

**PRAWN METHI MALAI (MILD OR MEDIUM) \$30.90**  
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) \$30.90**  
A Mughlai style popular prawn dish cooked in a creamy sauce of cashew nuts, cream tomato and spices.

**PRAWN SAGWALA \$30.90**  
Prawn cooked with leafy spinach paste and spices, and blended to perfection.

**PRAWN JHAL FARAIZI (CHEF'S SPECIAL) \$30.90**  
Prawn cooked with diced tomatoes, capsicum, onion and spices.

### VEGETABLE CURRY DELIGHTS

**COCONUT VEGETABLE CURRY (VEGAN) \$25.90**  
Mixture of vegetables simmered in coconut milk, cooked with cashew, tomato and onion sauce and spices.

**PANEER BUTTER MASALA (MEDIUM OR HOT) \$25.90**  
A popular vegetarian dish in Northern India. Diced cottage cheese cooked with butter flavoured onion, tomato and spices.

**ALOO GOBHI (MEDIUM OR HOT) \$25.90**  
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) \$25.90**  
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) \$25.90**  
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) \$25.90**  
Peas and mushroom cooked with onion, tomato gravy and spices.

**PALAK ALOO (MILD, MEDIUM OR HOT) \$25.90**  
Diced potato cooked with leafy spinach paste with a touch of spice.

**PANEER MAKHNI (MILD OR MEDIUM) \$25.90**  
A Mughlai style dish of cottage cheese cooked in a creamy sauce of cashew nuts, cream, tomatoes and spices.

**VEGETABLE KORMA (MILD OR MEDIUM) \$25.90**  
Mix of vegetables cooked with creamy sauce. Nut & cream garnish.

**MIX VEGETABLE CURRY \$25.90**  
Commonly eaten in Indian homes. Seasonal vegetables cooked in tomato and onion gravy.

**KADAH PANEEER (HOT) \$25.90**  
Homemade cheese cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.

**MUSHROOM MASALA (HOT) \$25.90**  
Mushrooms cooked with onion, tomato and spices.

**PALAK PANEEER (MILD, MEDIUM OR HOT) \$25.90**  
Homemade cheese dices cooked with leafy spinach paste and a blend of spices. A must for vegetarians. Subtly flavoured.

**VEGETABLE MAKHANWALA (MILD OR MEDIUM) \$25.90**  
Creamy dish of mixed vegetables cooked with tomato, butter & spices.

**MATTER PANEEER (MEDIUM OR HOT) \$25.90**  
Peas and cottage cheese cooked with onion, tomato gravy and spices.

**VEGE JHAL FAREZI \$25.90**  
Mixed vegetable cooked with diced tomato, capsicum, onion & spices.

**MIXED VEGETABLE KADAH \$25.90**  
Mixed vegetables cooked with juliennes of capsicum, onion, tomato chilli and coriander seeds.

## RICE DISHES & BIRYANIS

**VEGETABLE BIRYANI (MEDIUM OR HOT) \$25.90**  
Dish of rice cooked with diced assorted vegetables, yoghurt & spices.

**PRAWN BIRYANI (MEDIUM OR HOT) \$30.90**  
Basmati rice cooked with prawns, herbs, yoghurt and spices.

**CHICKEN/LAMB/OR/BEEF BIRYANI (MEDIUM OR HOT) \$29.90**  
Speciality of rice from the Moghul days, cooked with chicken, lamb or beef pieces, yoghurt and indian herbs.

## NAAN AND ROTI & INDIAN BREADS

**TANDOORI ROTI Wholemeal bread. \$4.90**

**PLAIN NAAN Plain white flour bread. \$4.90**

**GARLIC NAAN Leavened bread with crushed garlic on top. \$5.50**

**ONION NAAN Spiced chopped onion stuffed naan. \$5.90**

**PANEER NAAN Stuffed with grated cottage cheese. \$5.90**

**KEEMA NAAN Stuffed with spiced lamb mince. \$5.90**

**VEGE NAAN Stuffed with spiced boiled vegetables. \$5.90**

**CHICKEN NAAN Stuffed with spiced chicken mince and herbs. \$5.90**

**CHEESE NAAN Stuffed with cheese \$6.50**

**CHEESE & ONION NAAN Stuffed with cheese and onion. \$6.50**

**CHEESE & GARLIC NAAN Stuffed with cheese. \$6.50**

**CHEESE & CHILLI NAAN Stuffed with cheese & chilli \$6.50**

**CHEESE & CHICKEN NAAN Stuffed with cheese and marinated chicken. \$6.50**

**PESHAWARI NAAN Dried fruits and nuts stuffed naan. \$6.50**

**CHOCOLATE NAAN Stuffed with melted chocolate \$9.90**

## SAATH SAATH & ACCOMPANIMENTS

**RAITA Yoghurt mixed with cucumber and ground spices. \$5.50**

**MANGO CHUTNEY Mildly spiced mangoes. \$5.50**

**MIXED PICKLE Mixed lime, mango and chilli pieces with Indian spices. \$5.50**

**PAPADOMS Cumin (4 pieces) \$5.50**

**MINT CHUTNEY Yoghurt mixed mint and spices. \$5.50**

**MIXED VEGETABLE PULAO Basmati rice cooked with fresh Seasonal Vegetables and spices. \$18.90**

**SIDE DISH PLATTER \$18.90**

## KUCH MEETHA & DESSERTS

**MANGO KULFI \$7.90**  
Exotic Indian mango ice-cream made with mango pulp, condensed milk and pistachios.

**GULAB JAMUN \$7.90**  
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. \$7.90**



# SIMPLY INDIAN

130 High Street, Motueka

Phone: 03-528 6364

[www.simplyindianmotueka.co.nz](http://www.simplyindianmotueka.co.nz)

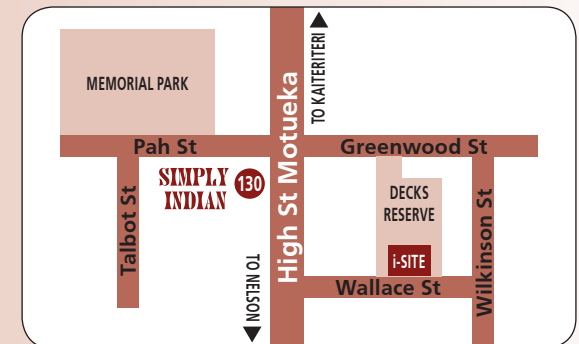
## TAKEAWAY MENU

LUNCH SPECIAL TAKEAWAY AVAILABLE

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

DINNER: FROM 5:00PM (7 DAYS)

FULLY LICENSED



(Serving over 15 years)

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

NO SURCHARGE ON PUBLIC HOLIDAYS

## AAGHAZ APPETIZERS

<b>ONION BHAJI</b>	<b>\$9.90</b>
Onion pieces in spicy chickpea flour batter and deep fried.	
<b>SAMOSA (2 Pieces)</b>	<b>\$9.90</b>
Flaky pastry turnovers filled with mashed potatoes, peas, cumin seeds and deep fried golden brown.	
<b>ASSORTED PAKORA</b>	<b>\$9.90</b>
Fresh seasonal vegetables dipped in spiced chickpea flour batter and deep fried.	
<b>MIX VEG PLATTER</b>	<b>\$23.90</b>
Combination of Onion Bhaji, Samosa and Assorted Pakora. Recommended for two people.	
<b>GARLIC TIKKA</b>	<b>\$16.90</b>
Boneless chicken pieces marinated overnight in garlic flavoured paste, skewered and roasted in tandoor.	
<b>SEEKH KEBAB</b>	<b>\$16.90</b>
Lamb mince mixed with spices, pressed on a skewer and smoke roasted in tandoor.	
<b>MURG MALAI TIKKA</b>	<b>\$16.90</b>
Boneless chicken pieces marinated overnight in cashew nut paste and spices, roasted in Indian clay oven.	
<b>CHOOZA TIKKA</b>	<b>\$16.90</b>
Boneless chicken pieces marinated in spiced yoghurt overnight, skewered and cooked in tandoori oven.	
<b>PRAWN PAKORA</b>	<b>\$16.90</b>
Shelled prawns dipped in chickpea flour and deep fried.	
<b>TANDOORI CHICKEN – ENTRÉE SIZE</b>	<b>\$19.90</b>
A world famous Indian delicacy of chicken with bones, marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.	
<b>BARRAH KEBAB – ENTRÉE SIZE</b>	<b>\$22.90</b>
Tender rack of lamb marinated in spices and skewered to cook in tandoor.	
<b>MIX KEBAB PLATTER – ENTRÉE SIZE</b>	<b>\$22.90</b>
Combination of a few tandoori kebabs.	
<b>PLATTER FOR TWO</b>	<b>\$24.90</b>
Combination of a few vege and non vege appetizers. Chef's recommendation.	

## LAZEEZ - E - TANDOORI TANDOORI DELIGHTS

<b>TANDOORI CHICKEN – MAIN SIZE</b>	<b>\$32.90</b>
A world famous Indian delicacy of chicken with bones, marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.	
<b>BARRAH KEBAB – MAIN SIZE</b>	<b>\$33.90</b>
Tender rack of lamb marinated in spices and skewered to cook in tandoor.	
<b>MIX KEBAB PLATTER – MAIN SIZE</b>	<b>\$33.90</b>
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 \$4.50, Big Bowl \$6.50  
 CAULIFLOWER RICE \$11.90

### CHICKEN CURRY DELIGHTS

<b>BUTTER CHICKEN (MILD OR MEDIUM)</b>	<b>\$27.90</b>
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.	
<b>CHICKEN KORMA (MILD OR MEDIUM)</b>	<b>\$27.90</b>
Boneless chicken pieces cooked in a creamy sauce of cashew paste, cream and spices. Best known as King Zafar Shah's favourite.	
<b>KADAHAI CHICKEN (HOT)</b>	<b>\$27.90</b>
Boneless chicken pieces cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.	
<b>CHICKEN SAGWALA (MILD, MEDIUM OR HOT)</b>	<b>\$27.90</b>
Boneless chicken cooked with leafy spinach paste and spices and blended to perfection.	
<b>CHICKEN TIKKA MASALA (MEDIUM OR HOT)</b>	<b>\$27.90</b>
Tandoori boneless chicken pieces cooked with capsicum, onion, tomato gravy and spices. Gives a dominant taste of spices.	
<b>CHICKEN VINDALOO (HOT)</b>	<b>\$27.90</b>
Goanese style dish cooked with vinegar and spices – a hot dish – cannot be mild.	
<b>CHICKEN DAHIWALA (MILD OR MEDIUM)</b>	<b>\$27.90</b>
A perfectly blended traditional yoghurt flavoured chicken dish cooked with onion, tomato gravy yoghurt and spices.	
<b>CHICKEN MADRAS (HOT)</b>	<b>\$27.90</b>
A hot, popular South Indian dish cooked with desiccated coconut, coconut cream and spices.	
<b>CHICKEN CURRY (MEDIUM OR HOT)</b>	<b>\$27.90</b>
Chicken dish most commonly eaten in Indian homes, cooked in tomato and onion gravy.	
<b>CHICKEN METHI MALAI (MILD OR MEDIUM)</b>	<b>\$27.90</b>
Chicken cooked in cashew nut paste, methi and spices. With a dominant flavour of methi. A very mild and creamy dish.	
<b>CHICKEN JHAL FARAIZI (MEDIUM OR HOT)</b>	<b>\$27.90</b>
Boneless chicken pieces cooked with diced tomatoes, capsicum, onion and spices. A popular North-East Indian dish.	
<b>CHICKEN DO PYAZA (MEDIUM OR HOT)</b>	<b>\$27.90</b>
Boneless chicken cooked with juliennes of onion and tomato, onion gravy and spices.	
<b>MANGO CHICKEN</b>	<b>\$27.90</b>
Boneless chicken pieces cooked with tasty mango pulp, cream and spices.	
<b>CHICKEN MUSHROOM MASALA (CHEF'S SPECIAL)</b>	<b>\$29.90</b>
Marinated chicken pieces, cooked with mushrooms, capsicum, onion, tomato, gravy and spices. (Chef's recommendation)	

## LAMB / BEEF CURRY DELIGHTS

<b>LAMB /OR/ BEEF MAKHNI (MILD OR MEDIUM)</b>	<b>\$28.90</b>
A Mughlai style dish of Lamb or Beef cooked with crushed cashew nuts, cream and spices, in tomato flavoured gravy.	
<b>LAMB /OR/ BEEF KORMA (MILD OR MEDIUM)</b>	<b>\$28.90</b>
Lamb or Beef cooked in creamy sauce of cashew paste, cream and spices. Popularly known as King's favourite.	
<b>KADAHAI LAMB /OR/ BEEF (HOT)</b>	<b>\$28.90</b>
Diced Lamb or Beef cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds.	
<b>LAMB /OR/ BEEF SAGWALA (MEDIUM OR HOT)</b>	<b>\$28.90</b>
Lamb or Beef cooked with leafy spinach paste and spices. Blended to perfection.	
<b>LAMB /OR/ BEEF DILKHUSH (MEDIUM OR HOT)</b>	<b>\$28.90</b>
A popular mughlai preparation cooked with onion, tomato and spices. Mint flavoured.	
<b>LAMB /OR/ BEEF VINDALOO (HOT)</b>	<b>\$28.90</b>
Goanese style dish cooked with vinegar and spices. A hot dish.	
<b>LAMB /OR/ BEEF DAHIWALA (MILD OR MEDIUM)</b>	<b>\$28.90</b>
A perfectly blended traditional yoghurt flavoured dish cooked with onion tomato gravy, yoghurt and spices.	
<b>LAMB /OR/ BEEF MADRAS (HOT)</b>	<b>\$28.90</b>
A hot, popular South Indian dish cooked with desiccated coconut, coconut cream and spices.	
<b>LAMB /OR/ BEEF ROGANJOSH (MEDIUM OR HOT)</b>	<b>\$28.90</b>
A popular North Indian rich gravy preparation.	
<b>BHUNA LAMB /OR/ BEEF (MEDIUM OR HOT)</b>	<b>\$28.90</b>
A popular dry dish of diced Lamb or Beef cooked with onion, tomato and spices.	
<b>LAMB /OR/ BEEF JHAL FARAIZI (MEDIUM OR HOT)</b>	<b>\$28.90</b>
Lamb or Beef cook with diced tomatoes, capsicum, onion and spices. A popular North-East Indian dish.	
<b>LAMB /OR/ BEEF DO PYAZA (MEDIUM OR HOT)</b>	<b>\$28.90</b>
Lamb or Beef cooked with juliennes of onion and tomato, onion gravy and spices.	
<b>LAMB /OR/ BEEF DHANSAK</b>	<b>\$28.90</b>
This is a Parsi delicacy cooked with lentils and vegetables in a sauce tempered with coriander seeds, ginger and garlic.	
<b>LAMB CHOPS MASALA (CHEF'S SPECIAL)</b>	<b>\$29.90</b>
Tenderly cooked lamb chops in Tandoor, cooked with onion and tomato base sauce, finely diced capsicum and spices.	

### SEAFOOD CURRY DELIGHTS

<b>FISH KALI MIRCH (MILD, MEDIUM OR HOT)</b>	<b>\$30.90</b>
Fish pieces cooked in cashew nut paste, yoghurt, crushed black pepper and spices.	
<b>FISH MASALA (MEDIUM OR HOT)</b>	<b>\$30.90</b>
Fillets of fish cooked with onion, tomato, capsicum and spices.	
<b>FISH CURRY (MEDIUM OR HOT)</b>	<b>\$30.90</b>
A popular South Indian dish cooked with onion, tomato and spices.	
<b>FISH TOMATO (MILD OR MEDIUM)</b>	<b>\$30.90</b>
Pieces of fish smothered in a special smoky tomato sauce and spices. Subtly flavoured.	
<b>GOAN FISH (HOT)</b>	<b>\$30.90</b>
A popular Goan dish. Fish cooked with desiccated coconut, coconut cream and spices.	
<b>PRAWN MALABARI (HOT)</b>	<b>\$30.90</b>
Prawns cooked with onion, tomato and spices. Coconut flavoured.	