

PRAWN METHI MALAI (MILD OR MEDIUM)	\$21.90
A methi flavoured dish of prawns cooked with onion, tomato, cashew nut gravy and spices. A very mild and creamy dish.	
PRAWN MAKHNI (MILD OR MEDIUM)	\$21.90
A Mughlai style popular prawn dish cooked in a creamy sauce of cashew nuts, cream tomato and spices.	
PRAWN SAGWALA	\$21.90
Prawn cooked with leafy spinach paste and spices, and blended to perfection.	
PRAWN JHAL FARAIZI (CHEF'S SPECIAL)	\$23.90
Prawn cooked with diced tomatoes, capsicum, onion and spices.	

VEGETABLE CURRY DELIGHTS

COCONUT VEGETABLE CURRY (VEGAN)	\$17.90
Mixture of vegetables simmered in coconut milk, cooked with cashew, tomato and onion sauce and spices.	
PANEER BUTTER MASALA (MEDIUM OR HOT)	\$17.90
A popular vegetarian dish in Northern India. Diced cottage cheese cooked with butter flavoured onion, tomato and spices.	
ALOO GOBHI (MEDIUM OR HOT)	\$17.90
Popular North Indian dry dish. Diced pieces of potato and cauliflower cooked with onion, tomato and spices. Recommended with a side dish of Raita.	
DAL MAKHNI (MEDIUM OR HOT)	\$17.90
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.	
MALAI KOFTA (MILD OR MEDIUM)	\$17.90
Homemade Indian cottage cheese, potato, cashews & dried fruit mixed together & finished in hot oil. Served with creamy gravy made of crushed cashews, tomato and onion sauce and spices.	
MATTAR MUSHROOM (MEDIUM OR HOT)	\$17.90
Peas and mushroom cooked with onion, tomato gravy and spices.	
PALAK ALOO (MILD, MEDIUM OR HOT)	\$17.90
Diced potato cooked with leafy spinach paste with a touch of spice.	
PANEER MAKHNI (MILD OR MEDIUM)	\$17.90
A Mughlai style dish of cottage cheese cooked in a creamy sauce of cashew nuts, cream, tomatoes and spices.	
VEGETABLE KORMA (MILD OR MEDIUM)	\$17.90
Mix of vegetables cooked with creamy sauce. Nut & cream garnish.	
MIX VEGETABLE CURRY	\$17.90
Commonly eaten in Indian homes. Seasonal vegetables cooked in tomato and onion gravy.	
KADAH PANEER (HOT)	\$17.90
Homemade cheese cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.	
MUSHROOM MASALA (HOT)	\$17.90
Mushrooms cooked with onion, tomato and spices.	
PALAK PANEER (MILD, MEDIUM OR HOT)	\$17.90
Homemade cheese dices cooked with leafy spinach paste and a blend of spices. A must for vegetarians. Subtly flavoured.	
VEGETABLE MAKHANWALA (MILD OR MEDIUM)	\$17.90
Creamy dish of mixed vegetables cooked with tomato, butter & spices.	
MATTER PANEER (MEDIUM OR HOT)	\$17.90
Peas and cottage cheese cooked with onion, tomato gravy and spices.	
VEGE JHAL FAREZI	\$17.90
Mixed vegetable cooked with diced tomato, capsicum, onion & spices.	
MIXED VEGETABLE KADAH	\$17.90
Mixed vegetables cooked with juliennes of capsicum, onion, tomato chilli and coriander seeds.	

RICE DISHES & BIRYANIS

VEGETABLE BIRYANI (MEDIUM OR HOT)	\$17.90
Dish of rice cooked with diced assorted vegetables, yoghurt & spices.	
PRAWN BIRYANI (MEDIUM OR HOT)	\$21.90
Basmati rice cooked with prawns, herbs, yoghurt and spices.	
CHICKEN/LAMB/OR/BEEF BIRYANI (MEDIUM OR HOT)	\$19.90
Speciality of rice from the Moghul days, cooked with chicken, lamb or beef pieces, yoghurt and indian herbs.	

NAAN AND ROTI & INDIAN BREADS

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

SAATH SAATH & ACCOMPANIMENTS

RAITA Yoghurt mixed with cucumber and ground spices.	\$2.90
MANGO CHUTNEY Mildly spiced mangoes.	\$2.90
MIXED PICKLE Mixed lime, mango and chilli pieces with Indian spices.	\$2.90
PAPADOMS Cumin (4 pieces)	\$2.90
MINT CHUTNEY Yoghurt mixed mint and spices.	\$2.90
MIXED VEGETABLE PULAO Basmati rice cooked with fresh Seasonal Vegetables and spices.	\$6.90
SIDE DISH PLATTER	\$11.90

KUCH MEETHA & DESSERTS

MANGO KULFI	\$5.90
Exotic Indian mango ice-cream made with mango pulp, condensed milk and pistachios.	
MALAI KULFI	\$5.90
Special Malai Kulfi with an abundance of cashews and pistachios.	
GULAB JAMUN	\$5.90
Creamed milk dumplings served in sugar syrup flavoured with green cardamoms and rose water.	

PEENE KE LIYE & DRINKS

MANGO LASSI Yoghurt and mango based popular Indian drink, suggested to drink after meal.	\$5.90
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SIMPLY INDIAN

130 High Street, Motueka

Phone: 03-528 6364

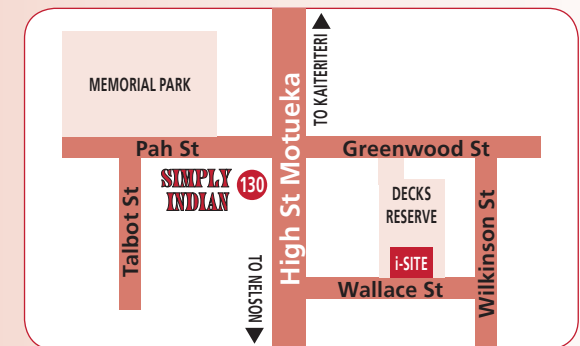
www.simplyindianmotueka.co.nz

FULLY LICENSED

LUNCH: 11:00AM - 2:00PM (MON-SAT)

DINNER: FROM 5:00PM (7 DAYS)

TAKEAWAY MENU



(Serving over 15 years)

Menu, T&Cs and prices are subject to change without prior notification.

NO SURCHARGE ON PUBLIC HOLIDAYS

AAGHAZ 🍷 APPETIZERS

ONION BHAJI	\$6.90
Onion pieces in spicy chickpea flour batter and deep fried.	
SAMOSA (2 Pieces)	\$6.90
Flaky pastry turnovers filled with mashed potatoes, peas, cumin seeds and deep fried golden brown.	
ASSORTED PAKORA	\$6.90
Fresh seasonal vegetables dipped in spiced chickpea flour batter and deep fried.	
MIX VEG PLATTER	\$16.90
Combination of Onion Bhaji, Samosa and Assorted Pakora. Recommended for two people.	
GARLIC TIKKA	\$11.90
Boneless chicken pieces marinated overnight in garlic flavoured paste, skewered and roasted in tandoor.	
SEEKH KEBAB	\$11.90
Lamb mince mixed with spices, pressed on a skewer and smoke roasted in tandoor.	
MURG MALAI TIKKA	\$11.90
Boneless chicken pieces marinated overnight in cashew nut paste and spices, roasted in Indian clay oven.	
CHOOZA TIKKA	\$11.90
Boneless chicken pieces marinated in spiced yoghurt overnight, skewered and cooked in tandoori oven.	
PRAWN PAKORA	\$12.90
Prawns dipped in spiced cornflour and batter made from eggs and wheat-flour, then finished in hot oil.	
TANDOORI CHICKEN – ENTRÉE SIZE	\$13.90
A world famous Indian delicacy of chicken with bones, marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.	
BARRAH KEBAB – ENTRÉE SIZE	\$15.90
Tender rack of lamb marinated in spices and skewered to cook in tandoor.	
MIX KEBAB PLATTER – ENTRÉE SIZE	\$16.90
Combination of a few tandoori kebabs.	
PLATTER FOR TWO	\$20.90
Combination of a few vege and non vege appetizers. Chef's recommendation.	

LAZEEZ - E - TANDOORI 🍷 TANDOORI DELIGHTS

TANDOORI CHICKEN – MAIN SIZE	\$21.90
A world famous Indian delicacy of chicken with bones, marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.	
BARRAH KEBAB – MAIN SIZE	\$25.90
Tender rack of lamb marinated in spices and skewered to cook in tandoor.	
MIX KEBAB PLATTER – MAIN SIZE	\$25.90
Combination of tandoori kebabs. 2 pieces of malai tikka, garlic tikka, seekh kebab, lamb kebab and chooza tikka.	

KHANA - KHAZANA 🍷 MAIN COURSE

ALL CURRIES SERVED WITH COMPLIMENTARY PLAIN BASMATI RICE
Extra Rice : Small Bowl - \$2.50, Big Bowl - \$4.50

CHICKEN CURRY DELIGHTS

BUTTER CHICKEN (MILD OR MEDIUM)	\$19.90
A 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.	
CHICKEN KORMA (MILD OR MEDIUM)	\$19.90
Boneless chicken pieces cooked in a creamy sauce of cashew paste, cream and spices. Best known as King Zafar Shah's favourite.	
KADAH CHICKEN (HOT)	\$19.90
Boneless chicken pieces cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.	
CHICKEN SAGWALA (MILD, MEDIUM OR HOT)	\$19.90
Boneless chicken cooked with leafy spinach paste and spices and blended to perfection.	
CHICKEN TIKKA MASALA (MEDIUM OR HOT)	\$19.90
Tandoori boneless chicken pieces cooked with capsicum, onion, tomato gravy and spices. Gives a dominant taste of spices.	
CHICKEN VINDALOO (HOT)	\$19.90
Goanese style dish cooked with vinegar and spices – a hot dish – cannot be mild.	
CHICKEN DAHIWALA (MILD OR MEDIUM)	\$19.90
A perfectly blended traditional yoghurt flavoured chicken dish cooked with onion, tomato gravy yoghurt and spices.	
CHICKEN MADRAS (HOT)	\$19.90
A hot, popular South Indian dish cooked with desiccated coconut, coconut cream and spices.	
CHICKEN CURRY (MEDIUM OR HOT)	\$19.90
Chicken dish most commonly eaten in Indian homes, cooked in tomato and onion gravy.	
CHICKEN METHI MALAI (MILD OR MEDIUM)	\$19.90
Chicken cooked in cashew nut paste, methi and spices. With a dominant flavour of methi. A very mild and creamy dish.	
CHICKEN JHAL FARAIZI (MEDIUM OR HOT)	\$19.90
Boneless chicken pieces cooked with diced tomatoes, capsicum, onion and spices. A popular North-East Indian dish.	
CHICKEN DO PYAZA (MEDIUM OR HOT)	\$19.90
Boneless chicken cooked with juliennes of onion and tomato, onion gravy and spices.	
MANGO CHICKEN	\$19.90
Boneless chicken pieces cooked with tasty mango pulp, cream and spices.	
CHICKEN MUSHROOM MASALA (CHEF'S SPECIAL)	\$21.90
Marinated chicken pieces, cooked with mushrooms, capsicum, onion, tomato, gravy and spices. (Chef's recommendation)	

LAMB / BEEF CURRY DELIGHTS

LAMB /OR/ BEEF MAKHNI (MILD OR MEDIUM)	\$19.90
A Mughlai style dish of Lamb or Beef cooked with crushed cashew nuts, cream and spices, in tomato flavoured gravy.	
LAMB /OR/ BEEF KORMA (MILD OR MEDIUM)	\$19.90
Lamb or Beef cooked in creamy sauce of cashew paste, cream and spices. Popularly known as King's favourite.	
KADAH LAMB /OR/ BEEF (HOT)	\$19.90
Diced Lamb or Beef cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.	
LAMB /OR/ BEEF SAGWALA (MEDIUM OR HOT)	\$19.90
Lamb or Beef cooked with leafy spinach paste and spices. Blended to perfection.	
LAMB /OR/ BEEF DILKHUSH (MEDIUM OR HOT)	\$19.90
A popular mughlai preparation cooked with onion, tomato and spices. Mint flavoured.	
LAMB /OR/ BEEF VINDALOO (HOT)	\$19.90
Goanese style dish cooked with vinegar and spices. A hot dish.	
LAMB /OR/ BEEF DAHIWALA (MILD OR MEDIUM)	\$19.90
A perfectly blended traditional yoghurt flavoured dish cooked with onion tomato gravy, yoghurt and spices.	
LAMB /OR/ BEEF MADRAS (HOT)	\$19.90
A hot, popular South Indian dish cooked with desiccated coconut, coconut cream and spices.	
LAMB /OR/ BEEF ROGANJOSH (MEDIUM OR HOT)	\$19.90
A popular North Indian rich gravy preparation.	
BHUNA LAMB /OR/ BEEF (MEDIUM OR HOT)	\$19.90
A popular dry dish of diced Lamb or Beef cooked with onion, tomato and spices.	
LAMB /OR/ BEEF JHAL FARAIZI (MEDIUM OR HOT)	\$19.90
Lamb or Beef cook with diced tomatoes, capsicum, onion and spices. A popular North-East Indian dish.	
LAMB /OR/ BEEF DO PYAZA (MEDIUM OR HOT)	\$19.90
Lamb or Beef cooked with juliennes of onion and tomato, onion gravy and spices.	
LAMB CHOPS MASALA (CHEF'S SPECIAL)	\$22.90
Tenderly cooked lamb chops in Tandor, cooked with onion and tomato base sauce, finely diced capsicum and spices.	

SEAFOOD CURRY DELIGHTS

FISH KALI MIRCH (MILD, MEDIUM OR HOT)	\$20.90
Fish pieces cooked in cashew nut paste, yoghurt, crushed black pepper and spices.	
FISH MASALA (MEDIUM OR HOT)	\$20.90
Fillets of fish cooked with onion, tomato, capsicum and spices. Slightly thick sauce.	
FISH CURRY (MEDIUM OR HOT)	\$20.90
A popular South Indian dish cooked with onion, tomato gravy and spices.	
FISH TOMATO (MILD OR MEDIUM)	\$20.90
Pieces of fish smothered in a special smoky tomato sauce and spices. Subtly flavoured.	
GOAN FISH (HOT)	\$20.90
A popular Goan dish. Fish cooked with desiccated coconut, coconut cream and spices.	
PRAWN MALABARI (HOT)	\$21.90
Prawns cooked with onion, tomato and spices. Coconut flavoured.	