

spice up your life

Starters

- Onion Baji** 8.99
Sliced onions stirred through chickpea batter and flash fried. **gf df**
- Vegetable Samosa** 8.99
Triangular pastry filled with potatoes & peas, flavoured with spices. **gf**
- Mix platter for two** 24.99
A selection of various entrees for two served on a hot sizzling plate (samosa, pakora, chicken tikka and seekh kebab).
- India Today Prawns** 14.99
Prawns flash fried with egg 'n' flour batter. **gf df**
- Desi Fish** \$14.99
Fresh fish marinated with garlic and chickpea batter. **gf df**
- Paneer Tikka** 14.99
Home made cottage cheese skewered with garden fresh green capsicum, tomatoes, onions and then marinated with lemon juice and authentic spices then cooked in tandoori oven. **gf**
- India Today Platter** 29.99
A selection of various entree for 3 pieces of Seafood (Desi Fish & India Today Prawns) and 2 pieces of meat (Chicken Tikka & Seekh Kebab).

- Grilled Scallops** 15.99
Grilled with tandoori spice and a mint and coriander sauce. **gf**
- Chicken Tikka** half 12.99 full 24.99
Juicy morsels of boneless chicken marinated in spices overnight, and slow roasted in the tandoor. **gf**
- Seekh kebab** half 12.99 full 24.99
Skewered lamb infused with spices and cooked over the tandoor. **gf df**
- Tandoori Chicken** half \$15.99 full \$27.99
Chicken (with bone) marinated in yoghurt and spices cooked in tandoor. Served on a hot sizzling plate with white sauce. **gf**
- Mixed Pakora** 8.99
Selection of mixed vegetable dipped in batter and deep fried. **gf df**
- Papadum Platter** 9.99
Papadums served with mango chutney, pickle and sliced onion, cucumber and tomato salad

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.

Mains

Vegetables	18.99
Chicken	19.99
Beef	19.99
Lamb	20.99
Goat	21.99

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 Subji
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, turmeric, 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 Mughlai delicacy of rice with spices, delicately layered with cooked vegetables and your choice of marinated meat served with yoghurt sauce. **gf**

Bužer 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's 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**

Jalfreze 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**

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

Signatures

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

Do Piaga 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**

Chicken Masala 22.99
Tender pieces of chicken cooked with hotved boiled eggs in a mildly-spiced gravy. **gf df**

Balti Chicken 22.99
North Indian style with fresh capsicum, onions, coriander seeds, spicy ginger-garlic sauce. **gf**

Chicken Mushroom 22.99
A delicious sweet and spicy, authentic chicken and mushroom curry. **gf df**

Murg Chettinad 23.99
Indian classic from the region of chettinad, chicken cooked in a curry sauce made from coconut, coriander seeds, cumin seeds, tamarind, black pepper, ground nuts, onions, garlic in gingerly oil. **gf df**

Lamb Achari 23.99
An assortment of lamb cooked in a curry with extra flavour from spicy longy pickles. **gf df**

Dhaba style Chicken Curry 23.99
Punjab style chicken curry cooked in onion, tomato, ginger & garlic base gravy along with Indian spices and yogurt sauce. **gf**



Seafood

Fish	23.50
Prawns	23.50
Scallops	24.50

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

Naan Bread Sides

Roti	4.5	Raita	3.99
Plain	4.5	Mango Chutney	3.99
Garlic	5	Pickle	3.99
Cheese	6	Papadum (5 pieces)	3
Cheese & Garlic	6	Bombay aloo	12.90
Keema Naan		Rice	
Plain flour bread stuffed with lamb mince and coriander.	6.50	Plain basmati	3
Kashmiri Naan		Pulaw	8.50
Special naan from Kashmir stuffed with dry fruits.	6.50	Yellow fried rice cooked with cashews and fried onion	
Potato kulcha		Jeera	8.50
Naan bread stuffed with potato and peas.	6.50		
Onion Kulcha	6.50		
Latcha Pratha	6.50		

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