

MENU

Non Veg Entree



Half (4 pcs) Full (8 Pcs)

- Tandoori Chicken** \$21.90 \$32.90
Tender spring chicken marinated in yoghurt, spices and gently roasted over Charcoal
- Chicken Malai Kebab** \$21.90
Chicken pieces marinated in Cream & Cheese and lightly Spiced roasted over Charcoal
- Chicken Tikka** \$21.90
Boneless thigh pieces marinated overnight in ginger, garlic, lemon, Curd and roasted over Charcoal
- Garlic Chicken Tikka** \$21.90
Boneless thigh pieces roasted over Charcoal & Garlic Flavoured
- Mirch Chicken Tikka** \$22.90(hot)
Tender pieces of chicken, marinated in variety of chillies and roasted over charcoal Pepper Flavour
- Chicken 65** \$24.90
Spicy chicken dish originating from South India flavoured with curry leaves & mustard seeds.
- Lamb Seekh Kebab** \$24.90
Lamb mince mixed with special spices & cooked on skewers to tingle our taste buds.
- Barrah Kebab (4 Pcs)** \$34.90
Lamb chops marinated in Indian Spices, cooked in the tandoor.
- Mixed Platter** \$36.90
A selection of Chicken Tikka (3 Pcs), Lamb Seekh Kebab (3 Pcs), Tandoor Prawns (3 Pcs), Chicken Malai Kebab (3 Pcs)

Veg Entree



- Samosa (2 pcs)** \$9.90
Triangular pastry filled with seasoned potatoes, deep fried till golden brown.
- Onion Bhaji (6pcs)** \$17.90
Chopped onion mixed with Chickpea flour, spices and deep fried
- Mixed Pakora (6pcs)** \$17.90
Assorted vegetables dipped in pea flour batter, deliciously spiced and fried to golden brown
- Masala Poppadoms** \$19.90
Poppadoms filled with Diced Tomatoes, Cucumber, Onion, Green Chillies, Peanuts, Coriander & Lemon
- Paneer Tikka** \$23.90
Cottage Cheese marinated in roasted gram flour, Curd & spices, roasted over Charcoal along with capsicum, tomatoes and onion
- Soyabeen Chaaps** \$21.90
Charcoal Roasted Soyabeen Chaap marinated in different flavours of our choice- Malai chaap/ Tandoor Chaap/ Afghani Chaap
- Vegetarian Mixed Platter** \$27.90
A selection of Cocktail Tikki (4 Pcs), Onion Bhaji (2 Pcs), Mixed Pakora (2 Pcs), Samosa (2 Pcs).

Seafood Entree

- Tandoori Prawns** \$24.90
Big Juicy prawns marinated in tandoor pasts, roasted in Tandoor
- Garlic Prawns** \$24.90
Big Juicy prawns tossed in Garlic, Cream flavoured with Parsley
- Fish Gurnard (8 Pcs)** \$24.90
Fish cubes marinated in lemon, herbs & gram flour, and deep fried
- Tandoor Fish Tikka (5 Pcs)** \$29.90
Fish Cubes marinated and roasted on Charcoal.

Veg



- Curry Rolls** \$22.90
Spring rolls are crunchy, delicious, crispy rolls filled with stir fried mixed vegetables stuffing that would sure to please kids
- Honey Cauliflower** \$24.90
Florets of cauliflower marinated with honey & Spicy sauce
- Veg Manchurian** \$24.90
Various Vegetables in Indo Chinese Batter and tossed in Manchurian Sauce
- Cheese Chilli** \$24.90
Cottage Cheese cooked with onion, capsicum and green chillies in soy sauce
- Soyabeen Chilli Chaaps** \$19.90
Soya Chaap cooked with onion, capsicum in soy sauce

Indo Chinese



- Chicken Dimsum** \$24.90
Specially out chicken wings cooked in chef's special homemade sauce.
- Chilli Chicken** \$24.90(Specially)
Chicken cooked with onion, capsicum and green chillies in soy sauce.
- Lemon Chicken** \$24.90
Lemon chicken in crispy battered chicken pieces smothered in a sweet, tangy & Spicy lemon sauce
- Chicken Manchurian** \$24.90
Only one word for the recipe, they are YUMMY...
- Chicken Fried Rice** \$24.90

Mains- Seafood

- Prawn/Fish Gurnard Curry** \$28.90
Fish/Prawns cooked in authentic and traditional Dhaba style curry
- Butter Prawn/Fish** \$28.90
Marinated Prawns cooked in creamy tomato gravy & honey
- Prawn Egg/Fish Egg** \$28.90
Prawn/ Fish pieces cooked in ginger, garlic curry with yoghurt base
- Prawn/Fish Vindaloo** \$28.90
Prawns/Fish Pieces cooked in authentic vindaloo gravy "Goan" style
- Prawn Saagwala** \$28.90
Prawn simmered in gravy of pureed spinach, A Delicacy of Punjab fusioned with Seafood

- Prawn Madras** \$28.90
Prawn flavoured with South Indian flavors (Only South Indian dish in North Indian Cuisine).

Mains- Non Veg



- Butter Chicken** \$26.90
Tender pieces of chicken cooked in authentic Indian butter gravy
- Chicken Tikka Masala** \$26.90
Chicken Tikka cooked in thick tomato gravy, with plenty of 'oomph' in it
- Tawa Rarha Murg** \$26.90
Meat cooked in spicy thick gravy, with dash of ALCOHOL (RUM), to tingle your taste buds
- Pepper Chicken** \$26.90
Chicken Cooked in creamy sauce and flavoured with Pepper, Cardamom and light spices.
- Mango Chicken** \$26.90
Chicken cooked in mango flavored Curry.
- Murg Shahi Korma** \$26.90
Meat cooked in gravy of special herbs, spices and nuts used in the shahi kitchen
- Chicken Jalfrezi** \$26.90
Meat, capsicum and onion cooked in onion tomato and Secret gravy.
- Karahi Chicken** \$26.90
Meat sauteed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices with a dash of cream
- Chicken Saagwala** \$26.90
Meat simmered in gravy of pureed spinach, A Delicacy of Punjab
- Murg Tak-a-Tak** \$26.90
Meat, diced onion and capsicum, cooked in spicy tomato gravy
- Chicken Vindaloo** \$26.90
Pieces of Meat cooked in authentic vindaloo gravy "Goan" style.
- Chicken Curry** \$26.90
Pieces of Meat cooked in authentic and traditional roadside Dhaba style running oory.
- Methi (Fenugreek) Chicken** \$26.90
Meat cooked in white gravy flavoured with Methi
- Chicken Madras** \$26.90
Meat flavoured with South Indian flavors (Only South Indian dish in North Indian Cuisine).

Lamb Specialities



- Lamb Rogan Josh** \$27.90
Mildly spiced lamb curry, cooked in the traditional North Indian style
- Lamb Jane Bahar** \$27.90
Tender lamb, mixed with lamb mince and spinach cooked to perfection
- Tawa Rarha** \$27.90
Meat cooked in spicy thick gravy, with dash of alcohol (rum) to tingle your taste buds

Lamb Shahi Korma \$27.90

Meat cooked in gravy of special herbs, spices and nuts used in the shahi kitchen

Lamb Jalfrezi \$27.90

Meat, capsicum and onion cooked in onion tomato and Secret gravy.

Karahi Lamb \$27.90

Meat sauteed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices with a dash of cream

Lamb Saagwala \$27.90

Meat simmered in gravy of pureed spinach

Lamb Vindaloo \$27.90

Pieces of meat cooked in authentic vindaloo gravy "Goon" style

Methi (Fenugreek) Lamb \$27.90

Meat cooked in white gravy flavoured with Methi

Lamb Madras \$27.90

Meat flavoured with South Indian flavours

Mains-vegetarian**Dal Makhni** \$22.90

Black lentils stewed, seasoned with butter and spices

Yellow Dal \$21.90

Yellow lentils cooked on slow heat, seasoned with sauteed onion, ginger, garlic, tomatoes & Cumins

Aloo Jeera \$21.90

Potatoes sauteed in special Indian spices

Malai Kofta \$25.90

Balls of cottage cheese and potatoes, cooked in nutty gravy

Butter Paneer \$25.90

Cubes of cottage cheese cooked in creamy tomato gravy & Honey (No Added Sugar)

Palak Paneer \$25.90

Cottage Cheese in spinach gravy

Karahi Paneer \$25.90

Cottage cheese, Diced onion and capsicum, seasoned with spices and cooked in onion gravy

Paneer Tikka Masala \$25.90

Cottage Cheese cooked in thick tomato gravy, with plenty of oomph! In It!

Methi (Fenugreek) Paneer \$25.90

Cottage Cheese cooked in white gravy flavoured with Methi

Shahi Paneer \$25.90

Cottage cheese cooked in a cashew nut based gravy, exotic spices from the shahi kitchen

Vegetable Korma \$25.90

Mixed vegetables cooked in an exotic curry variation using cashew nut base

Vegetable Jalfrezi \$25.90

Vegetables, capsicum and onion cooked in onion tomato gravy

Breads From The Tandoor

Plain Naan	\$5.00
Tandoori Roti	\$4.50
Butter Naan	\$5.90
Butter Roti	\$5.00
Garlic Naan	\$5.90
Cheese Naan	\$8.00
Paneer Naan	\$9.90
Keema Naan	\$9.90
Onion Kulcha	\$8.00
Chicken Naan	\$7.50
Garlic Cheese Naan	\$8.90
Lacha Paratha	\$8.90

Basmati Rice Delicacies

Lamb Biryani	\$25.90
Basmati rice & lamb cooked with spices, condiments in Biryani style	
Chicken Biryani	\$25.90
Basmati rice & Chicken cooked with spices, condiments in Biryani style	
Vegetable Biryani	\$25.90
Basmati rice specially cooked with vegetables, nuts and spices	
Prawn Biryani	\$27.90
Basmati rice and Prawn cooked with spices and condiments in Biryani style	
Jeera Rice	\$6.00
Basmati Rice Flavoured with Cumin	

Side Dishes

Plain Yoghurt	\$6.00
Green Mix Salad	\$10.00
Cucumber Raita	\$8.00
Kachumber Salad	\$10.00
Onion Salad	\$9.00
Sliced Onion	\$3.00
Poppadoms	\$5.00
Mixed Pickle	\$3.00
Mango Chutney	\$4.00
Mint / Tamarind Chutney	\$3.00

Desserts

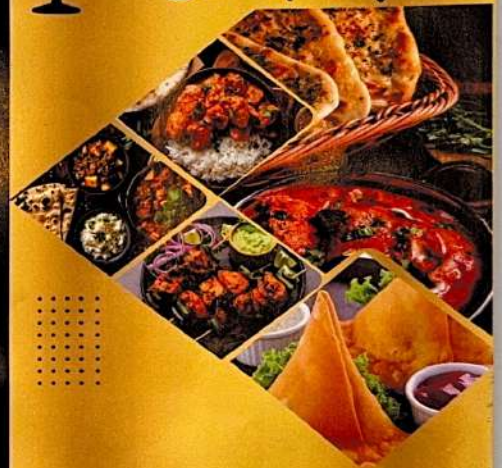
Sticky Date Pudding	\$15.90
Caramel Popcorn/ Vanilla Ice Cream/ Cream	
Crumble of the Day	\$15.90
Vanilla Ice Cream/ Cream	
Gulab Jamun Cheesecake	\$15.90
Vanilla Ice Cream/ Cream/ Nuts	
Mapua Ice Cream Sundae (GF)	\$15.90
Run n Raisin Ice Cream/ Your Choice of topping sauce (Choc/ Strawberry/ Raspberry)	
Nelson Chocolate Heaven (GF)	\$15.90
Housemade Chocolate Brownie/ Vanilla Ice Cream/ Cream	

MAPUA



INDIAN EATERY

Bar & Cafe



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DELIVERIES

within 10 kms radius over orders \$50 and above

We Also do Catering