

CURRY HEAVEN

Where you will get the real Indian taste

LUNCH MENU

Mon-Sat, 11.00am-2.30pm

Welcome!

We can accommodate your diet needs, please look for the corresponding symbols.

- ☯ Gluten Free
- 🥛 Dairy Free
- ♥ Healthy Option
- 🔥 Hot!
- 🌱 Vegan
- ★ Highly Recommended

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

NON VEGETARIAN

- 05 **Chicken Tikka** ☯ \$13
Boneless chicken pieces marinated & then roasted in the tandoori oven.
- 06 **Seekh Kebab** ☯ \$13
Spiced tender lamb mince rolls cooked in the tandoori oven.
- 07 **Chicken Wings** ☯ \$14
Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven.
- 08 **Tandoori Chicken** ☯ (half size) \$20
Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor.

MAINS

Served with Plain Basmati Rice and Plain Naan
All Gluten Free

Chicken \$13 Lamb or Beef \$14

- 12 **Butter Chicken**
(a delicacy not to be missed) Boneless tandoori chicken cooked in a rich creamy tomato sauce.
- 13 **Khara Masala**
Boneless tender chicken or tender beef cooked with dry fruit & nuts in a mild creamy sauce for the discerning palate – *a dish that words can't describe.*
- 14 **Korma**
Tender chicken, beef or lamb pieces simmered in a cashew nut sauce with ground spices.
- 15 **Madras**
Boneless chicken, tender beef or lamb pieces cooked with exotic ground spices & coconut milk.
- 16 **Malabari**
Tender succulent chicken/lamb/beef cooked in a creamy curry base with mild spices, onions & tomatoes – *this dish is unique to Curry Heaven.*
- 17 **Mango Chicken**
Boneless chicken pieces cooked with mango pulp and thick gravy.
- 18 **Pasanda**
Marinated chicken or lamb in a mild sauce rich with the luxurious taste of almonds – *nothing too fancy other than the taste.*
- 19 **Rogan Josh** ★
Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style.
- 20 **Saagwala** ★ ♥
Boneless chicken, beef cubes or tender lamb simmered with fresh spinach & exotic spices.
- 21 **Tikka Masala** ★
Boneless tandoori chicken or lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce.
- 22 **Vindaloo** 🔥
Highly spiced boneless chicken, beef or lamb cooked in hot vindaloo paste – *a dish that words can't describe.*

CURRY HEAVEN SPECIAL

- 09 **Lamb Sabnam** 🥛 ♥ \$15
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – *a sensational dish not to be forgotten easily.*
- 10 **Goat Dhaka** 🥛 ♥ \$16
A Bangladeshi Style Goat Curry on the bone. *A must try!*
- 11 **Balti** Chicken \$14 Lamb or Beef \$15
"Balti" described dishes which are unique & exquisitely flavoured with exotic ingredients, achieving a sweet tangy taste as we as being fairly spicy.

BREADS

- 23 **Plain Naan** White meal flour bread \$4
- 24 **Butter Naan** Naan with butter \$5
- 25 **Garlic Naan** Naan with a touch of garlic \$5
- 26 **Onion Kulcha** Naan stuffed with chopped onion \$6
- 27 **Cheese Naan** Naan stuffed with tasty cheese \$7
- 28 **Cheese Garlic Naan** Naan stuffed with tasty cheese & garlic \$7.5
- 29 **Keema Naan** Naan stuffed with spiced lamb mince \$7
- 30 **Chicken Tikka Naan** Naan stuffed with chicken mince \$7
- 31 **Roti** ♥ 🥛 Whole meal flour bread \$6
- 32 **Peshwari Naan** Naan stuffed with dried fruit & nuts (sweet) \$7.5
- 33 **Parantha** Flakey whole meal bread \$6.5
- 34 **Aloo Paratha** Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried. \$8
- 35 **Papadom** ☯ 🥛 Crispy crackers \$1
- 36 **Bread basket** \$18
Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti

VEGETARIAN MAINS

Served with Plain Basmati Rice and Plain Naan
All Gluten Free

- 37 **Palak Paneer** ♥★ \$13
Homemade cottage cheese & fresh blended spinach cooked with aromatic spices.
- 38 **Vegetable Korma** \$12.5
A selection of mixed vegetables cooked with a creamy cashew nut sauce.
- 39 **Paneer Tikka Masala** \$13
Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – *a speciality from northern India.*
- 40 **Malai Kofta** \$13
Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy.
- 41 **Dhal Makhni** \$12.5
Mixed lentils cooked in spices with onion & tomatoes.

VEGAN MAINS

Served with Plain Basmati Rice and Roti
All Gluten Free

- 42 **Saag Aloo** ♥ \$12.5
Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices.
- 43 **Sabzi Bahar** ♥ \$12.5
Mixed vegetables cooked with a selection of herbs & spices.
- 44 **Mushroom Masala** ♥ \$12.5
Mushrooms cooked with fresh tomatoes, onions & green spices.
- 45 **Chana Masala** ①♥ \$12.5
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!*
- 46 **Tarka Daal** ①♥★ \$12.5
Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes.

SEAFOOD

Served with Plain Basmati Rice and Plain Naan
All Gluten Free

- 47 **Fish Masala** \$16
Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.
- 48 **Fish Madras** ★ \$16
Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.
- 49 **Fish Vindaloo** ① \$16
Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.
- 50 **King Prawn Curry** \$16
King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.
- 51 **King Prawn Saag** ♥★ \$16
Fresh prawns cooked with fresh spinach & exotic spices.
- 52 **King Prawn Malabari** \$16
King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.

TANDOORI DISHES ①

- 53 **Tandoori Chicken** (whole) \$30
Served with salad & mint sauce.
- 54 **Chicken Tikka / Fish Tikka / Seekh Kebab** \$28
Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.

RICE ①

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

RICE DISHES ①

- 57 **Chicken / Lamb / Beef Biryani** \$17
Cooked with rice & spices.
- 58 **Vegetable Biryani** \$16
Vegetables fried in saffron rice with fruit, nuts & coriander.
- 59 **King Prawn Biryani** \$18
King prawns cooked with rice & spices.

ACCOMPANIMENTS ①

- 60 **Raita** cool yoghurt cucumber \$6
- 61 **Mango chutney** sweet mangoes mildly spiced \$6
- 62 **Mixed pickles** selection of hot & sour pickles \$6
- 63 **Fresh mint chutney** mint leaves ground into a sauce \$5
- 64 **Tamarind chutney** hot & sour mildly spiced sauce \$5
- 65 **Banana & coconut** bananas sliced with grated coconut \$8
- 66 **Green salad** chopped onion, tomato & cucumber \$9

KIDS MENU

- 67 **Chips** \$7
- 68 **Chicken Nuggets** \$7
- 69 **Butter / Mango Chicken** \$12
Served with rice
- 70 **Vanilla Ice Cream** \$8

DESSERTS

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

DRINKS

- 73 **Mango Lassi** \$6.5
Yoghurt & mango flavoured makes people feel cool
- 74 **Sweet or Salted Lassi** \$6
- 75 **Juice** Orange, Apple \$5
- 76 **Soft Drink** \$4
Coke, Diet Coke, Coke Zero, Sprite or Fanta
- 77 **Ginger Beer** \$6
- 78 **Raspberry & Soda** \$7
- 79 **San Pellegrino Sparkling Mineral Water** \$8
- 80 **Chai Indian Spiced Tea** \$6
- 81 **Tea** \$6
English Breakfast, Earl Grey, Peppermint or Camomile