

ENTRÉE

Trio of Poppadum Cone GF, DF, Vegan	9
Roasted poppadum filled with Mexican salsa	
Vegetable Samosa	8
Triangle pastry filled with cumin flavour peas, potato and paneer	
Chickpea Chaat GF, DF, Vegan	8
Chickpeas tossed in tomato, coriander and red onion salsa	
Bengal Sev Puri GF, DF, Vegan	8
Puffed rice tossed with sweet & sour bhuja mix	
Panner Tikka Roll V	10
Chicken Tikka Roll	12
Seekh Kebab Roll	12
Chicken Tikka slider x2	12
Lamb Kebab slider x2	12
Trio of Tandoori Vegetables GF	16
Marinated broccoli, mushroom and cauliflower cooked in clay oven served with mint sauce	
Achari Fish Tikka GF	20
Fresh hapuka marinated in pickle flavoured spiced and cooked in clay oven	
Chilli & Garlic Prawns/Chicken GF	16
Beer battered prawn or chicken tossed with chilli flakes, celery and red onions	
Chicken Tikka Salad GF	16
The best no carb salad ever served on top of a gourmet coleslaw including fresh tomatoes and cucumber drizzled with mint or tamarind sauce	

CHUTNEYS & RAITA

Fresh Coriander & Mint Chutney	6
Fresh Tomato and Sesame Chutney	6
Date & Tamarind Chutney	6
Cucumber Raita	8
Pomegranate Raita	8
Mint & Pineapple Raita	8

indian eatery Khana

ALL CURRIES ARE SERVED ON SHARING SIZE BOWLS,
WE BELIEVE SHARING IS CARING!!!!
1- FOR \$15, 2- \$29, 3- \$39, 4-\$49

ALL CURRIES ARE GLUTEN FREE

CHICKEN & LAMB CURRIES

Butter Chicken - A kiwi favourite!
Chicken Tikka Masala An indian curry from the streets of Glasgow
Chicken Zalfezi Chicken curry cooked with medley of fresh vegetables
Lamb Bhuna lamb cooked with 10+ spices
Lamb Saag Lamb cooked with fresh spinach & spices

SEAFOOD CURRIES

Fresh Fish of the day - Please ask waiting staff.
Prawn Goan A Goan speciality cooked with Vindaloo sauce

VEGETARIAN / VEGAN CURRIES

Khana Daal of the day - please ask waiting staff
Fresh Vegetable of the day - please waiting staff
Malai kofta Cottage cheese and potato dumplings cooked in korma sauce
Dum Aloo Baby potatoes filled with nuts and cream cheese served in a kashmiri sauce
Bell Pepper Paneer Indian cottage cheese cooked with trio of capsicum in masala sauce

RICE

Lamb Biryani	18
Aromatic rice pilaf cooked with mild spicy spring lamb	
Chicken Biryani	18
Aromatic rice pilaf cooked with mild spicy marinated Chicken	
Vegetable Biryani	16
Aromatic rice pilaf cooked with 7 fresh vegetables	
Bowl of Basmati Rice	
Small \$3 med \$5 large \$7	

FRESH BREADS

ALL BREADS ARE COOKED FRESH IN
TANDORI CLAY OVEN

5 Seed Roti EF	7
Made from sunflower, pumpkin, chia, lin and caraway seeds	
Wholemeal flour Roti EF	5
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Spiral Parantha EF	6
Flackey whole meal roti rubbed with nz butter	
Plain Naan	4
Garlic Naan	5
Cheese & Garlic Naan	7

DESSERTS

Kheer	10
An Indian saffron rice pudding served hot or cold	
Pistachio/ Saffron & Mango Kulfi	10
An Indian ice cream	
Gulab Jamun	10
Soft cottage cheese dumpling infused in rose water and saffron syrup	