

Fully Licenced and BYO Wine only



## TAKEAWAY MENU

97B Queens Drive, Lower Hutt, 5010

P: (04) 5700557

WWW.GR8TANDOORI.NZ INFO@GR8TANDOORI.NZ

OPENING HOURS 7DAYS

LUNCH- 12:00 TO 2PM DINNER- 4:30 UNTIL LATE

 LIKE US ON FACEBOOK

HOME DELIVERY AVAILABLE (CONDITIONS APPLY)

### VEGETARIAN STARTERS

<b>1. Vegetable Samosa v</b>	<b>\$9.50</b>
Flaky pastry dough filled with mashed potatoes and peas	<b>(2 pieces)</b>
<b>2. Onion Bhaji GF, V</b>	<b>\$10.00</b>
Crispy chickpea battered, sliced onions and deep fried	
<b>3. Aloo Paneer Tikki</b>	<b>\$13.00</b>
A unique tikki made with potatoes and cottage cheese	<b>(6 pieces)</b>
<b>4. Subz Shami Kebab v</b>	<b>\$14.00</b>
Vegetable paneer patties with a coarse spice mix of black cardamom, cloves and cinnamon	<b>(6 pieces)</b>
<b>5. Paneer Pakora GF</b>	<b>\$14.50</b>
Cottage cheese layered with spinach leaves, covered in a chickpea batter and deep fried	<b>(6 pieces)</b>
<b>6. Chilli Paneer</b>	<b>\$19.00</b>
Indian dish with a Chinese influence. Deep fried cottage cheese finished with onion, capsicum chilli seed and soy sauce	<b>(8 pieces)</b>
<b>7. Chilli Manchurian</b>	<b>\$18.00</b>
Indian dish with a Chinese influence. Deep fried cottage cheese finished with onion, capsicum chilli seed and soy sauce	<b>(8 pieces)</b>
<b>8. Chilli Prawn</b>	<b>\$18.00</b>
Indian dish with a Chinese influence. Deep fried prawns finished with onion, capsicum, chilli seeds and soy sauce	
<b>9. Tandoori Mushroom GF</b>	<b>\$18.00</b>
Smoked mushrooms dipped in Tandoori masala with the combination of ginger and garlic	<b>(8 Pieces)</b>
<b>10. Tandoori Aachari Paneer GF</b>	<b>\$19.00</b>
Paneer chunks - tandoor grilled with capsicum and onions, with creamy seeded mustard marinated	<b>(6 pieces)</b>
<b>NON-VEGETARIAN STARTERS</b>	
<b>11. Tandoori Chicken Tikka GF</b>	<b>\$19.00</b>
Chicken tikka grilled with ginger, garlic, garam masala served with mint chutney	<b>(5 pieces)</b>
<b>12. Chicken Zafrani Tikka</b> known as Malai Tikka GF	<b>\$20.00</b>
Chicken tikka grilled with cashews, cheese and saffron served with mint chutney	<b>(5 pieces)</b>
<b>13. Chicken Achaari Tikka GF</b>	<b>\$19.00</b>
Marinated chicken fillets with pickle flavour and prominent flavour of mustard	<b>(5 pieces)</b>
<b>14. Lamb Chops GF</b>	<b>\$26.00</b>
Lamb chops marinated with yoghurt and spices and grilled in Tandoor	<b>(4 pieces)</b>

<b>98. Prawn Saagwala</b>	<b>\$24.00</b>
Prawn pieces cooked with spinach in special ginger, garlic gravy	
<b>99. Kadai Prawn</b>	<b>\$24.00</b>
Prawn pieces cooked with the base gravy of onion, tomato, capsicum and cream	
<b>100. Prawn Jhalfreeze</b>	<b>\$25.00</b>
Prawn pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
<b>101. Fish Goan Curry</b>	<b>\$25.00</b>
Dish originally from Goa. Cooked with ginger, garlic, tomato, tamarind, coconut and spices	
<b>102. Fish Bengali</b>	<b>\$25.00</b>
Gurnard fillet cooked with tomato based sauce and hint of ginger and garlic	
<b>103. Prawn Vindaloo</b>	<b>\$25.00</b>
Cooked with vindaloo spicy paste with pieces of potato	
<b>104. Prawn Malabari</b>	<b>\$25.00</b>
Cooked with onion, tomato and desiccated coconut with ground spices sauce	
<b>105. Fish Malabari</b>	<b>\$25.00</b>
Cooked with onion, tomato and desiccated coconut with ground spices sauce	
<b>106. Prawn Lababdar</b>	<b>\$26.00</b>
Chef's special dish	

### GR8 TANDOORI BIRYANI'S

<b>107. Vegetable Biryani</b>	<b>\$20.00</b>
Basmati rice cooked with vegetables infused with fresh spices served with raita, mixed pickle and papadum	
<b>108. Chicken Biryani</b>	<b>\$25.00</b>
Basmati rice cooked with chicken infused with fresh spices served with raita, mixed pickle and papadum	
<b>109. Lamb Biryani</b>	<b>\$27.00</b>
Basmati rice cooked with lamb infused with fresh spices served with raita, mixed pickle and papadum	
<b>110. Prawn Biryani</b>	<b>\$27.00</b>
Basmati rice cooked with prawns infused with fresh spices served with raita, mixed pickle and papadum	

### CHINESE TARKA

<b>111. Veg Manchurian and Gravy</b>	<b>\$20.00</b>
<b>112. Veg/Chicken Chow Mein</b>	<b>\$18.00/\$20.00</b>
<b>113. Paneer Chilli/Chicken Chilli</b>	<b>\$22.50/\$24.00</b>
<b>114. Chicken Fried Rice</b>	<b>\$18.00</b>
<b>115. Veg Fried Rice</b>	<b>\$16.00</b>
<b>116. Egg Fried Rice</b>	<b>\$16.00</b>

### RICE PULAO

<b>117. Plain Basmati Rice</b>	<b>\$4.50</b>
(Plain rice free if you order a curry)	
<b>118. Jeera Rice</b>	<b>\$5.50</b>
<b>119. Coconut Rice</b>	<b>\$7.00</b>
<b>120. Vegetable Pulao</b>	<b>\$11.00</b>
<b>121. Chicken Pulao</b>	<b>\$15.00</b>
<b>122. Zeera Rice Upgrade</b>	<b>\$3.00</b>
<b>123. Vegetable Rice Upgrade</b>	<b>\$5.00</b>

### TANDOORI BREADS

<b>124. Naan</b>	<b>\$4.00</b>
Plain white flour bread	
<b>125. Tandoori Butter Roti</b>	<b>\$4.00</b>
Plain wholemeal bread	
<b>126. Garlic Naan</b>	<b>\$5.00</b>
White flour bread with garlic	
<b>127. Butter Naan</b>	<b>\$4.50</b>
White flour bread naan topped with butter	
<b>128. Layered Butter Naan</b>	<b>\$6.00</b>
White flour bread naan layered and topped with butter	
<b>129. Vegetable Kulcha</b>	<b>\$6.00</b>
White flour bread stuffed with chopped vegetables	

<b>130. Onion Kulcha</b>	<b>\$6.00</b>
White flour bread stuffed with chopped onions	
<b>131. Lachha Parantha</b>	<b>\$6.00</b>
Wholemeal flaky bread with dried coriander	
<b>132. Kabuli Naan</b>	<b>\$7.00</b>
White flour bread stuffed with almonds, cashews, coconuts and mango flavouring	
<b>133. Aloo Parantha</b>	<b>\$7.00</b>
Wholemeal bread stuffed with mashed potatoes	
<b>134. Keema Naan</b>	<b>\$7.50</b>
White flour bread stuffed with minced lamb	
<b>135. Chicken Naan</b>	<b>\$7.50</b>
White flour bread stuffed with chicken	
<b>136. Paneer Kulcha</b>	<b>\$7.50</b>
White flour bread stuffed with cottage cheese	
<b>137. Cheese Chilli Naan</b>	<b>\$7.50</b>
White flour bread stuffed with cheddar cheese and chillies	
<b>138. Cheese Garlic Naan</b>	<b>\$7.50</b>
White flour bread stuffed with cheddar cheese and garlic	
<b>139. Garlic Roti</b>	<b>\$5.50</b>
Plain wholemeal bread with garlic	
<b>140. Bread Basket</b>	<b>\$25.00</b>
Combination of plain naan, garlic naan, paneer kulcha, onion kulcha and tandoori butter roti	

### TANDOORI DESSERTS

<b>141. Gulab Jamun</b>	<b>\$8.00</b>
<b>142. Selection of ice creams</b>	<b>\$8.00</b>
(2 scoops)	
<b>143. Mango Kulfi</b>	<b>\$11.00</b>

### GR8 TANDOORI KIDS MENU

Only under the age of 10yrs

<b>144. Fries</b>	<b>\$10.00</b>
<b>145. Butter Chicken/Matar Paneer</b>	<b>\$14.50</b>
Small size with rice	

### SALADS & ACCOMPANIMENTS

<b>146. Garden Salad</b>	<b>\$9.00</b>
<b>147. Green Salad Sliced</b>	<b>\$10.00</b>
Sliced raw garden fresh vegetables for healthy eating	
<b>148. Onion Salad</b>	<b>\$6.00</b>
To give a crunch to your Indian curry experience	
<b>149. Masala Papadum (2 pieces)</b>	<b>\$9.00</b>
<b>150. Mint Chutney</b>	<b>\$4.00</b>
<b>151. Mango Chutney</b>	<b>\$3.50</b>
<b>152. Mixed Pickle</b>	<b>\$3.50</b>
<b>153. Kechumber</b>	<b>\$5.00</b>
<b>154. Tamarind Chutney</b>	<b>\$4.00</b>
<b>155. Szehaun Hot Chutney</b>	<b>\$4.00</b>
<b>156. Plain Yoghurt</b>	<b>\$5.00</b>
<b>157. Mixed Raita</b>	<b>\$6.50</b>
<b>158. Papadum</b>	<b>\$1.50</b>

### SIDES

<b>159. Samosa Chat</b>	<b>\$13.00</b>
Samosa crisp with a topping of tamarind chutney, chickpeas and mint chutney.	
<b>160. Pav Bhaji</b>	<b>\$16.00</b>
Bread buns served with a unique flavour of potatoes based mixed vegetables	
<b>161. Aaloo Papdi Chat</b>	<b>\$13.00</b>
Wheat crisp with a topping of potatoes, tamarind chutney, mint chutney, and chickpeas.	
<b>162. Paneer Chholle Bhature</b>	<b>\$21.00</b>
Fluffy deep fried Indian breads served with chholle which are chickpeas cooked in a spicy masala.	

<b>15. Kakori Kebab</b> GF	<b>\$20.00</b>
Minced lamb cooked on skewers with ginger, garlic and spices	<b>(8 pieces)</b>
<b>16. Amritsari Fish</b> GF	<b>\$19.00</b>
Fish battered with chick pea flour and deep fried	<b>(6 pieces)</b>
<b>17. Tandoori Fish Tikka</b> GF	<b>\$19.00</b>
Diced fish pieces, tandoor grilled with a creamy seeded mustard marinated served with mint chutney	<b>(6 pieces)</b>
<b>18. Tandoori Prawn</b> GF	<b>\$21.00</b>
Tandoor smoked prawns marinated with Tandoori masala, yoghurt and spices	<b>(8 pieces)</b>
<b>19. Golden Fried Prawn</b>	<b>\$22.00</b>
Prawns dipped in special batter and deep fried served with sweet chilli sauce	<b>(8 pieces)</b>
<b>20. Tandoori Chicken</b> GF	
Full (2 legs, 2 breast)	<b>\$30.00</b>
Half (1leg, 1 breast)	<b>\$19.00</b>
<b>21. Chilli Chicken (boneless)</b>	<b>\$19.00</b>
Indian dish with a Chinese influence - deep fried chicken finished with onion, capsicum, chilli seeds and soy sauce	
<b>22. Gr8 Tandoori PLATTER For 2</b> GF	<b>\$32.00</b>
Consists of chicken tikka, chicken zafrani, chicken achaari and kakori kebab	
<b>23. Gr8 Tandoori MIXED PLATTER For 2</b>	<b>\$30.00</b>
Consists of chicken tikka , Tandoori chicken, vegetable samosa and subz shami kebab	
<b>24. Gr8 Tandoori VEGETARIAN PLATTER For 2</b>	<b>\$28.00</b>
Consists of vegetable samosa , subz shami kebab, paneer pakora, aloo paneer tikki and onion bhaji	
<b>25. Gr8 Tandoori CHINESE SIZZLER For 2</b>	<b>\$35.00</b>
Consists of chilli chicken, chilli cheese, manchurian, mushroom and prawns	

#### VEGETARIAN SOUP

<b>26. Vege-Hot and Sour</b> v	<b>\$11.00</b>
<b>27. Vege-Mun-Chow</b> v	<b>\$11.00</b>
<b>28. Vege-Tomato</b> v	<b>\$11.00</b>
<b>29. Vege-Sweet Corn</b>	<b>\$11.00</b>
<b>30. Lemon Coriander</b>	<b>\$11.00</b>

#### NON-VEGETARIAN SOUP

<b>31. Chicken-Hot and Sour</b>	<b>\$12.50</b>
<b>32. Chicken- Mun-Chow</b>	<b>\$12.50</b>
<b>33. Chicken Sweet Corn</b>	<b>\$12.50</b>
<b>34. Chicken Lemon Coriander</b>	<b>\$12.50</b>

#### VEGETARIAN MAINS

<b>35. Aloo Gobi</b>	<b>\$19.00</b>
Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds	
<b>36. Aloo Saag</b>	<b>\$19.00</b>
Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds	
<b>37. Aloo Baingen</b>	<b>\$19.00</b>
Potatoes and eggplant cooked in an onion masala with ginger and garlic	
<b>38. Aloo Matter</b>	<b>\$19.00</b>
Diced potato with green peas cooked in a creamy gravy	
<b>39. Jeera Aloo</b>	<b>\$19.00</b>
Diced potato cooked with dried cumin seeds	
<b>40. Malai Kofta</b> NOT GLUTEN FREE	<b>\$21.00</b>
Homemade paneer and mixed vegetable dumplings served in a rich tomato and cashew nut curry	
<b>41. Mixed Vegetable Kaveri</b>	<b>\$20.00</b>
Cauliflower, potatoes, beans, carrot, peas and courgette in an onion masala with ginger green chilli and cumin seeds	
<b>42. Vegetable Korma</b>	<b>\$20.00</b>
Mixed vegetables cooked in gravy with hint of cream green cardamom and spices	
<b>43. Bhindi Masala (Seasonal)</b>	<b>\$21.00</b>
Okra cooked with onion and tomato based spicy gravy	
<b>44. Palak Paneer</b>	<b>\$21.50</b>
Combination of spicy spinach and homemade cheese	

<b>45. Paneer Kastoori</b>	<b>\$21.50</b>
Cooked in fenugreek leaves, onion, gravy and spices	
<b>46. Paneer Bhurji</b>	<b>\$21.50</b>
Scrambled paneer/cottage cheese. Perfectly savoury, tangy and spiced mixture made of onions, tomatoes, ginger and garlic paste with various spices	
<b>47. Palak Mushroom</b>	<b>\$21.50</b>
Combination of spicy spinach and mushroom	
<b>48. Paneer Tikka Masala</b>	<b>\$21.50</b>
Homemade spiced cheese pieces cooked with tomato and fenugreek gravy	
<b>49. Paneer Makhani</b>	<b>\$21.50</b>
Cooked in special tomato and cashew gravy and cream	
<b>50. Shahi Paneer</b>	<b>\$21.50</b>
Homemade cottage cheese cooked with cashew nut sauce on low heat with tomatoes and dried fenugreek leaves	
<b>51. Kadai Paneer</b>	<b>\$21.50</b>
Homemade cottage cheese cooked with capsicum in creamy spicy gravy	
<b>52. Paneer Lababdar</b>	<b>\$24.00</b>
Chef's special dish	
<b>53. Kadai Mushroom</b>	<b>\$21.50</b>
Mushrooms cooked with capsicum in creamy spicy gravy	
<b>54. Matar Paneer</b>	<b>\$21.50</b>
Homemade cottage cheese with green peas, cooked with creamy spicy gravy	
<b>55. Matar Mushroom Curry</b>	<b>\$21.50</b>
Diced mushroom pieces, green peas cooked with onion and tomato based gravy	
<b>56. Paneer Butter Masala</b>	<b>\$21.50</b>
Cottage cheese cooked in buttery silky tomato sauce	
<b>57. Channa Masala</b>	<b>\$16.00</b>
Chickpeas cooked with onion and tomato based spicy gravy	
<b>58. Daal Makhani</b>	<b>\$17.00</b>
Black lentils cooked in onion ginger, garlic and tomato based sauce	
<b>59. Tarka Dal</b>	<b>\$18.00</b>
Yellow lentils cooked with sautéed onion, tomato, ginger and garlic	
<b>60. Paneer Kastoori</b>	<b>\$21.50</b>
Paneer cooked in fenugreek leaves, onion, gravy and spices	
<b>61. Paneer Shimla Mirch</b>	<b>\$22.50</b>
Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices	
<b>62. Methi Matter Malai</b>	<b>\$21.00</b>
Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices	

#### CHICKEN MAINS

<b>63. Butter Chicken</b>	<b>\$23.00</b>
Authentic - everyone's favourite. Barbecued chicken pieces cooked in special tomato and cashew gravy and cream	
<b>64. Chicken Saagwala</b>	<b>\$23.00</b>
Chicken pieces cooked with spinach in special ginger, garlic gravy	
<b>65. Chicken Tikka Masala</b>	<b>\$23.00</b>
Barbecued chicken pieces cooked with tomato, yoghurt and cream	
<b>66. Mango Chicken</b>	<b>\$23.00</b>
Chicken pieces cooked in a mango sauce with a hint of spices	
<b>67. Chicken Shahi Korma</b>	<b>\$23.00</b>
Chicken pieces cooked in gravy with hint of cream, green cardamom and spices	
<b>68. Kadai Chicken</b>	<b>\$23.00</b>
Chicken pieces cooked with the base gravy of onion, tomato, capsicum and cream	
<b>69. Chicken Chettinad</b>	<b>\$23.00</b>
The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more	
<b>70. Chicken Do Pyaza</b>	<b>\$23.00</b>
Cooked with plenty of onions, as the name suggests is simply delicious	
<b>71. Chicken Vindaloo</b>	<b>\$23.00</b>
Cooked with vindaloo spicy paste with pieces of potato	

<b>72. Bhuna Chicken</b>	<b>\$24.00</b>
Cooked in onion, tomato dried gravy and spices	
<b>73. Chicken Madras</b>	<b>\$23.00</b>
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	
<b>74. Chicken Kastoori</b>	<b>\$23.00</b>
Cooked in fenugreek leaves, onion, gravy and spices	
<b>75. Chicken Jhalfreeze</b>	<b>\$23.00</b>
Chicken pieces cooked with onion, tomato, capsicum,	
<b>76. Chicken Lababdar</b>	<b>\$25.00</b>
Chef's Special	
<b>77. Chicken Rogan Josh</b>	<b>\$23.00</b>
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	
<b>78. Chicken Achaari</b>	<b>\$23.00</b>
Cooked with onion seed, ginger and garlic with the achaari flavour spices	

#### EGG MAINS

<b>79. Egg Curry</b>	<b>\$19.00</b>
Boiled eggs cooked with ginger, garlic and brown onion gravy	
<b>80. Egg Bhurji</b>	<b>\$19.00</b>
Cooked with ginger, garlic and brown onion gravy till its dry	

#### LAMB MAINS

<b>81. Lamb Shahi Korma</b>	<b>\$25.00</b>
Lamb pieces cooked in gravy with a hint of cream, green cardamom and spices	
<b>82. Lamb Saagwala</b>	<b>\$25.00</b>
Lamb pieces cooked with spinach in special ginger, garlic gravy	
<b>83. Kadai Lamb</b>	<b>\$25.00</b>
Lamb pieces cooked with the base gravy of onion, tomato, capsicum and cream	
<b>84. Lamb Chettinad</b>	<b>\$25.00</b>
The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more	
<b>85. Lamb Do Pyaza</b>	<b>\$25.00</b>
Cooked with plenty of onions, as the name suggests is simply delicious	
<b>86. Lamb Pasanda</b>	<b>\$25.00</b>
Diced lamb pieces cooked in tomato, cream and yoghurt gravy	
<b>87. Lamb Vindaloo</b>	<b>\$25.00</b>
Cooked with vindaloo spicy paste with pieces of potato	
<b>88. Bhuna Gosht</b>	<b>\$26.00</b>
Cooked in onion, tomato, dried gravy and spices	
<b>89. Lamb Madras</b>	<b>\$25.00</b>
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	
<b>90. Lamb Kastoori</b>	<b>\$25.00</b>
Cooked in fenugreek leaves, onion, gravy and spices	
<b>91. Lamb Jhalfreeze</b>	<b>\$26.00</b>
Lamb pieces cooked with onion, tomato, capsicum, spring onion and coconut milk	
<b>92. Lamb Achaari</b>	<b>\$25.00</b>
Cooked with onion seed, ginger and garlic with the achaari flavour spices	
<b>93. Lamb Lababdar</b>	<b>\$27.00</b>
Chef's Special	
<b>94. Lamb Rogan Josh</b>	<b>\$25.00</b>
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	

#### GOAT MAINS

<b>95. Goat Curry</b>	<b>\$24.00</b>
Diced goat with bone pieces cooked with onion, tomato and ground spices sauce	
<b>96. Palak Goat</b>	<b>\$24.00</b>
Combination of spicy spinach and goat	

#### SEAFOOD MAINS

<b>97. Butter Prawn</b>	<b>\$24.00</b>
Authentic everyone's favourite. Barbecued prawn pieces cooked in special tomato and cashew gravy and cream	