

MAINS - SEAFOOD

- DEEP FRIED FISH OR SCALLOPS** \$24.00
Fish or scallops dipped in batter and deep fried, served with salad and fries.
- GOAN FISH CURRY** \$24.00
Delicate dory cooked in mildly spiced coconut gravy with blend of tamarind and Indian spices
- PRAWN CURRY**..... \$24.00
King prawn cutlets cooked in delicious mustard, tomato, and coconut gravy.
- MASALA CHILLI PRAWN CURRY** \$24.00
King prawns, cooked in onion, tomato & capsicum gravy & a little burst of fresh chillies. A savory seafood curry lovers delight
- FISH MASALA**..... \$24.00
Boneless fish pieces, lightly battered & cooked to perfection in chef's secret recipe
- SEAFOOD MASALA**\$26.00
Selection of seafood served in rich creamy cashew based gravy

MAINS - VEGETARIAN / VEGAN

- KADAI PANEER** \$21.00
Cottage Cheese pieces cooked with onions, tomatoes, capsicum and coriander
- PALAK PANEER** \$21.00
Cottage Cheese cooked in creamy spinach gravy, delicately flavoured with Indian Spices
- MALAI KOFTA** \$21.00
Fried Cheese and Potato dumpling cooked in cashews, cream & traditional Indian Gravy with a touch of tomatoes
- VEGETABLE JALFREZI (VG)** \$21.00
Seasonal vegetables cooked in Indian gravy & coconut cream, topped with spring onions
- GANGA JAMUNA SUBZI (VG)**..... \$21.00
Seasonal vegetables cooked with ginger, garlic and a mix of delicate spices
- DAAL MAKHANI** \$21.00
A combination of lentils simmered overnight & then cooked to perfection with a medley of spices
- DAAL TADKA (VG)** \$21.00
Yellow lentils cooked to perfection using ginger, garlic, tomatoes & Indian herbs and spices
- MUSHROOM MASALA (VG)**..... \$22.00
Mushrooms cooked in a double dose of thick Indian gravy, spices and a hint of lemon
- KHUMBH MATTAR (VG)**..... \$22.00
Mushroom & Peas cooked in traditional thick Indian Gravy
- MUSHROOM DO PYAZA (VG)** \$21.00
A classic Indian dish made with caramelized onions, green cardamom & abundant coriander.
- OKRA MASALA** \$21.00
Our chefs special; okra cooked in yogurt & a rich & smooth Indian gravy.
- CHANNA MASALA (VG)** \$21.00
Chick peas cooked in thick gravy with Indian spices.
- SAAG ALOO**\$22.90
Potatoes cooked in delicately thick and creamy spinach gravy.

BREADS

- BUTTER NAAN** \$4.00
Aerated Indian Bread made from white flour finished with butter
- GARLIC NAAN** \$5.00
Aerated Indian Bread rubbed with crushed garlic
- CHEESE & GARLIC** \$6.00
Naan Stuffed with NZ tasty cheese
- PESHWARI NAAN** \$7.00
Sweet Naan stuffed with dried fruits and coconut
- TANDOOR ROTI** \$5.00
Unleavened Indian Bread made from wholemeal flour
- GARLIC ROTI**\$5.50
Roti Bread rubbed with crushed garlic Indian bread made from chickpea flour

SIDES & SALADS

- ALOO JEERA**\$8.90
Cubes of potatoes tossed with cumin & Indian Spices
- CUCUMBER RAITA** \$6.00
Shredded cucumber served in yogurt and Indian spices
- KACHUMBER SALAD**\$7.90
Onion, tomato & cucumber tossed with lemon & spices
- JEERA RICE**\$8.90
Flavorful rice tempered with caraway seeds served with fresh coriander leaves
- LEMON RICE**\$10.90
Tangy rice flavoured with mustard curry leaves
- BOWL OF FRIES**\$6.90
- MIXED ACHAR** \$5.00
- MANGO CHUTNEY** \$5.00
- POPPADOMS (6PCS)** \$6.00

KIDS MENU

- CHICKEN NUGGETS AND CHIPS** \$12
- FISH AND CHIPS** \$12
- KIDS BUTTER CHICKEN AND RICE** \$12
- PRAWN TWISTERS AND CHIPS** \$12

CHEAPER TUESDAYS \$20
ANY LAMB OR BEEF CURRY + NAAN

CHEAPER WEDNESDAY \$19
ANY CHICKEN CURRY + NAAN

**ALL CURRIES ARE
GLUTEN FREE**

**PLEASE CHECK FOR
ALLERGY CONCERNS**



Find us @
sangamindiancuisine.co.nz
or **07 867 1983**

ENTRE'ES

- ONION BHAJI (V)**..... \$7.00
Chopped Onion dipped in chickpea flour and deep Fried
- VEGETABLE SAMOSA (V)** \$7.00
Pyramid of Indian pastry stuffed with mashed potatoes, peas and spices
- POPPADOMS AND DIPS (V)** \$10.00
Six pieces with sides of Raita, mango chutney and Indian Salsa
- SUNHRE KHUMBH (V)**..... \$16.00
(Mushroom Duplex) Battered fried golden mushrooms stuffed with minced cottage cheese, served with mint and yogurt sauce
- CHICKEN TIKKA** \$14.00
Boneless Chicken Marinated in Indian Spices & roasted to perfection in Tandoor
- CHICKEN CHAAT**\$14.90
Cubes of tender tandoori chicken tossed with spiced onion and tomatoes, dressed with lemon and special spices
- LAMB BOTI KEBAB**\$16.90
Boneless Lamb Cutlets marinated in divine spices and roasted in Tandoor
- PRAWN TANDOORI** \$15.00
King prawns marinated in yogurt and spices and grilled over charcoal-8pcs
- BATTERED SCALLOPS** \$20.00
Local scallops coated in chickpea batter and mild spices, fried to perfection.
- AACHARI FISH TIKKA**..... \$16.00
Kiwi favourite gurnard fillets marinated in chefs special aachari herbs and spices, delicately cooked over charcoal. served with mint and onion lachha (rings).
- LAMB SEEKH KEBAB** \$14.00
Lamb mince marinated in traditional herbs and spices cooked over charcoal and served as quills.
- DAHI KE KEBAB (V)**..... \$14.00
Mouth melting blend of delicately stuffed yogurt with peppers, cashew, coriander and chefs secrete spice
- HARIYALI MURGH TIKKA** \$14.00
Chicken thigh marinated in chefs special spinach and mustard marinade cooked to perfection over charcoal.
- CRISPY FRIED KALE (MANGO CHUTNEY)(V)** \$12.00
Whole kale leaf battered in chefs secret marinade flash fried. Served with mango chutney
- ALOO TIKKI (V)**..... \$14.00
Indian style Spiced potato patties seasoned with herbs and spices and shallow fried to perfection.

SMALL PLATES

- FLAMING CHICKEN** \$18.00
A sizzling hot n spicy roasted chicken with a tantalizing tangy twist/ served on hot platter.
- GOSHT CORIANDER MELANGE'** \$22.00
Lamb stir-fried with a classic mix of Indian herbs, spices married with onion, sprouts capsicum julliennes, egg plant, courgette and abundant coriander
- COORGI PORK BELLY** \$22.00
An ingenious south Indian tweak on pork belly; cooked using belly fat, specially sourced dark vinegar ending up as a mildly spicy, rich and flavorful dish.

SMALL PLATES continued...

- CHICKEN CORIANDER MELANGE'** \$22.00
Chicken stir-fried with a classic mix of Indian herbs, spices married with onion, sprouts capsicum julliennes, egg plant, courgette and abundant coriander.
- BAINGAN TUK (V)** \$19.00
Crunchy aubergine/eggplant served with sweet yogurt, mint and tamarind sauce.

SILK ROUTE ENSEMBLE

- CHILLI GARLIC PRAWNS.** \$21.00
A classic Indo-Chinese stir fried medley of king prawns, Chilli garlic, spring onions and peppers.
- FRIED RICE - CHICKEN** \$19.00
OR FRIED RICE - PRAWNS..... \$21.00
Another classic Indo-Chinese recipe Wok tossed with diced vegetables and our fabled asian sauces.
- GARLIC AND CHICKEN CHOWMEIN**..... \$19.00
A traditional Indo-chinese noodle recipe universally adored for its abundant asian flavors.
- HONEY CHILLI CHICKEN** \$20.00
Perfect blend of sweet and spicy Indo-chinese delicacy tossed with peppers and onions. Chilli Garlic
- CHICKEN MANCHURIAN** \$21.00
Lightly battered chicken segments served in slightly sweet gravy derived from a blend of Asian and Indian spices.
- CHILLI CHICKEN** \$21.00
Battered chicken served in sweet n spicy sauce with chunky pieces of capsicum and onion (Sirracha).

MODERN INDIAN SPECIALS

- (All specials subject to availability)
- DUCK AND APRICOT CURRY**\$28.00
Duck marinated in Indian Spices and then cooked over charcoal and served in gravy made from ginger, garlic, onion, tomatoes and apricot and blended cashews
- SCALLOP DELIGHT**\$26.00
Scallops cooked to perfection in a sweet and mus-tardy white cashew based gravy finished with touch of fish sauce, ginger and spring onion goodness
- SLOW COOKED GOAT**\$25.00
Tender pieces of bone-on and boneless goat slow cooked in special Indian gravy

MAINS - CHICKEN

- MURG MUMTAZ** \$20.00
Popularly known as Butter Chicken Boneless Chicken simmered in delicious creamy tomato gravy, thickened with cashews
- TIKKA MASALA** \$20.00
Tandoori Chicken cooked with yoghurt, Indian spices and herbs in thick gravy.
- KALI MIRCH** \$20.00
Chef's Special boneless chicken cooked in white cashew gravy, tempered with black pepper.
- KADAI CHICKEN** \$22.00
Your Choice of Meat cooked with onions, tomatoes, capsicum and coriander

MAINS - CHICKEN continued...

- CHICKEN ANDHRA** \$20.00
Cooked in Hyderabad Style which excellent use of whole spices, especially mustard seeds and bay leaves that imparts this curry a unique authentic taste
- CHICKEN MALAI** \$22.00
Our Chefs Favourite; A rich dish cooked in cashews, cream & traditional Indian Gravy with a touch of tomatoes
- CHICKEN JALFREZI** \$20.00
Your choice of meat or prawns cooked with capsicum, coconut milk, tomatoes, spring onions and spice
- CHICKEN SAAGWALA** \$22.00
A unique blend of granular spinach & spices finished with cream and & ginger julienne
- CHICKEN KORMA** \$22.00
Tender meat pieces cooked in authentic cashew based gravy, a favourite amongst the royals
- CHICKEN MADRAS** \$20.00
Traditionally eaten hot but delicious however you like it, served in rich coconut gravy
- CHICKEN ROGAN JOSH** \$20.00
Traditional Kashmiri curry enhanced with aromatic Indian spices. Kiwi bloke's favourite
- CHICKEN VINDALOO** \$20.00
Traditional Goan Curry originally served hot with vinegar, potatoes and whole Indian spices
- CHICKEN TANDOORI**\$25.00
Often dubbed the king of kebab, whole spring chicken marinated in authentic manner and cooked to perfection in tandoor (not a curry)
- MANGO CHICKEN** \$20.00
Another on the kiwi hot list. Boneless chicken simmered in rich mango gravy.
- CHICKEN DO PYAZA** \$22.00
A classic Indian chicken dish made with caramelized onions, green cardamom and abundant coriander.

MAINS - LAMB & BEEF

- LAMB SAAGWALA**\$23.00
A unique blend of granular spinach, tender lamb pieces & spices finished with cream & ginger julienne
- KORMA-LAMB OR BEEF**\$23.00
Tender pieces of lamb or beef cooked in authentic cashew & onion based gravy, a favorite amongst the royals
- MADRAS-LAMB OR BEEF**\$23.00
Traditionally eaten hot but delicious however you like it, served in rich spicy coconut gravy
- ANDHRA-LAMB OR BEEF**\$23.00
Cooked in Hyderabad style with excellent uses of whole spices, especially mustard seeds & bay leaves that imparts this curry a unique authentic taste.
- VINDALOO-LAMB OR BEEF**\$23.00
Originally from Goa & served hot but just as excellent mild, boneless lamb or beef pieces cooked in vinegar, potatoes & whole Indian spices.
- LAMB METHI**\$23.00
Diced lamb cooked to perfection with fenugreek & spices in traditional fashion
- ROGANJOSH-LAMB OR BEEF**\$23.00
Traditional Kashmiri curry enhanced with aromatic Indian spices. Kiwi blokes favorite