

India Today

ON THE STRAND

Spice up your Life

**WE*
DELIVER**



TAKEAWAY MENU

Phone 07 577 6518

DELIVERY AVAILABLE CONDITIONS APPLY

spice up your Life

Starters

- Onion Baji** 7.50 **Grilled Scallops** 14
Sliced onions stirred through chickpea batter and flash fried. **gf df**
Grilled with tandoori spice and a mint and coriander sauce.
- Vegetable Samosa** 7.50 **Chicken Tikka** half 11.50 full 19.99
Triangular pastry filled with potatoes & peas, flavoured with spices. **df gf**
Juicy morsels of boneless chicken marinated in spices overnight and slow roasted in the tandoor. **gf**
- Mix platter for two** 17.99 **Seekh kebab** half 11.50 full 19.99
A selection of various entrees for two served on a hot sizzling plate (samosa, pakora, chicken tikka and seekh kebab). **gf df**
Skewered lamb infused with spices and cooked over the tandoor. **gf df**
- India Today Prawns** 14 **Tandoori Chicken** half \$12.50 full \$22.99
Prawns flash fried with egg 'n' flour batter. **gf**
Chicken (with bone) marinated in yoghurt and spices cooked in tandoor. Served on a hot sizzling plate with white sauce. **gf**
- Desi Fish** \$12.50 **gf df**
Fresh fish marinated with garlic and chickpea batter. **gf df**

WE DELIVER



0995 Takeaway Menu
Correct at February 2013



All dishes can be prepared in preferred style and are available in mild, medium and hot and served with Basmati Rice.

Note - All the mains listed below are gluten free except Malai Kofta and Chilli chicken

Mains

Vegetables	16.99
Chicken	17.50
Beef	17.50
Lamb/Goat	17.99

Daal

Lentils stewed on a slow fire overnight, garnished with ginger and coriander. Choose from **Makhani** (Kidney Beans) or **Chana** (Chickpea). **gf**

Malai Kofta

Mashed potatoes and cottage cheese deep fried and cooked in a rich gravy.

Egg Plant Subzi

Roasted egg plant cooked with potatoes, ginger, garlic and red onion. Garnished with fresh coriander. **gf df**

Aloo Gobhi

Potatoes and cauliflower florets cooked together with red onion, tumeric, herbs and spices. Goes well with raita. **gf df**

Chana Masala

Boiled chickpeas cooked with onion, potatoes, coriander and mix spice. Goes well with mango chutney. **gf df**

Chilli Chicken

Indian dish with a Chinese influence. Chicken in cornflour batter flash fried finished with onions, capsicum, chilli seeds and a soy sauce. **df**

Biryani

chicken / lamb / beef / veg
Traditional Muglai delicacy of rice with spices, delicately layered with cooked vegetables and your choice of marinated meat served with yoghurt sauce. **gf**

Butter

chicken / veg
Tender pieces of boneless chicken, half cooked in tandoor (or vegetables) and finished in a creamy tomato flavoured sauce and garnished with almonds. **gf**

Korma

chicken / lamb / beef / veg
Your choice of marinated meat or vegetables cooked in cashew nut and yoghurt sauce, garnished with cashew nuts (chef special). **gf**

Vindaloo

chicken / lamb / beef
Spicy curry straight from the beaches of Goa, cooked in a hot vindaloo sauce with your choice of marinated meat. Goes well with raita. **gf df**

Saag

chicken / lamb / beef / veg
A laid back and lightly spiced puree of spinach with your choice of marinated meat or cottage cheese balls. **gf**

Jalfrezee

chicken / lamb
Your choice of chicken or lamb half cooked in tandoor and finished with sliced capsicum, onion and spices. Garnished with fresh coriander and ginger. **gf df**

Chicken Tikka Masala

Succulent tender chicken pieces cooked in a spicy sauce with green peppers and diced onions, garnished with fresh coriander. **gf df**

Rogan Josh

lamb / beef
Your choice of meat cooked in traditional North Indian style with onion gravy. **gf df**

Chef special

lamb / beef
Roasted lamb or beef cooked with cumin, ginger, garlic and coriander, finished with Indian Whiskey. **gf df**

Do Piaza

chicken / lamb
Boneless lamb or chicken cooked with fried onions, capsicum and whole spices. **gf df**

Madras

chicken / beef / lamb
Delicious curry garnished and prepared with coconut sauce in South Indian style with your choice of marinated meat. **gf**

Lababdar

chicken / veg
Tender pieces of boneless chicken (or vegetables) with ginger and garlic, half cooked in the tandoor and finished with a creamy tomato flavoured sauce with sliced capsicum and onions. **gf**

Nawabi

chicken / beef / lamb
Your choice of chicken, lamb or beef sautéed with onions and tomatoes, garnished and flavoured with cashew nuts and onions. **gf**

Mango Chicken

Boneless chicken cooked with cashew nut sauce and mango syrup. **gf**

Goat Curry

A North Indian favourite - this traditional goat curry is cooked on the slow fire with seven spices and finished with coriander and red onion garnish. **gf df**

Seafood

Fish	19.99
Prawns	19.99
Scallops	21.99

Butter

Fish / prawn / scallops
Prawns, fresh fish or scallops cooked in creamy tomato flavoured sauce. **gf**

Kadai

Fish / prawn
Choose from fresh fish or prawns cooked in a spicy sauce with green peppers and sliced onion. **gf df**

Madras

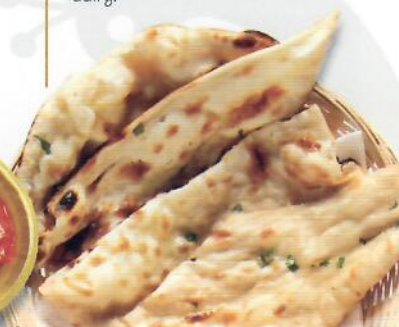
Fish / prawns
Choose from fresh fish or prawns cooked in onion sauce and finished with coconut sauce. **gf**

Curry

Fish / prawns
Fish fillets or prawn cooked in a fine tomato paste and curry sauce. **gf df**

df You will notice throughout our menu a wide range of dairy free dishes indicated with a **df** symbol.

gf All mains are gluten free except Malai Kofta and Chilli Chicken. Gluten free entrees are marked with a **gf** symbol. All naan breads contain gluten and dairy.



Naan Bread Sides

Roti	3.5	Raita	3.50
Plain	3.5	Mango Chutney	3
Garlic	4	Pickle	3
Cheese	4.5	Papadum (5 pieces)	3
Cheese & Garlic	5	Bombay aloo	11.9
Keema Naan			
Plain flour bread stuffed with lamb mince and coriander.	5.50		
Kashmiri Naan			
Special naan from Kashmir stuffed with dry fruits.	5.50		
Potato kulcha			
Naan bread stuffed with potato and peas.	5		
		Rice	
		Plain basmati	3
		Pulaw	7.50
		Yellow fried rice cooked with cashews and fried onion	
		Jeera	7.50

Curry Hurry



TAKEAWAY LUNCH SPECIALS

Walk in, ring ahead. Enjoy a delicious selection of our most popular dishes served at lunch sizes, available from 11.00am - 2.00pm Monday to Friday.

Butter Chicken **\$11.50**

Chicken Korma **\$11.50**

Beef Rogan Josh **\$11.50**

Vege Korma **\$11.50**

Daal Makhani **\$11.50**

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OPEN 7 DAYS

Dinner 5pm till late

Lunch 6 days Sunday to Friday

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Minimum delivery order \$35.00.

Delivery charge applies.

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