.***KADAI** **CHICKEN/LAMB \$19.99/\$21.99***Kadai meat is a flavorful and spicy North Indian dish that is made with chicken pieces cooked in a tomato-based sauce***ACHARI** **CHICKEN/LAMB \$19.99/\$21.99***A north Indian curry made with pickling spices and chicken***MADRAS** ^{DF} **CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99***Cooked in South Indian style with coconut and spices.***SAGWALA** ^{DF} **CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99***Meat cooked in skilfully blended spinach in an exotic curry punjab special.***AFGANI** **CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99***Boneless meat cooked in a creamy cashew nut sauce***VINDALOO** ^{DF} **CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99***Cooked with onion, tomato, vinegar and curry spices in tangy tomato sauce.***JHALFREZEE** **CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99***Jalfreze dish is a flavorsome & delicious Indian dish of stir-fried meat with plenty of veggies & spices***CHEF'S SPECIAL***with complimentary basmati rice***AMRITSARI CHICKEN** **\$20.99***chicken curry cooked in traditional style with bone***HONEY CHICKEN** **\$20.99***Honey Chicken is tender chicken tossed in a skillet with butter, honey, garlic, fresh lemon juice, spices, and soy sauce.***CREAM CHICKEN** **\$20.99***Highly recommendation by chef cooked with cashew nut sauce and cream.***MUGHLAI CHICKEN** **\$20.99***Meat cooked with onion, ginger, garlic and tomatoes with yoghurt cream and almonds***LAMB BALTI** **\$22.99***Thick lamb curry cooked with tomatoes, ginger, coriander and spices.***PEPPER GRAVY LAMB** **\$22.99***A hot dish cooked with crushed peppers, onions and spices...for the daring***GOAT CURRY***with complimentary basmati rice***GOAT CURRY MASALA WITH BONE** **\$24.99***A must try dish cooked in a traditional way with whole spices, onions and tomatoes***SEAFOOD CURRY***with complimentary basmati rice***GOAN FISH CURRY** ^{DF} **\$23.99***A popular goan dish, fish cooked with coconut, fenugreek, coriander seeds and finished with coriander***FISH MASALA** **\$23.99***Fresh fish marinated in spices and simmered in thick onion gravy and tomato gravy***BUTTER PRAWN** **\$22.99***Marinated prawn fillets roasted in the tandoor oven cooked in creamy tomato gravy.***PRAWN CURRY** **\$22.99***Traditional dish made with onion, garlic, ginger, tomato & homemade curry Spices.***VEGETARIAN MAINS***with complimentary basmati rice***ALOO SAAG** ^V ^{DF} **\$17.99***Aloo saag is made with saag (a variety of greens, including mustard greens, spinach), potatoes and spices.***ALOO MATTAR** **\$17.99***Potatoes cooked with onion, tomatoes, green peas and spices.***GINGERI ALOO GOBHI** ^{DF} **\$17.99***A dish with ginger, onions, tomatoes, potatoes and florets of cauliflower with spices*