

Indo Chinese

VEGETABLE MANCHURIAN (Dry/Gravy) Vegetable balls cooked with finely chopped vegetables in soya sauce	\$24.00
CHILLI CHICKEN (Dry/Gravy) Boneless pieces of chicken cooked with chillies, capsicum and soya sauce	\$25.00
CHILLI PRAWN (Dry/Gravy) Pieces of prawns cooked with chillies, capsicums and soya sauce	\$25.00
CHILLI PANEER (Dry/Gravy) Indian cottage cheese cooked with capsicums in soya sauce	\$24.00

Side Dish Platter

PAPADUM PORTION (6 PCS)	\$6.00
MINT CHUTNEY	\$4.00
PICKLE	\$4.00
RAITA	\$4.00
TAMARIND SAUCE	\$4.00
MANGO CHUTNEY	\$4.00
MIXED PICKLE	\$4.00

Salad

ONION SALAD	\$7.00
TANDOORI CHICKEN SALAD Tandoori chicken with yogurt, cucumber, tomato, onion, carrot and lettuce.	\$14.00

Rice

COCONUT RICE Coconut cream with mixed vegetables and spiced with Indian spices.	\$12.00
CHICKEN BIRYANI (with raita) Chicken cooked with spices in rice, flavoured with saffron.	\$22.00
LAMB BIRYANI (with raita) Lamb pieces cooked with rice, flavoured with spices.	\$25.00
VEG BIRYANI (with raita) Seasonal fresh vegetable cooked with basmati rice, herb and spice.	\$21.00
PRAWN BIRYANI (with raita) Prawns cooked in our special way and blended with saffron flavored rice .	\$25.00

Naan Bread

BUTTER NAAN	\$5.00
CHEESE AND GARLIC NAAN	\$7.00
GARLIC NAAN	\$6.00
HERB NAAN	\$6.00
CHEESE & ONION NAAN	\$8.00
KEEMA NAAN	\$7.00
PESHWARI NAAN	\$7.00
TANDOORI ROTI	\$6.00
CHEESE NAAN	\$6.00
CHOCOLATE NAAN	\$8.00

Kids Special

CURLY FRIES	\$8.00
CHICKEN NUGGETS AND CHIPS	\$10.00
CHIPS	\$7.00

Desserts

MANGO KULFI	\$6.00
GULAB JAMUN	\$8.00
GULAB JAMUN WITH ICE CREAM	\$10.00

Contact us for all your Private Functions
Birthdays, Anniversary, Christmas Parties,
Business Meeting's etc...

Ph: 07 211 6567

65 ALBERT STREET, WHITIANGA
(opposite to the information center)



Curry 'n' Coffee House



Dine In Menu

www.curryncoffee.co.nz

Starters

VEGETARIAN SAMOSA (2pcs) Deep fried pastry stuffed with spiced potatoes and peas.	\$9.00
LAMB SAMOSA (2pcs) Deep fried pastry stuffed with spiced lamb mince.	\$12.00
ONION BHAJI Sliced onions marinated with lemon juice and spices, battered in chickpea flour and deep fried.	\$8.00
VEGETABLE SPRING ROLLS	\$9.00
CHICKEN TIKKA Cubes of chicken marinated in paprika & yogurt and smoked roasted.	Half \$16.00 Full \$26.00
GARLIC PRAWN Whole prawns marinated in creamy garlic sauce and cooked in butter and garlic	\$20.00
TANDOORI CHICKEN Whole chicken marinated in yogurt, ginger, garlic and a combination of spices roasted in Tandoor oven.	Half \$16.00 Full \$26.00
CHILLI CHICKEN DRY Boneless pieces of chicken cooked with chillies, capsicum and soya sauce	\$20.00
TANDOORI PRAWN King prawns marinated in yogurt ginger garlic and special Indian herb roasted in Tandoor oven.	Half \$17.00 Full \$23.00
LAMB CUTLET (4pcs) Lamb marinated in different Indian spices and smoked roasted.	\$26.00
LAMB SEEKH KEBAB (4pcs) Lamb mince with Indian spices cooked in tandoor	\$16.00
CHICKEN DRUMSTICKS (4 pcs) Chicken marinated with different spices and smoked roasted.	\$16.00
MIXED PLATTER 2 samosas, onion bhaji, chicken tikka and meatballs served with mint and tamarind sauce.	\$24.00

MAIN COURSES

All mains served with rice

Chicken

BUTTER CHICKEN Tandoori chicken tikka cooked in a creamy tomato sauce.	\$22.00
CHICKEN TIKKA MASALA Chicken tikka cooked in a tomato and onion sauce with capsicum paste.	\$22.00
CHICKEN SAAGWALA Pieces of chicken cooked to perfection with spinach.	\$22.00
CHICKEN KORMA Boneless chicken pieces cooked in a creamy cashew and almond sauce.	\$22.00
CHICKEN MADRAS Chicken pieces cooked in a tomato and coconut sauce.	\$22.00

MANGO CHICKEN \$22.00
Chicken tikka cooked in a delicious mango flavoured creamy sauce.

CHICKEN VINDALOO \$22.00
Tender pieces of chicken cooked in a hot curry sauce.

CHICKEN JALFREZIE \$22.00
A tangy flavor chicken cooked with capsicum, tomatoes, onions and garnished with cheese.

Beef

BEEF TIKKA MASALA \$21.00
Beef pieces cooked in a onion and tomato sauce with capsicum paste.

BEEF KORMA \$21.00
Beef pieces cooked in a creamy cashew and almond sauce.

BEEF MADRAS \$21.00
Beef pieces cooked in a tomato and coconut sauce.

BEEF VINDALOO \$21.00
Pieces of Beef cooked in a hot vindaloo sauce.

BEEF SAAGWALA \$21.00
Pieces of Beef cooked with spinach gravy.

BEEF MUSHROOM MASALA \$21.00
Sauteed mushroom cooked with beef in a special way.

BEEF CURRY \$21.00
Diced beef cooked in exotic herbs in the north Indian style.

Lamb

LAMB ROGANJOSH \$25.00
Chunks of lamb cooked in a thick curry sauce.

LAMB TIKKA MASALA \$25.00
Lamb cooked in thick tomato and onion sauce with different Indian spices.

LAMB KORMA \$25.00
Lamb pieces with rich sauce of cashew and almond nuts.

LAMB MADRAS \$25.00
Lamb pieces cooked in tomato and coconut sauce.

LAMB VINDALOO \$25.00
Pieces of lamb cooked in hot vindaloo sauce but can be made medium.

LAMB SAAGWALA \$25.00
Cooked with puree of spinach blended with herbs and spices.

LAMB JALFREZIE \$25.00
Diced lamb cooked with capsicum, onions, tomatoes and garnished with cheese.

Vegetarian

DAL YELLOW \$20.00
Lentils simmered on fire overnight & cooked with onion, garlic & ginger.

SAAG ALOO \$22.00
Cooked potato with onion, garlic and spinach sauce.

VEGETABLE KORMA \$22.00
Cooked mix vegetables with cashew nut sauce.

DAL MAKHANI \$22.00
Lentils cooked with onion, tomatoes and spices.

CHANA MASALA \$22.00
Chickpeas cooked in a mouth watering curry sauce.

VEGETABLE MAKHANI \$22.00
Mixed vegetables cooked with tomato and cashew nut sauce.

PALAK PANEER \$23.00
Spinach gravy with cottage cheese cubes.

MUSHROOM MATTAR \$24.00
Mushroom and garden peas cooked in onion gravy.

BOMBAY ALOO \$21.00
Potatoes pieces cooked with mustard seeds, garlic and curry leaves.

KADHAI PANEER \$23.00
Cottage cheese cooked with onion, capsicum, Indian spice and onion gravy.

PANEER TIKKA MASALA \$23.00
Cottage cheese cooked with onion and special spices in a creamy sauce.

METHI MATTAR PANEER \$24.00
Cottage cheese and green peas cooked in fenugreek flavored gravy.

BUTTER PANEER \$23.00
Paneer cubes wrapped in an utterly buttery combination of cream, onion, tomatoes and aromatic spices

Seafood

PRAWN CURRY \$26.00
Prawn cooked in curry sauce.

PRAWN MALABARI \$26.00
Cooked with onions, capsicum, tomatoes and coconut milk.

BUTTER PRAWN \$26.00
Prawn cooked in a smooth tomato sauce.

PRAWN VINDALOO \$26.00
Prawn cooked with a hot vindaloo sauce.

PRAWN KORMA \$26.00
Cooked with a beautiful cashew and almond nut sauce.

PRAWN SAAGWALA \$26.00
Cooked with onion, garlic and spinach sauce.

FISH MASALA \$24.00
Fish cooked with onion. Capsicum and special spices in a creamy tomato sauce.

FISH MADRAS CURRY \$24.00
Fish cooked in fine coconuts. tomato gravy and coconut cream.

Chef Special

MIX KORMA \$26.00
Diced pieces of chicken and lamb in a herbs, spices and mixed nuts sauce.

MIX MASALA \$26.00
Diced pieces of chicken and lamb cooked in herb and spices in a special way.

HANDI CHICKEN \$26.00
Chef special recipe

CnC SPECIAL \$26.00
Chicken Tikka cooked with green peas, beans and cauliflower in a cashew and almond based sauce.

GOAT CURRY \$30.00
A very popular dish of Nepal