





KAFAL

INDIAN CUISINE

The magic of any cuisine is the blending of the right spices in the right quantity. At Kafal Indian Cuisine this is what we have perfected, the blending of various spices of Indian origin to get the best aroma and taste to suit the palate of our valued guest.

Today, Indian cuisine and its taste is not something new for us in New Zealand, but we at Kafal Indian Cuisine are sure to provide New Zealanders and visitors an overall good dining experience consistently.

Try our 'in house dining', our specialised 'home delivery service', our 'take away service' or if you want to engage us for the 'out-door catering' event you are planning for.

Gluten Free (All Curries)

SERVING TIME

LUNCH 11.30am till 2.00pm FRIDAY-SUNDAY

DINNER 4.30pm till late

APPETISERS & LIGHT MEALS

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| AL1 | Vegetable Samosa Triangular flour shells filled with green peas and potatoes. deep fried and served with Tamarind dressing. Two pieces per serving | \$ 6.50 |
| AL2 | Onion Bhaji Slices of onion, coated with chickpea batter, deep fried & served with tamarind dressing | \$ 6.50 |
| AL3 | Hara Bhara Kebab Deep Fried Patties of cottage cheese, potatoes and green peas. Served with mint dressing. four pieces per serving. | \$ 8.50 |
| AL4 | Vegetable Pakora Mixture of chopped potato, silver beet, onions coated with chickpea batter and Served with tamarind dressing. four pieces per serving. | \$ 6.50 |
| AL5 | Paneer Tikka Cottage cheese, capsicum, and onion marinated with curd & Indian spices & roasted in the tandoor, Served with mint sauce. | \$ 16.90 |
| AL7 | Vegetarian Mixed Platter An assortment of samosa, onion bhaji, pakora and subz kebab served with mint and tamarind dressing | \$ 16.90 |
| AL8 | Tandoori Mashroom Button Mashroom marinated with tandoori spices, cooked in tandoor | \$ 15.00 |
| AL9 | Mixed Platter Chicken Tikka and two seekh kebabs, samosa and pakoras served with mint and tamarind dressing | \$ 18.50 |
| AL10 | Chicken Tikka Succulent morsels of chicken mildly spiced with Tikka marinate and cooked in the Tanddor. Served with cabbage and mint dressing. Four pieces per serving. | \$ 12.90 |
| AL11 | Garlic Tikka Boneless chicken cubes marinated with yoghurt, garlic, white pepper, aromatic indian herbs and cooked in tandoor, served with cabbage and mint dressing. For pieces per serving. | \$ 12.90 |
| AL12 | Seekh Kebab Lightly spiced lamb mince rolled on skewers and roasted in tandoor. Seved with cabbage and mint dressing. Four pieces per serving. | \$ 12.90 |
| AL13 | Tandoori Chicken Kafaks speciality entree. mince. A tender whole chicken mildly matinated with yogurt and spices and cooked inour tandoor. served with fresh green cabbage and mint fressing. Half portion in one leg and one breast pieces. | \$ 25.50 FULL \$ 13.00 HALF |

APPETISERS & LIGHT MEALS continued...

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| AL14 | Kafal Platter Tandoori Chicken, Lamb Rack, Hara Bhara Kebab, Seekh Kebab, Garlic Tikka | \$ 24.90 |
| AL15 | Assorted Kebab Platter Seekh Kebab, Chicken Tikka, Lamb Rack, Tandoori Chicken. | \$ 21.90 |
| AL16 | Lamb Rack Lamb Marinated in Herbs & Spices, cooked in tandoor, served with mint sauce. | \$ 15.50 |
| AL17 | Tandoori Prawn King Prawns marinated in yoghurt & our special Tandoori sauce, roasted in the tandoor. Served with salad & mint dressing. 10 pieces per serving. | \$ 19.50 |
| AL18A | Fish Tikka Appetiser | \$ 12.50 |
| AL18M | Main | \$ 18.50 |
| | Large chunks of fish fillets marinated in yoghurt dressing & cooked in the tandoor. Served with salad & mint dressing. Appetiser - 4 pieces per serving Main - 6 pieces per serving. | |
| AL19 | Kafal Kids Combo (Chicken) Butter chicken, one piece of chicken tikka, baby cheese naan and fanta | \$ 15.50 |
| AL20 | Kafal Banquet for 2 Starters : Samosa, onion bhaji, chicken tikka, and seekh kebab Main Course : Butter chicken, Lamb rogan josh and vindaloo and vegetable korma, rice and naan bread Desserts : Chefs choice (No leftovers to be taken away) | \$ 80.00 |
| AL21 | Kafal Vegetarian Banquet for 2 Starters : Samosa, onion bhaji, Pakora and subz kebab Main Course : Paneer makhani, mutter mushroom curry, dal makhani and vegetable korma served with naan breads and rice Desserts : Chefs choice (No leftovers to be taken away) | \$ 75.00 |
| AL22 | Kafal Delight for 2 Starters : Choose one starter Main course : Choose two mains (Seafood \$3 extra) one plain naan & one garlic naan Desserts : Chefs choice Drinks : Choose two drinks (Non-alcoholic or beers or house wines) | \$ 76.00 |

MAIN COURSE

We offer a delicious range of tender meat and vegetarian dishes, some slowly cooked in tandoor & then cooked in a variety of traditional Indian sauces. All mains are served with Basmati rice. While placing the order please indicate your preference of mild, medium or hot. Extra portions of rice charged extra.

CHICKEN

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| MCC1 | Butter Chicken Highly recommended. Tender morsels of bone less chicken, marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy | \$ 18.50 |
| MCC2 | Chicken Tikka Masala Onion, coriander, cream and tomato based chicken curry | \$ 18.50 |
| MCC3 | Pepper Chicken Chicken sauteed with cracked pepper and garden peas | \$ 18.50 |
| MCC4 | Himalayan Chicken Boneless chicken & sauteed broccoli cooked with a touch of Indian gravy. | \$ 18.50 |
| MCC5 | Chicken Number 777 Kafals discovery | \$ 18.50 |
| MCC6 | Chicken Korma Boneless chicken pieces cooked in ground cashew nut & cream based gravy | \$ 18.50 |
| MCC7 | Chicken Madras An aromatic speciality curry from Southern India cooked with curry leaves, coconut cream & grated coconut | \$ 18.50 |
| MCC8 | Chicken Vindaloo A speciality from Goa. Boneless chicken with special vindaloo paste and carefully selected spices. | \$ 18.50 |
| MCC9 | Kadai Chicken Chicken cubes cooked with sliced green peppers, Onion & tomato and topped with ginger & fresh coriander. | \$ 18.50 |
| MCC10 | Chicken Saag Tender pieces of chicken cooked in a subtly flavoured spinach and cream sauce | \$ 18.50 |
| MCC11 | Mango Chicken Boneless chicken morsels cooked together with mango & cream based gravy lightly spiced with herb and spices. | \$ 18.50 |
| MCC12 | Chicken Jalfarezi Roasted chicken cooked with juliennes of capsicum, onion, tomatoes and coriander. | \$ 18.50 |
| MCC13 | Chicken Dehradon Chicken Cooked with carefully selected vegetable chefs choice | \$ 18.50 |

CHICKEN continued...

- MCC14 **Chicken-Do-Pyaza** \$ 18.50
Boneless chicken prepared traditionally in special spices and herbs and sauteed twice with petal onions & capsicums to create a unique flavour.
- MCC15 **London Garlic Chicken** \$ 18.50
Boneless chicken pieces marinated with garlic & Chefs special sauce, sauteed with potatoes, peas & Indian gravy
- MCC16 **Kiwi Mild Chicken** \$ 18.50
Tender pieces of boneless chicken, cooked with green peas & with chefs special sauce
- MCC17 **Chicken Curry** \$ 18.50
Creamy onion & tomato based chicken curry.
- MCC18 **Kafal Chicken** \$ 18.50
Chicken sauteed with broccoli, cauliflower, potato, ginger, garlic thick gravy
- MCC19 **Chicken Badam Pasanda** \$ 18.50
Very rich gravy with Chef's special spices, finished with cream and cheese

LAMB

- MCL1 **Lamb Rogan Josh** \$ 19.90
A traditional North Indian boneless lamb dish cooked with crushed spices in a tomato based gravy.
- MCL2 **Pepper Lamb** \$ 19.90
Lamb sauteed with cracked pepper garden peas
- MCL3 **Himalayan Lamb** \$ 19.90
Lamb & sautéed broccoli cooked with a touch of Indian gravy.
- MCL4 **Lamb Nawaabi** \$ 19.90
Tender diced lamb cooked with sautéed capsicum, onion & garnished whole cashew nuts.
- MCL5 **Kadai Gosht** \$ 19.90
Diced lamb sautéed with chopped capsicum, cooked in onion gravy. A dry delicacy.
- MCL6 **Keema Muttar Masala** \$ 19.90
Roasted lamb mince & peas cooked with onion, coriander, cream & tomato based gravy.
- MCL7 **Lamb Korma** \$ 19.90
Boneless lamb pieces cooked in a ground cashew nut & cream based gravy to create a rich and nutty flavour.
- MCL8 **Lamb Madras** \$ 19.90
An aromatic speciality curry from Southern India with curry leaves, coconut cream & grated coconut cream.
- MCL9 **Lamb Vindaloo** \$ 19.90
A speciality from Goa. Boneless pieces of lamb prepared with special vindaloo paste & carefully selected spices.
- MCL10 **Lamb Curry** \$ 19.90
Creamy onion & tomato cooked based lamb curry.

LAMB continued...

- MCL11 Lamb Saag \$ 19.90
Tender pieces of lamb cooked in a subtly flavoured spinach & cream sauces.
- MCL12 Lamb –Do-Pyaza \$ 19.90
Boneless lamb prepared traditionally in special spices & herbs and sautéed twice with petal onion & capsicum.
- MCL13 London Garlic Lamb \$ 19.90
Boneless lamb pieces, marinated with garlic & chefs special sauce, sautéed with potatoes, pea & Indian gravy.
- MCL14 Kiwi Mild Lamb \$ 19.90
Tender pieces of boneless lamb, cooked with green peas & with chefs special sauces
- MCL15 Kafal Lamb \$ 19.90
Lamb sauteed with broccoli, cauliflower, potato, ginger, garlic thick gravy
- MCL16 Shikar Bhat \$ 19.90
Typical mountain goat curry straight with from himalaya
- MCL17 Lamb Dehradon \$ 19.90
Lamb Cooked with carefully selected vegetables chefs choice

BEEF

- MCB1 Beef Madras \$ 19.90
An aromatic speciality curry from Southern India with curry leaves, coconut cream & grated coconut.
- MCB2 Beef Chettinad \$ 19.90
Black pepper, garlic, ginger & herb based beef curry.
- MCB3 Beef vindaloo \$ 19.90
A speciality from goa. Boneless pieces of beef prepared with special Vindaloo paste & carefully selected spices.
- MCB4 Beef curry \$ 19.90
Creamy onion & tomato based beef curry.
- MCB5 Beef Saag \$ 19.90
Spinach , cream, ginger & garlic sauce based beef curry.
- MCB6 Beef Korma \$ 19.90
Boneless beef pieces, cooked in a ground cashew nut & cream based gravy to create a rich & nutty flavour.
- MCB7 London Garlic Beef \$ 19.90
Boneless beef pieces, marinated with garlic & chef's special sauce, sautéed with potatoes, peas & Indian gravy.
- MCB8 Kiwi Mild Beef \$ 19.90
Tender pieces of boneless beef, cooked with green peas & with chef's special sauce.

SEAFOOD

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| MCS1 | Butter Prawns Prawn cutlets cooked in a delicate butter and tomato gravy | \$ 20.50 |
| MCS2 | Prawn Masala Succulent prawn cutlets simmered in a tomato, onion sauce and enriched with fresh green pepper and aromatic sauce | \$ 20.50 |
| MCS3 | Prawn Malabari Prawn cutlets cooked in coconut cream, sliced capsicum and onion based gravy | \$ 20.50 |
| MCS4 | Prawn Saag Tender pieces of prawn cooked in a subtly flavoured spinach & cream sauces. | \$ 20.50 |
| MCS5 | Prawn Dehra Dun Prawn cutlets cooked with combination of vegetables and onion based gravy | \$ 20.50 |
| MCS6 | Prawn Jalfarezi King prawns with juliennes of capsicum onion, tomato and coriander. | \$ 20.50 |
| MCS7 | Prawn Vindaloo A speciality from Goa. King prawns prepared with special vindaloo paste & carefully selected spices. | \$ 20.50 |
| MCS8 | London Garlic Prawn Boneless prawn pieces, marinated with garlic & chefs special sauce, sauteed with potatoes, peas & Indian gravy. | \$ 20.50 |
| MCS9 | Kiwi Mild Prawn Tender pieces of boneless prawns, cooked with green peas & with chefs special sauce. | \$ 20.50 |
| MCS10 | Pearl Prawn Pawan and button mashroom sauteed with leaves and ginger | \$ 20.90 |
| MCS11 | Fish Korma Lemon fish fillets cooked in ground cashew nuts and cream based gravy to create rich and nutty flavor | \$ 18.90 |
| MCS12 | Fish Masala Lemon fish fillets cooked and simmered in a tomato, onion sauce and enriched with fresh green pepper and aromatic spices | \$ 18.90 |
| MCS13 | Fish Malabari Lemon fish cooked in coconut cream, sliced capsicum and onion based gravy | \$ 18.90 |
| MCS14 | Fish Dehra Dun Lemon fish cooked with combination of vegetables and onion based gravy. | \$ 18.90 |
| MCS15 | London Garlic Fish Boneless fish pieces, marinated with garlic and chefs special sauce, sautéed with potatoes, peas and Indian gravy. | \$ 18.90 |
| MCS16 | Kiwi Mild Fish Tender pieces of boneless fish, cooked with green peas & with chefs special sauce | \$ 18.90 |

VEGETARIAN

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| MCV1 | Malai Kofta Soft croquettes stuffed with cottage cheese, potatoes & raisins cooked in a rich cashew nut sauce | \$ 16.90 |
| MCV2 | Paneer Makhani Cottage cheese cubes in a creamy tomato sauce | \$ 16.90 |
| MCV3 | Saag Paneer Spinach, cream, ginger & garlic sauce based cottage cheese curry | \$ 16.90 |
| MCV4 | Paneer Chettinad Black pepper, garlic, ginger and herb based cottage cheese | \$ 16.90 |
| MCV5 | Sangam Paneer Chef's Magic | \$ 16.90 |
| MCV6 | Muttar Paneer Cottage cheese cubes & green peas cooked in an onion based gravy | \$ 16.90 |
| MCV7 | Kadai Paneer Juliennes of capsicum, onion and cottage cheese cooked with Indian herbs and spices | \$ 16.90 |
| MCV8 | Paneer Butter Masala Indian Cottage Cheese cooked with Chef's secret masala gravy | \$ 16.90 |
| MCV9 | Vegetable Madras An aromatic speciality curry from Southern India with curry leaves, coconut cream & grated coconuts. | \$ 15.90 |
| MCV10 | Vegetable Vindaloo A speciality from Goa. Mix vegetables prepared with special vindaloo paste & carefully selected spices. | \$ 15.90 |
| MCV11 | Sabj Bahar Mansoori Green vegetables such as capsicum, green peas and broccoli cooked with Indian herbs and spices. | \$ 15.90 |
| MCV12 | Muttar Mushroom Curry Peas and mushroom cooked in onion & cashew nut gravy. | \$ 15.90 |
| MCV13 | Vegetable Korma An assortment of vegetables cooked in a creamy onion & cashew nut sauce. | \$ 15.90 |
| MCV14 | Veg Kolhapuri Seasonal Vegetables cooked with whole red chillies & coconut. | \$ 15.90 |
| MCV15 | Aloo Gobhi Potatoes and cauliflower cooked with garlic, ginger, onion and Indian herbs and spices. A dry vegetarian dish. | \$ 15.90 |
| MCV16 | Saag Aloo Spinach, cream, ginger and garlic sauce based potato curry. | \$ 15.90 |

VEGETARIAN continued...

- MCV17 **Aloo Muttar** \$ 15.90
Diced potato with green peas in onion & tomato based gravy.
- MCV18 **Aloo Zeera** \$ 15.90
Potatoes tossed in butter, flavoured with cumin seeds & tomatoes. A dry vegetarian dish.
- MCV19 **Dal Makhani** \$ 15.90
Lentils cooked with a generous helping of butter & cream, flavoured with traditional spices.
- MCV20 **Dal Ganga Jamuna Saraswati (Tadka Daal)** \$ 15.90
Home made like Indian Masoor, Toor & Moong lentils lightly spiced.
- MCV21 **Chana Masala** \$ 15.90
Chick peas cooked with onion, tomato based gravy in Indian style.
- MCV22 **Anarkali** \$ 16.50
Button Mushroom, Broccoli, Baby Potato, Cottage Cheese Tempted with fresh ginger & mint leaves.
- MCV23 **Aloo Agarakhal** \$ 16.50
Baby Potatoes sauted with kidney beans in rich tomato gravy finished with garlic.
- MCV24 **Pepper Veg** \$ 16.50
Veg Sauteed with cracked pepper with garden peas.

RICE

- MCR1 **Aromatic Basmati Rice** \$ 3.50
Traditional steamed rice. Served free with all main courses. Additional order
- MCR2 **Vegetable Biryani** \$ 16.50
Basmati rice cooked along with vegetables, dry fruit & herbs. Can be served as a main dish.
- MCR3 **Lamb Biryani** \$ 19.90
Soft morsels of lamb, herbs and dry fruit cooked along with basmati rice. Can be served as a main dish.
- MCR4 **Chicken Biryani** \$ 18.50
Chicken Morsels, Herbs and dry fruits cooked along with Basmati rice. Can be served as main dish.
- MCR5 **Prawn Biryani** \$ 20.90
King Prawn Morsels, Herbs and dry fruits cooked along with Basmati rice. Can be served as main dish.

ACCOMPANIMENTS

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|-----|-------------------|---------|
| AFG | Fresh Green Salad | \$ 6.00 |
| AMC | Mint Chutney | \$ 2.50 |
| ATC | Tamarind Chutney | \$ 2.50 |
| AMG | Mango Chutney | \$ 2.50 |
| AMP | Mixed Pickle | \$ 2.50 |
| AP | Poppadoms | \$ 2.50 |
| AR | Raita | \$ 2.50 |

INDIAN DESSERT

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| D1 | Mango Kulfi | \$ 5.00 |
| D2 | Gulab Jamun | \$ 5.00 |



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TANDOORI BREADS

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|------|---|--------------------|
| TB1 | Naan Butter Naan | \$ 3.00 \$ 3.50 |
| | Famous Indian hot bread coated with butter, unless specified. | |
| TB2 | Garlic Naan | \$ 3.90 |
| | Traditional Indian Bread, stuffed with garlic and coated with butter | |
| TB3 | Roti | \$ 3.00 |
| | Traditional Indian bread made from wheat flour | |
| TB4 | Paratha | \$ 4.00 |
| | A flaky thick bread, enriched with butter | |
| TB5 | Cheese Naan | \$ 4.50 |
| | A hot favourite with kids. Naan stuffed with cheddar cheese. | |
| TB6 | Stuffed Naan | \$ 4.50 |
| | Naan stuffed with a filling of potatoes and peas | |
| TB7 | Keema Naan | \$ 4.50 |
| | Naan stuffed with cooked spiced lamb mince | |
| TB8 | Peshwari Naan | \$ 4.50 |
| | Peshwar is famous for its rich food. Naan stuffed with dry fruits and cherries. | |
| TB9 | Paneer Kulcha | \$ 4.50 |
| | Naan stuffed with cottage cheese | |
| TB10 | Mint Paratha | \$ 4.50 |
| | Naan stuffed with mint leaves | |
| TB11 | Onion Kulcha | \$ 4.50 |
| | Naan stuffed with onion & chopped coriander | |
| TB12 | Cheese and Garlic Naan | \$ 4.90 |
| | A hot favourite with kids. Naan stuffed with cheddar cheese | |
| TB13 | Chicken Naan | \$ 5.50 |
| | Naan stuffed with chicken | |
| TB14 | Thyme Naan | \$ 3.50 |
| | Naan | |



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