



WE ARE
Open

Tuesday To Sunday
5:00pm - 9:30pm

FLAVOURS OF INDIA

DINE IN MENU

MAKE A
Reservation

09 478 7773
www.flavoursofindia.nz



ENTRÉE

PAPAD \$2.00

Classic Indian crackers (2 per serving).

VEGETABLE BHAJI \$9.00

Chopped vegetables mixed with pea flour and spices and deep fried Served with tamarind sauce (4 per serving).

SAMOSA \$9.00

Triangular pastry filled with delicately spiced potato, peas and carom seeds.Served with tamarind sauce (2 per serving).

HARA BARA KABAB \$9.00

Coarsely blended Potatoes, mint, coriander, green peas and spinach tossed with spices & bread crumbs and deep fried. Served with tamarind sauce.

PANNER TIKKA \$17.50

Homemade cottage cheese marinated with chef's secret recipe, roasted in tandoor along with capsicum, onion and tomatoes. Served with mint sauce.

CHILLI PANEER (Highly recommended) \$19.00

Homemade cottage cheese with capsicum, onion and green chillies in Indo Chinese style.

CHICKEN TIKKA \$20.00

Boneless chicken marinated with authentic spices for over a day and then cooked in tandoor oven. Served with mint sauce.

RESHMI KEBAB \$16.00

Chicken marinated in yoghurt, cheese, mint, fenugreek and then cooked in tandoor oven.

CHILLI CHICKEN (Highly recommended) \$22.00

Boneless chicken with capsicum, onion and green chillies in Indo Chinese style.

CHICKEN 65 (Highly recommended) \$22.00

Deep fried marinated boneless chicken cooked with house special sauce.

SEEKH KEBAB \$13.00

Lean lamb mince, Kashmiri chili powder, spices, pressed on to a skewer & finished in tandoor. Served with mint sauce.

HALF TANDOORI CHICKEN \$17.00

Chicken on bone marinated in our tandoori masala and yogurt overnight and cooked in our tandoor.

FULL TANDOORI CHICKEN \$28.00

Chicken on bone marinated in our tandoori masala and yogurt overnight and cooked in our tandoor.

PLATTERS (FOR TWO)

VEGETARIAN PLATTER \$22.00

Samosa, Onion Bhaji and Hara Bara Kebab. Served with tamarind and mint sauce.

MEAT PLATTER \$28.00

Seekh kebab, Chicken tikka and Reshmi kebab. Served with mint sauce.

FLAVOURS PLATTER \$29.00

Samosa, Onion Bhaji, Seekh Kebab, tandoori prawns and Chicken tikka. Served with tamarind and mint sauce.

MAINS-CHICKEN

BUTTER CHICKEN \$22.00

Boneless tandoori chicken cooked in a creamy tomato flavored sauce with garlic and crushed fenugreek.

CHICKEN TIKKA MASALA \$22.00

Chicken cooked in classical rich tomato & onion sauce with capsicum, ginger & fresh coriander.

CHICKEN MADRAS \$22.00

Chicken cooked in A medium to hot curry. This famous south Indian dish prepared with coconut and a hint of red chilly.

CHICKEN SHAJAHANI \$23.00

This is a very delicious mild dish of boneless chicken cooked in a creamy cashew nut sauce, finished with saffron and coriander.

CHICKEN JAL FRAZEE \$22.00

Chicken cooked with tomatoes and spices, finished with seasonal vegetables.

SAAG CHICKEN \$22.00

Boneless chicken cooked with pureed spinach, tomatoes and spices.

CHICKEN AND POTATO CURRY \$22.00

This is a classic home style Northern Indian curry found in every Indian home.

KADAI CHICKEN \$23.00

Chicken sautéed with capsicum, onions, fresh pounded spices, ginger and coriander.

HOUSE SPECIALS

MANGO CHICKEN \$26.00

Boneless chicken cooked with onion and cashew nut base and finished with mango sauce.

BALTI CHICKEN \$27.00

Tender boneless chicken cooked in Tomato, onion, fennel and nut-based sauce. Finished with capsicum, onions and served with flavoured rice.

CHICKEN DHANSAK \$24.00

Boneless chicken cooked with pumpkin, potato, finished with lentils and spinach

GOOGLEY MASALA \$28.00

Boneless chicken, lamb and beef cooked with Tomato, nuts, herbs and spices.



WE ARE
Open

Tuesday To Sunday
5:00pm - 9:30pm

FLAVOURS OF INDIA

DINE IN MENU

MAKE A
Reservation

09 478 7773
www.flavoursofindia.nz



GOAT MASALA \$28.00

Bone-in Goat cooked with chef's traditional spices, nuts, tomatoes and onions.

BUNA LAMB \$28.00

Chunks and mince of lamb cooked in chef's special sauce. Finished with fresh coriander

METHI CHICKEN \$28.00

Tender pieces of chicken cooked with fresh fenugreek leaves and tomatoes, served pre-plated with puloa rice, papad and salad.

MAINS - LAMB

LAMB ROGAN JOSH \$24.00

Boneless lamb dish in tomato gravy with spices.

LAMB KORMA \$24.00

Mild lamb curry cooked with yoghurt, poppy seeds and spices. Finished with coconut cream.

SAAG GOSHT \$24.00

Lean lamb cooked with pureed spinach, tomatoes and spices.

KADAI GOSHT \$24.00

Lean lamb delicately cooked with exotic spices and finished with capsicum and onion.

LAMB MADRAS \$24.00

A medium to hot curry, lean lamb cooked in tomato gravy with coconut and a hint of chilly.

MAINS - BEEF

BEEF VINDALOO \$23.00

Traditional Goan specialty. Beef cooked in a hot and tangy masala base, finished with coriander.

BEEF MADRAS \$23.00

Beef cooked with coconut based sauce with hint of red chilli.

BEEF SAAGWALA \$23.00

Beef cooked with pureed spinach, tomatoes and spices.

BEEF NAWABI \$23.00

Mild beef curry, cooked in a creamy cashew nut sauce with a hint of tomato paste and spices

LAMB MADRAS \$24.00

A medium to hot curry, lean lamb cooked in tomato gravy with coconut and a hint of chilly.

MAINS - SEAFOOD

FISH MAKHANWALA \$28.00

Fish cooked with ginger, garlic, onions, tomatoes, yogurt and aromatic spices.

NAWABI FISH CURRY \$28.00

Fish cooked in onion and cashew nut sauce with aromatic spices & finished with fresh coriander.

KERALA FISH CURRY \$28.00

Popular south Indian dish. Fish cooked with authentic spices, kokum and red chillies finished with coconut cream and curry leaves.

PRAWN MALABARI \$28.00

Prawns cooked in exotic sauce of tomatoes, onions, coconut cream & spices finished with fresh coriander.

KADAI PRAWNS \$28.00

Prawns cooked with delicate spices and finished with capsicum and onion.

BUTTER PRAWNS \$28.00

Prawns cooked in tasty tomato gravy

PRAWN MALAI CURRY \$28.00

Mild prawn curry, cooked in a creamy cashew nut sauce with a hint of tomato paste and spices

FLAVOURS BEST LOVED

CHICKEN, LAMB, or BEEF \$19.50

PEPPER FRY

This is popular South Indian dish. Boneless meat marinated and cooked with chef's secret ingredients.

MAINS- VEGETARIAN

DAL MAKHANI \$19.50

India's favorite lentil delicacy. Black lentils cooked with spices and tomatoes & finished with coriander.

MALAI KOFTA CURRY \$20.00

Lightly spiced cottage cheese & mashed potato dumplings, cooked in delicately spiced cashew nut sauce.

PANEER MAKHANI \$20.00

Cottage cheese cooked in mild puree of fresh spinach & finished with delicate spices.

NAVARATTAN KORMA \$19.50

Seasonal vegetables cooked in a lightly spiced creamy tomato based gravy.

MUSHROOM MUTTER \$14.50

Spiced home style mushroom and pea curry.

VEGETABLE PASANDA \$19.50

A lovely mild curry with a deliciously nutty and creamy sauce, cooked with seasonable vegetables.

MALAI METHI MUTTER \$20.00

Healthy dish which contains fresh fenugreek leaves, green peas and paneer blended with Indian spices.



WE ARE
Open

Tuesday To Sunday
5:00pm - 9:30pm

FLAVOURS OF INDIA

DINE IN MENU

MAKE A
Reservation

09 478 7773
www.flavoursofindia.nz



PANEER TIKKA MASALA \$20.00

Paneer cooked in classical rich tomato and onion sauce and finished with capsicum, ginger and fresh coriander.

ALOO GOBI \$19.50

Popular Indian dish made with spiced cauliflower and potatoes.

SHAHI PANEER \$20.00

Homemade cottage cheese in a thick gravy made of cream, tomatoes, cashew nuts and spices.

KADAI PANEER \$20.00

Sauteed cottage cheese with capsicum, onions, fresh pounded spices, ginger and coriander.

RICE DISHES

CHICKEN BIRYANI \$22.00

Boneless chicken stir fried together with rice.

LAMB BIRYANI \$23.00

Lamb stir fried together with rice.

BEEF BIRYANI \$22.50

Beef stir fried together with rice.

VEGETABLE BIRYANI \$21.00

Seasonal vegetables stir fried together with rice.

PULAO RICE \$9.50

Spring peas stir fried together with rice.

PLAIN RICE \$5.00

BREADS

ROTI \$3.00

NAAN \$3.50

GARLIC NAAN \$4.00

CHEESE NAAN \$5.50

GARLIC AND CORIANDER NAAN \$6.50

PESHWARI NAAN \$7.00

Sweet style bread stuffed with cashewnuts, raisins, dates, fennel & coconut powder .

MASALA KULCHA \$7.00

Naan stuffed with potatoes,peas and spices.

KEEMA NAAN \$7.50

Naan filled with premium, lightly spiced lamb mince.

CHEESE AND GARLIC NAAN \$7.00

BREADS

RAITA \$5.00

VEGETABLE STIR FRY \$8.00

Seasonal vegetables sautéed with soya sauce and light spices.

HOT MIXED PICKLE \$4.00

SWEET MANGO CHUTNEY \$4.00

MINT CHUTNEY \$4.00

TAMARIND CHUTNEY \$4.00