



GINGERI ALOO GOBHI 	\$19.99
<i>A dish with ginger, onions, tomatoes, potatoes, green peas and florets of cauliflower with spices</i>	
HARIYALI KOFTA	\$19.99
<i>Fried dumplings balls made of grated cheese cottage, potatoes, nuts and deep fried, served in spinach gravy</i>	
METHI MALAI MATTAR	\$19.99
<i>Cottage cheese and green peas cooked in fresh cream, fenugreek and fresh indian spices.</i>	
CHANA MASALA  	\$19.99
<i>Chickpeas cooked with onions, tomatoes & spices, unique flavours of North India</i>	
DAL TADKA  	\$19.99
<i>Yellow split lentils cooked with onion, ginger, turmeric and tomatoes</i>	
DAL MAKHANI	\$19.99
<i>Black lentils and kidney beans cooked with onion, tomatoes, butter and spices</i>	
MALAI KOFTA	\$19.99
<i>Fried dumplings balls made of grated cheese cottage, potatoes, nuts deep fried and served with cashew gravy</i>	
VEGETABLE KORMA	\$19.99
<i>A combination of mix vegetables in a creamy style with cashew gravy</i>	
KADAI VEGETABLE 	\$19.99
<i>A dish with a combination of vegetables and kadai sauce, finished with onions and coriander</i>	
SHAHI PANEER	\$20.99
<i>Cubes of cheese cottage cooked with cashew gravy and cream</i>	
KADAI PANEER 	\$20.99
<i>A dish with a combination of cottage cheese in kadai sauce, finished with onions and coriander</i>	
PANEER TIKKA MASALA	\$20.99
<i>Cheese cottage cooked with capsicum, onion, tomatoes and spices</i>	
PANEER BUTTER MASALA	\$20.99
<i>Cheese cottage cooked in mixed thick gravy of cashew, onion and butter sauce with coriander herbs and spices.</i>	
PALAK PANEER	\$20.99
<i>Cottage cheese cooked in skilfully blended spinach in an exotic curry punjab special.</i>	
PANEER MAKHANI	\$20.99
<i>Cottage Cheese cooked with a special makhani sauce and cream</i>	
PANEER LABABDAR	\$20.99
<i>Cottage Cheese cooked in a creamy style sauce with cashew, almond and onions</i>	


BOMBAY INDO - CHINESE rice not included
upgrade dishes with rice \$3.99 extra

CHILLI CHICKEN DRY/GRAVY  	\$22.99
<i>Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar</i>	
CHICKEN FRIED RICE/SCHZUAN 	\$22.99
<i>Rice sautéed with chicken, eggs, capsicum, onions, soy sauce and vinegar</i>	
PANEER CHILLI DRY/GRAVY 	\$22.99
<i>Cheese cottage mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar</i>	
MIX VEGETABLE MANCHURIAN DRY/GRAVY 	\$22.99
<i>Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar</i>	

VEGETABLE FRIED RICE/SCHZUAN  	\$22.99
<i>Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinegar</i>	
EGG FRIED RICE/SCHZUAN 	\$22.99
<i>Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions</i>	

BREADS WITH BUTTER (advise if NO butter on bread)

PLAIN NAAN	\$4.50	BUTTER NAAN	\$5.00
TANDOORI ROTI	\$5.00	GARLIC NAAN	\$5.50
VEGAN GARLIC NAAN	\$5.50	GARLIC TANDOORI ROTI	\$5.50
LACCHA PARANTHA	\$5.99	ALOO PARANTHA	\$6.99
CHEESE & GARLIC NAAN	\$5.99	CHEESE NAAN	\$5.99
ONION KULCHA	\$6.99	PESHWARI NAAN	\$9.99
PANEER KULCHA	\$9.99	KEEMA NAAN	\$11.99

CHEF'S SPECIAL C4 NAAN <small>(chef recommendation)</small> 	\$10.99
<i>Naan stuffed with chicken, cheese, chilly and coriander.</i>	

BIRYANI (serverd with raita)

A BIRYANI IS A RICH AND AROMATIC RICE DISH, COOKED TOGETHER WITH YOUR CHOICE OF PROTEIN + RAITA.	
VEGETABLE BIRYANI	\$20.99
EGG BIRYANI	\$21.99
BONELESS CHICKEN BIRYANI	\$22.99
LAMB BIRYANI	\$23.99
PRAWNS BIRYANI	\$24.99

SIDES

PAPPADUM 4PCS	\$2.99	BASMATI RICE	\$3.99
MIXED PICKLE	\$5.00	MANGO CHUTNEY	\$5.00
RAITA <small>(cucumber and yogurt)</small>	\$6.00	GREEN SALAD	\$10.99
ONION SALAD	\$9.99	JEERA RICE	\$6.99
COCONUT RICE	\$9.99		

DRINKS & DESSERTS

ANY CANS	\$4.50
LASSI <small>(salted or sweet please advise)</small>	\$7.50
MANGO LASSI	\$7.50
MANGO KULFI <small>(chef recommendation)</small>	\$7.50
GULAB JAMUN <small>4 pieces</small>	\$7.50
<i>Sweet dumplings in a golden syrup</i>	

**ANY ALLERGIES PLEASE ADVISE THE STAFF
THESE SYMBOL SYMBOLIZE**



GLUTEN FREE



VEGAN



CONTAINS NUT



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 - 11 AM TO 2 PM

DINNER - 4:30 PM TO LATE

LUNCH SPECIAL:

Any Vegetable Curry: \$16.00

Chicken Curry: \$17.00


Lamb Curry: \$18.00

Seafood Curry: \$20.00

Includes rice and plain naan, any upgrades are extra
NOT available on public holidays

ANY ALLERGIES PLEASE ADVISE THE STAFF.

ONLINE ORDERING AVAILABLE WWW.CURRYLOUNGE.CO.NZ

STARTERS VEGETARIAN*(served with house sauces)***ONION BHAJI**    **\$8.99**

Julienne cut onions with a mixture of spice and chickpea flour then deep fry until crispy

VEGETABLE SAMOSA 2 pieces   **\$9.99**

Triangular pastry filled with potatoes, peas and herbs then fried golden brown

POTATO FRIES    **\$9.99**

Deep-fried potatoes that have been cut into various shapes or into thin strips.

VEGETABLE SPRING ROLLS 8 pieces   **\$9.99**

Spiced veggies are filled in wrappers to make deep fried spring rolls.

JEERA ALOO    **\$14.99**

Diced potatoes cooked with cumin and fresh herbs

PANEER PAKORA 6 pakoras **\$16.99**


Pieces of cottage cheese coated in chickpea flour and deep fried

SAMOSA CHAAT 2 pieces of samosa **\$18.99**


A mouth watering dish with a mixture of samosa, chickpea, chutney and onions

CAULIFLOWER 65  **\$18.99**


Cauliflower pieces marinated with special spices and deep fried, and tossed with curry leaves, green herbs.

STARTERS NON-VEGETARIAN*(served with mint sauce)***CHICKEN LOLLIPOPS 5 pieces**  **\$20.99**


Chicken wings marinated overnight and deep fried

MURGH CHICKEN TIKKA 5 pieces  **\$21.99**


Chicken pieces marinated in yoghurt, cream, white pepper, then skewered and roasted in tandoor

CHICKEN RESHMI TIKKA 5 pieces  **\$21.99**

Boneless chicken marinated in yogurt, cream, cheese, and mild spices and roasted in tandoor.

CHICKEN 65 DRY  **\$21.99**

Popular South Indian dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves

TANDOORI CHICKEN  **HALF \$19.99**


Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in tandoor

LAMB SEEKH 5 pieces  **\$22.99**

Lamb mince mixed with spices, onions and roasted in tandoor

FISH TIKKA 5 pieces  **\$23.99**

Boneless fish pieces marinated in mustard oil, carrom seed, yoghurt and roasted in tandoor

MINT CHICKEN TIKKA 5 pieces (chef recommendation)  **\$23.99**


Boneless marinated chicken pieces with fresh mint, coriander and aromatic indian spices roasted in tandoor.

GARLIC CHICKEN TIKKA 5 pieces (chef recommendation)  **\$23.99**

Boneless chicken fillets marinated in garlic, ginger and herbs and smoked in the tandoori oven.

MALAI CHICKEN TIKKA 5 pieces (chef recommendation)  **\$23.99**

Tender chicken fillets marinated in cashew nuts, fresh cream, garlic, ginger and cheese and cooked in the tandoori oven.

PRAWN CHILLI (DRY / SEMI DRY)  **\$25.99**

Crisp fried prawns are tossed in a spicy, hot, sweet and tangy chilli sauce

MEAT PLATTER  **\$26.99**

Consists of Murgh Tikka, Reshmi Tikka, Lamb Seekh, and Mint Chicken Tikka

LOUNGE SPECIAL PLATTER (mix of veg and non veg) **\$26.99**

Consists 2 pieces of Vegetable Samosa, Onion Bhaji, Mint Chicken Tikka, Lamb Seekh, and Garlic Chicken Tikka

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** **\$21.99**

Marinated chicken fillets roasted in the tandoor oven cooked in creamy tomato gravy.

CHICKEN TIKKA MASALA **\$21.99**

Tender chicken fillets roasted in tandoor oven and cooked with onions, capsicum, and spices.

INDIAN STYLE BUTTER CHICKEN (chef recommendation) **\$21.99**

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 **\$21.99**


This curry is perfect balance of sweet, savoury and creamy flavours.

EGG CURRY MASALA  **\$21.99**

3 Boiled egg curry cooked with onion and tomato gravy.

METHI **CHICKEN/LAMB \$21.99/\$22.99**


Chicken or Lamb cooked with fenugreek flavored creamy sauce.

DO PYAZA  **CHICKEN/LAMB \$21.99/\$22.99**


Cooked with diced onions, spices and made into dry curry... a dish with more onions.

KORMA **CHICKEN/LAMB \$21.99/\$22.99**


Cooked with gravy of cashews, almonds and very mild spices.

ROGAN JOSH  **CHICKEN/LAMB \$21.99/\$22.99**


Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander.

BHUNA  **CHICKEN/LAMB \$21.99/\$22.99**

Boneless meat cooked with chopped onions, tomatoes and coriander.

KADAI  **CHICKEN/LAMB \$21.99/\$22.99**


Kadai is a flavorful and spicy North Indian dish that is made with chicken or lamb pieces cooked in a tomato-based sauce.

ACHARI  **CHICKEN/LAMB \$21.99/\$22.99**

A north Indian curry made with pickling spices and chicken

MADRAS  **CHICKEN/LAMB/ PRAWN \$21.99/\$22.99/\$23.99**


Cooked in South Indian style with coconut and spices.

SAGWALA  **CHICKEN/LAMB/ PRAWN \$21.99/\$22.99/\$23.99**

Meat cooked in skilfully blended spinach in an exotic curry punjab special.

AFGANI (chef recommendation) **CHICKEN/LAMB/ PRAWN \$21.99/\$22.99/\$23.99**

Boneless meat cooked in a creamy cashew nut sauce

VINDALOO  **CHICKEN/LAMB/ PRAWN \$21.99/\$22.99/\$23.99**

Cooked with onion, tomato, vinegar and curry spices in tangy tomato sauce.

JHALFREZEE **CHICKEN/LAMB/ PRAWN \$21.99/\$22.99/\$23.99**

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**  **\$23.99**

Chicken curry cooked in traditional punjabi style with boneless chicken.

CRISPY HONEY CHILLI CHICKEN **\$23.99**

Deep fried crispy chicken sautéed with garlic, honey and chilli flakes.

HONEY CHICKEN **\$23.99**

Chicken pieces marinated with butter, honey, garlic cooked with aromatic spices.

CREAM CHICKEN **\$23.99**

Highly recommendation by chef cooked with cashew nut sauce and cream.

MUGHLAI CHICKEN **\$23.99**

Meat cooked with onion, ginger, garlic & tomatoes with yoghurt cream & almonds

CHICKEN LAHORI  **\$23.99**

Classic Lahori curry with tender meat pieces simmered in bold spices and a rich, flavorful gravy.

CHICKEN LABABDAR **\$23.99**


Meat cooked in a creamy style sauce with cashew, almond and onions.

KAJU CHICKEN CURRY **\$23.99**

Cooked in a rich cashew based gravy with aromatic spices and herbs.

LAMB BALTI  **\$23.99**


Thick lamb curry cooked with tomatoes, ginger, coriander and spices.

PEPPER GRAVY LAMB  **\$23.99**

A hot dish cooked with crushed peppers, onions and spices...for the daring

LAMB PESHAWARI  **\$23.99**

Tender pieces of meat cooked in a rich aromatic spices.

GOAT CURRY *with complimentary basmati rice***GOAT CURRY MASALA WITH BONE**  **\$25.99**

A must try dish cooked in a traditional way with whole spices, onions and tomatoes

SEAFOOD CURRY *with complimentary basmati rice***GOAN FISH CURRY**  **\$24.99**


A popular goan dish, fish cooked with coconut, fenugreek, coriander seeds and finished with coriander

FISH MASALA  **\$24.99**

Fresh fish marinated in spices and simmered in thick onion gravy and tomato gravy

FISH KORMA **\$24.99**

Fish cooked with gravy of cashew, almonds, and very mild spices.

PRAWN CURRY  **\$24.99**

Traditional dish made with onion, garlic, ginger, tomato & homemade curry Spices.

BUTTER PRAWN **\$24.99**

Marinated prawn cooked in creamy tomato gravy.

VEGETARIAN MAINS *with complimentary basmati rice***ALOO SAAG**   **\$19.99**

Aloo saag is made with saag (a variety of greens, including mustard greens, spinach), potatoes and spices.

ALOO MATTAR **\$19.99**

Potatoes cooked with onion, tomatoes, green peas and spices.