



**KAFAL**  
INDIAN CUISINE



# 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 Zealander and visitors an overall good dining experiences consistently.

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

## **Gluten Free (All Curries)**

## **VEGAN MENU AVAILABLE**

LUNCH 11:30AM TILL 2:00PM FRIDAY – SUNDAY

DINNER 4:00PM TILL LATE





## APPETISERS & LIGHT MEALS

- |       |   |         |
|-------|---|---------|
| AL 1  | <b>Vegetable Samosa (V)</b><br>Triangular flour shells filled with green peas and potatoes. Deep fried and served with Tamarind dressing. Two pieces per serving  | \$7.00  |
| AL 2  | <b>Onion Bhaji (GF) (V)</b><br>Slices of onion, coated with chickpea batter, deep-fried & served with tamarind dressing   | \$7.00  |
| AL 3  | <b>Subz Kebab</b><br>Deep Fried Patties of cottage cheese, potatoes and green peas. Served with mint dressing. 4 pieces per serving.  | \$9.00  |
| AL 4  | <b>Vegetable Pakora (GF) (V)</b><br>A mixture of chopped potato, silver beet, onions coated with chickpea batter and Served with tamarind dressing. 4 pieces per serving  | \$7.00  |
| AL 5  | <b>Paneer Tikka (GF)</b><br>Cottage cheese, capsicum, and onion marinated with curd & Indian spices & roasted in the tandoor, Served with mint sauce.   | \$17.90 |
| AL 6  | <b>Vegetarian Mixed Platter</b><br>An assortment of samosa, onion bhaji, pakora and subz kebab served with mint and tamarind dressing.  | \$17.90 |
| AL 7  | <b>Mixed Platter</b><br>Chicken Tikka and two Seekh kebabs, Samosa and pakoras served with mint and tamarind dressing.  | \$19.90 |
| AL 8  | <b>Hariyali Chicken Tikka (GF)</b><br>Boneless chicken cubes marinated with yoghurt, ginger and garlic paste, mint, kasoori Methi (fenugreek leaves), aromatic Indian herbs and cooked in tandoor, served with salad and mint dressing. 4 pieces per serving. | \$14.00 |
| AL 9  | <b>Chicken Malai Tikka (GF)</b><br>Succulent morsels of chicken marinated with white pepper, cashews, cream yoghurt with light spices and cooked in tandoor served with salad and mint dressing. 4 pieces per serving   | \$14.00 |
| AL 10 | <b>Chicken Tikka (GF)</b><br>Succulent morsels of chicken mildly spiced with Tikka marinade and cooked in the Tandoor. Served with cabbage and mint dressing. 4 pieces per serving.   | \$14.00 |





## APPETISERS & LIGHT MEALS

- AL 11 Garlic Tikka (GF)** **\$14.00**  
Boneless chicken cubes marinated with yoghurt, garlic, white pepper, aromatic Indian herbs and cooked in tandoor, served with cabbage and mint dressing. 4 pieces per serving.
- AL 12 Seekh Kebab (GF)** **\$14.00**  
Lightly spiced lamb mince rolled on skewers and roasted in tandoor. Served with cabbage and mint dressing. 4 pieces per serving.
- AL 13 Tandoori Chicken (GF)** Full **\$26.00**  
Half **\$14.00**  
Kafal speciality entree. mince. A tender whole chicken mildly marinated with yoghurt and spices and cooked in our tandoor. Served with fresh green cabbage and mint dressing. Half portion in one leg and one breast pieces.
- AL 14 Kafal Platter** **\$25.90**  
Tandoori Chicken, Lamb Rack, Subz Kebab, Seekh Kebab, Garlic Tikka
- AL 15 Assorted Kebab Platter (GF)** **\$22.90**  
Seekh Kebab, Chicken Tikka, Lamb Rack, Tandoori Chicken
- AL 16 Tandoori Prawn (GF)** **\$21.90**  
King Prawns marinated in yoghurt & our special Tandoori sauce, roasted in the tandoor. Served with salad & mint dressing. 10 pieces per serving.
- AL 17 Kafal Kids Combo (Chicken)** **\$16.90**  
Butter chicken, potato chips, baby cheese naan and Fanta.
- AL 18 Kafal Banquet for 2** **\$82.00**  
Starters: Samosa, onion bhaji, chicken tikka, and Seekh kebab  
Main Course: Butter chicken, Lamb Rogan Josh and Beef Vindaloo and vegetable Korma, Rice and Naan bread,  
Desserts: Chefs choice  
(No leftovers to be taken away)
- AL 19 Kafal Vegetarian Banquet for 2** **\$78.00**  
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)
- AL 20 Kafal Delight for 2** **\$80.00**  
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)





## INDO CHINESE

(Served medium, hot or Indian hot, comes without rice)

(Popular in indian subcontinent)

IC 1	<b>Chicken Lollipop</b> ( A hot and spicy appetiser) Chicken wings marinated with ginger & garlic paste, spices & deep fried, finished with chilli, tomato & soya sauce. Six pieces per serving.	\$14.90
IC 2	<b>Chilli Chicken</b> Crispy fried chicken sautéed with cubes of capsicum & onion, ginger / garlic, finished with homemade chilli sauce.	\$16.90
IC 3	<b>Chicken Manchurian</b> Delicious fried chicken in slightly sweet, hot & sour sauce finished with chilli tomato & soya sauce.	\$16.90
IC 4	<b>Cheese (Paneer) Chilli</b> Cubes of homemade cottage cheese marinated with ginger/garlic paste, battered & deep-fried, sautéed with diced capsicum & onions. Then finished with homemade chilli & soya sauce.	\$16.90
IC 5	<b>Veg Manchurian</b> A tasty Indo-Chinese dish of fried veggie balls in spicy, sweet & tangy sauce, finished with chilli, tomato & soya sauce.	\$16.90
IC 6	<b>Chicken fried Rice</b> Rice cooked with stir fried vegetables and scrambled egg, shake in soya sauce & toss with fried chicken.	\$16.90
IC 7	<b>Veg Fried Rice</b> Rice cooked with stir-fried vegetables and scrambled egg, shake in soya sauce	\$15.90

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## MAIN COURSE (Chicken)

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.

MCC 1	<b>Butter Chicken</b> Highly recommended. Tender morsels of boneless chicken, marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy	\$19.50
MCC 2	<b>Chicken Tikka Masala</b> Onion, coriander, cream and tomato-based chicken curry	\$19.50
MCC 3	<b>Chicken Chettinad</b> Black pepper, Ginger, Garlic and herbs based chicken curry	\$19.50
MCC 4	<b>Himalayan Chicken</b> Boneless chicken & sautéed broccoli, cooked with a touch of Indian gravy.	\$19.50
MCC 5	<b>Chicken Methi Malai</b> Boneless chicken pieces, cooked in onion, cashews and cream-based gravy, finished with kasoori Methi (fenugreek leaves)	\$19.50
MCC 6	<b>Chicken Korma</b> Boneless chicken pieces cooked in ground cashew nut & cream based gravy	\$19.50
MCC 7	<b>Chicken Madras</b> An aromatic speciality curry from Southern India cooked with curry leaves, coconut cream & grated coconut	\$19.50
MCC 8	<b>Chicken Vindaloo</b> A speciality from Goa. Boneless chicken with special vindaloo paste and carefully selected spices.	\$19.50
MCC 9	<b>Kadai Chicken</b> Chicken cubes cooked with sliced green peppers, Onion & tomato and topped with ginger & fresh coriander.	\$19.50
MCC 10	<b>Chicken Saag</b> Tender pieces of chicken cooked in a subtly flavoured spinach and cream sauce	\$19.50
MCC 11	<b>Mango Chicken</b> Boneless chicken morsels cooked together with mango & cream based gravy lightly spiced with herb and spices.	\$19.50





## MAIN COURSE (Chicken)

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.

MCC 12	<b>Chicken Jalfarezi</b> Roasted chicken cooked with juliennes of capsicum, onion, tomatoes and coriander.	\$19.50
MCC 13	<b>Chicken Dehradun</b> Chicken Cooked with carefully selected vegetable chefs choice	\$19.50
MCC 14	<b>Chicken Do-Pyaza</b> Boneless chicken prepared traditionally in special spices and herbs and sautéed twice with petal onions & capsicums to create a unique flavour.	\$19.50
MCC 15	<b>London Garlic Chicken</b> Boneless chicken pieces marinated with garlic & Chefs special sauce, sautéed with potatoes, peas & Indian gravy.	\$19.50
MCC 16	<b>Kiwi Mild Chicken</b> Tender pieces of boneless chicken, cooked with green peas & with chefs special sauce	\$19.50
MCC 17	<b>Chicken Curry</b> Creamy onion & tomato based chicken curry.	\$19.50
MCC 18	<b>Kafal Chicken</b> Chicken sautéed with broccoli, cauliflower, potato, ginger, garlic thick gravy	\$19.50
MCC 19	<b>Bhuna (Roasted) Chicken</b> Chicken sautéed with diced onion, capsicum, tomato and slowly cooked to get that saucy gravy	\$19.50





## (MAIN COURSE) LAMB

MCL 1	<b>Lamb Rogan Josh</b> A traditional North Indian boneless lamb dish cooked with crushed spices in a tomato based gravy.	\$20.90
MCL 2	<b>Lamb Chettinad</b> Black pepper garlic, ginger, based lamb curry cooked in onion based gravy	\$20.90
MCL 3	<b>Himalayan Lamb</b> Lamb & sautéed broccoli cooked with a touch of Indian gravy.	\$20.90
MCL 4	<b>Lamb Nawabi</b> Tender diced lamb cooked with sautéed capsicum, onion & garnished whole cashew nuts.	\$20.90
MCL 5	<b>Lamb Kadai</b> Diced lamb sautéed with chopped capsicum, cooked in onion gravy. A dry delicacy.	\$20.90
MCL 6	<b>Bhuna (Roasted) Lamb</b> Lamb sautéed with diced onion, capsicum, tomato and slowly cooked to get that saucy gravy.	\$20.90
MCL 7	<b>Lamb Korma</b> Boneless lamb pieces cooked in a ground cashew nut & cream based gravy to create a rich and nutty flavour.	\$20.90
MCL 8	<b>Lamb Madras</b> An aromatic speciality curry from Southern India with curry leaves, coconut cream & grated coconut cream.	\$20.90
MCL 9	<b>Lamb Vindaloo</b> A speciality from Goa. Boneless pieces of lamb prepared with special vindaloo paste & carefully selected spices.	\$20.90
MCL 10	<b>Lamb Curry</b> Creamy onion & tomato cooked based lamb curry.	\$20.90
MCL 11	<b>Lamb Saag</b> Tender pieces of lamb cooked in a subtly flavoured spinach & cream sauces	\$20.90
MCL 12	<b>Lamb do Pyaza</b> Boneless lamb prepared traditionally in special spices & herbs and sautéed twice with peas onion & capsicum.	\$20.90
MCL 13	<b>Landon Garlic Lamb</b> Boneless lamb pieces, marinated with garlic & chef's special sauce, sautéed with potatoes, peas & Indian gravy.	\$20.90





## (MAIN COURSE) LAMB continued...

MCL 14	<b>Kiwi Mild lamb</b> Tender pieces of boneless lamb, cooked with green peas & with chefs special sauces	\$20.90
MCL 15	<b>Kafal Lamb</b> Lamb sautéed with broccoli, cauliflower, potato, ginger, garlic thick gravy	\$20.90
MCL 16	<b>Lamb Dehradun</b> Lamb Cooked with carefully selected vegetables chefs choice	\$20.90
MCL 17	<b>Goat Curry</b> Typical mountain goat curry with bones.	\$21.90

## (MAIN COURSE) BEEF

MCB 1	<b>Beef Madras</b> An aromatic specialty curry from Southern India with curry leaves, coconut cream & grated coconut.	\$20.90
MCB 2	<b>Beef Chettinad</b> Black pepper, garlic, ginger & herb based beef curry.	\$20.90
MCB 3	<b>Beef Vindaloo</b> A speciality from goa. Boneless pieces of beef prepared with special Vindaloo paste & carefully selected spices.	\$20.90
MCB 4	<b>Beef Curry</b> Creamy onion & tomato based beef curry.	\$20.90
MCB 5	<b>Beef Saag</b> Spinach , cream, ginger & garlic sauce based beef curry	\$20.90
MCB 6	<b>Beef Korma</b> Boneless beef pieces, cooked in a ground cashew nut & cream based gravy to create a rich & nutty flavour	\$20.90
MCB 7	<b>London Garlic Beef</b> Boneless beef pieces, marinated with garlic & chefs special sauce, sautéed with potatoes, peas & Indian gravy.	\$20.90
MCB 8	<b>Kiwi Mild Beef</b> Tender pieces of boneless beef, cooked with green peas & with chefs special sauce.	\$20.90
MCB 9	<b>Bhuna (Roasted) Beef</b> Beef sautéed with diced onion, capsicum, tomato and slowly cooked to get that saucy gravy.	\$20.90





## (MAIN COURSE) SEA FOOD

MCS 1	<b>Butter Prawns</b> Prawn cutlets cooked in a delicate butter and tomato gravy	\$21.90
MCS 2	<b>Prawn Masala</b> Succulent prawn cutlets simmered in a tomato, onion sauce and enriched with fresh green pepper and aromatic sauce	\$21.90
MCS 3	<b>Prawn Malabari</b> Prawn cutlets cooked in coconut cream, sliced capsicum and onion based gravy	\$21.90
MCS 4	<b>Prawn Saag</b> Tender pieces of prawn cooked in a subtly flavoured spinach & cream sauces.	\$21.90
MCS 5	<b>Prawn Dehradun</b> Prawn cutlets cooked with combination of vegetables and onion based gravy	\$21.90
MCS 6	<b>Prawn Jalfarezi</b> King prawns with juliennes of capsicum onion, tomato and coriander.	\$21.90
MCS 7	<b>Prawn Vindaloo</b> A speciality from Goa. King prawns prepared with special vindaloo paste & carefully selected spices.	\$21.90
MCS 8	<b>Landon Garlic Prawn</b> Boneless prawn pieces, marinated with garlic & chefs special sauce, sautéed with potatoes, peas & Indian gravy.	\$21.90
MCS 9	<b>Kiwi Mild Prawn</b> Tender pieces of boneless prawns, cooked with green peas & with chefs special sauce.	\$21.90
MCS 10	<b>Kafal Prawn</b> Prawn sauted with broccoli, cauliflower, potato, ginger, garlic thick gravy	\$21.90
MCS 11	<b>Fish Korma</b> Lemon fish fillets cooked in ground cashew nuts and cream based gravy to create rich and nutty flavor	\$20.90
MCS 12	<b>Fish Masala</b> Lemon fish fillets cooked and simmered in a tomato, onion sauce and enriched with fresh green pepper and aromatic spices	\$20.90
MCS 13	<b>Fish Malabari</b> Lemon fish cooked in coconut cream, sliced capsicum and onion based gravy	\$20.90
MCS 14	<b>Fish Dehradun</b> Lemon fish cooked with combination of vegetables and onion based gravy.	\$20.90





## (MAIN COURSE) SEA FOOD continued...

MCS 15	<b>London Garlic Fish</b> Boneless fish pieces, marinated with garlic and chefs special sauce, sautéed with potatoes, peas and Indian gravy.	\$20.90
MCS 16	<b>Kiwi Mild Fish</b> Tender pieces of boneless fish, cooked with green peas & with chefs special sauce	\$20.90

## (MAIN COURSE) VEGETARIAN

MCV 1	<b>Malai Kofta</b> Soft croquettes stuffed with cottage cheese, potatoes & raisins cooked in a rich cashew nut sauce	\$16.90
MCV 2	<b>Butter Paneer</b> Cottage cheese cubes cooked in a delicate butter and tomato gravy	\$16.90
MCV 3	<b>Saag Paneer</b> Spinach, cream, ginger & garlic sauce based cottage cheese curry	\$16.90
MCV 4	<b>Paneer Chettinad</b> Black pepper, garlic, ginger and herb based cottage cheese	\$16.90
MCV 5	<b>Shahi Paneer</b> Cottage cheese cooked with cashews and cream gravy, finished with a touch of onion and tomato gravy.	\$16.90
MCV 6	<b>Paneer Muttar Methi Malai</b> Cottage cheese and green peas cooked in onion, cashews & cream based gravy, finished with kasoori methi ( fenugreek leaves)	\$16.90
MCV 7	<b>Muttar Paneer</b> Cottage cheese cubes & green peas cooked in an onion based gravy	\$16.90
MCV 8	<b>Kadai Paneer</b> Juliennes of capsicum, onion and cottage cheese cooked with Indian herbs and spices	\$16.90
MCV 9	<b>Paneer Butter Masala</b> Indian Cottage Cheese cooked with Chefs secret masala gravy	\$16.90
MCV 10	<b>Paneer Jalfarezi</b> Cottage cheese cooked with juliennes of capsicum , onion, tomato and coriander.	\$16.90
MCV11	<b>Vegetable Madras</b> An aromatic specialty curry from Southern India with curry leaves, coconut cream & grated coconuts.	\$16.90





## (MAIN COURSE) VEGETARIAN continued...

MCV12	<b>Vegetable Vindaloo</b> A speciality from Goa. Mix vegetables prepared with special vindaloo paste & carefully selected spices.	\$16.90
MCV 13	<b>Mix Veg Jalfarizi</b> Mix Green vegetables cooked with juliennes of capsicum, onion, tomato, and coriander	\$16.90
MCV 14	<b>Vegetable Korma</b> Fresh mixed vegetables cooked in ground cashew nuts and cream based gravy to create a unique nutty flavour.	\$16.90
MCV 15	<b>Veg Kolhapuri</b> An assortment of vegetables cooked in a creamy onion & cashew nut sauce.	\$16.90
MCV 16	<b>Veg Chettinad</b> Black Pepper, garlic, ginger and herb based mix vegetables.	\$16.90
MCV 17	<b>Aloo Gobhi</b> Potatoes and cauliflower cooked with garlic, ginger, onion and Indian herbs and spices. A dry vegetarian dish.	\$16.90
MCV 18	<b>Saag Aloo</b> Spinach, cream, ginger and garlic sauce based potato curry.	\$16.90
MCV 19	<b>Aloo Mutter</b> Diced potato with green peas in onion & tomato based gravy.	\$16.90
MCV 20	<b>Aloo Zeera</b> Potatoes tossed in butter, flavoured with cumin seeds & tomatoes. A dry vegetarian dish.	\$16.90
MCV 21	<b>Dal Makhni</b> Lentils cooked with a generous helping of butter & cream, flavoured with traditional spices.	\$16.90
MCV 22	<b>Garlic Dal Tadka</b> Home made like Indian Massor, Toor & Moong lentils, lightly spiced	\$16.90
MCV 23	<b>Chana masala</b> Chick peas cooked with onion, tomato based gravy in Indian style .	\$16.90
MCV 24	<b>Anarkali</b> Button Mushroom, Broccoli, Baby Potato, Cottage Cheese Tempted with fresh ginger & mint leaves.	\$16.90





## (MAIN COURSE) VEGETARIAN continued...

MCV25	<b>Mushroom Masala</b> Diced mushrooms simmered in tomato, onion sauce enriched with aromatic sauce	\$16.90
MCV 26	<b>Mutter Mushroom Curry</b> Peas & mushroom cooked in onion & cashew nut gravy.	\$16.90

## RICE & BIRYANI

MCR 1	<b>Aromatic Basmati Rice</b> Traditional steamed rice. Served free with all main courses. Additional order	\$4.00
MCR 2	<b>Cauli Rice (Vegan/ gluten free)</b> Crushed Cauli sautéed in olive oil with black pepper.	\$12.00
MCR 3	<b>Vegetable Biryani</b> Basmati rice cooked along with vegetables, dry fruit & herbs. Can be served as a main dish.	\$17.90
MCR 4	<b>Lamb Biryani</b> Soft morsels of lamb, herbs and dry fruit cooked along with basmati rice. Can be served as a main dish.	\$20.90
MCR 5	<b>Chicken Biryani</b> Chicken Morsels, Herbs and dry fruits cooked along with Basmati rice. Can be served as main dish.	\$19.90
MCR 6	<b>Prawn Biryani</b> King Prawn Morsels, Herbs and dry fruits cooked along with Basmati rice. Can be served as main dish.	\$21.90

INDIAN CUISINE





## TANDOORI BREADS

TB 1	<b>Plain Naan</b> Famous Indian hot bread coated with butter, unless specified.	\$4.00	<b>Butter Naan</b>	\$4.50
TB 2	<b>Garlic Naan</b> Traditional Indian Bread, stuffed with garlic and coated with butter			\$4.50
TB 3	<b>Cheese and Garlic Naan</b> A hot favourite with kids. Naan stuffed with cheddar cheese			\$4.90
TB 4	<b>Cheese Naan</b> A hot favourite with kids. Naan stuffed with cheddar cheese			\$4.90
TB 5	<b>Chicken Cheese Naan</b> Naan stuffed with cheese and chicken			\$4.90
TB 6	<b>Roti</b> Traditional Indian bread made from wheat flour			\$3.50
TB 7	<b>Paratha</b> A flaky thick bread, enriched with butter			\$4.50
TB 8	<b>Aloo Paratha</b> Wheat flour bread stuffed with filling of potatoes & peas, coriander & indian spices.			\$4.90
TB 9	<b>Stuffed Naan</b> Naan stuffed with a filling of potatoes and peas			\$4.90
TB 10	<b>Keema Naan</b> Naan stuffed with cooked spiced lamb mince			\$4.90
TB 11	<b>Peshawari Naan</b> Peshwar is famous for its rich food. Naan stuffed with dry fruits and cherries.			\$4.90
TB 12	<b>Paneer Kulcha</b> Naan stuffed with cottage cheese			\$4.90
TB 13	<b>Mint Paratha</b> Naan stuffed with mint leaves			\$4.90
TB 14	<b>Onion Kulcha</b> Naan stuffed with onion & chopped coriander			\$4.90
TB 15	<b>Sesame Naan</b> Traditional Indian Bread with sprinkled sesame on it			\$4.90
TB 16	<b>Garlic Chilli Naan</b> Naan Bathed in chilli flakes, garlic & kasoori methi (Fenugreek leaves)			\$4.90





## ACCOMPANIMENTS

A 1	Fresh Green Salad	\$7.00
A 2	Mint Chutney	\$3.00
A 3	Tamarind chutney	\$3.00
A 4	Mango chutney	\$3.00
A 5	Mixed pickle	\$3.00
A 6	Poppadoms	\$3.00
A 7	Raita	\$3.00

## INDIAN DESSERT

D1	<b>Mango Kulfi</b> Homemade mango flavoured dessert topped with mango cream & Raisins.	\$5.00
D2	<b>Gulab Jamun</b> Milk solids (fried dumplings) that are traditionally made of reduced milk and soaked in rose flavour sugar syrup & cardamom	\$5.00
D3	<b>Chocolate Sundae</b> Combination of rich chocolate fudge mixing with frozen vanilla ice cream	\$5.00

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If you've enjoyed your experience here at Kafal,  
please feel free to give us a review on Google or TripAdvisor.

