

## BREADS

<b>Garlic Naan</b> Naan bread sprinkled with crushed garlic.	\$3.50
<b>Butter Naan</b> Naan Bread spread with butter.	\$3.50
<b>Plain Naan</b> Leavened bread made of refined flour & baked in the tandoor.	\$3.00
<b>Tandoori Roti (Vegan)</b> Unleavened wholemeal flour bread baked in the tandoor.	\$3.00
<b>Garlic Roti (Vegan)</b>	\$3.50
<b>Cheese Naan</b> Naan bread filled with Cheese	\$4.50
<b>Peshawari Naan</b> Sweet style Indian Bread filled with chopped dried fruits & nuts	\$4.50
<b>Garlic &amp; Cheese Naan</b> Naan bread filled with cheese & sprinkled with crushed garlic.	\$4.50
<b>Keema Naan</b> Naan bread filled with delicately spiced mince Lamb	\$4.50
<b>Parantha (Vegan)</b> Flaky wholemeal bread finished with butter	\$4.00
<b>Aloo Parantha</b> Soft bread filled with delicately spiced mashed potatoes	\$4.50
<b>Paneer Kulcha</b> Delicious soft leavened bread filled with cottage cheese.	\$4.50
<b>Onion Kulcha</b> Kulcha with a stuffing of diced onions and spices.	\$4.50
<b>Masala Kulcha</b> Delicious soft bread filled with spicy Vegetable filling	\$4.50

## RICE / BIRYANI

Plain Basmati Rice	\$3.00
<b>BIRYANI</b> – Lightly spiced Basmati rice cooked with your choice of meat or vegetables and accompanied with Riata	
CHICKEN	\$17.99
LAMB	\$17.99
PRAWNS	\$17.99
VEGETABLE	\$16.99

## ON THE SIDE

Plain Poppadum - 6pcs	\$3.00
Mixed Pickles	\$3.00
Mango Chutney	\$3.00
Raita	\$3.00
Mint Sauce	\$3.00
Tamarind Sauce	\$3.00

## KIDS SPECIAL

Half Butter Chicken (V.Mild)	<b>\$11.99</b>
Half Mango Chicken (V.Mild) or	
Half Rice & Plain Naan	

## DRINKS

Coke / Sprite / Coke Zero / L&P Can	\$2.00
Coke / Sprite / Coke Zero / L&P 1.5L	\$4.50
Ginger Beer	\$3.50

## VEGAN MENU

*MORE DISHES AVAILABLE IN STORE  
PLEASE MENTION VEGAN WHEN ORDERING*

<b>Tarka Dal</b> <i>Yellow Lentils</i>
<b>Dal Makhani</b> <i>Black Lentils</i>
<b>Aloo Gobi</b> <i>Potato &amp; Cauliflower</i>
<b>Aloo Jeera</b> <i>Potato &amp; Cumin Seeds</i>
<b>Chana Masala</b> <i>Chickpeas</i>
<b>Vegetable Saag</b> <i>Mix Vegetables with Spinach</i>
<b>Aloo Matar</b> <i>Potatoes with Peas</i>

DISCOUNT AVAILABLE FOR BULK  
CURRY ORDERS  
CONTACT: 09 537 5116

## INDIAN KITCHEN RESTAURANT & TAKEAWAYS

### TAKEAWAY MENU

## TAKEAWAY SPECIAL

Includes Chicken, Beef or Veg Curries  
(Excludes Indian Kitchen Special Curries, Lamb & Seafood)

## ALL MAIN CURRIES

<b>\$12.99</b>	SUNDAY
	MONDAY
	TUESDAY
	WEDNESDAY
<b>\$14.99</b>	THURSDAY
	FRIDAY & SATURDAY

**2A/43 Cook Street, Rosscourt, Howick**  
Ph - **09 5375116** [www.tik.co.nz](http://www.tik.co.nz)  
Mob: 021CURRY21 (021 287 7921)  
DINNER - 4.30pm - 9.30pm

**VEGAN / GLUTEN FREE  
MEALS AVAILABLE**

## BUNNY CHOW

Half Loaf - 1 day advance order  
Chicken / Lamb / Beef / Veg - Takeaway Pickup \$17.50  
(No Discount coupon or Promotional Offer is valid for Bunny Chow)

## STARTERS

**Vegetable Samosa** \$5.99  
Triangular Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown. 2 Samosas per portion.

**Onion Bhaji (Vegan)** \$8.99  
Crunchy onion snack, Slices of onion coated with a chickpea batter & fried. 1 handful per portion.

**Chicken Tikka** 4pc Starter \$8.99 8pc Main \$16.99  
Succulent morsels of chicken mildly spiced with tikka marinade and cooked in the tandoor.

**Garlic Tikka** 4pc Starter \$8.99 8pc Main \$16.99  
Boneless chicken pieces marinated with yogurt, garlic, white pepper, aromatic Indian herbs and cooked in the tandoor.

**Tandoori Chicken** Half \$10.50 Full \$19.00  
A tender whole chicken marinated in yogurt dressing, fresh garlic, ginger & spices and cooked in the Tandoor. Served with mint sauce.

**Seekh Kebab** 4pc Starter \$8.50 8pc Main \$16.50  
Lightly spiced lamb mince rolled on skewers and roasted in the Tandoor.

**Mixed Platter for Two** \$16.50  
Combination of Vegetable Samosa, Onion Bhaji, Seekh Kebab and Chicken Tikka. Served with Tamarind sauce and Mint sauce.

## MAIN CURRIES

*We will endeavor to cook all dishes to your specific requirements, ie. Mild, medium, hot, or extremely hot.*

### Chicken / Beef / Vegetarian

1. **Butter Chicken / Butter Beef** \$17.99  
Marinated chicken that has been semi-roasted in the tandoor and then finished of in a creamy tomato and butter sauce - a house speciality (Also available in Beef)

2. **Mango Chicken / Beef** \$17.99  
Butter chicken cooked with mango pulp to bring that yummy mango flavour

3. **Tikka Masala - Chicken/Beef/Veg** \$17.99  
Tender pieces of Chicken first roasted in tandoor & then cooked with tomato, capsicums & fresh coriander (Also available in Beef)

4. **Butter Vegetables / Butter Paneer** \$17.99  
Also known as Vegetable Makhani. Mixed seasonal vegetables cooked in creamy tomato & butter sauce, a vegetarian alternative of butter chicken (Also available in Paneer)

5. **Rogan Josh - Chicken / Beef / Veg** \$17.99  
The great dish from Kashmir takes chicken or beef pieces with tomatoes and onions cooked together with roasted and crushed spices in a rich brown curry sauce (Also available in veg)

ALL MAINS ARE SERVED WITH PLAIN BASMATI RICE

## MAIN CURRIES

6. **Do Pyazza - Chicken / Beef / Veg / Paneer** \$17.99  
"North Indian Speciality from the kitchens of Maharajas". Boneless chicken or beef prepared traditionally in special spices & herbs and sautéed with sliced onions (Also available in Veg)

7. **Saagwala - Chicken / Beef / Veg / Paneer** \$17.99  
Tender pieces of chicken or beef cooked in a subtly flavoured spinach and cream sauce (Also available in Paneer)

8. **Vindaloo - Chicken / Beef / Veg / Paneer** \$17.99  
Boneless pieces of chicken or beef Cooked in Vindaloo spicy sauce. Popular for its unique tangy taste & hotness. A traditional dish from the shores of Goa (Also available in Veg)

9. **Achaari - Chicken / Beef / Veg / Paneer** \$17.99  
Chicken or beef cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds, and spices. Intense in Indian pickle flavours, quite tangy (Also available in Veg)

10. **Korma - Chicken / Beef / Veg** \$17.99  
Succulent pieces of boneless chicken or beef gently simmered in a cashew nut gravy (Also available in Veg)

11. **Madras - Chicken / Beef / Veg** \$17.99  
Popular South Indian dish, Diced chicken or beef cooked in cream, onion, tomato, coconut & Madras spices (Also available in Veg)

12. **Paneer Tikka Masala** \$17.99  
Our own homemade Cottage cheese is cooked together with tomato, capsicums & fresh coriander.

13. **Aloo Gobi (Can be made Vegan)** \$17.99  
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

14. **Aloo Jeera (Can be made Vegan)** \$17.99  
Sautéed potatoes delicately spiced with cumin seeds.

15. **Aloo Saag (Can be made Vegan)** \$17.99  
Potatoes cooked with spinach and spices.

16. **Dal Makhani (Can be made Vegan)** \$17.99  
Black Lentils cooked on a slow fire together with aromatic spices & creamy sauce

17. **Tarka Dal (Can be made Vegan)** \$17.99  
Yellow split lentils

18. **Aloo Matar (Can be made Vegan)** \$17.99  
Potatoes & Peas cooked with tomatoes & aromatic spices.

19. **Chana Masala (Can be made Vegan)** \$17.99  
Chickpeas cooked with onion, tomato & spices.

20. **Matar Paneer** \$17.99  
Homemade cottage cheese cooked with peas.

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## INDIAN KITCHEN SPECIAL

21. **Butter - Fish / Prawns / Lamb** \$18.50  
Fish or Prawns cooked in a creamy tomato and butter sauce - a house speciality (Also available in lamb)

22. **Masala - Fish / Prawns / Lamb** \$18.50  
Fish or Prawns cooked with tomato, capsicums & fresh coriander. (Also available in lamb)

23. **Saagwala - Fish / Prawns / Lamb** \$18.50  
Fish or Prawns cooked in a subtly flavoured spinach and cream sauce (Also available in lamb)

24. **Madras - Fish / Prawns / Lamb** \$18.50  
Popular South Indian dish, Fish or Prawns cooked in cream, onion, tomato, coconut & Madras spices (Also available in lamb)

25. **Vindaloo - Fish / Prawns / Lamb** \$18.50  
Fish or Prawns cooked in Vindaloo spicy sauce. Popular for its unique tangy taste & hotness. A traditional dish from the shores of Goa (Also available in lamb)

26. **Rogan Josh - Fish / Prawns / Lamb** \$18.50  
The great dish from Kashmir takes fish or prawns pieces with tomatoes and onions cooked together with roasted and crushed spices in a rich brown curry sauce (Also available in lamb)

27. **Achaari - Fish / Prawns / Lamb** \$18.50  
Fish or prawns cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds, and spices. Intense in Indian pickle flavours, quite tangy (Also available in lamb)

28. **Bhuna - Chicken / Beef / Lamb / Veg / Paneer** \$18.50  
A Popular Dish from the UK

29. **Subzi - Chicken / Beef / Lamb / Veg** \$18.50  
Chicken Curry cooked with Vegetables

30. **Jalfrezee - Chicken/Beef/Lamb/Veg/Paneer** \$18.50  
Chefs Secret Recipe

31. **Kadhai - Chicken / Beef / Lamb / Veg / Paneer** \$18.50  
Kadhai is a delicious & flavorful dish made with onions, tomatoes, ginger, garlic & fresh ground spices known as kadhai masala. A Must Try

32. **Balti - Chicken / Beef / Lamb / Veg / Paneer** \$18.50  
Famous Dish from Balti Birmingham

33. **Do Pyazza - Fish / Prawn / Lamb** \$18.50  
"North Indian Speciality from the kitchens of Maharajas". Fish, Prawn or boneless lamb prepared traditionally in special spices & herbs and sautéed with sliced onions

34. **Korma - Lamb** \$18.50  
Succulent pieces of boneless lamb gently simmered in a cashew nut gravy

(Indian Kitchen Special Curries, Biryani are not valid with any Deals or Discount Vouchers)

ALL MAINS ARE SERVED WITH PLAIN BASMATI RICE