

**SHURUAAT ♦ ENTREE**

- 1. VEGETABLE SAMOSA** **\$8.50**  
Short pastry pockets filled with vegetables & spices, served with home-made sauces. Two pieces per portion
- 2. AWADHI SEEKH KEBAB** **\$14.50**  
A speciality from the kitchens of the "Nawab of Rampur". Lamb mince with onions & spices, skewered and cooked in the Tandoori oven.
- 3. CHOOZA TIKKA** **\$14.50**  
Boneless spring chicken fillet marinated overnight & cooked in the Tandoori oven.
- 4. HARYALI CHICKEN TIKKA** **\$14.50**  
Boneless chicken pieces marinated with green herbs & then roasted in the Tandoori oven.
- 5. SHRIMP PAKORA** **\$16.50**  
Shelled shrimps dipped in spicy chickpea flour batter & deep fried. Served with dipping sauces. Eight pieces per portion
- 6. NIMBU MACHU TIKKA (FISH TANDOORI)** **\$19.50**  
Fillets of fish soaked in exotic fine spices & yoghurt, cooked gently in the Tandoori oven with a generous squeeze of lemon.
- 7. VEG PAKORA AMRITSARI** **\$8.50**  
Mixed vegetables, dipped in masala & deep fried with chick pea flour batter. Four pieces per portion.
- 8. MEAT PLATTER FOR 2** **\$24.90**  
Combination of Chooza Tikka, Seekh Kebab, Haryali Chicken Tikka, & Shrimp Pakora. A delightful combination for the meat lover.
- 9. VEGETARIAN PLATTER FOR 2** **\$22.90**  
A combination of Samosas, Pakoras, Cauliflower Pakora & Onion Bhaji.
- 10. ONION BHAJI** **\$8.50**  
Sliced onion dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.
- 11. PANEER PAKORA** **\$15.00**  
Home-made cheese dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.
- 12. TANDOORI CHICKEN**  
Chicken marinated in spices, ginger & garlic extracts, lemon juice, yoghurt & smoke roasted.

Full **\$25.90**  
Half **\$17.90**

**RASOEE ♦ KHANA From the Curry Kitchen**

All Curry Mains served with Basmati rice.

We will endeavour to cook the dishes to the taste of your palate: Mild, Medium, Hot, Very Hot

**RASOEE ♦ KHANA From the Curry Kitchen****GOAT MAINS \$20.50**

- 13. GOAT SHAHAJEHAN**  
A delicious dish of diced goat prepared Mughlai style.
- 14. GOAT SAGWALA**  
Diced goat cooked in fresh green spices and a puree of green leafy spinach.
- 15. BAKRA ROGANJOSH**  
A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.
- 16. GOAT JALFREZI**  
Diced goat cooked with spices and vegetables.
- 17. GOAT PASANDA**  
Diced goat lightly sautéed in onions, garlic, ginger, coriander, tomatoes, with spices, yoghurt, cream and crushed almonds.
- 18. GOAT DO PIAZA**  
Diced goat with sautéed onions and spices. A popular dish.
- 19. GOAT MASALA**  
Diced goat with capsicum, tomato, cashews, cream and spices.
- 20. GOAT KORMA**  
Diced goat cooked in a creamy sauce of almond paste, cream & spices.

**LAMB MAINS \$19.90 BEEF MAINS \$19.50**

- 21. LAMB / BEEF VINDALOO**  
A typical Goanese style dish cooked in vinegar & whole spices.
- 22. MUTTON 'ANARKALI' (MUGHLAI)**  
Anarkali - the dancing girl that almost stole the Mogul throne. Tender morsels of lamb, sautéed with onions, tomatoes & chopped mint sprinkled onto the dish.
- 23. LAMB / BEEF ROGANJOSH**  
A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.
- 24. LAMB / BEEF KORMA**  
Diced lamb / beef in a creamy sauce of almond paste, cream & spices.
- 25. LAMB / BEEF SAGWALA**  
Blended to perfection in Mughlai tradition. Diced lamb / beef cooked in fresh spices & a puree of green leafy spinach.
- 26. BHUNA LAMB / BEEF**  
Diced lamb / beef cooked with ginger, garlic, onion and spices.
- 27. LAMB / BEEF MADRAS**  
A hot south Indian dish, cooked to suit your palate.
- 28. LAMB / BEEF JALFREZI**  
Diced lamb / beef cooked with spices & vegetables.
- 29. LAMB / BEEF PASANDA**  
Diced lamb / beef lightly sautéed in onion, garlic, ginger, tomatoes, with spices, yoghurt, cream & crushed almonds.
- 30. LAMB / BEEF DO PIAZA**  
Diced lamb / beef with sautéed onions & spices. A popular dish.
- 31. LAMB / BEEF NAWABI**  
Diced lamb / beef cooked with dried fruit & spices.
- 32. LAMB / BEEF MASALA**  
Diced lamb / beef cooked with capsicum, tomato, cashews, cream & spices.

**RASOEE ♦ KHANA From the Curry Kitchen****CHICKEN MAINS \$19.50**

- 33. BUTTER CHICKEN**  
A chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry with a touch of pepper for a delicate palate.
- 34. MURGEE MADRAS**  
South Indian curry usually very hot but we can prepare it to suit your palate.
- 35. CHICKEN VINDALOO**  
This is a Goanese style dish cooked with vinegar & spices.
- 36. CHICKEN JHALFREZI**  
Boneless chicken cooked in spices & vegetables.
- 37. CHICKEN KORMA**  
Boneless chicken cooked in a creamy sauce made of almond paste, cream & spices.
- 38. CHICKEN TIKKA MASALA**  
A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.
- 39. CHICKEN SAGWALA**  
Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spices & a puree of leafy spinach.
- 40. BHUNA CHICKEN**  
Boneless chicken cooked with ginger, garlic, onion & spices.
- 41. KADAI CHICKEN**  
Boneless chicken cooked with crushed tomato, onions, fresh coriander, & chillies.
- 42. CHILLI CHICKEN**  
A popular dish of chicken pieces battered in egg & cornflour, and cooked with capsicum, onions & spices.
- 43. MANGO CHICKEN**  
Chicken pieces, cooked with mango pulp, onions, yoghurt & spices
- 44. CHICKEN PASANDA**  
Tender pieces of chicken lightly sautéed in onions, garlic, ginger, coriander, tomatoes with spices, yoghurt, cream & crushed almonds.

**FISH MAINS**

- 45. JHINGA (SHRIMP) MALABARI** **\$23.90**  
Shelled shrimps cooked in coconut & capsicum.
- 46. JHINGA (SHRIMP) SAGWALA** **\$23.90**  
Shelled shrimps cooked with spinach & spices.
- 47. BUTTER SHRIMP** **\$23.90**  
Shelled shrimps cooked in a creamy sauce.
- 48. JHINGA (SHRIMP) MASALA** **\$23.90**  
Shelled shrimps cooked with capsicum, tomatoes, cashews & spices.
- 49. MACHLI (FISH) TAMATARWALI** **\$23.90**  
Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.
- 50. FISH JALFREZI** **\$23.90**  
Fish of the day cooked with spices & vegetables.
- 51. FISH MASALA** **\$23.90**  
Fish of the day cooked in a masala sauce.

**HARYALI BAGH ♦ From the Vegetable Garden**

<b>52. ALOO MATTAR TAMATAR</b>	<b>\$16.50</b>
Peas & potatoes in a very smooth onion based curry.	
<b>53. PALAK PANEER</b>	<b>\$17.50</b>
Dry combination of spicy spinach & cottage cheese.	
<b>54. SHAHI PANEER</b>	<b>\$17.50</b>
Home-made cottage cheese cooked in creamy tomato sauce	
<b>55. MALAI KOFTA</b>	<b>\$17.50</b>
Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce.	
<b>56. BOMBAY ALOO</b>	<b>\$16.50</b>
Diced potatoes cooked with cumin seed & spices. A dry dish.	
<b>57. ALOO GOBI</b>	<b>\$16.50</b>
Cauliflower & potatoes cooked with onions & spices	
<b>58. ALOO CHOLE</b>	<b>\$16.50</b>
Popular chickpea & potato curry cooked in masala sauce	
<b>59. NAVRATAN KORMA (MIXED VEG.)</b>	<b>\$17.50</b>
Seasonal mixed vegetables in almond based curry sauce	
<b>60. PANEER MATTAR</b>	<b>\$17.50</b>
Home-made cottage cheese & peas in curry sauce.	
<b>61. TADKA DAL</b>	<b>\$16.50</b>
Combination of 3 lentils sautéed with onions & garlic.	
<b>62. DAL-KHUSHBUDAR</b>	<b>\$16.50</b>
Lentils cooked on slow fire with green coriander & served with julienne ginger.	
<b>63. DAL MAKHANI</b>	<b>\$16.50</b>
Lentils cooked with garlic & spices.	
<b>64. DAL SAG</b>	<b>\$16.50</b>
Lentils cooked with spinach & spices.	
<b>65. DAL PUNCHMEL</b>	<b>\$16.50</b>
Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.	
<b>66. PALAK ALOO</b>	<b>\$17.50</b>
Diced potatoes cooked with a puree of leafy spinach & spices.	
<b>67. KHUMB MATTAR</b>	<b>\$16.50</b>
Mushrooms & green peas cooked with garlic, cream & spices.	
<b>68. MIXED VEGETABLE CURRY</b>	<b>\$17.50</b>
Seasonal vegetables cooked in a gravy sauce with garlic & spices. Non-creamy dish.	
<b>69. SUBZI MALABARI</b>	<b>\$17.50</b>
Seasonal vegetables pan tossed with gravy sauce and finished in coconut cream.	
<b>70. PANEER BUTTER MASALA</b>	<b>\$17.50</b>
Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.	
<b>71. KADAI PANEER</b>	<b>\$17.50</b>
Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.	
<b>72. MUSHROOMS MATTAR KORMA</b>	<b>\$17.50</b>
Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.	
<b>73. PANEER JALFREZI</b>	<b>\$17.50</b>
Home-made cottage cheese cooked with spices & vegetables	

**VARIETY OF INDIAN BREADS**

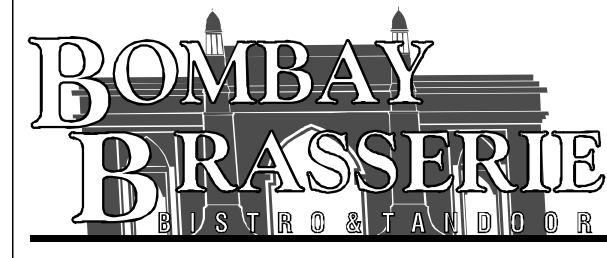
<b>74. NAAN</b>	<b>\$3.50</b>
Plain white flour bread.	
<b>75. KEEMA-NAAN</b>	<b>\$6.50</b>
Stuffed with spiced lamb mince.	
<b>76. NAAN MAKHANI</b>	<b>\$4.00</b>
Bread stuffed with butter & lightly garnished.	
<b>77. GARLIC NAAN</b>	<b>\$4.00</b>
A touch of chopped garlic.	
<b>78. PESHAWARI NAAN</b>	<b>\$6.60</b>
Naan stuffed with dried fruit & nuts.	
<b>79. VEG PARATHA</b>	<b>\$5.50</b>
Stuffed with spiced vegetables.	
<b>80. ALOO PARATHA</b>	<b>\$5.50</b>
Naan stuffed with mashed potatoes, coriander, spices, garlic & ginger paste.	
<b>81. PANIR KULCHA</b>	<b>\$6.50</b>
Stuffed with cottage cheese & spices.	
<b>82. CHEESE AND GARLIC NAAN</b>	<b>\$7.00</b>
Naan stuffed with cheese & a touch of garlic.	
<b>83. TANDOORI ROTI</b>	<b>\$2.50</b>
Wholemeal bread.	

**SIDE DISHES (per serve)**

<b>84. PAPADOMS</b>	<b>\$3.00</b>
<b>84. MINT CHUTNEY</b>	<b>\$3.00</b>
Yoghurt mixed with mint & spices.	
<b>84. MIXED HOT PICKLE</b>	<b>\$3.00</b>
Lime, Mango & Chilli.	
<b>84. MANGO CHUTNEY</b>	<b>\$3.00</b>
Mildly spiced mangoes.	
<b>84. KECHUMBER</b>	<b>\$3.00</b>
Diced onions, tomatoes, cucumber with a touch of lemon juice & spices.	
<b>84. GREEN SALAD</b>	<b>\$4.00</b>
Slices of cucumber, onion, tomatoes & carrot with a touch of lemon juice.	
<b>84. RAITA</b>	<b>\$3.00</b>
Yoghurt mixed with cucumber & ground spices.	
<b>84. NATURAL YOGHURT</b>	<b>\$3.00</b>

**RICE PULAO & BIRYANIES**

<b>85. BASMATI RICE</b>	<b>\$5.00</b>
Plain basmati rice. Per serve:	
<b>86. KASHMIRI PULAO</b>	<b>\$8.50</b>
Basmati rice with nuts & fruits.	
<b>87. PEAS PULAO</b>	<b>\$8.50</b>
Basmati rice cooked with sautéed onions & spices.	
<b>88. CHICKEN FRIED RICE</b>	<b>\$18.50</b>
Tender pieces of tandoori chicken, egg & diced onions cooked with Basmati rice	
<b>89. LAMB/BEEF/CHICKEN BIRYANI</b>	<b>\$18.50</b>
Tender cuts of meat cooked with basmati rice.	
<b>90. VEGETABLE BIRYANI</b>	<b>\$17.50</b>
Basmati rice cooked with assorted diced fresh vegetables.	



The Home of Good Indian Food

## TAKEAWAY MENU

77 Maunganui Road

Mount Maunganui

Ph: 575 3093

### Winter Hours

Monday – Sunday: 5.00 pm - 9.00 pm

### Summer Hours

Monday – Sunday: 5.00 pm – 9.00 pm

## AUTHENTIC INDIAN TANDOORI & CURRY DISHES

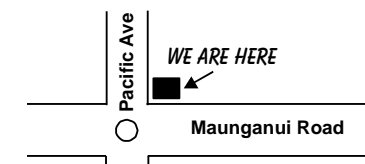
Gluten Free and Dairy Free options.

Large Selection of Vegetarian Dishes

Effective 1 October 2018

Prices inclusive of GST.

Prices subject to change without notice.



Visit our Website: [www.bombaybrasserie.co.nz](http://www.bombaybrasserie.co.nz)

For Delivery Phone 07 575 3093

Conditions apply