

Fully Licenced and BYO Wine only



TAKEAWAY MENU

97B Queens Drive, Lower Hutt, 5010

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WWW.GR8TANDOORI.NZ INFO@GR8TANDOORI.NZ

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	\$7.00
Flaky pastry dough filled with mashed potatoes and peas	(2 pieces)
Onion Bhaji	\$7.00
Crispy chickpea battered, sliced onions and deep fried	
Aloo Paneer Tikki	\$10.00
A unique tikki made with potatoes and cottage cheese	(6 pieces)
Subz Shami Kebab	\$11.00
Vegetable paneer patties with a coarse spice mix of black cardamom, cloves and cinnamon	(6 pieces)
Paneer Pakora	\$12.00
Cottage cheese layered with spinach leaves, covered in a chickpea batter and deep fried	(6 pieces)
Chilli Paneer	\$15.50
Indian dish with a Chinese influence. Deep fried cottage cheese finished with onion, capsicum chilli seed and soy sauce	(8 pieces)
Chilli Manchurian	\$15.50
Indian dish with a Chinese influence. Deep fried cottage cheese finished with onion, capsicum chilli seed and soy sauce	(8 pieces)
Tandoori Mushroom	\$15.00
Smoked mushrooms dipped in Tandoori masala with the combination of ginger and garlic	(8 Pieces)
Tandoori Aachari Paneer	\$16.50
Paneer chunks - tandoor grilled with capsicum and onions, with creamy seeded mustard marinated	(6 pieces)

NON-VEGETARIAN STARTERS

Tandoori Chicken Tikka	\$15.50
Chicken tikka grilled with ginger, garlic, garam masala served with mint chutney	(5 pieces)
Chicken Zafrani Tikka known as Malai Tikka	\$16.00
Chicken tikka grilled with cashews, cheese and saffron served with mint chutney	(5 pieces)
Chicken Achaari Tikka	\$15.50
Marinated chicken fillets with pickle flavour and prominent flavour of mustard	(5 pieces)
Lamb Chops	\$20.00
Lamb chops marinated with yoghurt and spices and grilled in Tandoor	(4 pieces)
Kakori Kebab	\$16.00
Minced lamb cooked on skewers with ginger, garlic and spices	(8 pieces)

Chicken Naan	\$5.50
White flour bread stuffed with chicken	
Paneer Kulcha	\$5.50
White flour bread stuffed with cottage cheese	
Cheese Chilli Naan	\$5.70
White flour bread stuffed with cheddar cheese and chillies	
Cheese Garlic Naan	\$5.70
White flour bread stuffed with cheddar cheese and garlic	
Bread Basket	\$18.00
Combination of plain naan, garlic naan, paneer kulcha, onion kulcha and tandoori roti	

TANDOORI BREADS

Gulab Jamun	\$6.00
Selection of ice creams (2 scoops)	\$6.00
Mango Kulfi	\$10.00

GREAT TANDOORI KIDS MENU

Only under the age of 10yrs

Fries	\$7.50
Butter Chicken/Matar Paneer	\$10.00
Small size with rice	

SALADS & ACCOMPANIMENTS

Garden Salad	\$7.00
Green Salad Sliced	\$8.00
Sliced raw garden fresh vegetables for healthy eating	
Onion Salad	\$4.00
To give a crunch to your Indian curry experience	
Masala Papadum (2 pieces)	\$6.00
Mint Chutney	\$3.00
Mango Chutney	\$3.00
Mixed Pickle	\$3.00
Kechumber	\$3.50
Tamarind Chutney	\$3.50
Szehaun Hot Chutney	\$3.00
Plain Yoghurt	\$4.00
Mixed Raita	\$4.50
Papadum	\$1.00

SIDES

Samosa Chat	\$10.00
Samosa crisp with a topping of tamarind chutney, chickpeas and mint chutney.	
Pav Bhaji	\$12.00
Bread buns served with a unique flavour of potatoes based mixed vegetables	
Aaloo Papdi Chat	\$10.00
Wheat crisp with a topping of potatoes, tamarind chutney, mint chutney, and chickpeas.	
Chhole Bhature	\$14.00
Fluffy deep fried Indian breads served with chhole which are chickpeas cooked in a spicy masala.	



Prawn Malabari	\$19.40
Cooked with onion, tomato and desiccated coconut with ground spices sauce	
Fish Malabari	\$19.40
Cooked with onion, tomato and desiccated coconut with ground spices sauce	
Prawn Lababdar	\$22.40
Chef's special dish	

GR8 TANDOORI BIRYANI'S

Vegetable Biryani	\$15.50
Basmati rice cooked with vegetables infused with fresh spices served with raita, mixed pickle and papadum	
Chicken Biryani	\$18.00
Basmati rice cooked with chicken infused with fresh spices served with raita, mixed pickle and papadum	
Lamb Biryani	\$19.50
Basmati rice cooked with lamb infused with fresh spices served with raita, mixed pickle and papadum	
Prawn Biryani	\$21.50
Basmati rice cooked with prawns infused with fresh spices served with raita, mixed pickle and papadum	

CHINESE TARKA

Veg Manchurian and Gravy	\$15.00
Veg/Chicken Chow Mein	\$14.00/\$16.50
Paneer Chilli/Chicken Chilli	\$16.00/17.00
Chicken Fried Rice	\$14.00
Veg Fried Rice	\$12.50
Egg Fried Rice	\$13.50

RICE PULAO

Plain Basmati Rice	\$3.20
(Plain rice free if you order a curry)	
Jeera Rice	\$3.70
Coconut Rice	\$6.20
Vegetable Pulao	\$8.00
Chicken Pulao	\$10.00
Zeera Rice Upgrade	\$2.00
Vegetable Rice Upgrade	\$4.00

TANDOORI BREADS

Naan	\$3.20
Plain white flour bread	
Tandoori Roti	\$3.30
Plain wholemeal bread	
Garlic Naan	\$4.20
White flour bread with garlic	
Butter Naan	\$3.70
White flour bread naan topped with butter	
Layered Butter Naan	\$5.00
White flour bread naan layered and topped with butter	
Vegetable Kulcha	\$4.70
White flour bread stuffed with chopped vegetables	
Onion Kulcha	\$4.70
White flour bread stuffed with chopped onions	
Lachha Parantha	\$4.70
Wholemeal flaky bread with dried coriander	
Kabuli Naan	\$4.70
White flour bread stuffed with almonds, cashews, coconuts and mango flavouring	
Aloo Parantha	\$5.00
Wholemeal bread stuffed with mashed potatoes	
Keema Naan	\$5.70
White flour bread stuffed with minced lamb	

Amritsari Fish	\$16.00
Fish battered with chick pea flour and deep fried	(6 pieces)
Tandoori Fish Tikka	\$16.50
Diced fish pieces, tandoor grilled with a creamy seeded mustard marinated served with mint chutney	(6 pieces)
Tandoori Prawn	\$17.00
Tandoor smoked prawns marinated withTandoori masala, yoghurt and spices	(8 pieces)
Golden Fried Prawn	\$18.00
Prawns dipped in special batter and deep fried served with sweet chilli sauce	(8 pieces)
Tandoori Chicken	
Full (2 legs, 2 breast)	\$25.00
Half (1leg, 1 breast)	\$15.00
Chilli Chicken (boneless)	\$16.00
Indian dish with a Chinese influence - deep fried chicken finished with onion, capsicum, chilli seeds and soy sauce	
Gr8 Tandoori PLATTER For 2	\$31.00
Consists of chicken tikka, chicken zafrani, chicken achaari, lamb chops, and kakori kebab	
Gr8 Tandoori MIXED PLATTER For 2	\$29.00
Consists of chicken tikka , Tandoori chicken, lamb chops, vegetable samosa and subz shami kebab	
Gr8 Tandoori VEGETARIAN PLATTER For 2	\$24.00
Consists of vegetable samosa , subz shami kebab, paneer pakora, aloo paneer tikki and onion bhaji	
Gr8 Tandoori CHINESE SIZZLER For 2	\$27.00
Consists of chilli chicken, chilli cheese, manchurian, mushroom and prawns	

VEGETARIAN SOUP

Vege-Hot and Sour	\$8.99
Vege-Mun-Chow	\$8.99
Vege-Tomato	\$8.99
Vege-Sweet Corn	\$8.99
Lemon Coriander	\$8.99

NON-VEGETARIAN SOUP

Chicken-Hot and Sour	\$9.99
Chicken- Mun-Chow	\$9.99
Chicken Sweet Corn	\$9.99
Chicken Lemon Coriander	\$9.99

VEGETARIAN MAINS

Aloo Gobi	\$14.90
Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds	
Aloo Saag	\$15.40
Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds	
Aloo Baingen	\$15.40
Potatoes and eggplant cooked in an onion masala with ginger and garlic	
Aloo Matter	\$14.90
Diced potato with green peas cooked in a creamy gravy	
Jeera Aloo	\$14.40
Diced potato cooked with dried cumin seeds	
Malai Kofta	\$16.40
Homemade paneer and mixed vegetable dumplings served in a rich tomato and cashew nut curry	
Mixed Vegetable Kaveri	\$16.00
Cauliflower, potatoes, beans, carrot, peas and courgette in an onion masala with ginger green chilli and cumin seeds	
Vegetable Korma	\$15.90
Mixed vegetables cooked in gravy with hint of cream green cardamom and spices	
Bhindi Masala (Seasonal)	\$16.40
Okra cooked with onion and tomato based spicy gravy	
Palak Paneer	\$16.40
Combination of spicy spinach and homemade cheese	

Palak Mushroom	\$16.40
Combination of spicy spinach and mushroom	
Paneer Tikka Masala	\$16.40
Homemade spiced cheese pieces cooked with tomato and fenugreek gravy	
Paneer Makhani	\$15.90
Cooked in special tomato and cashew gravy and cream	
Shahi Paneer	\$16.40
Homemade cottage cheese cooked with cashew nut sauce on low heat with tomatoes and dried fenugreek leaves	
Kadai Paneer	\$16.40
Homemade cottage cheese cooked with capsicum in creamy spicy gravy	
Paneer Lababdar	\$17.50
Chef's special dish	
Kadai Mushroom	\$16.40
Mushrooms cooked with capsicum in creamy spicy gravy	
Matar Paneer	\$16.40
Homemade cottage cheese with green peas, cooked with creamy spicy gravy	
Matar Mushroom Curry	\$16.40
Diced mushroom pieces, green peas cooked with onion and tomato based gravy	
Paneer Butter Masala	\$16.40
Cottage cheese cooked in buttery silky tomato sauce	
Channa Masala	\$14.40
Chickpeas cooked with onion and tomato based spicy gravy	
Daal Makhani	\$14.40
Black lentils cooked in onion ginger, garlic and tomato based sauce	
Tarka Dal	\$14.40
Yellow lentils cooked with sautéed onion, tomato, ginger and garlic	
Paneer Shimla Mirch	\$16.40
Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices	
Methi Matter Malai	\$15.90
Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices	

CHICKEN MAINS

Butter Chicken	\$18.40
Authentic - everyone's favourite. Barbecued chicken pieces cooked in special tomato and cashew gravy and cream	
Chicken Saagwala	\$18.40
Chicken pieces cooked with spinach in special ginger, garlic gravy	
Chicken Tikka Masala	\$18.40
Barbecued chicken pieces cooked with tomato, yoghurt and cream	
Mango Chicken	\$18.40
Chicken pieces cooked in a mango sauce with a hint of spices	
Chicken Shahi Korma	\$18.40
Chicken pieces cooked in gravy with hint of cream, green cardamom and spices	
Kadai Chicken	\$18.40
Chicken pieces cooked with the base gravy of onion, tomato, capsicum and cream	
Chicken Chettinad	\$18.40
The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more	
Chicken Do Pyaza	\$18.40
Cooked with plenty of onions, as the name suggests is simply delicious	
Chicken Vindaloo	\$18.40
Cooked with vindaloo spicy paste with pieces of potato	
Bhuna Chicken	\$19.40
Cooked in onion, tomato dried gravy and spices	
Chicken Madras	\$18.40
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	
Chicken Kastoori	\$18.40
Cooked in fenugreek leaves, onion, gravy and spices	

Chicken Jhalfreeze	\$18.90
Chicken pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
Chicken Achaari	\$19.40
Cooked with onion seed, ginger and garlic with the achaari flavour spices	

EGG MAINS

Egg Curry	\$16.50
Boiled eggs cooked with ginger, garlic and brown onion gravy	
Egg Bhurji	\$15.50
Cooked with ginger, garlic and brown onion gravy till its dry	

LAMB MAINS

Lamb Shahi Korma	\$19.90
Lamb pieces cooked in gravy with a hint of cream, green cardamom and spices	
Lamb Saagwala	\$19.90
Lamb pieces cooked with spinach in special ginger, garlic gravy	
Kadai Lamb	\$19.50
Lamb pieces cooked with the base gravy of onion, tomato, capsicum and cream	
Lamb Chettinad	\$19.90
The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more	
Lamb Do Pyaza	\$19.90
Cooked with plenty of onions, as the name suggests is simply delicious	
Lamb Pasanda	\$19.90
Diced lamb pieces cooked in tomato, cream and yoghurt gravy	
Lamb Vindaloo	\$19.90
Cooked with vindaloo spicy paste with pieces of potato	
Bhuna Gosht	\$19.90
Cooked in onion, tomato, dried gravy and spices	
Lamb Madras	\$19.90
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	
Lamb Kastoori	\$19.90
Cooked in fenugreek leaves, onion, gravy and spices	
Lamb Jhalfreeze	\$20.90
Lamb pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
Lamb Achaari	\$20.40
Cooked with onion seed, ginger and garlic with the achaari flavour spices	
Lamb Rogan Josh	\$19.90
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	

GOAT MAINS

Goat Curry	\$20.90
Diced goat with bone pieces cooked with onion, tomato and ground spices sauce	

SEAFOOD MAINS

Butter Prawn	\$19.40
Authentic everyone's favourite. Barbecued prawn pieces cooked in special tomato and cashew gravy and cream	
Prawn Saagwala	\$19.40
Prawn pieces cooked with spinach in special ginger, garlic gravy	
Kadai Prawn	\$19.40
Prawn pieces cooked with the base gravy of onion, tomato, capsicum and cream	
Prawn Jhalfreeze	\$20.90
Prawn pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
Fish Goan Curry	\$19.40
Dish originally from Goa. Cooked with ginger, garlic, tomato, tamarind, coconut and spices	
Fish Bengali	\$19.40
Gurnard fillet cooked with tomato based sauce and hint of ginger and garlic	
Prawn Vindaloo	\$19.40
Cooked with vindaloo spicy paste with pieces of potato	