

CURRY HEAVEN

Where you will get the real Indian taste

LUNCH MENU

Mon-Sat, 11.00am-2.30pm

APPETIZERS

Served with Mint / Tamarind Sauce & Salad

VEGETARIAN

- 01 **Onion Bhaji** (GF, DF, V) \$8
Chopped onion battered with chickpea flour & spices, deep fried until crispy.
- 02 **Vegetable Samosa** (DF, V) \$8
Deep fried triangular pastry with spiced vegetables.
- 03 **Vegetable Pakora** (GF, DF, V) \$8
Fresh mixed vegetables battered with chickpea flour & fried in deep oil.
- 04 **Aloo Puri** (DF, V) \$8
Potato battered with flour & fried until crispy (From Bangladesh).

NON VEGETARIAN

- 05 **Chicken Tikka** (GF) \$11
Boneless chicken pieces marinated & then roasted in the tandoori oven.
- 06 **Seekh Kebab** (GF) \$11
Spiced tender lamb mince rolls cooked in the tandoori oven.
- 07 **Chicken Wings** (GF) \$11
Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven.
- 08 **Tandoori Chicken** (GF) (half size) \$17
Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor.

CURRY HEAVEN SPECIAL

- 09 **Lamb Sabnam** (DF, HO) \$14
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – *a sensational dish not to be forgotten easily.*

MAINS

Served with Plain Basmati Rice and Plain Naan
All Gluten Free

Option of: Chicken / Lamb / Beef

- 10 **Butter Chicken** \$13
(a delicacy not to be missed) Boneless tandoori chicken cooked in a rich creamy tomato sauce.
- 11 **Balti** \$13
"Balti" described dishes which are unique & exquisitely flavoured with exotic ingredients, achieving a sweet tangy taste as we as being fairly spicy.
- 12 **Khara Masala** \$13
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.*
- 13 **Korma** \$13
Tender chicken, beef or lamb pieces simmered in a cashew nut sauce with ground spices.
- 14 **Madras** \$13
Boneless chicken, tender beef or lamb pieces cooked with exotic ground spices & coconut milk.
- 15 **Malabari** \$13
Tender succulent chicken/lamb/beef cooked in a creamy curry base with mild spices, onions & tomatoes – *this dish is unique to Curry Heaven.*
- 16 **Mango Chicken** \$13
Boneless chicken pieces cooked with mango pulp and thick gravy.
- 17 **Pasanda** \$13
Marinated chicken or lamb in a mild sauce rich with the luxurious taste of almonds – *nothing too fancy other than the taste.*
- 18 **Rogan Josh** \$13
(highly recommended) Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style.
- 19 **Saagwala** \$13
(highly recommended) (HO) Boneless chicken, beef cubes or tender lamb simmered with fresh spinach & exotic spices.
- 20 **Tikka Masala** *(highly recommended)* \$13
Boneless tandoori chicken or lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce.
- 21 **Vindaloo** *(Hot!)* \$13
Highly spiced boneless chicken, beef or lamb cooked in hot vindaloo paste – *a dish that words can't describe.*

BREADS

- 22 **Plain Naan** White meal flour bread \$3.5
- 23 **Butter Naan** Naan with butter \$4
- 24 **Garlic Naan** Naan with a touch of garlic \$4
- 25 **Onion Kulcha** Naan stuffed with chopped onion \$5
- 26 **Cheese Naan** Naan stuffed with tasty cheese \$6
- 27 **Cheese Garlic Naan** Naan stuffed with tasty cheese & garlic \$7
- 28 **Keema Naan** Naan stuffed with spiced lamb mince \$6
- 29 **Chicken Tikka Naan** Naan stuffed with chicken mince \$6
- 30 **Roti** (HO, Vegan) Whole meal flour bread \$4
- 31 **Peshwari Naan** Naan stuffed with dried fruit & nuts (sweet) \$7
- 32 **Parantha** Flakey whole meal butter bread \$5
- 33 **Aloo Paratha** Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried. \$7
- 34 **Papadom** (V, GF) Crispy crackers \$0.80
- 35 **Bread basket** \$17
Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti

Please request according to your taste: Mild 0% / Medium 50% / Kiwi Hot 75% / Indian Hot 100%

VEGETARIAN MAINS

Served with Plain Basmati Rice and Plain Naan
All Gluten Free

- 36 **Palak Paneer (HO)** \$12
(highly recommended) Homemade cottage cheese & fresh blended spinach cooked with aromatic spices.
- 37 **Vegetable Korma** \$12
A selection of mixed vegetables cooked with a creamy cashew nut sauce.
- 38 **Paneer Tikka Masala** \$12
Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – a speciality from northern India.
- 39 **Malai Kofta** \$12
Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy.
- 40 **Dhal Makhni** \$12
Mixed lentils cooked in spices with onion & tomatoes.

VEGAN MAINS

Served with Plain Basmati Rice and Roti
All Gluten Free

- 41 **Saag Aloo (HO)** \$12
Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices.
- 42 **Sabzi Bahar (HO)** \$12
Mixed vegetables cooked with a selection of herbs & spices.
- 43 **Mushroom Masala (HO)** \$12
Mushrooms cooked with fresh tomatoes, onions & green spices.
- 44 **Chana Masala (DF, HO)** \$12
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!*
- 45 **Tarka Daal (DF, HO)** \$12
(highly recommended)
Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes.

SEAFOOD MAINS

Served with Plain Basmati Rice and Plain Naan
All Gluten Free

- 46 **Fish Masala** \$14
Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.
- 47 **Fish Madras** \$14
(highly recommended) Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.
- 48 **Fish Vindaloo (Hot!)** \$14
Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.
- 49 **King Prawn Curry** \$14
King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.
- 50 **King Prawn Saag (HO)** \$14
(highly recommended) Fresh prawns cooked with fresh spinach & exotic spices.
- 51 **King Prawn Malabari** \$14
King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.

TANDOORI DISHES (GF)

- 52 **Tandoori Chicken** (whole) \$25
Served with salad & mint sauce.
- 53 **Chicken Tikka / Fish Tikka** \$22
Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.

RICE (GF)

- 54 **Basmati Rice (HO)** Boiled Indian rice. \$5
- 55 **Nabratun Pulao (HO)** \$8
Saffron Basmati rice with mixed vegetables, fruit & nuts.

RICE DISHES (GF)

- 56 **Chicken / Lamb / Beef Biryani** \$16
Cooked with rice & spices.
- 57 **Vegetable Biryani** \$15
Vegetables fried in saffron rice with fruit, nuts & coriander.
- 58 **King Prawn Biryani** \$17
King prawns cooked with rice & spices.

ACCOMPANIMENTS (GF)

- 59 **Raita** cool yoghurt cucumber \$4
- 60 **Mango chutney** sweet mangoes mildly spiced \$4
- 61 **Mixed pickles** selection of hot & sour pickles \$4
- 62 **Fresh mint chutney** mint leaves ground into a sauce \$3
- 63 **Tamarind chutney** hot & sour mildly spiced sauce \$3
- 64 **Banana & coconut** bananas sliced with grated coconut \$6
- 65 **Green salad** chopped onion, tomato & cucumber \$8

KIDS MENU

- 66 **Chips** \$5
- 67 **Chicken Nuggets** \$5
- 68 **Butter / Mango Chicken** \$10
Served with rice
- 69 **Vanilla Ice Cream** \$8

DESSERTS

- 70 **Gulab Jamun** \$8
Mixed dumplings fried in ghee until golden brown & then soaked in sugar syrup.
- 71 **Mango Kulfi** \$8
Reduced milk ice cream with mangos & nuts – a traditional Indian ice cream.

DRINKS

- 72 **Mango Lassi** \$5
Yoghurt & mango flavoured makes people feel cool
- 73 **Sweet or Salted Lassi** \$4
- 74 **Juice** Orange, Apple, Tomato \$4
- 75 **Soft Drink** \$3
Coke, Diet Coke, Coke Zero, Sprite or Fanta
- 76 **Ginger Beer** \$4
- 77 **Raspberry & Soda** \$4
- 78 **San Pellegrino Sparkling Mineral Water** \$6
- 79 **Chai Indian Spiced Tea** \$5
- 80 **Tea** \$5
English breakfast, Earl Grey, Peppermint or Camomile

Enquire about our Winelist

GF: Gluten Free DF: Dairy Free

V: Vegan HO: Healthy Option