

ENTREE

TANDOORI CHICKEN	half \$ 12.99/ full \$19.99
<i>Leg and breast portions marinated and seared in the Tandoor</i>	
CHICKEN TIKKA	half \$ 9.99/ full \$16.99
<i>Tender succulent boneless chicken, marinated to perfection and smoke roasted in the Tandoor.</i>	
SEEKH KEBAB	half \$ 9.99/ full \$16.99
<i>Lightly spiced lamb mince rolled on skewers & roasted in the Tandoor.</i>	
MALAI TIKKA	half \$ 9.99/ full \$16.99
<i>Lightly spiced chicken pieces marinated in tandoori masal. Seared in the Tandoor.</i>	
CHICKEN HARIYALI	half \$ 9.99/ full \$16.99
<i>Boneless chicken breast pieces marinated in spinach, mint and roasted in Tandoor.</i>	
TANDOORI PRAWNS	half \$ 12.99/ full \$22.99
<i>Shelled prawns marinated in tandoori sauce and seared in the Tandoor.</i>	
FISH TIKKA	half \$ 12.99/ full \$20.99
<i>Boneless fillet of fish marinated in tandoori masala. Seared in the Tandoor</i>	
FISH KOLIWADA	half \$ 12.99/ full \$20.99
<i>Filletts marinated in ginger, garlic, lemon and salt. Cooked in chickpea batter.</i>	
PANEER TIKKA	half \$ 9.99/ full \$16.99
<i>Chunks of homemade cottage cheese marinated in tandoori spices. Seared in the Tandoor.</i>	
MIX PAKORA (4 pcs)	\$5.99
<i>Deep fried chopped vegetables dipped in a batter of special roasted spice and chickpes flour.</i>	
ONION BHAJJI	\$5.99
<i>Sliced onions dipped in chickpea flour batter and deep fried.</i>	
VEGETABLE SAMOSA (2 pcs)	\$5.99
<i>Deep fried pastry, stuffed with spiced mashed potatos & green peas.</i>	
TANDOORI PLATTER	\$21.99
<i>Portions of choosa tikka, prawns tandoori, seekh kebab, tandoori chicken and a naan bread. Comes with mint sauce.</i>	
MIXED PLATTER FOR TWO	\$18.99
<i>Samosa, Mix pakora, Chicken Tikka, Seekh Kebab.</i>	
VEGETARIAN PLATTER FOR TWO	\$15.99
<i>Samosa, Mix pakora, Chicken Tikka, Onion Bhaji.</i>	

Mains

CHICKEN	
BUTTER CHICKEN (mild)	\$15.50
<i>Boneless pieces of chicken , marinated, seared in the Tandoor, and cooked in a mild creamy tomato sauce.</i>	
CHICKEN TIKKA MASALA	\$15.50
<i>Chicken tikka cooked with shredded capsicum, tomato and onion in a creamy sauce.</i>	
CHICKEN LAZIZ (Med) Chef's Specialty	\$15.50
<i>Cooked with onions and cashews. Flavoured with rosewater. Garnished with a boiled egg.</i>	
CHICKEN KALI MIRI (Hot)	\$15.50
<i>Cooked with spices and flavoured with black pepper.</i>	
KADAI CHICKEN (Med)	\$15.50
<i>Cooked with chopped onion and green peppers in tomato gravy.</i>	
MANGO CHICKEN(Mild)	\$15.50
<i>Cooked in mango sauce, lightly spiced.</i>	
CHICKEN ZAFFARANI KORMA(Mild)	\$15.50
<i>Cooked in a moderately spiced cashew nut paste and cream sauce.</i>	
LAMB/BEEF	
ROGAN JOSH(Med)	\$15.50
<i>With tomatoes, onions, garlic, ginger and exotic spices.</i>	
KASHMIRI(Med)	\$15.50
<i>Cooked with tomato, dried fruits and nuts in a sweet and sour sauce.</i>	
KEEMA MATTAR-Traditional style (Med)	\$15.50
<i>Minced lamb cooked with green peas in spicy sauce.</i>	
NAWABI (Mild)	\$15.50
<i>Sauteed with onions and tomatoes, and cooked in coconut cream.</i>	
AALOO (Med)	\$15.50
<i>Cooked with potatoes and onion in spiced tomato gravy.</i>	
BADAMI(Mild)	\$15.50
<i>Cooked in creamy almond gravy. Topped with almond slivers.</i>	
DAAL-Traditional style (Med)	\$15.50
<i>Cooked with red lentils, ginger, lemon and coriander.</i>	
SHAHI KORMA	\$15.50
<i>Cooked in a moderately spiced cashew nut paste and cream sauce.</i>	

Our mains come with complimentary rice.

CHICKEN / LAMB / BEEF

SAAGWALA	\$15.50
<i>Simmered in delicately spiced cream spinach.</i>	
BHUNA – Traditional style	\$15.50
<i>Cooked with subtle spices in a tomato and onion paste with thick gravy.</i>	
JALFREZI	\$15.50
<i>Cooked with onion paste and vegetables in a tomato based gravy.</i>	
VINDALOO (Hot)	\$15.50
<i>Goan – inspired spicy curry.</i>	
DO PIAZA	\$15.50
<i>Cooked with onion, roasted cumin, cloves and cardamom.</i>	
MADRAS	\$15.50
<i>Prepared with coconut cream and South Indian spices.</i>	
SEAFOOD	
FISH MASALA – Bombay style (Med)	\$15.99
<i>Filletts cooked in spicy onion and tomato gravy.</i>	
FISH MOLEE	\$15.99
<i>Cooked in rich coconut gravy, onion, tomato.</i>	
BUTTER PRAWNS (Mild)	\$17.99
<i>Simmered in a tomato based butter sauce.</i>	
GONA FISH / PRAWN CURRY (Mild)	\$17.99
<i>Fish fillets or shelled prawns cooked in a tomato and coconut gravy, and finished with cream and lemon.</i>	
PRAWN MALABARI (Mild)	\$17.99
<i>Cooked with sautZed onions, capsicums, tomatoes and coconut milk.</i>	
PRAWN MASALA (Med)	\$17.99
<i>Cooked with green peppers and sliced onions.</i>	
PRAWN JALFREZI (Med)	\$17.99
<i>Cooked with onions and vegetables in a tomato gravy.</i>	
SAMUDRI KHAZANA (Mild)	\$20.99
<i>A feast of scallops, baby octopus baby squids and prawns fish, cooked in a thick tomato and coconut cream gravy.</i>	
VEGETARIAN	
DAAL MAKHANI (Mild)	\$13.99
<i>Kidney beans, black lentils and split chickpea cooked with onions, garlic and exotic spices.</i>	
MASOOR DAAL (Med)	\$13.99
<i>Yellow lentils cooked with a blend of fresh herbs, ginger, touch of garlic and spices.</i>	
CHANA MASALA (Med)	\$13.99
<i>Whole chickpeas cooked in a tomato and onion gravy.</i>	
MALAI KOFTA (Mild)	\$14.99
<i>Deep fried cottage cheese and potato balls in a rich creamy gravy.</i>	
SHAHI PANEER (Mild)	\$14.99
<i>Cottage cheese in creamy tomato sauce.</i>	

PANEER TIKKA MASALA (Med) \$14.99
 Paneer tikka simmered in a spicy tomato gravy with green peppers and sliced onions.

PANEER SAAGWALA (Mild) \$14.99
 Pureed spinach creamed and cooked with homemade cottage cheese cubes, onions and tomatoes.

NAVRATAN KORMA (Mild) \$13.99
 Cooked in a cashew nut and cream gravy.

AMRITSARI AALOO – Traditional style \$13.99
 Pan fried potatoes cooked in onion/tomato gravy.

AALOO GOBHI (Med) \$13.99
 Spicy potatoes and cauliflower. Recommended to eat with roti/naan.

BOMBAY AALOO (Med) \$13.99
 Cooked with onion, cumin, mustard seeds and fresh coriander.

AALOO MUTTER (Med) \$13.99
 Potatoes and green peas cooked together in subtly spiced gravy.

AALOO SAAGWALA (Mild) \$13.99
 Potatoes cooked in a lightly spiced spinach puree.

BUTTER MUSHROOM (Mild) \$13.99
 Button mushrooms cooked in a creamy tomato sauce.

MUTTER MUSHROOM (Med) \$13.99
 Button mushrooms cooked with green peas.

JALFREZI \$13.99
 Vegetables cooked with onion paste in a tomato based gravy

RICE SPECIALITIES

CHICKEN BIRIYANI \$13.00

LAMB BIRIYANI \$13.00

VEGETABLE BIRIYANI \$12.00

KASHMIRI PULAO \$10.00

VEGETABLE FRIED RICK \$10.00

JEERA RICE \$6.00

PLAIN RICE \$3.00

TANDOORI BREADS

TANDOORI ROTI \$2.50
 Whole wheat buttered bread.

PLAIN NAAN \$3.00

BUTTER NAAN (our specialty) \$3.50

GARLIC NAAN \$3.50

CHEESE NAAN \$3.50

GARLIC & CHEESE NAAN \$4.00

KEEMA NAAN \$4.00

PESHAWARI NAAN \$4.00

MASALA NAAN (for the daring) \$4.00

Naan filled with various spices

PANEER KULCHA \$4.00

LACHHA PARANTHA \$4.00

Traditional style multi – layered wholemeal bread.

AALOO/GOBI/MINT PARANTHA – traditional style \$4.00

Whole meal flaky bread filled with potato, cauliflower, or mint.

ACCOMPANIMENTS

Mango /Mint/Tamarind chutney \$3.00

Mixed Pickles \$3.00

Kachumber salad \$3.00

Raita (cucumber & yoghurt) \$3.00

Side Dish Platter (portions of the above six) \$12.99

Pappadums (set of 4 pcs) \$3.00

INDIAN DESSERTS/DRINKS

GULAB JAMUN (4pcs) \$5.99
 Deep fried dough balls dipped in cardamom based sugar syrup.

MANGO KULFI \$5.00
 Home – made Indian mango flavored gelato.

LASSI/MANGO LASSI \$5.00
 A flavoured yoghurt drink

TAKEWAY DRINKS (1.5L) \$4.99

BANQUETS (Minimum for two)

MAHARAJAH BANQUET \$30 p.p

Mixed platter for 2 – Samosa, Pakora, Seekh kebab, Chicken tikka.

Mains – Beef vindaloo, Rogan josh, Butter Chicken, Navrattan Korma.

Plain Naan Bread, Basmati Rice

Side Dish latter – Mint Sauce, Mango Chutney, Tamarind

Sauce, Mixed Pickle, Raita, Kachumber Salad.

*\$4.00 extra for seafood dish p.p. \$3.00 extra for change for meat p.p.

VEGETARIAN BANQUET \$25 p.p

Vegetarian platter – Samosa, Mix pakora, Paneer Tikka, Onion Bhaji.

Mains – Dal, Navrattan Korma, Saag Aloo, Kadai Paneer.

Plain Naan Bread, Basmati Rice.

Side Dish Platter – Mint Sauce, Mango chutney, Tamarind

Sauce, Mixed Pickle, Raita, Kachumber Salad.

3/33 Tamaki Drive, Mission Bay, Auckland

Ph: (09) 528 3856 Fax: (09) 528 3853

Email: info@jewelofindia.co.nz

Dinner special

Sunday to Wednesday

- +Curry
- +Plain Naan,
- +Plain Rice
- +Glass of Wine or Soft Drink

\$15.00

Excluding seafood and tandoori

Prices effective 16/April/2012. All selections are subject to availability.

Prices include GST, subject to change.

15% surcharge on public holidays apply.

Takeaway / Delivery Menu



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CURRY CARD

**Terms & conditions apply*

MAJOR CREDIT CARDS ACCEPTED

OUR SERVICES:

Dine-In, takeaway & deliveries.

We can cater to your menu request.

HALAL FOOD AVAILABLE ON REQUEST

FREE DELIVERY AREAS*

Glen Innes, Glendowie, Kohimarama, Meadowbank,
 Mission Bay, Orakei, Remuera, St Heliers, St Johns

*\$5 delivery charge applies if the total order value is less than \$35

OPEN 7 DAYS

Dinner-5:30pm to 10:30pm (everyday)

www.jewelofindia.co.nz