

SEAFOOD MAINS

- 47 **Fish Masala** \$20
Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.
- 48 **Fish Madras** (*highly recommended*) \$20
Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.
- 49 **Fish Vindaloo** (*Hot!*) \$20
Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.
- 50 **Fish Malabari** \$20
A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices.
- 51 **Goa Fish Curry** (DF) \$21
The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies.
- 52 **King Prawn Masala** \$21
King prawns cooked with spices in a thick onion & tomato sauce.
- 53 **King Prawn Curry** \$21
King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.
- 54 **King Prawn Saag** (*highly recommended*) (HO) \$21
Fresh prawns cooked with fresh spinach & exotic spices.
- 55 **King Prawn Malabari** \$21
King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.
- 56 **Bengal Prawn Masala** (DF, HO) \$21
A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.

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- 57 **Heaven Banquet** 2 or more people \$37 (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
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- 58 **Plain Naan** White meal flour bread \$3.5
59 **Butter Naan** White meal flour bread with butter \$4
60 **Garlic Naan** Naan with a touch of garlic \$4
61 **Onion Kulcha** Naan stuffed with chopped onion \$5
62 **Cheese Naan** Naan stuffed with tasty cheese \$6
63 **Cheese Garlic Naan** Naan stuffed with tasty cheese & garlic \$7
64 **Keema Naan** Naan stuffed with spiced lamb mince \$6
65 **Chicken Tikka Naan** Naan stuffed with chicken mince \$6
66 **Roti** (HO, Vegan) Whole meal flour bread \$4
67 **Peshwari Naan** Naan stuffed with dried fruit & nuts (*sweet*) \$7
68 **Parantha** Flakey whole meal butter bread \$5
69 **Aloo Paratha** Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried. \$7
70 **Papadom** (V, GF) Crispy crackers \$0.80
71 **Bread basket** \$17.00
Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti

TANDOORI DISHES (GF)

- 72 **Tandoori Chicken** (whole) \$25
Served with salad & mint sauce.
- 73 **Chicken Tikka / Fish Tikka** \$22
Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.
- 74 **Basmati Rice** (HO) Boiled Indian rice. \$5
75 **Nabraton Pulao** (HO) \$8
Saffron Basmati rice with mixed vegetables, fruit & nuts.

RICE (GF)

- 76 **Chicken / Lamb / Beef Biryani** \$21
Cooked with rice & spices.
- 77 **Vegetable Biryani** \$19
Vegetables fried in saffron rice with fruit, nuts & coriander.
- 78 **King Prawn Biryani** \$23
King prawns cooked with rice & spices.

RICE DISHES (GF)

- 79 **Raita** cool yoghurt cucumber \$4
80 **Mango chutney** sweet mangoes mildly spiced \$4
81 **Mixed pickles** selection of hot & sour pickles \$4
82 **Fresh mint chutney** mint leaves ground into a sauce \$3
83 **Tamarind chutney** hot & sour mildly spiced sauce \$3
84 **Banana & coconut** bananas sliced with grated coconut \$6
85 **Green salad** chopped onion, tomato & cucumber \$8

ACCOMPANIMENTS (GF)

KIDS MENU

- 86 **Chips** \$5
87 **Chicken Nuggets** \$5
88 **Butter / Mango Chicken** \$10
Served with rice
89 **Vanilla Ice Cream** \$8

DESSERTS

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

DRINKS

- 92 **Mango Lassi** Yoghurt & mango flavoured makes people feel cool \$5
93 **Sweet or Salted Lassi** \$4
94 **Juice** Orange, Apple, Tomato \$4
95 **Soft Drink** Coke, Diet Coke, Coke Zero, Sprite or Fanta \$3
96 **Ginger Beer** \$4
97 **Raspberry & Soda** \$4
98 **San Pellegrino Sparkling Mineral Water** \$6
99 **Chai Indian Spiced Tea** \$5
100 **Tea** English breakfast, Earl Grey, Peppermint or Camomile \$5

Enquire about our Winelist



TAKEAWAY DINNER MENU

LUNCH: Mon-Sat. 11.00am-2.30pm
DINNER: Mon-Sat, 5pm until late

8 Bond Street, Te Aro

Ph: 04 472 0025

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www.curryheaven.co.nz

Full Licence (BYO – Wine only)

SUPER LUNCH SPECIAL

YOUR CHOICE OF ANY CURRY WITH RICE & NAAN BREAD FROM \$12

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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 **Fish Tikka** (GF) \$12
Tender fillet fish pieces marinated in spices & roasted in the tandoori oven.
- 08 **Chicken Wings** (GF) \$12
Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven.
- 09 **Tandoori Chicken** (GF) (half size) \$17
Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor.
- 10 **Mixed Platter for 2** \$24
A mixture of Pakora's, Samosa's, Chicken Tikka & Seekh Kebab.
- 11 **Chicken Malai Tikka** \$12 / Main sized dish \$24
Boneless chicken marinated in yoghurt, and spices, flavoured with almonds and cashew.

CURRY HEAVEN SPECIALS

- 12 **Lamb Sabnam** \$19 (DF, HO)
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – a sensational dish not to be forgotten easily.
- 13 **Goat Dhaka** \$20 (DF, HO)
A Bangladeshi Style Goat Curry on the bone. A must try!

MAINS

Served with Plain Basmati Rice • All Gluten Free

Option of: Chicken / Lamb / Beef

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

VEGETARIAN MAINS

Served with Plain Basmati Rice • All Gluten Free

- 31 **Palak Paneer** (highly recommended) (HO) \$17
Homemade cottage cheese & fresh blended spinach cooked with aromatic spices.
 - 32 **Aloo Matter** \$17
Potatoes and peas cooked with tomatoes and ground spices.
 - 33 **Vegetable Korma** \$17
A selection of mixed vegetables cooked with a creamy cashew nut sauce.
 - 34 **Paneer Tikka Masala** \$17
Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – a speciality from northern India.
 - 35 **Malai Kofta** \$17
Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy.
 - 36 **Dhal Makhni** \$17
Mixed lentils cooked in spices with onion & tomatoes.
 - 37 **Mutter Paneer** \$17
Fresh green peas cooked with homemade cheese chunks, herbs & light spices.
 - 38 **Paneer Makhni** \$17
Cottage cheese cooked with spiced tandoori sauce.
 - 39 **Shahi Paneer** \$17
Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs.
- ## VEGAN
- 40 **Saag Aloo** (HO) \$17
Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices.
 - 41 **Sabzi Bahar** (HO) \$17
Mixed vegetables cooked with a selection of herbs & spices.
 - 42 **Vegetable Dhansak** (HO) \$17
Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils.
 - 43 **Aloo Gobi** \$17
Potatoes and florets of cauliflower cooked with cumin seeds, tumeric coriander and spices.
 - 44 **Mushroom Masala** (HO) \$17
Mushrooms cooked with fresh tomatoes, onions & green spices.
 - 45 **Chana Masala** (DF, HO) \$17
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** (highly recommended) (DF, HO) \$17
Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes.

Please request according to your taste:

Mild 0% / Medium 50% / Kiwi Hot 75% / Indian Hot 100%

GF: Gluten Free DF: Dairy Free V: Vegan HO: Healthy Option