

TANDOORI DISHES

- 88 **Tandoori Chicken** (whole) \$30
Served with salad & mint sauce.
- 89 **Chicken Tikka / Fish Tikka / Seekh Kebab** \$29
Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.

RICE

- 90 **Basmati Rice** ♥ Boiled Indian rice. \$5.5
- 91 **Nabratan Pulao** ♥ \$9
Saffron Basmati rice with mixed vegetables, fruit & nuts.

RICE DISHES

- 92 **Chicken / Lamb / Beef Biryani** \$25
Cooked with rice & spices.
- 93 **Vegetable Biryani** \$23
Vegetables fried in saffron rice with fruit, nuts & coriander.
- 94 **King Prawn Biryani** \$26
King prawns cooked with rice & spices.

ACCOMPANIMENTS

- 95 **Raita** cool yoghurt cucumber \$6
- 96 **Mango chutney** sweet mangoes mildly spiced \$6
- 97 **Mixed pickles** selection of hot & sour pickles \$6
- 98 **Fresh mint chutney** mint leaves ground into a sauce \$5
- 99 **Tamarind chutney** hot & sour mildly spiced sauce \$5
- 100 **Banana & coconut** bananas sliced with grated coconut \$8
- 101 **Green salad** chopped onion, tomato & cucumber \$9

KIDS MENU

- 102 **Chips** \$7
- 103 **Chicken Nuggets** \$7
- 104 **Butter / Mango Chicken** \$13
Served with rice
- 105 **Vanilla Ice Cream** \$9

DESSERTS

- 106 **Gulab Jamun** \$9
Mixed dumplings fried in ghee until golden brown & then soaked in sugar syrup.
- 107 **Mango Kulfi** \$9
Reduced milk ice cream with mangos & nuts – a traditional Indian ice cream.

DRINKS

- 108 **Mango Lassi** Yoghurt & mango flavoured makes people feel cool \$6.5
- 109 **Sweet or Salted Lassi** \$6
- 110 **Juice** Orange, Apple, Tomato \$5
- 111 **Soft Drink** Coke, Diet Coke, Coke Zero, Sprite or Fanta \$4
- 112 **Ginger Beer** \$6
- 113 **Raspberry & Soda** \$7
- 114 **San Pellegrino Sparkling Mineral Water** \$7
- 115 **Chai Indian Spiced Tea** \$6
- 116 **Tea** English breakfast, Earl Grey, Peppermint or Camomile \$6



DINE IN DINNER MENU

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Welcome!

Curry Heaven is where you will get the real Indian taste. We can accommodate your diet needs, please look for the corresponding symbols.

🌿 Gluten Free 🥛 Dairy Free

♥ Healthy Option ★ Highly Recommended

🔥 Hot! 🌱 Vegan

Don't forget to tell us your preferred spice level.

| | | | | |
|------------|--------------------|---------------|-----------------|--------------------|
| Mild 0% | Mild Medium 25% | Medium 50% | Kiwi Hot 75% | Indian Hot 100% |
|------------|--------------------|---------------|-----------------|--------------------|

APPETIZERS

Served with Mint / Tamarind Sauce & Salad

VEGETARIAN

- 01 **Onion Bhaji** 🌿🥛🌱 Chopped onion battered with chickpea flour & spices, deep fried until crispy. \$9
- 02 **Vegetable Samosa** 🥛🌱 Deep fried triangular pastry with spiced vegetables. \$9
- 03 **Vegetable Pakora** 🌿🥛🌱 Fresh mixed vegetables battered with chickpea flour & fried in deep oil. \$9
- 04 **Aloo Puri** 🥛🌱 Potato battered with flour & fried until crispy (From Bangladesh). \$9

NON VEGETARIAN

- 05 **Chicken Tikka** 🌿 Boneless chicken pieces marinated & then roasted in the tandoori oven. \$13.5
- 06 **Seekh Kebab** 🌿 Spiced tender lamb mince rolls cooked in the tandoori oven. \$13.5
- 07 **Fish Tikka** 🌿 Tender fillet fish pieces marinated in spices & roasted in the tandoori oven. \$16.5
- 08 **Chicken Wings** 🌿 Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven. \$15
- 09 **Tandoori Chicken** 🌿 (half size) Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor. \$21
- 10 **Mixed Platter for 2** A mixture of Pakora's, Samosa's, Chicken Tikka & Seekh Kebab. \$29
- 11 **Chicken Malai Tikka** Boneless chicken marinated in yoghurt, and spices, flavoured with almonds and cashew. \$17
Main sized \$29

CURRY HEAVEN SPECIALS

- 12 **Lamb Sabnam** 🥛♥ \$24
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – *a sensational dish not to be forgotten easily.*
- 13 **Goat Dhaka** 🥛♥ \$25
A Bangladeshi Style Goat Curry on the bone. *A must try!*

MAINS

Served with Plain Basmati Rice • All Gluten Free

CHICKEN

- 14 **Butter Chicken** (a delicacy not to be missed) Boneless tandoori chicken cooked in a rich creamy tomato sauce. \$22
- 15 **Bhuna** Boneless spring Chicken/Lamb cooked with ginger, garlic, fresh coriander, capsicum, onion and spices. \$22
- 16 **Do Piazza** A method of preparation similar to Bhuna where fresh onions are a mixed with spices and fried briskly. \$22
- 17 **Jhalfrazi** A Punjabi speciality, this feisty curry has pieces of chicken & vegetables, fried & combined with a thick spicy sauce. \$22
- 18 **Khara Masala** Boneless tender chicken cooked with dry fruit & nuts in a mild creamy sauce for the discerning palate – *a dish that words can't describe.* \$22
- 19 **Korma** Tender chicken pieces simmered in a cashew nut sauce with ground spices. \$22
- 20 **Madras** Boneless chicken pieces cooked with exotic ground spices & coconut milk. \$22
- 21 **Malabari** Tender succulent chicken cooked in a creamy curry base with mild spices, onions & tomatoes – *this dish is unique to Curry Heaven.* \$22
- 22 **Mango Chicken** Boneless chicken pieces cooked with mango pulp and thick gravy. \$22
- 23 **Pasanda** Marinated chicken in a mild sauce rich with the luxurious taste of almonds – nothing too fancy other than the taste. \$22
- 24 **Saagwala** ♥★ Boneless chicken simmered with fresh spinach & exotic spices. \$22
- 25 **Tikka Masala** ★ Boneless tandoori chicken cooked in a ginger, garlic, tomato, capsicum & onion sauce. \$22
- 26 **Vindaloo** 🔥 Highly spiced boneless chicken cooked in hot vindaloo paste – *a dish that words can't describe.* \$22
- 27 **Balti** "Balti" described dishes which are unique & exquisitely flavoured with exotic ingredients, achieving a sweet tangy taste as we as being fairly spicy. \$23
- 28 **Bombay** Meat slow cooked until tender in chef's mixed spices with fresh ginger, garlic, coriander, coconut cream and with or without potato. \$23
- 29 **De Goa** 🔥 Chicken simmered in medium spiced tangy Goan curry sauce made of coconut and Goan red chillies. \$23
- 30 **Nawabi** ♥★ A mild curry, marinated in homemade yoghurt, sautéed with sliced onions, tomatoes & finished in a light spiced coconut cream & almonds. \$23

LAMB OR BEEF

- 31 **Rogan Josh** ★ Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style. \$23
- 32 **Saagwala** ♥★ Beef cubes or tender lamb simmered with fresh spinach & exotic spices. \$23
- 33 **Tikka Masala** ★ Lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce. \$23
- 34 **Vindaloo** 🔥 Highly spiced beef or lamb cooked in hot vindaloo paste – *a dish that words can't describe.* \$23
- 35 **Bhuna** Boneless spring Chicken/Lamb cooked with ginger, garlic, fresh coriander, capsicum, onion and spices. \$23
- 36 **Do Piazza** A method of preparation similar to Bhuna where fresh onions are a mixed with spices and fried briskly. \$23
- 37 **Jhalfrazi** A Punjabi speciality, this feisty curry has pieces of chicken, lamb or beef & vegetables, fried & combined with a thick spicy sauce. \$23
- 38 **Khara Masala** Tender beef cooked with dry fruit & nuts in a mild creamy sauce for the discerning palate – *a dish that words can't describe.* \$23

LAMB OR BEEF

- 39 **Korma** Beef or lamb pieces simmered in a cashew nut sauce with ground spices. \$23
- 40 **Madras** Tender beef or lamb pieces cooked with exotic ground spices & coconut milk. \$23
- 41 **Malabari** Tender succulent lamb or beef cooked in a creamy curry base with mild spices, onions & tomatoes – *this dish is unique to Curry Heaven.* \$23
- 42 **Pasanda** Marinated lamb in a mild sauce rich with the luxurious taste of almonds – nothing too fancy other than the taste. \$23
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VEGETARIAN

- 47 **Palak Paneer** ♥★ Homemade cottage cheese & fresh blended spinach cooked with aromatic spices. \$21
- 48 **Aloo Matter** Potatoes and peas cooked with tomatoes and ground spices. \$20
- 49 **Vegetable Korma** A selection of mixed veges cooked with a creamy cashew nut sauce. \$20
- 50 **Paneer Tikka Masala** Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – *a speciality from northern India.* \$21
- 51 **Malai Kofta** Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy. \$21
- 52 **Dhal Makhni** Mixed lentils cooked in spices with onion & tomatoes. \$20
- 53 **Mutter Paneer** Fresh green peas cooked with homemade cheese chunks, herbs & light spices. \$21
- 54 **Paneer Makhni** Cottage cheese cooked with spiced tandoori sauce. \$21
- 55 **Shahi Paneer** Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs. \$21

VEGAN

- 56 **Saag Aloo** ♥🌱 Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices. \$20
- 57 **Sabzi Bahar** ♥🌱 Mixed vegetables cooked with a selection of herbs & spices. \$20
- 58 **Vegetable Dhansak** ♥🌱 Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils. \$20
- 59 **Aloo Gobi** 🌱 Potatoes and florets of cauliflower cooked with cumin seeds, tumeric coriander and spices. \$20
- 60 **Mushroom Masala** ♥🌱 Mushrooms cooked with fresh tomatoes, onions & green spices. \$20
- 61 **Chana Masala** 🥛♥🌱 Chickpeas cooked with garlic, ginger, onion, lime juice in a dry sauce. Slightly hot in taste. Slow cooked and fluffy. *Perfect simplicity, like eating a hug!* \$20
- 62 **Tarka Daal** 🥛♥🌱 Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes. \$20

SEAFOOD

- 63 **Fish Masala** Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut. \$24
- 64 **Fish Madras** ★ Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices. \$24
- 65 **Fish Vindaloo** 🔥 Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style. \$24
- 66 **Fish Malabari** A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices. \$24
- 67 **Goa Fish Curry** 🥛 The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies. \$25
- 68 **King Prawn Masala** King prawns cooked with spices in a thick onion & tomato sauce. \$25
- 69 **King Prawn Curry** King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra. \$25
- 70 **King Prawn Saag** ♥★ Fresh prawns cooked with fresh spinach & exotic spices. \$25
- 71 **King Prawn Malabari** King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices. \$25
- 72 **Bengal Prawn Masala** 🥛♥ A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander. \$26

73 **Heaven Banquet** \$40 per head
2 or more people

ENTREES: Onion Bhaji, Chicken Tikka, Seekh Kebab, Papadom & Raita.

MAINS: Butter Chicken, Lamb Rogan Josh, Beef Vindaloo & Vege Korma with Rice & Plain Naan (one Naan per 2 people).

DESSERTS: 2 pcs Gulab Jamun for 2 people

BREADS

- 74 **Plain Naan** White meal flour bread \$4
- 75 **Butter Naan** White meal flour bread with butter \$5
- 76 **Garlic Naan** Naan with a touch of garlic \$5
- 77 **Onion Kulcha** Naan stuffed with chopped onion \$6
- 78 **Cheese Naan** Naan stuffed with tasty cheese \$7
- 79 **Cheese Garlic Naan** Naan stuffed with tasty cheese & garlic \$7.5
- 80 **Keema Naan** Naan stuffed with spiced lamb mince \$7
- 81 **Chicken Tikka Naan** Naan stuffed with chicken mince \$7
- 82 **Roti** ♥🌱 Whole meal flour bread \$6
- 83 **Peshwari** Naan Naan stuffed with dried fruit & nuts (sweet) \$7.5
- 84 **Parantha** Flakey whole meal butter bread \$7
- 85 **Aloo Paratha** Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried. \$8
- 86 **Papadom** 🌱🌿 Crispy crackers \$1
- 87 **Bread basket** Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti \$20

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