

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

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HOME DELIVERY AVAILABLE (CONDITIONS APPLY)

VEGETARIAN STARTERS

Vegetable Samosa	\$8.50
Flaky pastry dough filled with mashed potatoes and peas	(2 pieces)
Onion Bhaji	\$8.00
Crispy chickpea battered, sliced onions and deep fried	
Aloo Paneer Tikki	\$11.00
A unique tikki made with potatoes and cottage cheese	(6 pieces)
Subz Shami Kebab	\$12.00
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	\$16.50
Indian dish with a Chinese influence. Deep fried cottage cheese finished with onion, capsicum chilli seed and soy sauce	(8 pieces)
Chilli Manchurian	\$16.50
Indian dish with a Chinese influence. Deep fried cottage cheese finished with onion, capsicum chilli seed and soy sauce	(8 pieces)
Tandoori Mushroom	\$16.00
Smoked mushrooms dipped in Tandoori masala with the combination of ginger and garlic	(8 Pieces)
Tandoori Aachari Paneer	\$17.00
Paneer chunks - tandoor grilled with capsicum and onions, with creamy seeded mustard marinated	(6 pieces)

NON-VEGETARIAN STARTERS

Tandoori Chicken Tikka	\$17.00
Chicken tikka grilled with ginger, garlic, garam masala served with mint chutney	(5 pieces)
Chicken Zafrani Tikka known as Malai Tikka	\$17.00
Chicken tikka grilled with cashews, cheese and saffron served with mint chutney	(5 pieces)
Chicken Achaari Tikka	\$17.00
Marinated chicken fillets with pickle flavour and prominent flavour of mustard	(5 pieces)
Lamb Chops	\$22.00
Lamb chops marinated with yoghurt and spices and grilled in Tandoor	(4 pieces)
Kakori Kebab	\$17.00
Minced lamb cooked on skewers with ginger, garlic and spices	(8 pieces)

Onion Kulcha	\$5.00
White flour bread stuffed with chopped onions	
Lachha Parantha	\$5.00
Wholemeal flaky bread with dried coriander	
Kabuli Naan	\$5.50
White flour bread stuffed with almonds, cashews, coconuts and mango flavouring	
Aloo Parantha	\$5.50
Wholemeal bread stuffed with mashed potatoes	
Keema Naan	\$6.00
White flour bread stuffed with minced lamb	
Chicken Naan	\$6.00
White flour bread stuffed with chicken	
Paneer Kulcha	\$6.00
White flour bread stuffed with cottage cheese	
Cheese Chilli Naan	\$6.50
White flour bread stuffed with cheddar cheese and chillies	
Cheese Garlic Naan	\$6.50
White flour bread stuffed with cheddar cheese and garlic	
Garlic Roti	\$5.00
Bread Basket	\$20.00
Combination of plain naan, garlic naan, paneer kulcha, onion kulcha and tandoori roti	

TANDOORI DESSERTS

Gulab Jamun	\$6.50
Selection of ice creams	\$6.50
(2 scoops)	
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	\$8.00
Green Salad Sliced	\$9.00
Sliced raw garden fresh vegetables for healthy eating	
Onion Salad	\$5.00
To give a crunch to your Indian curry experience	
Masala Papadum (2 pieces)	\$6.50
Mint Chutney	\$3.50
Mango Chutney	\$3.50
Mixed Pickle	\$3.50
Kechumber	\$4.00
Tamarind Chutney	\$4.00
Szehaun Hot Chutney	\$3.50
Plain Yoghurt	\$4.50
Mixed Raita	\$5.00
Papadum	\$1.50

SIDES

Samosa Chat	\$11.00
Samosa crisp with a topping of tamarind chutney, chickpeas and mint chutney.	
Pav Bhaji	\$14.00
Bread buns served with a unique flavour of potatoes based mixed vegetables	
Aaloo Papdi Chat	\$11.00
Wheat crisp with a topping of potatoes, tamarind chutney, mint chutney, and chickpeas.	
Chhole Bhature	\$16.00
Fluffy deep fried Indian breads served with chhole which are chickpeas cooked in a spicy masala.	

Prawn Jhalfreeze	\$21.90
Prawn pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
Fish Goan Curry	\$20.40
Dish originally from Goa. Cooked with ginger, garlic, tomato, tamarind, coconut and spices	
Fish Bengali	\$20.40
Gurnard fillet cooked with tomato based sauce and hint of ginger and garlic	
Prawn Vindaloo	\$20.40
Cooked with vindaloo spicy paste with pieces of potato	
Prawn Malabari	\$20.40
Cooked with onion, tomato and desiccated coconut with ground spices sauce	
Fish Malabari	\$20.40
Cooked with onion, tomato and desiccated coconut with ground spices sauce	
Prawn Lababdar	\$23.40
Chef's special dish	

GR8 TANDOORI BIRYANI'S

Vegetable Biryani	\$16.50
Basmati rice cooked with vegetables infused with fresh spices served with raita, mixed pickle and papadum	
Chicken Biryani	\$20.00
Basmati rice cooked with chicken infused with fresh spices served with raita, mixed pickle and papadum	
Lamb Biryani	\$21.50
Basmati rice cooked with lamb infused with fresh spices served with raita, mixed pickle and papadum	
Prawn Biryani	\$22.50
Basmati rice cooked with prawns infused with fresh spices served with raita, mixed pickle and papadum	

CHINESE TARKA

Veg Manchurian and Gravy	\$16.00
Veg/Chicken Chow Mein	\$15.00/\$17.50
Paneer Chilli/Chicken Chilli	\$17.00/18.00
Chicken Fried Rice	\$15.00
Veg Fried Rice	\$13.50
Egg Fried Rice	\$14.50

RICE PULAO

Plain Basmati Rice	\$3.50
(Plain rice free if you order a curry)	
Jeera Rice	\$4.00
Coconut Rice	\$6.50
Vegetable Pulao	\$9.00
Chicken Pulao	\$12.00
Zeera Rice Upgrade	\$2.00
Vegetable Rice Upgrade	\$4.50

TANDOORI BREADS

Naan	\$3.20
Plain white flour bread	
Butter Roti	\$3.50
Plain wholemeal bread	
Tandoori Roti	\$3.50
Plain wholemeal bread	
Garlic Naan	\$4.20
White flour bread with garlic	
Butter Naan	\$4.00
White flour bread naan topped with butter	
Layered Butter Naan	\$5.00
White flour bread naan layered and topped with butter	
Vegetable Kulcha	\$5.00
White flour bread stuffed with chopped vegetables	

Amritsari Fish	\$17.00
Fish battered with chick pea flour and deep fried	(6 pieces)
Tandoori Fish Tikka	\$17.50
Diced fish pieces, tandoor grilled with a creamy seeded mustard marinated served with mint chutney	(6 pieces)
Tandoori Prawn	\$18.50
Tandoor smoked prawns marinated with Tandoori masala, yoghurt and spices	(8 pieces)
Golden Fried Prawn	\$20.00
Prawns dipped in special batter and deep fried served with sweet chilli sauce	(8 pieces)
Tandoori Chicken	
Full (2 legs, 2 breast)	\$26.00
Half (1leg, 1 breast)	\$16.00
Chilli Chicken (boneless)	\$17.50
Indian dish with a Chinese influence - deep fried chicken finished with onion, capsicum, chilli seeds and soy sauce	
Gr8 Tandoori PLATTER For 2	\$32.00
Consists of chicken tikka, chicken zafrani, chicken achaari, lamb chops, and kakori kebab	
Gr8 Tandoori MIXED PLATTER For 2	\$30.00
Consists of chicken tikka , Tandoori chicken, lamb chops, vegetable samosa and subz shami kebab	
Gr8 Tandoori VEGETARIAN PLATTER For 2	\$26.00
Consists of vegetable samosa , subz shami kebab, paneer pakora, aloo paneer tikki and onion bhaji	
Gr8 Tandoori CHINESE SIZZLER For 2	\$32.00
Consists of chilli chicken, chilli cheese, manchurian, mushroom and prawns	

VEGETARIAN SOUP

Vege-Hot and Sour	\$10.00
Vege-Mun-Chow	\$10.00
Vege-Tomato	\$10.00
Vege-Sweet Corn	\$10.00
Lemon Coriander	\$10.00

NON-VEGETARIAN SOUP

Chicken-Hot and Sour	\$11.00
Chicken- Mun-Chow	\$11.00
Chicken Sweet Corn	\$11.00
Chicken Lemon Coriander	\$11.00

VEGETARIAN MAINS

Aloo Gobi	\$15.90
Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds	
Aloo Saag	\$16.40
Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds	
Aloo Baingen	\$16.40
Potatoes and eggplant cooked in an onion masala with ginger and garlic	
Aloo Matter	\$15.90
Diced potato with green peas cooked in a creamy gravy	
Jeera Aloo	\$15.40
Diced potato cooked with dried cumin seeds	
Malai Kofta	\$17.40
Homemade paneer and mixed vegetable dumplings served in a rich tomato and cashew nut curry	
Mixed Vegetable Kaveri	\$17.00
Cauliflower, potatoes, beans, carrot, peas and courgette in an onion masala with ginger green chilli and cumin seeds	
Vegetable Korma	\$16.90
Mixed vegetables cooked in gravy with hint of cream green cardamom and spices	
Bhindi Masala (Seasonal)	\$17.90
Okra cooked with onion and tomato based spicy gravy	
Palak Paneer	\$17.40
Combination of spicy spinach and homemade cheese	

Palak Mushroom	\$17.40
Combination of spicy spinach and mushroom	
Paneer Tikka Masala	\$17.40
Homemade spiced cheese pieces cooked with tomato and fenugreek gravy	
Paneer Makhani	\$16.90
Cooked in special tomato and cashew gravy and cream	
Shahi Paneer	\$17.40
Homemade cottage cheese cooked with cashew nut sauce on low heat with tomatoes and dried fenugreek leaves	
Kadai Paneer	\$17.40
Homemade cottage cheese cooked with capsicum in creamy spicy gravy	
Paneer Lababdar	\$20.00
Chef's special dish	
Kadai Mushroom	\$17.40
Mushrooms cooked with capsicum in creamy spicy gravy	
Matar Paneer	\$17.40
Homemade cottage cheese with green peas, cooked with creamy spicy gravy	
Matar Mushroom Curry	\$17.40
Diced mushroom pieces, green peas cooked with onion and tomato based gravy	
Paneer Butter Masala	\$17.40
Cottage cheese cooked in buttery silky tomato sauce	
Channa Masala	\$15.40
Chickpeas cooked with onion and tomato based spicy gravy	
Daal Makhani	\$15.40
Black lentils cooked in onion ginger, garlic and tomato based sauce	
Tarka Dal	\$15.40
Yellow lentils cooked with sautéed onion, tomato, ginger and garlic	
Paneer Kastoori	\$17.40
Paneer cooked in fenugreek leaves, onion, gravy and spices	
Paneer Shimla Mirch	\$17.40
Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices	
Methi Matter Malai	\$16.90
Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices	

CHICKEN MAINS

Butter Chicken	\$19.40
Authentic - everyone's favourite. Barbecued chicken pieces cooked in special tomato and cashew gravy and cream	
Chicken Saagwala	\$19.40
Chicken pieces cooked with spinach in special ginger, garlic gravy	
Chicken Tikka Masala	\$19.40
Barbecued chicken pieces cooked with tomato, yoghurt and cream	
Mango Chicken	\$19.40
Chicken pieces cooked in a mango sauce with a hint of spices	
Chicken Shahi Korma	\$19.40
Chicken pieces cooked in gravy with hint of cream, green cardamom and spices	
Kadai Chicken	\$19.40
Chicken pieces cooked with the base gravy of onion, tomato, capsicum and cream	
Chicken Chettinad	\$19.40
The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more	
Chicken Do Pyaza	\$19.40
Cooked with plenty of onions, as the name suggests is simply delicious	
Chicken Vindaloo	\$19.40
Cooked with vindaloo spicy paste with pieces of potato	
Bhuna Chicken	\$20.40
Cooked in onion, tomato dried gravy and spices	
Chicken Madras	\$19.40
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	

Chicken Kastoori	\$19.40
Cooked in fenugreek leaves, onion, gravy and spices	
Chicken Jhalfreeze	\$19.90
Chicken pieces cooked with onion, tomato, capsicum,	
Chicken Lababdar	\$22.00
Chef's Special	
Chicken Rogan Josh	\$20.40
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	
Chicken Achaari	\$20.40
Cooked with onion seed, ginger and garlic with the achaari flavour spices	

EGG MAINS

Egg Curry	\$18.50
Boiled eggs cooked with ginger, garlic and brown onion gravy	
Egg Bhurji	\$17.50
Cooked with ginger, garlic and brown onion gravy till its dry	

LAMB MAINS

Lamb Shahi Korma	\$20.90
Lamb pieces cooked in gravy with a hint of cream, green cardamom and spices	
Lamb Saagwala	\$20.90
Lamb pieces cooked with spinach in special ginger, garlic gravy	
Kadai Lamb	\$20.50
Lamb pieces cooked with the base gravy of onion, tomato, capsicum and cream	
Lamb Chettinad	\$20.90
The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more	
Lamb Do Pyaza	\$20.90
Cooked with plenty of onions, as the name suggests is simply delicious	
Lamb Pasanda	\$20.90
Diced lamb pieces cooked in tomato, cream and yoghurt gravy	
Lamb Vindaloo	\$20.90
Cooked with vindaloo spicy paste with pieces of potato	
Bhuna Gosht	\$21.90
Cooked in onion, tomato, dried gravy and spices	
Lamb Madras	\$20.90
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	
Lamb Kastoori	\$20.90
Cooked in fenugreek leaves, onion, gravy and spices	
Lamb Jhalfreeze	\$21.90
Lamb pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
Lamb Achaari	\$21.40
Cooked with onion seed, ginger and garlic with the achaari flavour spices	
Lamb Lababdar	\$24.00
Chef's Special	
Lamb Rogan Josh	\$20.90
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	
Goat Curry	\$21.90
Diced goat with bone pieces cooked with onion, tomato and ground spices sauce	
Butter Prawn	\$20.40
Authentic everyone's favourite. Barbecued prawn pieces cooked in special tomato and cashew gravy and cream	
Prawn Saagwala	\$20.40
Prawn pieces cooked with spinach in special ginger, garlic gravy	
Kadai Prawn	\$20.40
Prawn pieces cooked with the base gravy of onion, tomato, capsicum and cream	