

SIDES

- Poppadom** (4 Pieces) 2
- Raita** 5
Yoghurt mixed with cucumber and ground spices.
- Mint Chutney** 5
Yoghurt mixed with mint, green chillies and spices.
- Kechumber** 5
Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.
- Little India Chilli Chutney** 5
For the daring!
- Mixed Vegetable Pickle** 5
(Achaar)
- Mango Chutney** 5
- Tamarind** 5
A sweet but tangy sauce, a perfect match for our vegetarian starters.
- Little India Salad** 9
Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.
- Onion Salad** 5

RICE

- Basmati Rice** 5.5
Plain, steamed Basmati rice.
- Jeera Rice** 7.5
Basmati rice cooked with cumin seeds.
- Kashmiri Pulao** 8
Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.
- Peas Pulao** 8
Basmati rice cooked with sautéed peas, onions and spices.
- Mixed Vegetable Pulao** 8.5
Basmati rice cooked with fresh seasonal vegetables and spices.
- Chicken Pulao** 14
Basmati rice cooked with tender boneless chicken, peas, onions and spices.

DESSERTS

- Gulab Jamun** 6
Creamed milk dumplings within a sweet syrup flavoured with green cardamoms. Served warm.



DRINKS

- Lassi** 4.5
(Sweet or salted)
Yoghurt based Indian drink.
- Mango Lassi** 5.5
Yoghurt and mango drink.
- Soft Drinks** 4.5
Coke, Diet Coke, Fanta, L&P, Lemonade.
- Mineral Water** 8
Sparkling, Still.
- Ginger Beer** 4.5



Culinary LEGEND

Our Grandmother Premjit Kaur Gill

The recipes we use have come from the kitchen of our Grandmother Premjit Kaur Gill.

She is still involved in selecting and training our chefs in her own kitchen in Chandigarh.

Health and happiness. Enjoy!

The wonder of Little India cuisine can be enjoyed in

YOUR OWN HOME

where we can prepare your choice of menu and wait on your guests.

little India VIP club

You are one step away from becoming a Little Indian.

Txt: curry (space) your email address to 4664.

Complete your profile
Receive a \$20 voucher
Minimum spend of \$50

Refer a friend
Receive 50 Bonus Points

Earn 200 Points
Receive a \$20 Voucher
Redeem Dine In or Takeaway

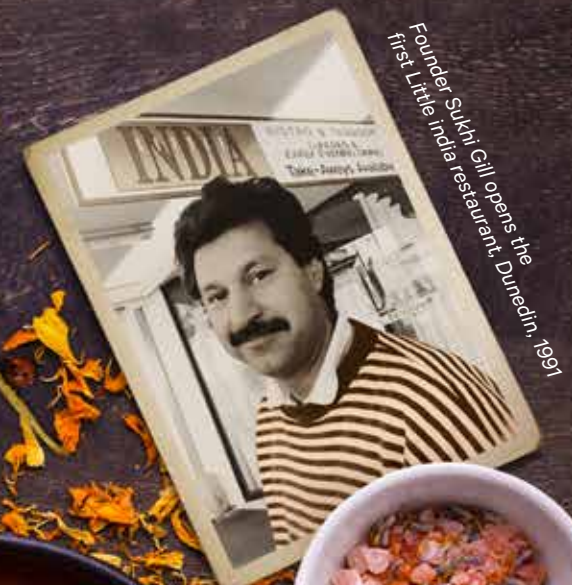
Birthday Reward
Receive a \$20 Voucher
Redeem Dine In only

For more details, visit the Little India VIP Club website littleindia.eftplus.co.nz

little India® Takeaway Menu

SAT SRI AKAL

Kia ora. Welcome to Little India



Order online
littleindia.co.nz
for takeaways & home deliveries

STARTERS

Vegetable Samosa [Ⓢ] [Ⓥ] [Ⓞ] **7.5**
Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown.
2 Samosas per portion.

Pakoras [Ⓥ] [Ⓞ] **6.5**
Fresh vegetables dipped in a spiced chickpea batter and finished in hot oil.

Onion Bhaji [Ⓥ] [Ⓞ] **6.5**
Onion rings dipped in a spiced chickpea batter and finished in hot oil. 3 Onion Bhajis per portion.

Paneer Aloo Tikki [Ⓢ] [Ⓥ] **12**
An interesting mixture of potatoes, home made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. A must for all vegetarians. 6 Tikkis per portion.

Paneer Pakoras [Ⓥ] **12**
Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil. 6 Pakoras per portion.

Paneer Tikkas [Ⓥ] **15.5**
Home made Indian cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the Tandoor. 6 pieces per portion.

Tandoori Mushrooms [Ⓥ] **14**
Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. 8 pieces per portion.

Tandoori Prawns **17**
Marinated prawns cooked in the tandoor. 8 pieces per portion.

Chooza Tikka **12**
Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. 3 pieces per portion.

Malai Tikka **13**
Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. 3 pieces per portion.



MAINS

Achaari Tikka **13**
Fillets of chicken marinated overnight in Little India's own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. 3 pieces per portion.

Tandoori Chicken **FULL 22.5**
HALF 14
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

Fish Tikka **17**
Filletted fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor. 6 pieces per portion.

Barra Kebab **20**
Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor. 4 pieces per portion.

Chicken Vindaloo **18**
Lamb Vindaloo [Ⓞ] **20.5**
Prawn Vindaloo [Ⓞ] **23**
A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Murg Mumtaz **19**
(Butter Chicken)
A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Mango Chicken **18.5**
Due to popular demand Little India has created its own unique recipe for Mango Chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.

Kadai Chicken **19**
Kadai Lamb **22**
Kadai Prawns **23**
This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Bhuna Chicken **18.5**
Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

Bhuna Gosht [Ⓞ] **22**
Diced lamb cooked with ginger, garlic, onions and spices.

Murgee Madras (Chicken) **18**
Lamb Madras [Ⓞ] **20.5**
A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

Chicken Saagwala **19.5**
Lamb Saagwala [Ⓞ] **22**
Prawn Saagwala [Ⓞ] **23**
An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Lamb Korma **21.5**
Chicken Korma **18.5**
Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

Rogan Josh [Ⓞ] **18**
The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.

Chicken Tikka Masala **19**
An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

Chicken Jhalfreeze **19**
Lamb Jhalfreeze [Ⓞ] **22**
Prawn Jhalfreeze [Ⓞ] **23**
Jhalfreeze was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freeze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Bengali Fish **21.5**
A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.

Fish Malabari **21.5**
Prawn Malabari **23**
A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

Achaari Chicken **19**
Achaari Lamb **22**
Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Lamb Pasanda **21.5**
Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.

Lamb Dhansak [Ⓞ] **22**
Dhansak is a Parsi delicacy. Diced lean lamb cooked with lentils and vegetables, in a sauce tempered with coriander seeds, ginger, garlic and perfected with cooked pumpkin. Jeera rice is a real compliment with this dish.

Chicken Biryani **19.5**
Lamb Biryani **22.5**
Prawn Biryani **23.5**
Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

VEGETARIAN

Aloo Gobi [Ⓥ] [Ⓞ] **15.5**
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag [Ⓥ] **16**
Potatoes cooked with spinach and spices.

Ganga Jamuna Subzi **16**
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Subzi Bhaji [Ⓥ] **16**
Finely chopped seasonal vegetables cooked with garlic, ghee and a special mix of spices.

Malai Kofta [Ⓢ] **17**
Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Palak Paneer **17**
Cubes of home made Indian cottage cheese cooked with spinach and spices.

Mattar Paneer **17**
Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.

Shahi Paneer **17**
Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

Paneer Shimla Mirch **17**
Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Little India.

Daal Makhani [Ⓥ] **15**
Black lentils and kidney beans cooked with ghee and spices.

Tarka Daal [Ⓥ] **15**
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Bombay Aloo [Ⓥ] **14**
Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

Khumb Mattar **17**
Mushrooms and green peas cooked with garlic, cream and spices.

Amritsari Chole [Ⓥ] **15**
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani **17**
Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

BREADS

Naan [Ⓢ] **4**
Leavened bread made of refined flour baked in the tandoor.

Garlic Naan [Ⓢ] **4.5**
Leavened bread sprinkled with crushed garlic, baked in the tandoor.

Keema Naan [Ⓢ] **6.5**
Naan with a stuffing of spiced lamb mince.

Onion Kulcha [Ⓢ] **5**
Naan with a stuffing of onions and spices.

Chicken Naan [Ⓢ] **6.5**
Naan with a stuffing of mildly spiced chicken.

Paneer Kulcha [Ⓢ] **5.5**
Naan stuffed with home made Indian cottage cheese and spices.

Paneer & Garlic Kulcha [Ⓢ] **5.5**
Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan [Ⓢ] **6**
Naan topped with nuts and sultanas.

Vegetable Kulcha [Ⓢ] **5.5**
Naan stuffed with fresh seasoned vegetables and spices.

Tandoori Roti **4**
Unleavened wholemeal flour bread baked in the tandoor.

Lacha Parantha **5**
Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor.

Aloo Parantha **5.5**
Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.

Cheese Naan [Ⓢ] **5.5**
Naan stuffed with cheese and spices.

Cheese & Garlic Naan [Ⓢ] **5.5**
Naan sprinkled with crushed garlic, stuffed with cheese and spices.

Full bodied

TANDOORS

We use traditional Tandoors which have a clay pot and are fired by charcoal. This gives our naans and meats their great flavour.



PLATTERS

Our platters are designed to be shared between 2 people.

Tandoori Platter for 2 **28**
Consists of Chooza Tikka, Malai Tikka, Achaari Tikka and Barra Kebab. A delightful array of Tandoori Kebabs.

Mixed Platter for 2 **25**
Consists of Vegetable Samosa, Onion Bhaji, Barra Kebab and Tandoori Chicken. Specially recommended by Little India.

Vegetarian Platter for 2 [Ⓥ] **20**
Consists of Vegetable Samosa, Pakoras, Onion Bhaji, Paneer Pakoras and Paneer Aloo Tikki. A must for all vegetarians.

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$5.50 per portion. Good things take time, if you are in a hurry please let our friendly staff know. All our dishes have no added sugar or MSG. All mains & starters gluten free (except Vegetable Samosa, Paneer Aloo Tikki & Malai Kofta).

[Ⓥ] VEGETARIAN [Ⓞ] DAIRY FREE ON REQUEST [Ⓢ] CONTAINS GLUTEN
[Ⓥ] VEGAN [Ⓞ] VEGAN ON REQUEST [Ⓢ] CONTAINS EGG
[Ⓞ] DAIRY FREE [Ⓢ] LITTLE INDIA FAVOURITE