

## SEAFOOD MAINS

63	<b>Fish Masala</b> Fresh fish pieces cooked in a thick onion sauce with ground spices & a touch of cashew nut.	\$23.99
64	<b>Fish Madras</b> ★ Fresh fish fillets cooked with coconut milk and a mild blend of herbs & spices.	\$23.99
65	<b>Fish Vindaloo</b> 🔥 Boneless, skinless fish fillets cooked with hot vindaloo paste in Goan style.	\$23.99
66	<b>Fish Malabari</b> A speciality from Bombay, fresh fish cooked with coconut, capsicum, tomatoes, cream and assortment of spices.	\$23.99
67	<b>Goa Fish Curry</b> 🍲 The famous Goan speciality, Halibut fish simmered in tangy medium spiced curry sauce made from coconut and Goan red chillies.	\$24.99
68	<b>King Prawn Masala</b> King prawns cooked with spices in a thick onion & tomato sauce.	\$24.99
69	<b>King Prawn Curry</b> King prawns cooked with fresh coconut milk, herbs & spices for a delicate palate – a speciality dish from Maharashtra.	\$24.99
70	<b>King Prawn Saag</b> ♥★ Fresh prawns cooked with fresh spinach & exotic spices.	\$24.99
71	<b>King Prawn Malabari</b> King prawns cooked in a creamy curry base with capsicum, tomatoes, onion & spices.	\$24.99
72	<b>Bengal Prawn Masala</b> 🍲♥ A popular Bengali dish – Prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.	\$24.99

## 73 Heaven Banquet *2 or more people* \$42.99 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	<b>Plain Naan</b> White meal flour bread	\$4
75	<b>Butter Naan</b> White meal flour bread with butter	\$5
76	<b>Garlic Naan</b> Naan with a touch of garlic	\$5
77	<b>Onion Kulcha</b> Naan stuffed with chopped onion	\$6
78	<b>Cheese Naan</b> Naan stuffed with tasty cheese	\$7
79	<b>Cheese Garlic Naan</b> Naan stuffed with tasty cheese & garlic	\$7.5
80	<b>Keema Naan</b> Naan stuffed with spiced lamb mince	\$7
81	<b>Chicken Tikka Naan</b> Naan stuffed with chicken mince	\$7
82	<b>Roti</b> ♥🍲 Whole meal flour bread	\$6
83	<b>Peshwari</b> Naan Naan stuffed with dried fruit & nuts (sweet)	\$7.5
84	<b>Parantha</b> Flakey whole meal butter bread	\$7
85	<b>Aloo Paratha</b> Wholemeal flour bread filled with mashed potatoes, heaven spices and fresh coriander, shallow fried.	\$7
86	<b>Papadom</b> 🍲🍲 Crispy crackers	\$1
87	<b>Bread basket</b> Selection of plain Naan, garlic Naan, one stuffed Naan of your choice & Roti	\$20

<b>TANDOORI DISHES</b> 🍲	88 <b>Tandoori Chicken (whole)</b> Served with salad & mint sauce.	\$27.99
	89 <b>Chicken Tikka / Fish Tikka / Seekh Kebab</b> Boneless pieces marinated in selected spices overnight & roasted in the tandoori oven.	\$28.99

<b>RICE</b> 🍲	90 <b>Basmati Rice</b> ♥ Boiled Indian rice.	\$5.5
	91 <b>Nabratan Pulao</b> ♥ Saffron Basmati rice with mixed vegetables, fruit & nuts.	\$9

<b>RICE DISHES</b> 🍲	92 <b>Chicken / Lamb / Beef Biryani</b> Cooked with rice & spices.	\$24.99
	93 <b>Vegetable Biryani</b> Vegetables fried in saffron rice with fruit, nuts & coriander.	\$23.99
	94 <b>King Prawn Biryani</b> King prawns cooked with rice & spices.	\$27.99

## ACCOMPANIMENTS 🍲

95	<b>Raita</b> cool yoghurt cucumber	\$6
96	<b>Mango Chutney</b> sweet mangoes mildly spiced	\$6
97	<b>Mixed Pickles</b> selection of hot & sour pickles	\$6
98	<b>Fresh mint Chutney</b> mint leaves ground into a sauce	\$5
99	<b>Tamarind Chutney</b> hot & sour mildly spiced sauce	\$5
100	<b>Banana &amp; Coconut</b> bananas sliced with grated coconut	\$8
101	<b>Green Salad</b> chopped onion, tomato & cucumber	\$9

## KIDS MENU

102	<b>Chips</b>	\$7
103	<b>Chicken Nuggets</b>	\$8
104	<b>Butter / Mango Chicken</b> Served with rice	\$13.99
105	<b>Vanilla Ice Cream</b>	\$8

## DESSERTS

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

## DRINKS

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

# CURRY HEAVEN

Where you will get the real Indian taste

## TAKEAWAY DINNER MENU

### LUNCH:

Mon-Sat. 11.00am-2.30pm

### DINNER:

7 days, 5pm until late

136 Riddiford St, Newtown

Ph: 04 380 0157

A/H: 021 913 033 or 021 123 8043

info@curryheaven.co.nz

Fully licensed,  
BYO - Wine only

Find us on 

facebook.com/curryheavennewtown

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	Mild Medium	Medium	Kiwi Hot	Indian Hot
0%	25%	50%	75%	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
- 06 **Seekh Kebab** 🌱 Spiced tender lamb mince rolls cooked in the tandoori oven. \$16
- 07 **Fish Tikka** 🌱 Tender fillet fish pieces marinated in spices & roasted in the tandoori oven. \$17
- 08 **Chicken Wings** 🌱 Chicken wings marinated in mild spices overnight & barbecued in the tandoori oven. \$16
- 09 **Tandoori Chicken** 🌱 (half size) Chicken pieces marinated in mild spices overnight, then roasted to perfection in the tandoor. \$18
- 10 **Mixed Platter for 2** A mixture of Pakora's, Samosa's, Chicken Tikka & Seekh Kebab. \$26
- 11 **Chicken Malai Tikka** Boneless chicken marinated in yoghurt, and spices, flavoured with almonds and cashew. \$16  
Main sized \$28

## Specials

- 12 **Lamb Sabnam** 🥛♥ \$23.99  
Tender succulent lamb cooked with onion, fresh crisp capsicum, mushrooms & tomatoes – a *sensational dish not to be forgotten easily.*
- 13 **Goat Dhaka** 🥛♥ \$24.99  
A Bangladeshi Style Goat Curry on the bone. *A must try!*

## MAINS

Served with Plain Basmati Rice • All Curries and Rice Gluten Free

### CHICKEN

- 14 **Butter Chicken** (a delicacy not to be missed) Boneless tandoori chicken cooked in a rich creamy tomato sauce. \$21.99
- 15 **Bhuna** Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onion and spices. \$21.99
- 16 **Do Piazza** A method of preparation similar to Bhuna where fresh onions are a mixed with spices and fried briskly. \$21.99
- 17 **Jhalfrazi** A Punjabi speciality, this feisty curry has pieces of chicken & vegetables, fried & combined with a thick spicy sauce. \$21.99
- 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.* \$21.99
- 19 **Korma** Tender chicken pieces simmered in a cashew nut sauce with ground spices. \$21.99
- 20 **Madras** Boneless chicken pieces cooked with exotic ground spices & coconut milk. \$21.99
- 21 **Malabari** Tender succulent chicken cooked in a creamy curry base with mild spices, onions & tomatoes – *this dish is unique to Curry Heaven.* \$21.99
- 22 **Mango Chicken** Boneless chicken pieces cooked with mango pulp and thick gravy. \$21.99
- 23 **Pasanda** Marinated chicken in a mild sauce rich with the luxurious taste of almonds – nothing too fancy other than the taste. \$21.99
- 24 **Saagawala** ♥★ Boneless chicken simmered with fresh spinach & exotic spices. \$21.99
- 25 **Tikka Masala** ★ Boneless tandoori chicken cooked in a ginger, garlic, tomato, capsicum & onion sauce. \$21.99
- 26 **Vindaloo** 🔥 Highly spiced boneless chicken cooked in hot vindaloo paste – a *dish that words can't describe.* \$21.99
- 27 **Balti** "Balti" described dishes which are unique & exquisitely flavoured with exotic ingredients, achieving a sweet tangy taste as we as being fairly spicy. \$22.99
- 28 **Bombay** Meat slow cooked until tender in chef's mixed spices with fresh ginger, garlic, coriander, coconut cream and with or without potato. \$22.99
- 29 **De Goa** 🔥 Chicken simmered in medium spiced tangy Goan curry sauce made of coconut and Goan red chillies. \$22.99
- 30 **Nawabi** ♥★ A mild curry, marinated in homemade yoghurt, sautéed with sliced onions, tomatoes & finished in a light spiced coconut cream & almonds. \$22.99

### LAMB OR BEEF

- 31 **Rogan Josh** ★ Boneless lean beef or lamb cooked in spicy gravy in traditional Punjab style. \$22.99
- 32 **Saagawala** ♥★ Beef cubes or tender lamb simmered with fresh spinach & exotic spices. \$22.99
- 33 **Tikka Masala** ★ Lamb pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce. \$22.99
- 34 **Vindaloo** 🔥 Highly spiced beef or lamb cooked in hot vindaloo paste – a *dish that words can't describe.* \$22.99
- 35 **Bhuna** Boneless spring Lamb cooked with ginger, garlic, fresh coriander, capsicum, onion and spices. \$22.99
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- 40 **Madras** Tender beef or lamb pieces cooked with exotic ground spices & coconut milk. \$22.99
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### VEGETARIAN

- 47 **Palak Paneer** ♥★ Homemade cottage cheese & fresh blended spinach cooked with aromatic spices. \$20.99
- 48 **Aloo Matter** Potatoes and peas cooked with tomatoes and ground spices. \$19.99
- 49 **Vegetable Korma** A selection of mixed vegetables cooked with a creamy cashew nut sauce. \$19.99
- 50 **Paneer Tikka Masala** Homemade cottage cheese cooked with ginger, garlic, onion, tomatoes & mild spices – a *speciality from northern India.* \$20.99
- 51 **Malai Kofta** Deep fried homemade cottage cheese, blended with potatoes & spices cooked with a cashew nut gravy. \$20.99
- 52 **Dhal Makhni** Mixed lentils cooked in spices with onion & tomatoes. \$19.99
- 53 **Mutter Paneer** Fresh green peas cooked with homemade cheese chunks, herbs & light spices. \$20.99
- 54 **Paneer Makhni** Cottage cheese cooked with spiced tandoori sauce. \$20.99
- 55 **Shahi Paneer** Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs. \$20.99

### VEGAN

- 56 **Saag Aloo** ♥🌱 Sautéed potatoes & fresh spinach cooked with a thick onion sauce & spices. \$20.99
- 57 **Sabzi Bahar** ♥🌱 Mixed vegetables cooked with a selection of herbs & spices. \$20.99
- 58 **Vegetable Dhansak** ♥🌱 Medium hot mixed vegetables cooked in Oriental spices with lemon juice & lentils. \$20.99
- 59 **Aloo Gobi** 🌱 Potatoes and florets of cauliflower cooked with cumin seeds, tumeric coriander and spices. \$21.99
- 60 **Mushroom Masala** ♥🌱 Mushrooms cooked with fresh tomatoes, onions & green spices. \$20.99
- 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!* \$20.99
- 62 **Tarka Daal** 🌱♥🌱★ Slow cooked fluffy lentils infused with perfect balanced spices and lifted with vine tomatoes. \$20.99