

Prawn Biryani Basmati rice cooked with prawns infused with fresh spices and served with raita, mixed pickle and a papadum CHINESE TARKA	\$18.50
Veg Manchurian	\$14.50
Veg/Chicken Chow Mein	\$13.50/\$15.00
Paneer Chilli Chicken/Chicken Chilli	\$15.50/16.50
Chicken Fried Rice	\$13.00
Veg Fried Rice	\$12.00
Egg Fried Rice	\$12.90
RICE/PULAO	
Plain Basmati Rice (Plain rice free if you order a curry)	\$3.00
Jeera Rice	\$3.50
Coconut Rice	\$6.00
Vegetable Pulao	\$7.00
Chicken Pulao	\$8.00
Zeera Rice Upgrade	\$2.00
Vegetable Rice Upgrade	\$4.00
TANDOORI BREADS	
Naan Plain white flour bread	\$3.00
Tandoori Roti Plain wholemeal bread	\$3.30
Garlic Naan White flour bread with garlic	\$4.00
Butter Naan White flour bread with naan topped with butter	\$4.00
Vegetable Kulcha White flour bread stuffed with chopped vegetables	\$4.50
Onion Kulcha White flour bread stuffed with chopped onions	\$4.50
Lachha Parantha Wholemeal flaky bread with dried coriander	\$4.50
Kabuli Naan White flour bread stuffed with almonds, cashews, coconuts and mango flavouring	\$4.50
Aloo Parantha Wholemeal bread stuffed with mashed potatoes	\$5.00
Keema Naan White flour bread stuffed with minced lamb	\$5.50
Chicken Naan White flour bread stuffed with chicken	\$5.50
Paneer Kulcha White flour bread stuffed with cottage cheese	\$5.50
Cheese Chilli Naan White flour bread stuffed with cheddar cheese and chillies	\$5.50
Cheese Garlic Naan White flour bread stuffed with cheddar cheese and garlic	\$5.50
Bread Basket Combination of plain naan, garlic naan, paneer kulcha, onion kulcha and tandoori roti	\$18.00

DESSERT	
Gulab Jamun	\$5.00
Selection of ice creams (2 Scoops)	\$5.00
Mango Kulfi	\$7.50
SALADS AND ACCOMPANIMENTS	
Green Salad Raw garden fresh vegetables for healthy eating	\$7.00
Onion Salad To give a crunch to your Indian curry experience	\$3.00
Masala Papadum (2 pieces)	\$6.00
Mint, Mango, Mixed Pickle, Kechumber, Tamarind, Szehaun Chutney	\$3.00
Plain Yoghurt	\$3.50
Mixed Raita	\$4.00
Papadum	\$1.00
SIDES	
Chole Bhature Deep fried puffy bread (bhature) served with chickpeas in lunch only	\$12.00
Aloo Papdi Chat Wheat crisp with a topping of potatoes, tamarind chutney and mint chutney	\$8.50
Samosa Chat Samosa crisp with a topping of tamarind chutney and mint chutney	\$10.00
Pao Bhaji Bread buns served with a unique flavour of potato based mixed vegetables	\$12.00



Fully Licenced and BYO Wine only



TAKEAWAY MENU

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OPENING HOURS 7DAYS

LUNCH- 11:30 TO 2PM DINNER- 4:30 UNTIL LATE

LIKE US ON FACEBOOK

HOME DELIVERY AVAILABLE (CONDITIONS APPLY)

VEGETARIAN STARTERS

Vegetable Samosa Flaky pastry dough filled with mashed potatoes and peas (2 pieces)	\$6.50
Onion Bhaji Crispy chickpea battered, sliced onions deep fried	\$6.50
Aloo Paneer Tikki A unique tikki made with potatoes and cottage cheese (6 pieces)	\$9.50
Tandoori Mushroom Smoked mushrooms dipped in tandoori masala with the combination of ginger and garlic (8 pieces)	\$14.00
Tandoori Aachari Paneer Paneer chunks - tandoor grilled with capsicums and onions; with creamy seeded mustard marinade (6 pieces)	\$16.00
Subz Shami Kebab Vegetable paneer patties with a coarse spice mix of black cardamon cloves and cinnamon (6 pieces)	\$10.50
Paneer Pakora Cottage cheese layered with spinach leaves, covered in a chickpea batter and deep fried (6 pieces)	\$11.90
Chilli Paneer/Manchurian Indian dish with a Chinese influence. Deep fried cottage cheese finished with onion, capsicum, chilli seed and soy sauce (8 pieces)	\$14.50

NON-VEGETARIAN STARTERS

Tandoori Chicken Tikka Chicken tikka grilled with ginger, garlic, garam masala served with mint chutney (5 pieces)	\$14.50
Chicken Zafrani Tikka known as Malai tikka Chicken tikka grilled with cashews, cheese and saffron, served with mint chutney (5 pieces)	\$15.00
Chicken Achaari Tikka Marinated chicken fillets with pickle flavour and a prominent flavour of mustard (5 pieces)	\$15.00
Lamb Chops Lamb chops marinated with yoghurt and spices and grilled in tandoor (4 pieces)	\$16.00

Lamb Boti Lamb backstraps marinated in yoghurt and spices and then grilled	\$16.00 (6 pieces)	Chicken. Lamb Lababdar Chef's special dish	\$19.00/\$20.00	Mix Vegetable Kaveri Cauliflower, potatoes, beans, carrot, peas, courgette in an onion masala with ginger green chilli and cumin seeds	\$15.90
Kakori Kebab Minced lamb cooked on skewers with ginger garlic and spices	\$15.00 (8 pieces)	Lamb Pasanda Diced lamb pieces cooked in tomato, cream and yoghurt gravy	\$17.90	Vegetable Korma Mixed vegetables cooked in a cashew gravy with a hint of cream and spices	\$15.50
Amritsari Fish Fish battered with chick peas, flour and deep fried	\$15.00 (6 pieces)	Chicken/Lamb/Prawn Vindaloo Cooked with vindaloo spicy paste and pieces of potato	\$16.90/17.90/18.90	Bhindi Masala (Seasonal) Lady fingers cooked with onion and a tomato based spicy gravy	\$15.90
Tandoori Fish Tikka Diced fish pieces tandoor grilled with a creamy mustard marinade served with mint chutney	\$15.50 (6 pieces)	Chicken/Lamb Madras South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	\$16.90/17.90	Palak Paneer/Palak Mushroom Combination of spicy spinach and homemade spiced cheese	\$15.90
Tandoori Prawn Tandoor smoked prawns with marinated with tandoori masala, yoghurt and spices	\$16.00 (8 pieces)	Chicken/Lamb Kastoori Cooked in fenugreek leaves, onion, gravy and spices	\$16.90/17.90	Paneer Tikka Masala Homemade spiced cheese pieces cooked with tomato and fenugreek gravy	\$15.90
Golden Fried Prawn Prawns dipped in special batter, deep fried and served with sweet chilli sauce	\$16.00 (8 pieces)	Chicken/Lamb/Prawn Jhalfreeze Chicken/Lamb/Prawn pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	\$17.90/18.90/19.40	Shahi Paneer Homemade cottage cheese cooked with cashew nut sauce on a low heat with tomatoes and dried fenugreek leaves	\$15.90
Tandoori Chicken Full (2 legs, 2 breast) Half (1leg, 1 breast)	\$24.00 \$14.00	Chicken/Lamb Achaari Cooked with onion seed, ginger and garlic with the achaari flavour spices	\$17.90/18.40	Paneer Makhani Cooked in special tomato sauce and cashew gravy and cream	\$15.90
Chilli Chicken Boneless Indian dish with a Chinese influence deep fried chicken finished with onion, capsicum, chilli seeds and soy sauce	\$15.50	Lamb Rogan Josh Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	\$17.90	Kadai Paneer/Mushroom Homemade cottage cheese/ Mushroom cooked with capsicum in creamy spicy gravy	\$15.90
Gr8 TANDOORI PLATTER For 2 Consists of Chicken Tikka, Chicken Zafrani, Chicken Achaari, Lamb Chops, Lamb Boti	\$28.00	Goat Curry Diced Goat with bone pieces cooked with onion, tomato and ground spice sauce	\$18.90	Paneer Lababdar Chef's special dish	\$17.00
Gr8 TANDOORI MIXED PLATTER For 2 Consists of Chicken Tikka, Tandoori Chicken, Lamb Chops, Vegetable Samosa, Subz Shami Kebab	\$26.00	Fish Goan Curry Dish originally from Goa. Cooked with ginger, garlic, tomato, tamarind, coconut and spices	\$18.90	Matter Paneer Homemade cottage cheese and green peas cooked with creamy spicy gravy	\$15.90
Gr8 TANDOORI VEGETARIAN PLATTER For 2 Consists of Vegetable Samosa, Subz Shami Kebab, Paneer Pakora, Aloo Paneer Tikki, Onion Bhaji	\$22.00	Fish Bengali Gurnard fillet cooked with tomato based sauce and a hint of ginger and garlic	\$18.90	Matar Mushroom Curry Diced mushroom pieces, green peas cooked with onion and tomato based gravy	\$15.90
Gr8 tandoori Chinese Sizzler for 2 Consist of Chilli Chicken, Chilli Cheese, Manchurian, Mushroom and Prawns	\$26.00	Egg Curry Boiled eggs cooked with ginger, garlic and brown onion gravy	\$16.50	Paneer Butter Masala Cottage cheese cooked in a buttery silky tomato sauce	\$15.90
NON VEGETARIAN MAINS					
Butter Chicken/Prawn	\$16.90/\$18.90	Prawn/Fish Malabari Cooked with onion, tomato and desiccated coconut with ground spices sauce	\$18.90	Channa Masala Chickpeas cooked with an onion and tomato based spicy gravy	\$13.90
Chicken/Lamb/Prawn Saagwala Cooked with spinach in special ginger and garlic gravy	\$16.90/\$17.90/\$18.90	VEGETARIAN MAINS			
Chicken Tikka Masala Barbecued chicken pieces cooked with tomato, yoghurt and cream	\$16.90	Aloo Gobi Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds	\$14.40	Daal Makhani Black lentils cooked in onion ginger, garlic and tomato based sauce	\$13.90
Mango Chicken Chicken pieces cooked in mango sauce with hints of spices	\$16.90	Aloo Saag Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds	\$14.90	Tarka Dal Yellow lentils cooked with sautéed onion, tomato, ginger and garlic	\$13.90
Chicken/Lamb Shahi Korma Cooked in gravy with hint of cream, green cardamom and spices	\$16.90/\$17.90	Aloo Baingen Potatoes and eggplant cooked in an onion masala with ginger and garlic	\$14.90	Paneer Shimla Mirch Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices	\$15.90
Kadai Chicken/Lamb/Prawn Cooked with the base gravy of onion, tomato, capsicum and cream	\$16.90/17.50/18.90	Aloo Matter Diced potato with green peas cooked in a creamy gravy	\$14.40	Methi Matter Malai Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices	\$15.40
Chicken/Lamb Chettinad The spicy flavoured thick gravy is real tempting which will definitely make you yearn more	\$16.90/17.90	Jeera Aloo Diced potato cooked with dried cumin seeds	\$13.90	GR8 TANDOORI BRIYANI'S	
Lamb Boti Masala Lamb backstraps cooked half way in tandoor and half way in curry style	\$18.50	Malai Kofta Homemade paneer and mixed vegetable dumplings served in a rich tomato and cashew nut curry	\$15.90	Vegetable Briyani's Basmati rice cooked with chicken infused with fresh spices. Served with raita, mixed pickle and papadum	\$14.50
Chicken/Lamb Do Pyaza Cooked with plenty of onions, as the name suggests it is simply delicious	\$16.90/17.90			Chicken Biryani Basmati rice cooked with chicken and infused with fresh spices. Served with raita, mixed pickle and papadum	\$16.50
				Lamb Biryani Basmati rice cooked with lamb infused with fresh spices. Served with raita, mixed pickles and a papadum	\$17.50