

**56. Matar Mushroom Masala**

Peas and mushroom cooked in spices with onion, and fresh coriander

**57. Kadhai Paneer**

Paneer cooked in tomato and onion sauce flavoured with spices and capsicum

**58. Methi Malai Paneer**

Paneer, fenugreek cooked with mild spices, creamy cashew sauce

**59. Aloo Matar**

Potato and peas cooked in Indian spices with onion, and fresh coriander

**60. Butter paneer**

Paneer simmered in tomato and butter gravy a subtle dish with tempting flavor

**61. Paneer tikka masala**

Pieces of paneer cooked with garlic, creamy tomato, fresh capsicum and onion sauce

**BIRYANI (SERVED WITH RAITA)****62. Chicken/lamb/beef/goat biryani****\$20.00**

Cooked with rice and aromatic spices on a slow fire

**63. Vegetable biryani****\$18.00**

Vegetables cooked together with rice and aromatic spices

**64. Prawn biryani****\$20.00**

King prawn cooked with rice and aromatic spices

**SPECIALTIES (\$22.00)****65. Dhansak gost (Chicken, lamb, beef or goat)**

Succulent piece of meat is cooked with lentils, ginger, onion and fresh coriander

**66. Googly Korma**

Tendered mixed meat cooked in cashew nut and almond sauce finished with cream

**67. Googly masala**

Boneless chicken marinated in yoghurt, spices and grilled in tandoor

**68. Chennai Express (Chicken, lamb, beef or goat)**

Roasted onion and whole coconut blend into a nice thick sauce, meat is simmered in this sauce and finish with fresh coriander, crisp fried onion and ginger julienne

**69. Achari gost (Chicken, lamb, beef or goat)**

Pickled meat cooked in home ground spice and simmered roasted onion gravy

**70. Rara Gost (Chicken, lamb, beef or goat)**

Succulent pieces of roasted meat cooked with lamb mince, ginger julienne, crisp fried onion with home ground spice and simmered in roasted onion gravy

**71. Dahiwala (Chicken, lamb, beef or goat)**

Airdried chickpeas flour simmered in yogurt, ginger, cardamom, fresh coriander

**72. Kashmiri dum aloo**

Chopped fruits and nuts stuffed in potato in a mild creamy cashew nut sauce

**BREADS AND NAANS****73. Tandoori roti****\$4.00****74. Plain naan****\$4.00****75. Butter naan****\$5.00****76. Garlic naan/roti****\$4.00****77. Lacha prantha****\$4.00****78. Onion kulcha / Aloo kulcha****\$5.00****79. Paneer kulcha / coriander & chilli naan****\$5.00****80. Peshawri naan****\$5.00****81. Keema naan****\$5.00****82. Garlic & Cheese naan / Cheese naan****\$5.00****83. Chicken and cheese naan****\$5.00****ACCOMPANIMENTS****85. Papodam(4 pc)****\$3.00****85. Basmati Rice****\$4.00(small) \$6.00(big)****86. Raita****\$3.00****87. Sweet mango chutney****\$3.00****88. Mixed pickles****\$3.00****89. Zeera and peas rice****\$7.00****90. Kachumber salad / Seasonal salad****\$8.00****91. Potato Chips****\$4.00****92. Sprite/ Coke/ Diet Coke 1.5L****\$4.50****93. Sprite/ Coke/ Diet Coke 330ml****\$2.50****94. Bundaberg Ginger Beer/ LLB****\$3.50**

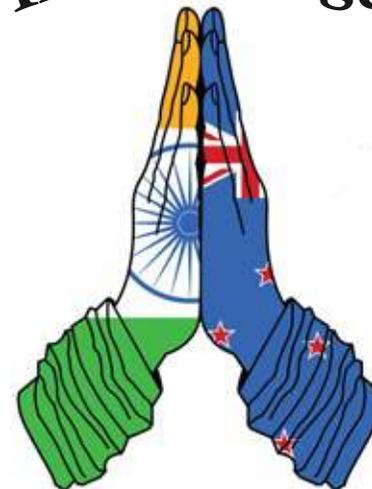
Special Functions, Parties

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**\$5 Delivery Charge**

(UP TO 5KM. MINIMUM ORDER \$30)

**BEST CURRY HOUSE ON PENINSULA!***(Please ask server if you have special requirement or any allergies)***India Village***Authentic Indian Cuisine***TAKEAWAY MENU***(tuesday to sunday) 4.30pm - Late***\$18 SPECIAL****MAINS WITH BASMATI RICE***(EXCLUDING, TANDOOR ITEMS & SPECIALTIES)***Tuesday, Wednesday And Thursday****kids Menu on Dine In****BYOW / FULLY LICENSED / TAKEAWAY****\$18 SPECIAL**

Shop 7 Manly Palms, 49 Rawhiti Rd.

Whangaparaoa, Auckland 0930

[www.indiavillage.co.nz](http://www.indiavillage.co.nz)**PH: 09 428 2499**

## ENTREE MENU

- 1. Sea food platter** \$22  
Fish pakoda, King Prawns, Tempura Prawn, Squid rings with tartar & mint sauce
- 2. Mixed platter for 2** \$20  
Samosa, Chicken tikka, hariyali, pakoda, seekh kabab with tamarind and mint sauce
- 3. Veg platter** \$16  
Veg pakora, samosa, onion bhaji with tamarind and mint sauce
- 4. Tandoori platter for 2** \$22  
Chicken tikka, seekh kabab, Chicken Haryali, Tandoori wings with tamarind and mint sauce
- 5. Veg samosa** \$8  
Pastry filled with peas, mild spices and potatoes with cashew nuts
- 6. Onion bhaji** \$8  
Long sliced onions coated with chick pea flour crisp fried
- 7. Vegetarian pakora** \$8  
A ball of grated seasonal vegetables coated with chick pea flour fried
- 8. Garlic Chicken** \$16  
Soft chicken cooked in honey, ginger, soya with garlic
- 9. chilli paneer** \$16  
Fresh Paneer marinated in honey and soya, cooked with capsicum and onion
- 10. Seekh kebab** \$16  
Lamb mince lightly spiced and rolled on skewers roasted in tandoor
- 11. Chicken haryali** \$16  
Boneless chicken marinated with fresh mint, yoghurt and Indian spices cooked in tandoor
- 12. Chicken Tikka** \$16  
Boneless chicken marinated in yoghurt, spices and grilled in tandoor
- 13. Chicken Garlic Tikka** \$16  
Boneless chicken marinated in yoghurt, garlic, spices and tandoori
- 14. Fish pakoda/Prawn pakoda Salad** \$18  
Soft battered Fish/Prawns marinated with special Indian spices, crisp fried
- 15. Peper Chilly Prawn** \$20  
Pan seared jumbo prawns cooked with caramel onion, fresh coriander and lemon juice
- 16. Chilli chicken** \$16  
Chicken marinated in honey and soya, cooked with capsicum and onion
- 17. Tandoori chicken wings** \$14  
Jumbo Chicken wings marinated in tandoori masala, seared with butter and cooked in tandoor
- 18. Chicken Tikka/Chicken haryali salad** \$19  
chicken tikka or haryali served with mesclun, sundry tomato, olives, chesse, cucumber and homemade dressing

## MAINS

CHICKEN/BEEF/GOAT CURRIES (\$18.00)

LAMB CURRIES (\$18.00)

- 19. Butter Chicken**  
A kiwi favourite boneless bbq chicken simmered in a rich tomato and butter gravy
- 20. Chicken Tikka Masala**  
Pieces of Roasted chicken cooked with garlic, tomato, capsicum and onion
- 21. Chicken Fenugreek**  
Chicken cooked with fenugreek, creamy sauce, Indian spices and cashew nuts
- 22. Chicken/lamb/beef Kadhai**  
Chicken/Lamb/Beef cooked in tomato and onion sauce and capsicum
- 23. Chicken Mango**  
Chicken cooked in mild spice and finished with creamy mango sauce
- 24. Chicken/lamb/beef Korma**  
chicken/lamb/beef cooked in creamy cashew nut and almond sauce
- 25. Chicken/lamb/beef/goat Do Pyaza**  
Chicken/Lamb/Beef/Goat with crisp fried onion, tomato, ginger and garlic
- 26. Chicken/lamb/beef/goat Jalfrazie**  
Chicken/Lamb/Beef/Goat, seasonal vegetables, tangy sauce and fresh coriander
- 27. Chicken/lamb/beef Madras**  
Chicken/Lamb/Beef pieces cooked in gravy with coconut cream and powder
- 28. Chicken Goan curry**  
Chicken curry cooked with fresh mixed vegetable and coconut cream
- 29. Chicken/lamb/beef Saag**  
chicken/lamb/beef cooked with home ground spice in a rich spinach gravy
- 30. Chicken/Lamb/beef Vindaloo**  
Tendered chicken/lamb/beef cooked with red hot curry of Goa
- 31. Chicken/lamb/beef pepper Chilli**  
Chicken/ lamb/beef pieces, exotic blend of Indian spices
- 32. Chicken/Lamb/beef roganjosh**  
Cooked in exotic blend of spices speciality of Kashmir
- 33. Balti lamb/balti beef**  
Cooked with fenugreek seeds mustard tangy Indian spices with potatoes
- 34. Coriander Lamb/ Coriander Beef**  
Cooked with coriander, onion, tomato with herbs and spices
- 35. Chicken/Lamb /beef bhuna**  
Marinated meat slow cooked with loads of spices
- 36. Goat curry**  
Slow cooked full of vibrant, robust flavour with onion tomato spices
- 37. Restaurant special chicken/ lamb/beef** \$22

SEAFOOD  
FISH/PRAWN (\$18.00)

- 38. Goan fish curry/goan prawn curry**  
Fish/prawn, broccoli, cauliflower, mustard seed, Indian spices, coconut cream
  - 39. Fish vindaloo/prawn vindaloo**  
Cooked with red hot curry of Goa
  - 40. Butter fish/butter prawn**  
Fish /Prawn, Tomato creamy sauce and finished with almonds and cashew nuts
  - 41. Fish masala/prawn masala**  
Cooked with capsicum, onion and rich gravy sauce
  - 42. Fish malabari/prawn malabari**  
Cooked with coconut cream, capsicum and onion finished with coconut powder
  - 43. Bombay fish/prawn curry**  
Fish/prawn prepared in a spicy tomato and onion sauce
  - 44. Fish pepper corn/prawn pepper corn**  
Cooked in exotic blend of Indian spices with black pepper sauce
- VEGETARIAN (\$18.00)**
- 45. Daal makhni**  
Black lentils, ginger, garlic, kidney beans and tomato finished with coriander
  - 46. Daal tadka**  
Yellow lentils cooked with ginger, garlic, onion tomato with medium spices
  - 47. Palak paneer**  
Popular north Indian recipe cooked using spinach and fresh cottage cheese
  - 48. Aloo gobhi**  
Fresh cauliflower and potato cooked in home style tomato, onion with coriander
  - 49. Vegetable korma**  
Seasonal vegetables cooked with creamy cashew nut sauce
  - 50. Channa masala**  
Chick peas and diced potato cooked with fresh herb and spice
  - 51. Baagh-e-bahar**  
Mix vegetables cooked in special Indian spices
  - 52. Haldwani aloo**  
Potato cooked in special Indian spices—famous in Nantial (dry dish)
  - 53. Malai kofta**  
Homemade cottage cheese and potatoes croquettes, creamy cashew nut sauce
  - 54. Aloo Palak**  
Potato cubes cooked with home ground spice and simmered in a rich spinach gravy
  - 55. Matar Paneer**  
Paneer and peas cooked in Indian spices with onion, and fresh coriander