

TANDOORI DISHES

- 88 **Tandoori Chicken** (whole) **\$30.99**
Served with salad & mint sauce.
- 89 **Chicken Tikka / Fish Tikka / Seekh Kebab** **\$29.99**
Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.

RICE

- 90 **Basmati Rice**  Boiled Indian rice. **\$5.5**
- 91 **Nabratan Pulao**  **\$9**
Saffron Basmati rice with mixed vegetables, fruit & nuts.

RICE DISHES

- 92 **Chicken / Lamb / Beef Biryani** **\$25.99**
Cooked with rice & spices.
- 93 **Vegetable Biryani** **\$24.99**
Vegetables fried in saffron rice with fruit, nuts & coriander.
- 94 **King Prawn Biryani** **\$28.99**
King prawns cooked with rice & spices.

ACCOMPANIMENTS

- 95 **Raita** cool yoghurt cucumber **\$6**
- 96 **Mango chutney** sweet mangoes mildly spiced **\$6**
- 97 **Mixed pickles** selection of hot & sour pickles **\$6**
- 98 **Fresh mint chutney** mint leaves ground into a sauce **\$5**
- 99 **Tamarind chutney** hot & sour mildly spiced sauce **\$5**
- 100 **Banana & coconut** bananas sliced with grated coconut **\$8**
- 101 **Green salad** chopped onion, tomato & cucumber **\$9**

KIDS MENU

- 102 **Chips** **\$7**
- 103 **Chicken Nuggets** **\$8**
- 104 **Butter / Mango Chicken** **\$13**
Served with rice
- 105 **Vanilla Ice Cream** **\$9**

DESSERTS

- 106 **Gulab Jamun** **\$9**
Mixed dumplings fried in ghee until golden brown & then soaked in sugar syrup.
- 107 **Mango Kulfi** **\$9**
Reduced milk ice cream with mangos & nuts – a traditional Indian ice cream.

DRINKS

- 108 **Mango Lassi** Yoghurt & mango flavoured makes people feel cool **\$6.5**
- 109 **Sweet or Salted Lassi** **\$6**
- 110 **Juice** Orange, Apple, Tomato **\$5**
- 111 **Soft Drink** Coke, Diet Coke, Coke Zero, Sprite or Fanta **\$4**
- 112 **Ginger Beer** **\$6**
- 113 **Raspberry & Soda** **\$7**
- 114 **San Pellegrino Sparkling Mineral Water** **\$7**
- 115 **Chai Indian Spiced Tea** **\$6**
- 116 **Tea** English breakfast, Earl Grey, Peppermint or Camomile **\$6**

Ask for our Drinks Menu



DINE IN DINNER MENU

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BYO - Wine only

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www.curryheaven.co.nz

Welcome!

Curry Heaven is where you will get the real Indian taste. We can accommodate your diet needs, please look for the corresponding symbols.

🌿 Gluten Free 🥛 Dairy Free

♥ Healthy Option ★ Highly Recommended

🔥 Hot! 🌱 Vegan

Don't forget to tell us your preferred spice level.

Mild 0% | Mild Medium 25% | Medium 50% | Kiwi Hot 75% | Indian Hot 100%

APPETIZERS

Served with Mint / Tamarind Sauce & Salad

VEGETARIAN

- 01 **Onion Bhaji** 🌿🥛🌱 Chopped onion battered with chickpea flour & spices, deep fried until crispy. \$9
- 02 **Vegetable Samosa** 🌱🌱 Deep fried triangular pastry with spiced vegetables. \$9
- 03 **Vegetable Pakora** 🌿🌱🌱 Fresh mixed vegetables battered with chickpea flour & fried in deep oil. \$9
- 04 **Aloo Puri** 🌱🌱 Potato battered with flour & fried until crispy (From Bangladesh). \$9

NON VEGETARIAN

- 05 **Chicken Tikka** 🌿 Boneless chicken pieces marinated & then roasted in the tandoori oven. \$14.99
- 06 **Seekh Kebab** 🌿 Spiced tender lamb mince rolls cooked in the tandoori oven. \$16.99
- 07 **Fish Tikka** 🌿 Tender fillet fish pieces marinated in spices & roasted in the tandoori oven. \$18.99
- 08 **Chicken Wings** 🌿 Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven. \$18.99
- 09 **Tandoori Chicken** 🌿 (half size) Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor. \$19.99
- 10 **Mixed Platter for 2** A mixture of Pakora's, Samosa's, Chicken Tikka & Seekh Kebab. \$29.99
- 11 **Chicken Malai Tikka** Boneless chicken marinated in yoghurt, and spices, flavoured with almonds and cashew. \$17.99
Main sized \$29.99

CURRY HEAVEN SPECIALS

- 12 **Lamb Sabnam** 🌱♥ \$25.99
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – *a sensational dish not to be forgotten easily.*
- 13 **Goat Dhaka** 🌱♥ \$26.99
A Bangladeshi Style Goat Curry on the bone. *A must try!*

MAINS

Served with Plain Basmati Rice • All Gluten Free

CHICKEN

- 14 **Butter Chicken** (a delicacy not to be missed) \$23.99
Boneless tandoori chicken cooked in a rich creamy tomato sauce.
- 15 **Bhuna** Boneless spring Chicken/Lamb cooked with ginger, garlic, fresh coriander, capsicum, onion and spices. \$23.99
- 16 **Do Piazza** A method of preparation similar to Bhuna where fresh onions are a mixed with spices and fried briskly. \$23.99
- 17 **Jhalfrazi** A Punjabi speciality, this feisty curry has pieces of chicken & vegetables, fried & combined with a thick spicy sauce. \$23.99
- 18 **Khara Masala** Boneless tender chicken cooked with dry fruit & nuts in a mild creamy sauce for the discerning palate – *a dish that words can't describe.* \$23.99
- 19 **Korma** Tender chicken pieces simmered in a cashew nut sauce with ground spices. \$23.99
- 20 **Madras** Boneless chicken pieces cooked with exotic ground spices & coconut milk. \$23.99
- 21 **Malabari** Tender succulent chicken cooked in a creamy curry base with mild spices, onions & tomatoes – *this dish is unique to Curry Heaven.* \$23.99
- 22 **Mango Chicken** Boneless chicken pieces cooked with mango pulp and thick gravy. \$23.99
- 23 **Pasanda** Marinated chicken in a mild sauce rich with the luxurious taste of almonds – nothing too fancy other than the taste. \$23.99
- 24 **Saagwala** ♥★ Boneless chicken simmered with fresh spinach & exotic spices. \$23.99
- 25 **Tikka Masala** ★ Boneless tandoori chicken cooked in a ginger, garlic, tomato, capsicum & onion sauce. \$23.99
- 26 **Vindaloo** 🔥 Highly spiced boneless chicken cooked in hot vindaloo paste – *a dish that words can't describe.* \$23.99
- 27 **Balti** "Balti" described dishes which are unique & exquisitely flavoured with exotic ingredients, achieving a sweet tangy taste as we as being fairly spicy. \$24.99
- 28 **Bombay** Meat slow cooked until tender in chef's mixed spices with fresh ginger, garlic, coriander, coconut cream and with or without potato. \$24.99
- 29 **De Goa** 🔥 Chicken simmered in medium spiced tangy Goan curry sauce made of coconut and Goan red chillies. \$24.99
- 30 **Nawabi** ♥★ A mild curry, marinated in homemade yoghurt, sautéed with sliced onions, tomatoes & finished in a light spiced coconut cream & almonds. \$24.99

LAMB OR BEEF

- 31 **Rogan Josh** ★ Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style. \$24.99
- 32 **Saagwala** ♥★ Beef cubes or tender lamb simmered with fresh spinach & exotic spices. \$24.99
- 33 **Tikka Masala** ★ Lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce. \$24.99
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VEGETARIAN

- 47 **Palak Paneer** ♥★ Homemade cottage cheese & fresh blended spinach cooked with aromatic spices. \$22.99
- 48 **Aloo Matter** Potatoes and peas cooked with tomatoes and ground spices. \$21.99
- 49 **Vegetable Korma** A selection of mixed veges cooked with a creamy cashew nut sauce. \$21.99
- 50 **Paneer Tikka Masala** Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – *a speciality from northern India.* \$22.99
- 51 **Malai Kofta** Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy. \$22.99
- 52 **Dhal Makhni** Mixed lentils cooked in spices with onion & tomatoes. \$21.99
- 53 **Mutter Paneer** Fresh green peas cooked with homemade cheese chunks, herbs & light spices. \$22.99
- 54 **Paneer Makhni** Cottage cheese cooked with spiced tandoori sauce. \$22.99
- 55 **Shahi Paneer** Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs. \$22.99

VEGAN

- 56 **Saag Aloo** ♥🌱 Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices. \$21.99
- 57 **Sabzi Bahar** ♥🌱 Mixed vegetables cooked with a selection of herbs & spices. \$21.99
- 58 **Vegetable Dhansak** ♥🌱 Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils. \$21.99
- 59 **Aloo Gobi** 🌱 Potatoes and florets of cauliflower cooked with cumin seeds, tumeric coriander and spices. \$22.99
- 60 **Mushroom Masala** ♥🌱 Mushrooms cooked with fresh tomatoes, onions & green spices. \$21.99
- 61 **Chana Masala** 🌱🌱 Chickpeas cooked with garlic, ginger, onion, lime juice in a dry sauce. Slightly hot in taste. Slow cooked and fluffy. *Perfect simplicity, like eating a hug!* \$21.99
- 62 **Tarka Daal** 🌱🌱🌱 Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes. \$21.99

SEAFOOD

- 63 **Fish Masala** Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut. \$25.99
- 64 **Fish Madras** ★ Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices. \$25.99
- 65 **Fish Vindaloo** 🔥 Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style. \$25.99
- 66 **Fish Malabari** A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices. \$25.99
- 67 **Goa Fish Curry** 🌱 The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies. \$26.99
- 68 **King Prawn Masala** King prawns cooked with spices in a thick onion & tomato sauce. \$26.99
- 69 **King Prawn Curry** King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – *a speciality dish from Maharashtra.* \$26.99
- 70 **King Prawn Saag** ♥★ Fresh prawns cooked with fresh spinach & exotic spices. \$26.99
- 71 **King Prawn Malabari** King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices. \$26.99
- 72 **Bengal Prawn Masala** 🌱♥ A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander. \$27.99

73 Heaven Banquet

2 or more people

\$45 per head

ENTREES: Onion Bhaji, Chicken Tikka, Seekh Kebab, Papadom & Raita.

MAINS: Butter Chicken, Lamb Rogan Josh, Beef Vindaloo & Vege Korma with Rice & Plain Naan (one Naan per 2 people).

DESSERTS: 2 pcs Gulab Jamun for 2 people

BREADS

- 74 **Plain Naan** White meal flour bread \$4
- 75 **Butter Naan** White meal flour bread with butter \$5
- 76 **Garlic Naan** Naan with a touch of garlic \$5
- 77 **Onion Kulcha** Naan stuffed with chopped onion \$6
- 78 **Cheese Naan** Naan stuffed with tasty cheese \$7
- 79 **Cheese Garlic Naan** Naan stuffed with tasty cheese & garlic \$7.5
- 80 **Keema Naan** Naan stuffed with spiced lamb mince \$7
- 81 **Chicken Tikka Naan** Naan stuffed with chicken mince \$7
- 82 **Roti** ♥🌱 Whole meal flour bread \$6
- 83 **Peshwari** Naan Naan stuffed with dried fruit & nuts (sweet) \$7.5
- 84 **Parantha** Flakey whole meal butter bread \$7
- 85 **Aloo Paratha** Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried. \$8
- 86 **Papadom** 🌱🌱 Crispy crackers \$1
- 87 **Bread basket** Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti \$20.99

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