

SAATH SAATH 🌟 ACCOMPANIMENTS

RAITA Yoghurt mixed with cucumber and ground spices.	\$2.90	PAPADOMS Cumin (4 pieces)	\$2.90
MANGO CHUTNEY Mildly spiced mangoes.	\$2.90	MINT CHUTNEY Yoghurt mixed mint, green chillies and spices.	\$2.90
PICKLE Mixed lime, mango and chilli pieces with Indian spice.	\$2.90	MIXED VEGETABLE PULAO Basmati rice cooked with fresh seasonal vegetables and spices.	\$7.90
JEERA RICE Basmati rice cooked with cumin seeds.	\$5.90	EXTRA BASMATI RICE small bowl \$2.50 large bowl \$4.50	
		SIDE DISH PLATTER	\$9.90

KUCH MEETHA 🌟 DESSERTS

MANGO KULFI Exotic Indian mango ice cream made with mango pulp, condensed milk and ground cashew nuts, pistachio and almonds.	\$5.50	GULAB JAMUN Creamed milk dumplings flavoured with green cardamoms and rose water.	\$5.50
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PEENE KE LIYE 🌟 DRINKS

MASALA TEA Tea boiled with herbs and spices. Check for availability.	\$ 5.50	TEA/COFFEE Plain tea or coffee.	\$3.90
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ENQUIRE FOR THE MENU WE CAN OFFER FOR 10 OR MORE FOR A FIXED PRICE

TREASURE OF INDIAN CUISINE

Showers of hot sun and the lap of the Sea Lord have endowed southern India with fish and various spices from which to make a hot, spicy curry. This meal, when eaten with rice, helps the people to sweat, to cool their bodies on hot sunny days.

The magnificent plains of north India are bestowed with the four seasons of Mother Nature, making them the grain bowl of India. Here, cuisine is influenced by the rich Mughlai style of cooking, tandoori kebabs and kormas.



SIMPLY INDIAN

LUNCH 11.00AM - 2.00PM
(MONDAY-SATURDAY)

DINNER FROM 5.00PM
(SEVEN DAYS)

FULLY LICENSED

www.simplyindianmotueka.co.nz



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From the infinite diversity of culinary creations throughout India, we have chosen to present some of the more characteristic, yet legendary dishes.

Namaste—A Sanskrit word, namaste translates as, “I bow to the divine in you”. Pronounced “namah-stay”, the salutation is expressed with two hands pressed together near the heart, with the head gently bowed.

India—A nation full of diversity in every aspect of life. The prevalence of different colours of nature throughout has led to the creation of different cuisines.

AAGHAZ 🌟 APPETISERS

VEG SERVED WITH TAMARIND SAUCE

ONION BHAJI Onion pieces dipped in spicy chickpea flour batter and deep fried.	\$6.50	ASSORTED PAKORA Fresh seasonal vegetables dipped in spiced chickpea flour batter and deep fried.	\$6.50
SAMOSA Flaky pastry turnovers filled with mashed potatoes, peas, cumin seeds and deep fried golden brown.	\$6.90	MIX VEG PLATTER Combination of all vegetarian appetisers. Recommended for two people.	\$14.90

NON - VEG SERVED WITH MINT SAUCE

GARLIC TIKKA Boneless chicken pieces marinated overnight in garlic flavoured paste, skewered and roasted in tandoor.	\$10.90	CHICKEN HARIYALI Boneless chicken pieces marinated in mint and spinach paste, skewered and roasted in the tandoori oven.	\$10.90
SEEKH KEBAB Lamb mince mixed with spices, pressed on a skewer and smoke roasted in tandoor.	\$10.90	TANDOORI CHICKEN - ENTRÉE A world famous Indian delicacy of chicken with bones marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.	\$10.90
MURG MALAI TIKKA Boneless chicken pieces marinated overnight in cashew nut paste and spices, roasted in Indian clay oven.	\$10.90	MIX KEBAB PLATTER - ENTRÉE Combination of a few tandoori kebabs.	\$14.90
BARRAH KEBAB - ENTRÉE Tender rack of baby lamb marinated in spices and skewered to cook in tandoor.	\$13.90	PLATTER FOR TWO Combination of a few veg and non veg appetizers. Chef's recommendation.	\$17.90
CHOOZA TIKKA Boneless chicken pieces marinated in spiced yoghurt overnight, skewered and cooked in tandoori oven.	\$10.90		

LAZEEZ - E - TANDOORI 🌟 TANDOORI DELIGHTS

MIX KEBAB PLATTER - MAIN Combination of tandoori kebabs. 2 pieces of malai tikka, garlic tikka, seekh kebab, lamb kebab and chooza tikka.	\$24.90	BARRAH KEBAB - MAIN Tender rack of lamb marinated in spices, skewered to cook in Tandoor. Chef's recommendation.	\$ 22.90
TANDOORI CHICKEN - MAIN A world famous Indian delicacy of chicken with bones marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.	\$19.90		

KHANA - KHAZANA 🌿 MAIN COURSE

ALL CURRIES SERVED WITH COMPLIMENTARY PLAIN BASMATI RICE.

WE WILL ENDEAVOUR TO COOK THE DISHES TO THE TASTE OF YOUR PALATE: MILD, MEDIUM, HOT OR VERY HOT

CHICKEN CURRY DELIGHTS

<p>BUTTER CHICKEN \$18.90 A world famous Indian delicacy half cooked the tandoori way and the other half finished the curry way with crushed cashew nuts, cream and spices in tomato-flavoured gravy.</p> <p>CHICKEN KORMA \$18.90 Boneless chicken pieces cooked in a creamy sauce of cashew paste, cream and spices. Best known as King Zafar Shah's favourite.</p> <p>KADAHI CHICKEN \$18.90 Boneless chicken pieces cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.</p> <p>CHICKEN SAGWALA \$18.90 Boneless chicken cooked with leafy spinach paste and spices and blended to perfection.</p> <p>CHICKEN TIKKA MASALA \$18.90 Tandoori boneless chicken pieces cooked with capsicum, onion, tomato gravy and spices. Gives a dominant taste of spices.</p> <p>CHICKEN VINDALOO \$18.90 Goanese style dish cooked with vinegar and spices - a hot dish - cannot be mild.</p> <p>CHICKEN MUSHROOM MASALA \$21.90 Marinated chicken pieces cooked with mushrooms, capsicum, onion, tomato, gravy and spices. Chef's special</p>	<p>CHICKEN DAHIWALA \$18.90 A perfectly blended traditional yoghurt flavoured chicken dish cooked with onion, tomato gravy yoghurt and spices.</p> <p>CHICKEN MADRAS \$18.90 A hot popular south Indian dish cooked with desiccated coconut, coconut cream and spices.</p> <p>CHICKEN CURRY \$18.90 Chicken dish most commonly eaten in Indian homes, cooked in tomato and onion gravy.</p> <p>CHICKEN METHI MALAI \$18.90 Chicken cooked in cashew nut paste, Kasoori methi and spices. With a dominant flavour of fenugreek.</p> <p>CHICKEN JHAL FARAIZI \$18.90 Boneless chicken pieces cooked with diced tomatoes, capsicum, onion and spices. A popular north-east Indian dish.</p> <p>CHICKEN DO PYAZA \$18.90 Boneless chicken cooked with julienne of onion and tomato-onion gravy and spices.</p> <p>MANGO CHICKEN \$18.90 Boneless chicken pieces cooked with tasty mango pulp, cream and spices.</p>
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LAMB/OR/BEEF CURRY DELIGHTS

<p>KADAHI LAMB/OR/BEEF \$18.90 Diced lamb or beef cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.</p> <p>LAMB/OR/BEEF DAHIWALA \$18.90 A perfectly blended traditional yoghurt flavoured dish cooked with onion tomato gravy, yoghurt and spices.</p> <p>LAMB/OR/BEEF JHAL FARAIZI \$18.90 Lamb or beef cooked with diced tomatoes, capsicum, onion and spices.</p> <p>LAMB/OR/BEEF DO PYAZA \$18.90 Lamb or beef cooked with julienne of onion and tomato-onion gravy and spices.</p> <p>BHUNA LAMB/OR/BEEF \$18.90 A popular dry dish of diced lamb or beef cooked with onion, tomato and spices.</p> <p>LAMB/OR/BEEF SAGWALA \$18.90 Lamb or beef cooked with leafy spinach paste and spices. Blended to perfection.</p>	<p>LAMB/OR/BEEF MADRAS \$18.90 A hot popular south Indian dish cooked with desiccated coconut, coconut cream and spices.</p> <p>LAMB/OR/BEEF VINDALOO \$18.90 Goanese style dish cooked with vinegar and spices - a hot dish - cannot be mild.</p> <p>LAMB/OR/BEEF DILKHUSH \$18.90 A popular Mughlai preparation cooked with onion, tomato and spices. Mint flavoured.</p> <p>LAMB/OR/BEEF KORMA \$18.90 Lamb or beef cooked in creamy sauce of cashew paste, cream and spices. Popularly known as king's favourite.</p> <p>LAMB/OR/BEEF MAKHNI \$18.90 A Mughlai style dish of lamb or beef cooked with crushed cashew nuts, cream and spices in tomato flavoured gravy.</p> <p>LAMB/OR/BEEF ROGAN JOSH \$18.90 A popular north Indian rich gravy preparation garnished with green coriander leaves.</p>
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SEAFOOD CURRY DELIGHTS

<p>FISH KALI MIRCH \$19.90 Fish pieces cooked in cashew nut paste, yoghurt, crushed black pepper and spices.</p> <p>FISH MASALA \$19.90 Fillets of fish cooked with onion, tomato, capsicum and spices. Slightly thick sauce.</p> <p>FISH CURRY \$19.90 A popular south Indian dish cooked with onion, tomato gravy and spices.</p> <p>FISH TOMATO \$19.90 Pieces of fish smothered in a special smoky tomato sauce and spices. Subtly flavoured.</p> <p>GOAN FISH \$19.90 A popular Goan dish. Fish cooked with desiccated coconut, coconut cream and spices.</p>	<p>PRAWN MALABARI \$19.90 Prawns cooked with onion, tomato and spices. Coconut flavoured, garnished with fresh coriander.</p> <p>PRAWN METHI MALAI \$19.90 A kasoori methi flavoured dish of Prawns cooked with onion, tomato, cashew nut gravy and spices.</p> <p>PRAWN MAKHNI \$19.90 A Mughlai style popular prawn dish cooked in a creamy sauce of cashew nuts, cream, tomato and spices.</p> <p>PRAWN SAGWALA \$19.90 Prawn cooked with leafy spinach paste and spices, and blended to perfection.</p> <p>PRAWN JHAL FARAIZI (CHEF'S SPECIAL) \$21.90 Prawns cooked with diced tomatoes, capsicum, onion and spices.</p>
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VEGETABLE CURRY DELIGHTS

<p>PANEER BUTTER MASALA \$16.90 A popular vegetarian dish in northern India. Diced paneer cooked with butter flavoured onion, tomato and spices.</p> <p>ALOO GOBHI \$16.90 Popular north Indian dry dish. Diced pieces of potatoes, cauliflower cooked with onion, tomato and spices. Recommended with side dish - raita.</p> <p>DAL MAKHNI \$16.90 A popular Punjabi preparation of black lentils, kidney beans cooked overnight on slow heat with butter and tomato gravy. Garnished with cream. Chef's recommendation.</p> <p>MALAI KOFTA \$16.90 Fried vegetable balls of cottage cheese, mashed potatoes, raisins and coconut cooked in tomato onion gravy.</p> <p>MATTAR MUSHROOM \$16.90 Peas and mushroom cooked with onion, tomato gravy and spices.</p> <p>PALAK - ALOO \$16.90 Diced potatoes cooked with leafy spinach paste with a touch of spices.</p> <p>PANEER MAKHNI \$16.90 A Mughlai style dish of paneer cooked in a creamy sauce of cashew nuts, cream, tomato and spices.</p> <p>MIXED VEGETABLE KADAHI \$16.90 Mixed seasonal vegetables cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.</p>	<p>VEGETABLE KORMA \$16.90 Mix of vegetables cooked with creamy sauce. Garnished with nuts and cream.</p> <p>MIX VEGETABLE CURRY \$16.90 Commonly eaten in Indian homes. Seasonal vegetables cooked in tomato and onion gravy.</p> <p>KADAHI PANEER \$16.90 Homemade cheese cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.</p> <p>MUSHROOM MASALA \$16.90 Mushrooms cooked with onion, tomato and spices.</p> <p>PALAK PANEER \$16.90 Home made cheese dices cooked with leafy spinach paste and a blend of spices. A must for vegetarians. Subtly flavoured.</p> <p>VEGE MAKHANWALA \$16.90 A creamy dish of mixed vegetables cooked with tomato, spices and butter.</p> <p>MATTER PANEER \$16.90 Peas and cottage cheese cooked with onion-tomato gravy and spices.</p> <p>VEGE JHAL FARAIZI \$16.90 Mixed vegetable cooked with diced tomato, capsicum, onion and spices.</p>
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BIRYANIS 🌿 RICE DISHES

ALL BIRYANIS SERVED WITH RAITA

<p>VEGETABLE BIRYANI \$16.90 A dish of rice cooked with diced assorted vegetables and spices. Garnished with fresh parsley leaves.</p> <p>CHICKEN BIRYANI \$17.90 Basmati rice cooked with boneless chicken pieces, green peas and spices. Garnished with fresh parsley leaves.</p>	<p>LAMB/OR/BEEF BIRYANI \$17.90 Speciality of rice from the Moghul days, cooked with lamb or beef pieces, green peas and Indian herbs.</p> <p>PRAWN BIRYANI \$19.90 Basmati rice cooked with prawns, herbs and spices. Garnished with fresh parsley leaves.</p>
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NAAN AND ROTI 🌿 INDIAN BREADS

<p>PLAIN NAAN \$3.00 Plain white flour bread.</p> <p>GARLIC NAAN \$3.50 Leavened bread with crushed garlic on top.</p> <p>CHEESE & ONION NAAN \$4.50 Stuffed with cheese and onion.</p> <p>CHEESE & GARLIC NAAN \$4.50 Stuffed with cheese.</p> <p>CHEESE & CHICKEN NAAN \$4.90 Stuffed with cheese and marinated chicken.</p> <p>CHICKEN NAAN \$4.50 Stuffed with spiced chicken mince and herbs.</p>	<p>ONION NAAN \$4.00 Spiced chopped onion stuffed naan.</p> <p>PANEER NAAN \$4.00 Stuffed with grated cottage cheese.</p> <p>VEGE NAAN \$4.00 Stuffed with spiced boiled vegetables.</p> <p>TANDOORI ROTI \$3.00 Wholemeal bread.</p> <p>PESHAWARI NAAN \$4.90 Dried fruits and nuts stuffed naan.</p> <p>KEEMA NAAN \$4.50 Stuffed with spiced lamb mince.</p>
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