

ENTRÉE

Trio of Poppadum Cone GF, DF, Vegan	9
Roasted poppadum filled with Mexican salsa	
Chilly Paneer GF, V	12
Tempura Indian cottage served with capsicum, onion and dressed with Indo Chinese chilly sauce	
Cauliflower Florets GF, DF, Vegan	12
Tempura of cauliflower florets served with garlic, chilli & soy sauce	
Trio of Tandoori Vegetables GF	16
Marinated broccoli, mushroom and cauliflower cooked in clay oven served with mint sauce	
Vegetable Samosa	8
Triangle pastry filled with cumin flavour peas, potato and paneer	
Malai Tikka GF	18
Morsels of chicken marinated with youghurt, cream and pepper cooked in clay oven	
Chicken Tikka GF	18
Morsels of chicken marinated in house overnight and cooked in clay oven	
Seekh Kebab GF, DF	16
Lamb mince cigar kebab cooked in clay oven	
Achari Fish Tikka GF	20
Fresh hapuka marinated in pickle flavoured spiced and cooked in clay oven	
Chilli & Garlic Prawns/Chicken GF, DF	16
Beer battered prawn or Chicken tossed with chilli flakes, celery and red onions	

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 potaoes 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
Made from wholemeal flour	
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	