

SEAFOOD MAINS

63	Fish Masala Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.	\$22
64	Fish Madras ★ Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.	\$22
65	Fish Vindaloo 🍷 Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.	\$22
66	Fish Malabari A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices.	\$22
67	Goa Fish Curry 🍷 The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies.	\$23
68	King Prawn Masala King prawns cooked with spices in a thick onion & tomato sauce.	\$23
69	King Prawn Curry King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.	\$23
70	King Prawn Saag ♥★ Fresh prawns cooked with fresh spinach & exotic spices.	\$23
71	King Prawn Malabari King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.	\$23
72	Bengal Prawn Masala 🍷♥ A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.	\$24

73	Heaven Banquet <i>2 or more people</i> \$38 per head
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.	\$7
86	Papadom 🍷🍷 Crispy crackers	\$1
87	Bread basket Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti	\$20

TANDOORI DISHES 🍷	88 Tandoori Chicken (whole) Served with salad & mint sauce.	\$29
	89 Chicken Tikka / Fish Tikka / Seekh Kebab Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.	\$28

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

RICE DISHES 🍷	92 Chicken / Lamb / Beef Biryani Cooked with rice & spices.	\$24
	93 Vegetable Biryani Vegetables fried in saffron rice with fruit, nuts & coriander.	\$22
	94 King Prawn Biryani King prawns cooked with rice & spices.	\$25

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 Served with rice	\$13
105	Vanilla Ice Cream	\$8

DESSERTS

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

DRINKS

108	Mango Lassi Yoghurt & mango flavoured ~makes people feel cool	\$6.5
109	Sweet or Salted Lassi	\$6
110	Juice Orange, Apple	\$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

CURRY HEAVEN

Where you will get the real Indian taste

TAKEAWAY DINNER MENU

LUNCH:

Mon-Sat. 11.00am-2.30pm

DINNER:

7 days, 5pm until late

136 Riddiford St, Newtown

Ph: 04 380 0157

A/H: 021 913 033 or 021 123 8043

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www.curryheaven.co.nz

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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%
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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. \$14
- 06 **Seekh Kebab** 🍷 Spiced tender lamb mince rolls cooked in the tandoori oven. \$14
- 07 **Fish Tikka** 🍷 Tender fillet fish pieces marinated in spices & roasted in the tandoori oven. \$15
- 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. \$22
- 10 **Mixed Platter for 2** A mixture of Pakora's, Samosa's, Chicken Tikka & Seekh Kebab. \$30
- 11 **Chicken Malai Tikka** Boneless chicken marinated in yoghurt, and spices, flavoured with almonds and cashew. Main sized \$28

Specials

- 12 **Lamb Sabnam** 🥛♥ \$23
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – *a sensational dish not to be forgotten easily.*
- 13 **Goat Dhaka** 🥛♥ \$24
A Bangladeshi Style Goat Curry on the bone. *A must try!*

MAINS

Served with Plain Basmati Rice • All Curries and Rice Gluten Free

CHICKEN

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

LAMB OR BEEF

- 31 **Rogan Josh** ★ Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style. \$21
- 32 **Saagawala** ♥★ Beef cubes or tender lamb simmered with fresh spinach & exotic spices. \$21
- 33 **Tikka Masala** ★ Lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce. \$21
- 34 **Vindaloo** 🔥 Highly spiced beef or lamb cooked in hot vindaloo paste – *a dish that words can't describe.* \$21
- 35 **Bhuna** Boneless spring Lamb cooked with ginger, garlic, fresh coriander, capsicum, onion and spices. \$21
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- 40 **Madras** Tender beef or lamb pieces cooked with exotic ground spices & coconut milk. \$21
- 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.* \$21
- 42 **Pasanda** Marinated lamb in a mild sauce rich with the luxurious taste of almonds – nothing too fancy other than the taste. \$21
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VEGETARIAN

- 47 **Palak Paneer** ♥★ Homemade cottage cheese & fresh blended spinach cooked with aromatic spices. \$20
- 48 **Aloo Matter** Potatoes and peas cooked with tomatoes and ground spices. \$19
- 49 **Vegetable Korma** A selection of mixed vegetables cooked with a creamy cashew nut sauce. \$19
- 50 **Paneer Tikka Masala** Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – *a speciality from northern India.* \$20
- 51 **Malai Kofta** Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy. \$20
- 52 **Dhal Makhni** Mixed lentils cooked in spices with onion & tomatoes. \$19
- 53 **Mutter Paneer** Fresh green peas cooked with homemade cheese chunks, herbs & light spices. \$20
- 54 **Paneer Makhni** Cottage cheese cooked with spiced tandoori sauce. \$20
- 55 **Shahi Paneer** Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs. \$20

VEGAN

- 56 **Saag Aloo** ♥🌱 Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices. \$19
- 57 **Sabzi Bahar** ♥🌱 Mixed vegetables cooked with a selection of herbs & spices. \$19
- 58 **Vegetable Dhansak** ♥🌱 Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils. \$19
- 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. \$19
- 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!* \$19
- 62 **Tarka Daal** 🥛♥🌱★ Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes. \$19