

5. **Prawn Madras** \$ 17.00
Spicy coconut cream dish, South Indian style.
6. **Prawn Jalfrezi** \$ 17.00
Prawn pieces in an onion sauce with capsicum tomatoes, garlic and coriander.
8. **Prawn Masala** \$ 17.00
Prawns cooked with capsicum, tomatoes, onion and spices.
9. **Prawns Malabari** \$ 17.00
A south Indian style curry, prawns cooked in coconut cream and spices.

INDO-CHINESE

1. **Chicken Chilli** \$ 16.00
Chicken deep fried with ginger garlic paste, finished with a touch of soya sauce and spring onion.
2. **Paneer Chilli** \$ 15.00
Cottage Cheese dumpling cooked with ginger garlic, green pepper, onion, finished with soya sauce and chilli sauce.
3. **Fried Rice (Veg, Chicken, Egg)** \$15.00
Steamed rice stir-fried with soy sauce and spring onion.

BIRYANI

1. **Chicken, Lamb, Beef or Veg. Biryani** \$ 16.00
Traditional Mughlai delicacy of rice with spices and cooked vegetable or meat and served with raita.

RICE

All main dishes are served with rice.

1. **Plain Rice** \$ 3.50
Plain steamed basmati rice
2. **Vegetable Pulao Rice** \$ 8.00
Basmati rice cooked with mixed vegetables and spices. Served with raita.
3. **Kashmiri Pulao** \$ 12.00
Basmati rice cooked in milk, green peas, almonds, raisins, cashew nut and dry fruits garnished with rose petals. Served with raita.

SIDES

1. **Pappadums** (each) \$ 0.50
2. **Individual Side Dish** \$ 2.50
Raita, mint chutney, mango chutney, tamarind sauce and pickles (each).

BEVERAGES

1. **Mango Lassi** \$ 4.50

TANDOORI BREAD

The special naan bread cooked in tandoor (clay oven) is highly recommended with your meal

1. **Roti** \$ 3.00
Hand rolled bread made from whole meal and white flour, garnished with butter.
2. **Plain Naan** \$ 3.00
Plain flour bread cooked in tandoor garnished with butter.
3. **Garlic Naan** \$ 3.50
Plain flour bread stuffed with garlic cooked in tandoor, garnished with butter.
4. **Cheese Naan** \$ 4.00
Plain flour bread stuffed with cheese cooked in tandoor, garnished with butter.
5. **Cheese & Garlic Naan** \$ 4.50
Plain flour bread stuffed with garlic cheese cooked in tandoor, garnished with butter.
6. **Kashmiri Naan** \$ 5.00
Special naan from Kashmir, plain flour bread stuffed with dry fruits and spices, garnished with butter.
7. **Keema Naan** \$ 5.00
Plain flour bread stuffed with spicy lamb mince and coriander cooked in tandoor, garnished with butter.
8. **Amritsari Kulcha** \$4.50
Rich and crisp bread made from refined flour, stuffed with spiced potatoes and pomegranate seeds.
9. **Mix Bread Basket** \$ 10.00
(Plain naan, garlic naan and cheese&garlic naan)

KIDS SPECIAL

1. **Chicken Nuggets / Chips** \$ 6.00
Spices of chicken & chips
2. **Fish & Chips** \$ 7.00

DESSERT

1. **Mango Kulfi** \$ 5.00
Traditionally homemade ice-cream with authentic blend of mangoes and nuts.

FAMILY DEAL (Tuesday & Wednesday)

- 2 Large Curries
- 2 Large Rice
- 2 Plain Naan Bread
- 2 Pappadums
- 1.5 Litre Drink

\$38.00

*excludes seafood curries

Indish Indian

Takeaway Menu

AUTHENTIC INDIAN CUISINE

\$ 10 Lunch Special

We Do Delivery

132 CARRINGTON STREET NEW PLYMOUTH

PHONE (06) 9293363

AFTER HOURS 0210589639

7 days open

indish.co.nz

Gift Vouchers:

Indish Indian Gift Voucher are available in-store

Loyalty Cards:

Get Your Loyalty Card today in store.

Tel (06) 9293363

www.indish.co.nz

Open 7 Days

ENTREE

1.	Lasooni Cheese Kebab Chicken marinated overnight in special yogurt, then cooked together with cheese and cream.	Half \$ 10.00	Full \$ 19.00
2.	Bhatti Da Murgh Chicken steeped in a marinade of aromatic spices, grilled on glowing embers, imparting a smoky flavor.	Half \$ 10.00	Full \$ 19.00
3.	Onion Bhaji Sliced onion coated with spiced chickpea batter		\$ 6.00
4.	Vegetable Samosa Triangular pastry filled with potatoes and peas, succulently flavoured with spices.		\$ 6.00
5.	Pakoras Sliced potatoes dipped in a spiced chick pea batter and finished in hot oil.		\$ 6.00
6.	Murg Malai Tikka Tender chicken marinated in cashew nuts fresh cream garlic ginger and chees cooked in tandoori over.	Half \$ 10.00 Full \$ 19.00	
7.	Mixed Platters for Two A selection of various entrees for two (samosa, onion bhaji, chicken tikka and seekh kebab, salad, mint and tamarind sauce)		\$ 18.00
8.	Chicken Tikka Juicy morsels of boneless chicken marinated in spices overnight and slow roasted in the tendoor.	Half \$ 10.00	Full \$ 19.00
9.	Tandoori Chicken Chicken with bone marinated in yoghurt, spices a hot sizzler platter.	Half \$ 09.00	Full \$ 18.00
10.	Seekh Kebab Skewed lamb imbued with spices and cooked over the tandoor.		\$ 10.00

CHICKEN, LAMB & BEEF MAINS

All dishes can be prepared in preferred style and are available in mild, medium and hot. All mains are served with rice.

1.	Butter Chicken (Murg Mumtaz) Tender pieces of boneless chicken, half cooked in tandoor and finished in a creamy tomato.	\$ 15.50
2.	Mango Chicken creamy flavoured sauce with a touch of mango.	\$ 15.50
3.	Chicken Tikka Masala Succulent chicken pieces cooked in a spicy sauce with green peppers and sliced onion	\$ 15.50
4.	Bombay Chicken Masala Sweet and sour hot and spicy taste of Bombay food in Chicken curry with lemon juice, coconut, curries leaves, spices.	\$ 15.50

5.	Beef Pasanda Diced beef cooked with onion, ginger, garlic, ground turmeric,cumin, garam masala and flavoured with ground almonds and yoghurt sauce.	\$ 15.50
6.	Garlic Chicken Chicken pieces tossed in garlic and finished in an onion and tomato gravy.	\$ 15.50
7.	Chicken Afgani Boneless chicken cooked with creamy cashew nut sauce.	\$ 15.50
8.	Sali Murgh Succulent chicken cooked in onion base gravy and cashew nut sauce with deep fry potato sticks.	\$ 15.50
9.	Murgh Kali Mirch Boneless chicken cooked with onion tomato sauce with mustard seed and black pepper.	\$ 15.50
10.	Murgh Lababdar Tender pieces of boneless chicken with ginger garlic half cooked in tandoor and finished with creamy butter sauce.	\$ 15.50
11.	Chicken, Lamb or Beef Korma Tendder boneless pieces cooked in a rich creamy cashew nut sauce.	\$ 15.50
12.	Chicken, Lamb or Beef Vindaloo Spicy curry straight from the beaches of Goa, cooked in hot vindaloo sauce with succulent pieces. Goes well with raita (recommended by chefs)	\$ 15.50
13.	Chicken, Lamb or Beef Madras Delicious curry garnished from the with coconut sauce in south Indian style with succulent pieces.	\$ 15.50
14.	Lamb or Chicken Nawabi Boneless lamb or chicken cooked with onion, tomato and coconut based sauce and Indian spices.	\$ 15.50
15.	Lamb or Chicken Saag A laid back & slightly spiced puree of spinach with succulent pieces.	\$ 15.50
16.	Lamb or Chicken Jalfreze Tender boneless pieces half cooked in tandoor and finished with capsicum, slices onion and spices, garnished with fresh coriander and ginger.	\$ 15.50
17.	Murgh Kadai / Lamb Kadai Tender pieces cooked with onion tomato diced onion and capsicum coriander with chef special spices.	\$ 15.50
18.	Lamb Rogan Josh Spicy infused oil and simmered to perfection in Kashmiri style lamb curry.	\$ 15.50
19.	Lamb/Beef Masala Thick spicy curry cooked in a blend of onion, tomato and coriander.	\$ 15.50

VEGETABLE MAINS

All dishes can be prepared in preferred style and are available in mild, medium and hot. All mains are served with rice.

1.	Palak Paneer A laid back and lightly spices puree of spinach with your Indian herbs.	\$ 14.50
2.	Daal Makhani Lentils cooked on slow fire overnight garnished	\$ 14.50
3.	Aloo Ghobi Potatoes and cauliflower florets cooked together garnished with ginger and fresh coriander. Goes well with raita (recommend by Chefs)	\$ 14.50
4.	Vegetable / Korma cashew nut and yoghurt sauce then garnished with cream.	\$ 14.50
5.	Shahi Paneer Cottage cheese cooked in a delicious cashew-nut sauce.	\$ 14.50
6.	Vegetable Madras Coconut cream dish with onion sauce and tomato in south Indian style.	\$ 14.50
7.	Matar Paneer Green peas with cottage cheese cooked with onion tomato sauce coriander with Indian spices.	\$ 14.50
8.	Butter Veg Fresh mix vegetable cooked with cream tomato souce	\$ 14.50
9.	Chickpea Masala Boiled chickpeas cooked with onion sauce, potato herbs and mix spices.	\$ 14.50
10.	Bombay Aloo Boil Potato cook in finlychoped onion cumin powder sliced garlic & grated ginger stifrn	\$ 14.50
11.	Veg Handi (Indish Special) Mix vegetables tossed with ginger, garlic and masala powder, garnish with chopped cariander leaves.	\$ 14.50

SEAFOOD MAINS

All dishes can be prepared in preferred style and are available in mild, medium and hot. All mains are served with rice.

1.	Butter Prawn or Fish Prawn or fish cooked in creamy tomato flavoured sauce.	\$ 17.00
2.	Kadhai - Fish or Prawn Deep fried boneless pieces of fish or prawns cooked in spicy sauce with green peppers and sliced onion.	\$ 17.00
3.	Seafood Coconut Curry 3 piece prawns, 3 piece fish & 2 pieces scallops cooked with mild creamy coconut & herbs.	\$ 17.00
4.	Prawn Nawabi Prawn cooked with onion, tomato and coconut based sauce with Indian spices.	\$ 17.00