



Vegetarian Entrée

- Vegetable Samosa** \$6.00
Crispy deep fried triangular pastry stuffed with potato and peas.
- Onion Bhaji** \$6.00
Julienne cut onion dipped in spiced chickpeas then battered and deep fried.
- Mixed Vegetable Pakora** \$5.50
Fresh vegetable dipped in spiced chickpeas then battered and deep fried.
- Vegetable Spring Roll** \$5.00
Julienne mixed vegetables stuffed in a thin pastry and then deep fried until crispy.
- Paneer Tikka** \$7.50
Cottage cheese pieces marinated with yoghurt, spices and then cooked in oven.
- Vegetable Platter for Two** \$14.50
Vegetable Samosa, onion bhaji, vegetable pakora and spring rolls.

Non Vegetarian Entrée

- Chicken Tikka** \$8.50
Tender chicken pieces marinated overnight in yoghurt, spices and cooked in charcoal oven.
- Chicken Malai Kebab** \$8.50
Tender pieces of chicken marinated in yoghurt, cheese and cream sauce, cooked in charcoal oven.
- Chicken Wings** \$7.50
Chicken wings marinated with yoghurt, spices and cooked in tandoor.
- Seekh Kebab** \$8.50
Lamb mince mixed with spices, herbs, vegetables and cooked in charcoal oven.
- Tandoori Prawns** \$9.00
King prawns marinated in chef's special sauce and cooked in tandoor, capsicum, onions & tomatoes.
- Fish Tikka** \$8.50
Fresh fish marinated with yoghurt, spices and caraway seeds cooked in charcoal oven.
- Mixed Platter For Two** \$15.00
Chicken tikka, Seekh kebab, samosa and onion bhaji.
- Tandoori Mixed Platter** \$22.00
Tandoori chicken, chicken tikka, seekh kebab, prawns and fish tikka.

Main Courses

All the main courses are served with complimentary basmati rice and cooked to your requirement. i.e. mild, medium and hot.

Vegetable Dishes

- Vegetable Korma** \$12.90
Fresh mixed vegetables cooked in rich creamy cashew nut gravy.
- Subzi Behar** \$12.90
4 Mixed vegetable cooked with herbs and spices.
- Vegetable Jalfrazi** \$12.90
Fresh mix vegetable julienne of onion, tomato, capsicum, carrot and onion sauce.

- Malai Kofta** \$12.90
Fresh vegetable, cottage cheese potato and nuts ball cooked in creamy cashew nut gravy.
- Palak Paneer** \$13.90
Fresh made cottage cheese cooked in creamy spinach.
- Paneer Makhani** \$13.90
Fresh cottage cheese cooked in spices, creamy tomato and butter sauce.
- Saag Aloo** \$12.90
Potato cooked in creamy spinach gravy.
- Aloo Gobhi** \$12.90
Potato cooked with cauliflower and spices.
- Mushroom Palak** \$13.90
Fresh mushroom cooked in creamy spinach and spices.
- Aloo Jeera** \$12.90
Fresh potato cooked with cumin seed and herbs.
- Daal Makhani** \$12.90
Black lentil and red kidney beans cooked with onion butter sauce.
- Sabzi Saag** \$12.90
Mixed vegetables cooked with spinach and an onion, tomato gravy.
- Paneer Methi Malai** \$13.90
Homemade cottage cheese cooked with fenugreek cashew nut, ground spices and cream.
- Kadhai Paneer** \$13.90
Fresh cottage cheese cooked in kadhai with capsicum and whole coriander seeds.
- Paneer Tikka Masala** \$13.90
Fresh cottage cheese cooked with onion, capsicum and tomato sauce.
- Mattar Paneer** \$13.90
Fresh cottage cheese and peas cooked with onion and tomato sauce.
- Chana Masala** \$12.90
Chick peas cooked in onion and tomato gravy.
- Daal Tadka** \$12.90
Yellow lentil cooked in fresh garlic and cumin seeds.
- Vegetable Balti Garlic** \$13.99
Mixed vegetables cooked with garlic, herbs, spices and diced tomato.

Chicken Dishes

- Indian Summer Chicken (House Special)** \$14.50
Boneless roasted chicken cooked with red capsicum, red onion, spring onion and chef special sauce.
- Better Chicken** \$15.99
Unique chicken dish cooked in chef special sauce
- Butter Chicken** \$14.50
Very popular all times. Boneless chicken pieces marinated overnight, cooked in tandoori oven and smothered in alluringly spices and creamy tomato gravy.
- Mango Chicken** \$14.50
Boneless chicken pieces cooked in a delicately mildly creamy mango sauce.
- Chicken Korma** \$14.50
Tender boneless chicken pieces cooked in rich cashew nut gravy.

Apricot Chicken (Summer Hill Special) \$14.99

Tender Pieces of Chicken cooked in apricot sauce and spices.

Chicken Saagwala \$14.50

A beautiful royal Indian dish, cubed chicken cooked in a spice laced spinach sauce.

Chicken Madras \$14.50

Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds.

Chicken Vindaloo \$14.50

This is a unique dish chicken cooked in specially blended spices and herbs which was famous among the Portuguese in Goa.

Chicken Tikka Masala \$14.50

Boneless chicken pieces marinated overnight in a yoghurt and spices then roasted in a tandoor and cooked with onion, tomato sauce.

Chicken Kadhai \$14.50

Tender chicken pieces cooked in kadhai with capsicum and whole coriander seeds.

Chicken Jalfrezi \$14.50

Boneless chicken cooked with juliennes of onion, tomato, capsicum, carrot and onion sauce.

Chicken Mushroom Masala \$14.99

Tender pieces of chicken cooked with fresh mushroom, garlic, tomato and onion sauce.

Chicken Badam Pasanda \$14.99

Tender pieces of chicken cooked with aromatic spices in a mild almond sauce.

Bhuna Chicken \$14.99

Boneless chicken pieces cooked in a thick onion, tomato and capsicum in cashew nut gravy.

Murgh Methi Malai \$14.99

Boneless chicken pieces cooked with fenugreek, cashew nut, ground spices and cream.

Chicken Balti Garlic \$15.99

Tender chicken pieces cooked with garlic, herbs, spices and diced tomato.

Lamb Dishes

Lamb Rogan Josh \$15.00

A deliciously spiced slow cooked lamb dish, in a rich onion sauce with a special strain of spices, which have a brilliant colour from the part of Kashmir India.

Lamb Saagwala \$15.00

A beautiful dish from the royal of India, cubed lamb cooked in a spice laced spinach sauce.

Lamb Vindaloo \$15.00

This is a unique dish, lamb cooked in specially blended spices and herbs which was famous among the Portuguese in Goa.

Lamb Korma \$15.00

Tender boneless lamb pieces cooked in a rich cashew nut gravy. No colouring added and it has subtle but assertive flavour.

Lamb Kadhai \$15.00

Tender lamb pieces cooked in kadhai with capsicum and whole coriander seeds.

Lamb Rajasthani \$15.99

Speciality of Rajsthan this unique lamb dish cooked in chef's special sauce.

Lamb Tikka Masala \$15.00

Tender Lamb pieces cooked with capsicum, onion, fresh tomato and special sauce.

Lamb Jalfrezi \$15.50

Tender lamb cooked with juliennes of onion, tomato, capsicum, and carrot and onion sauce.

Lamb Mushroom Masala \$15.50

Fresh mushroom tender diced lamb cooked with garlic, tomato and onion sauce.

Lamb Bhuna \$15.50

Lamb pieces spiced and cooked with aromatic combination of ginger, garlic, coriander and spices.

Lamb Madras \$15.00

Boneless lamb pieces cooked on an onion and coconut gravy, famous from South India.

Lamb Balti Garlic \$16.00

Tender lamb pieces cooked with garlic, herbs, spices and diced tomato.

Beef Dishes

Beef Madras \$14.00

Boneless meat pieces cooked in onion, coconut sauce with fresh curry leaves and mustard seeds.

Beef Saagwala \$14.00

A-royal choice meat dish cooked in spice laced spinach sauce.

Beef Vindaloo \$14.00

Meat cooked in a special blend of ground spices, specialty from Goa.

Beef Kadhai \$14.00

Tender meat pieces cooked with capsicum, onion and coriander seeds.

Beef Jalfrezi \$14.00

Boneless meat cooked with juliennes of onion, tomato and capsicum with vegetables. Tempered with coriander and ginger.

Beef Korma \$14.00

Tender meat pieces cooked in rich cashew nut gravy

Beef Balti Garlic \$14.99

Tender beef pieces cooked with garlic, herbs, spices and diced tomato.

Seafood Dishes

Goan Fish Curry \$16.50

Fish marinated with caraway seeds, freshly grounded spices and roasted in charcoal oven, then simmered in onion, coconut gravy.

Fish Masala \$16.50

Fresh cooked in onion tomato sauce and ground spices.

Butter Prawns \$16.50

Prawns cooked in a rich tomato and butter gravy.

Prawn Malabari \$16.50

King prawns cooked on a rich coconut, onion gravy with fresh curry leaves and mustard seeds.

Prawn Jalfrezi \$16.50

Marinated prawns cooked in charcoal oven and cooked with capsicum, onion and tomato.

Prawn Saagwala \$16.50

Prawn cooked in creamy spinach gravy.

Indian Summer Banquet

Minimum order for two people \$60.00

Entrée. Onion bhaji, spring roll, chicken tikka and seekh kebab.

Mains. Butter chicken, Lamb mushroom masala, Beef tikka masala and Vegetable korma.

Tandoori Speciality

Tandoori Chicken Full- \$20.00 Half- \$11.00

Whole chicken marinated in yoghurt spices and roasted in clay oven.

Chicken Tikka \$15.50

Boneless chicken pieces marinated over night and roasted in charcoal oven.

Malai Kebab \$15.50

Boneless chicken pieces marinated on yoghurt, ground spices and cheese the roasted in tandoor.

Tandoori chicken wings \$13.90

Chicken wings marinated in yoghurt, ground spices, ginger, and garlic then roasted in charcoal oven.

Seekh Kebab \$15.50

Mince lamb flavoured with special pounded herbs and spices, then skewered and roasted in the tandoor oven.

Fish Tikka \$16.00

Tender pieces of fish marinated in spices and herbs then roasted in the charcoal oven.

Tandoori Prawn \$17.50

King prawns marinated in spices and herbs then roasted in tandoor oven.

Rice and Briyani

Jeera Rice \$3.50

Coconut Rice \$4.00

Vegetable Pulao \$5.00

All biryani served with raita or curry sauce.

Vegetable Briyani \$13.90

Basmati rice cooked with seasonal vegetable.

Chicken Briyani \$16.50

Flavoured basmati rice cooked with marinated chicken pieces and spices.

Lamb Briyani \$16.50

Flavoured basmati rice cooked with marinated lamb pieces and spices.

Prawn Briyani \$17.99

Flavoured basmati rice cooked with marinated prawns and spices.

Fish Briyani \$17.99

Flavoured basmati rice cooked with marinated fish and spices.

Tandoori Bread

House Special \$7.00

Naan stuffed with chopped olives, capsicum, cheese, onion, sundried tomatoes & garlic.

Roti \$3.00

Wholemeal bread baked in charcoal oven.

Plain Naan \$3.00

Refined flour fermented and baked in charcoal oven.

Garlic Naan \$3.50

Refined flour bread with garlic.

Butter Naan \$3.50

Refined flour bread with butter.

Cheese Naan \$5.00

Refined flour bread stuffed with cheese.

Cheese and Garlic Naan \$5.99

Refined flour bread stuffed with cheese and garlic

Keema Naan \$5.00

Refined flour bread stuffed with lamb mince.

Chicken Naan \$5.99

Naan stuffed with boneless chicken tikka.

Paneer Naan \$5.50

Naan bread stuffed with homemade cottage cheese.

Peshawari Naan \$5.50

Naan stuffed with nuts.

Onion Kulcha \$5.00

Refined flour bread stuffed with chopped onion.

Stuffed Parantha \$5.00

Wholemeal flour bread stuffed with potato and spices.

Bread Basket \$14.50

Selected bread (naan, roti, keema naan and onion kulcha)

Side Dishes

Poppadom (four pieces) \$2.50

Mango Pickle \$2.50

Mango, Green Or Tamarind Chutney \$3.00

Raita \$4.50

(Grated cucumber and green herbs in yoghurt.)

Indian Kachumber \$5.00

Diced onion, tomato, cucumber with coriander leaves and freshly squeezed lemon.

Mixed Green Salad \$5.50

Slices of selected vegetables (cucumber, carrots, onion and tomato.)

House Made Drinks

Instant Coffee \$4.50

Tea / Masala Tea \$4.50

Mango Lassi \$5.00

Sweet or Salted Lassi \$5.00

Strawberry Lassi \$5.00

Soft Drinks \$3.00

Desserts

Mango Kulfi \$4.00

Gulab Jamun \$4.00

Vanilla Ice-Cream \$4.00

Chocolate Ice-Cream \$4.00



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