INDIAN CUISINE AT ITS BEST

SIMPLY INDIAN

FULLY LICENSED

www.simplyindianmotueka.co.nz

For Take-away orders and table booking

Phone : 03 528 6364

LUNCH
11.00am - 2.00pm
(Mon, Wed to Saturday)

DINNER
From 5.00pm till late
(Seven Days)

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 lead to the creation of different cuisines.

AAGHAAZ ✪ APPETISERS

Veg served with tamarind sauce

ONION BHAJI	Onion pieces dipped in spicy chickpea flour batter and deep fried.	$11.90
SAMOSA	Flaky pastry turnovers filled with mashed potatoes, peas, cumin seeds and deep fried golden brown.	$11.90
ASSORTED PAKORA	Fresh seasonal vegetables dipped in spiced chickpea flour batter and deep fried.	$11.90
MIX VEG PLATTER	Combination of all vegetarian appetisers. Recommended for two people.	$25.90

NON-VEG SERVED WITH MINT SAUCE

GARLIC TIKKA	Boneless chicken pieces marinated overnight in garlic flavoured paste, skewered and cooked in tandoor.	$18.90
SEEKH KEBAB	Lamb mince mixed with spices, pressed on a skewer and smoke roasted in tandoor.	$18.90
MURG MALAI TIKKA	Boneless chicken pieces marinated in cashew nut paste and spices, roasted in Indian clay oven.	$18.90
BARRAH KEBAB – ENTRÉE	Tender rack of lamb marinated in spices and cooked in tandoor.	$21.90

CHOOZA TIKKA	Boneless chicken pieces marinated in spiced yoghurt overnight, skewered and cooked in tandoor oven.	$18.90
PRAWN PAKORA	Shelled prawns dipped in chickpea flour and deep fried.	$18.90
TANDOORI CHICKEN – ENTRÉE	A whole chicken Indian delicacy of chicken with bones marinated overnight in ginger, garlic and yoghurt and roasted in tandoor.	$20.90
MIX KEBAB PLATTER – ENTRÉE	Combination of a few tandoori kebabs.	$23.90
PLATTER FOR TWO	Combination of a few veg and non-veg appetizers. Chef's recommendation.	$26.90

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.	$33.90
TANDOORI CHICKEN – MAIN	A world famous Indian delicacy of chicken with bones marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.	$33.90
BARRAH KEBAB – MAIN	Tender rack of lamb marinated in spices, skewered to cook in Tandoor. Chef's recommendation.	$33.90

Chicken Curry Delights

BUTTER CHICKEN	A world famous Indian delicacy half cooked the tandoori way and the other half finished the curry way with crushed cashewnuts, cream and spices in tomato-flavoured gravy.	$29.90
CHICKEN KORMA	Boneless chicken pieces cooked in a creamy sauce of cashew paste, cream and spices. Best known as King Zafar Shah's favourite.	$29.90
KADAHI CHICKEN	Boneless chicken pieces cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.	$29.90
CHICKEN SAGWALA	Boneless chicken cooked with leafy spinach paste and spices and blended to perfection.	$29.90
CHICKEN TIKKA MASALA	Tandoori boneless chicken pieces cooked with capsicum, onion, tomato gravy and spices. Gives a dominant taste of spices.	$29.90
CHICKEN VINDALOO	Goanese style dish cooked with vinegar and spices - a hot dish - cannot be mild.	$29.90

CHICKEN MUSHROOM MASALA $30.90

Marinated chicken pieces cooked with mushrooms, capsicum, onion, tomato, gravy and spices. Chef's special.

CHICKEN DAHIWALA $29.90

A perfectly blended traditional yoghurt flavoured chicken dish cooked with onion, tomato gravy yoghurt and spices.

CHICKEN MADRAS $29.90

A hot popular south Indian dish cooked with desiccated coconut, coconut cream & spices.

CHICKEN CURRY $29.90

Chicken dish most commonly eaten in Indian homes, cooked in tomato and onion gravy.

CHICKEN METHI MALAI $29.90

Chicken cooked in cashew nut paste, Kasoorimethi and spices. With a dominant flavour of fenugreek.

CHICKEN JHAL FARAZI $29.90

Boneless chicken pieces cooked with diced tomatoes, capsicum, onion and spices. A popular north-east Indian dish.

CHICKEN DO PYAZA $29.90

Boneless chicken cooked with julienne of onion and tomato-onion gravy and spices.

MANGO CHICKEN $29.90

Boneless chicken pieces cooked with tasty mango pulp, cream and spices.

Lamb/or/beef Curry Delights

KADAHI LAMB/OR/BEEF $30.90

Diced lamb or beef cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.

LAMB/OR/BEEF DAHIWALA $30.90

A perfectly blended traditional yoghurt flavoured dish cooked with onion tomato gravy, yoghurt and spices.

LAMB/OR/BEEF JHAL FARAZI $30.90

Lamb or beef cooked with diced tomatoes, capsicum, onion and spices.

LAMB/OR/BEEF DO PYAZA $30.90

Lamb or beef cooked with julienne of onion and tomato-onion gravy and spices.

BHUNA LAMB/OR/BEEF $30.90

A popular dry dish of diced lamb or beef cooked with onion, tomato and spices.

LAMB/OR/BEEF SAGWALA $30.90

Lamb or beef cooked with leafy spinach paste and spices. Blended to perfection.

LAMB CHOPS MASALA (CHEF'S SPECIAL) $30.90

Tenderly cooked lamb chops in the Tandoor. Cooked with onion and tomato base sauce, finely diced capsicum and spices.

LAMB/OR/BEEF MADRAS $30.90

A hot popular south Indian dish cooked with desiccated coconut, coconut cream and spices.	
LAMB/OR/BEEF VINDALOO	$30.90
Goanese style dish cooked with vinegar and spices- a hot dish - cannot be mild.	
LAMB/OR/BEEF DILKHUSH	$30.90
A popular Mughlai preparation cooked with onion, tomato and spices. Mint flavoured.	
LAMB/OR/BEEF KORMA	$30.90
Lamb or beef cooked in creamy sauce of cashew paste, cream and spices. Popularly known as king's favourite.	
LAMB/OR/BEEF MAKHNI	$30.90
A Mughlai style dish of lamb or beef cooked with crushed cashew nuts, cream and spices in tomato flavoured gravy.	
LAMB/OR/BEEF ROGAN JOSH	$30.90
A popular north Indian rich gravy preparation.	
LAMB/OR/BEEF DHANSAK	$30.90
This is a Parsi delicacy cooked with lentils and vegetables in a sauce tempered with coriander seeds, ginger and garlic.	

BIRYANIS ✪ RICE DISHES

All Biryanis served with Raita

VEGETABLE BIRYANI	$26.90
A dish of rice cooked with diced assorted vegetables yoghurt and spices. Garnished with fresh parsley leaves.	
CHICKEN BIRYANI	$29.90
Basmati rice cooked with boneless chicken pieces, green peas yoghurt and spices. Garnished with fresh parsley leaves.	
LAMB/OR/BEEF BIRYANI	$29.90
Speciality of rice from the Moghul days, cooked with lamb or beef pieces, green peas, yoghurt and Indian herbs.	
PRAWN BIRYANI	$31.90
Basmati rice cooked with prawns, yoghurt herbs and spices. Garnished with fresh parsley leaves.	

Seafood Curry Delights

FISH KALI MIRCH	$32.90
Fish pieces cooked in cashew nut paste, yoghurt, crushed black pepper and spices.	
FISH MASALA	$32.90
Fillets of fish cooked with onion, tomato, capsicum and spices. Slightly thick sauce.	
FISH CURRY	$32.90

A popular south Indian dish cooked with onion, tomato gravy and spices.

FISH TOMATO	Pieces of fish smothered in a special smoky tomato sauce and spices. Subtly flavoured.	$32.90
GOAN FISH	A popular Goan dish. Fish cooked with desiccated coconut, coconut cream and spices.	$32.90
PRAWN MALABARI	Prawns cooked with onion, tomato and spices. Coconut flavoured.	$32.90
PRAWN METHI MALAI	A kasoorimethi flavoured dish of Prawns cooked with onion, tomato, cashew nut gravy and spices.	$32.90
PRAWN MAKHNI	A Mughlai style popular prawn dish cooked in a creamy sauce of cashew nuts, cream, tomato and spices.	$32.90
PRAWN SAGWALA	Prawn cooked with leafy spinach paste and spices, and blended to perfection.	$32.90
PRAWN JHAL FARAZI (CHEF'S SPECIAL)	Prawns cooked with diced tomatoes, capsicum, onion and spices.	$32.90

Vegetable Curry Delights

PANEER BUTTER MASALA	A popular vegetarian dish in northern India. Diced paneer cooked with butter flavoured onion, tomato and spices.	$27.90
ALOO GOBHI (VEGAN)	Popular north Indian dry dish. Diced pieces of potatoes, cauliflower cooked with onion, tomato and spices. Recommended with side dish - raita.	$27.90
DAL MAKHNI	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.	$27.90
MALAI KOFTA	Homemade Indian cottage cheese, potato, cashews and dried fruit mixed together and finished in hot oil. Served with creamy gravy made of crushed cashews, tomato and onion sauce and spices.	$27.90
MATTAR MUSHROOM	Peas and mushroom cooked with onion, tomato gravy and spices.	$27.90
PALAK - ALOO	Diced potatoes cooked with leafy spinach paste with a touch of spices.	$27.90
PANEER MAKHNI	A Mughlai style dish of paneer cooked in a creamy sauce of cashew nuts, cream, tomato and spices.	$27.90
MIXED VEGETABLE KADAHI (VEGAN)		$27.90

Mixed seasonal vegetables cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.	
VEGETABLE KORMA	$27.90
Mix of vegetables cooked with creamy sauce. Garnished with nuts and cream.	
MIX VEGETABLE CURRY (VEGAN)	$27.90
Commonly eaten in Indian homes. Seasonal vegetables cooked in tomato and onion gravy.	
KADAHI PANEER	$27.90
Homemade cheese cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.	
MUSHROOM MASALA	$27.90
Mushrooms cooked with onion, tomato and spices.	
PALAK PANEER	$27.90
Home made cheese dices cooked with leafy spinach paste and a blend of spices. A must for vegetarians. Subtly flavoured.	
VEGE MAKHANWALA	$27.90
A creamy dish of mixed vegetables cooked with tomato, spices and butter.	
MATTER PANEER	$27.90
Peas and cottage cheese cooked with onion-tomato gravy and spices.	
VEGE JHAL FARAZI	$27.90
Mixed vegetables cooked with diced tomato, capsicum, onion and spices.	
COCONUT VEGETABLE CURRY (VEGAN)	$27.90
Mixture of vegetables simmered in coconut milk, cooked with cashew, tomato and onion sauce and spices.	

NAAN AND ROTI ✪ INDIAN BREADS

PLAIN NAAN	$4.90
Plain white flour bread.	
GARLIC NAAN	$5.50
Leavened bread with crushed garlic on top.	
CHEESE NAAN	$6.50
Stuffed with cheese.	
CHEESE & ONION NAAN	$6.50
Stuffed with cheese and onion.	
CHEESE & GARLIC NAAN	$6.50
Stuffed with cheese.	
CHEESE & CHILLI NAAN	$6.50
Stuffed with cheese and chilli.	

CHICKEN NAAN	$5.90
Stuffed with spiced chicken mince and herbs.	
CHEESE& CHICKEN NAAN	$6.50
Stuffed with cheese and marinated chicken.	
ONION NAAN	$5.90
Spiced chopped onion stuffed naan.	
PANEER NAAN	$5.90
Stuffed with grated cottage cheese.	
VEGE NAAN	$5.90
Stuffed with spiced boiled vegetables.	
TANDOORI ROTI	$4.90
Wholemeal bread.	
PESHAWARI NAAN	$6.50
Dried fruits and nuts stuffed naan.	
KEEMA NAAN	$5.90
Stuffed with spiced lamb mince.	

SAATH SAATH ✪ ACCOMPANIMENTS

RAITA				$5.50
Yoghurt mixed with cucumber and ground spices.				
MANGO CHUTNEY				$5.50
Mildly spiced mangoes.				
PICKLE				$5.50
Mixed lime, mango and chilli pieces with Indian spice.				
PAPADOMS				$5.50
Cumin (4 pieces)				
MINT CHUTNEY				$5.50
Yoghurt mixed mint, green chillies and spices.				
MIXED VEGETABLE PULAO				$19.90
Basmati rice cooked with fresh seasonal vegetables and spices.				
EXTRA BASMATI RICE	small bowl	$4.50	large bowl	$6.50
CAULIFLOWER RICE				$11.90
SIDE DISH PLATTER				$19.90

KUCH MEETHA ✪ DESSERTS

MANGO KULFI	$7.90

Exotic Indian mango ice cream made with mango pulp, condensed milk and pistachios.

CHOCOLATE NAAN	$11.90
Stuffed with melted chocolate served with a scoop of ice cream.	
GULAB JAMUN	$7.90
Creamed milk dumplings flavoured with green cardamoms and rose water.	

PEENEKE LIYE ✪ DRINKS

MASALA TEA	$7.50
Tea boiled with herbs and spices. Check for availability.	
TEA/COFFEE	$5.50
Plain tea, green tea or coffee.	

Thank You