

Wrap**Butter chicken wrap plain/ garlic/ C&G \$18/\$20/\$22****Vegetarian Entree**

- Vegetable Samosa \$9.00**
Crispy deep fried triangular pastry stuffed with potato and peas
- Onion Bhaji \$9.00**
Julienne cut onion dipped in spiced chickpeas then battered and deep fried
- Mixed Vegetable Pakora \$9.00**
Fresh vegetables dipped in spiced chickpeas then battered and deep fried
- Vegetable Spring Roll \$9.00**
Julienne mixed vegetable stuffed in a thin pastry and then deep fried until crispy
- Paneer Tikka \$14.00**
Cottage cheese pieces marinated with yoghurt, spices and then cooked in oven
- Vegetable Platter for Two \$20.00**
Vegetable samosa, Onion bhaji, Vegetable pakora and Spring rolls

Tandoori Specialty Full /Half

- Tandoori Chicken Full: \$24.00 / \$14.00**
Whole chicken marinated in yoghurt, spices and roasted in clay oven
- Garlic Tikka Full: \$22.00 / \$13.00**
Tender chicken pieces marinated overnight in yoghurt, cashew nuts, black pepper and fresh garlic.
- Chicken Tikka Full: \$22.00 / \$13.00**
Tender chicken pieces marinated overnight in yoghurt, spices and cooked in charcoal oven
- Chicken Malai Kebab \$22.00 / \$13.00**
Tender pieces of chicken marinated in yoghurt, cheese and cream sauce, cooked in charcoal oven
- Chicken Wings \$20.00 / \$12.00**
Chicken wings marinated with yoghurt, spices and cooked in tandoor
- Seekh Kebab \$22.00 / \$13.00**
Lamb mince mixed with spices, herbs, vegetables and cooked in charcoal oven
- Tandoori Prawns \$26.00 / \$14.00**
Kings prawns marinated in chef's special sauce and cooked in tandoor, capsicum, onions and tomatoes
- Fish Tikka \$26.00 / \$14.00**
Fresh fish marinated with yoghurt, spices and caraway seeds cooked in charcoal oven
- Mixed Platter for Two \$22.00**
Chicken tikka, seekh kebab, samosa and onion bhaji
- Tandoori Mixed Platter \$28.00**
Tandoori chicken, Chicken tikka, seekh kebab, prawns and fish tikka

Main Course**All the main courses are served with complimentary basmati rice and cooked to your requirement. i.e. mild medium and hot****Vegetabl Dishes**

- Butter Sauce \$17.99**
- Butter Vegetable \$17.99**
mixed Vegetable with butter sauce
- Vegetable Korma \$18.99**
Fresh mixed vegetable cooked in rich creamy cashew nut gravy
- Vegtabele Madrass \$18.99**
Mixed vegetable cooked with coconut cream and mustard seed.
- Subzi Bahar \$17.99**
4 mixed vegetable cooked with herbs and spices
- Vegetable Jalfrazi \$17.99**
Fresh mix vegetable julienne of onion, tomato, capsicum, carrot and onion sauce
- Malai Kofta* \$18.99**
Fresh vegetable, cottage cheese potato and nuts ball cooked in creamy cashew nut gravy
- Palak Paneer \$18.99**
Fresh made cottage cheese cooked in creamy spinach
- Butter Paneer \$18.99**
Fresh cottage cheese cooked in spices, creamy tomato and butter sauce
- Saag Aloo \$17.99**
Potato cooked in creamy spinach gravy
- Aloo Gobhi \$17.99**
Potato cooked with cauliflower and spices
- Mushroom Palak \$18.99**
Fresh mushroom cooked in creamy spinach and spices
- Aloo Jeera \$17.99**
Fresh potato cooked with cumin seed and herbs
- Daal Makhani \$17.99**
Black lentil and red kidney beans cooked with onion butter sauce
- Sabzi saag \$17.99**
Mixed vegetables cooked with spinach and an onion, tomato gravy
- Paneer or Mattar Methi Malai \$18.99**
Homemade cottage cheese cooked with fenugreek cashew nut, ground spices and cream
- Kadhahi Paneer \$18.99**
Fresh cottage cheese cooked in kadhahi with capsicum and whole coriander seeds
- Paneer Tikka Masala \$18.99**
Fresh cottage cheese cooked with onion, capsicum and tomato sauce
- Mattar Paneer \$18.99**
Fresh cottage cheese and peas cooked with onion and tomato sauce
- Chana Masala \$17.99**
Chick peas cooked in onion and tomato gravy
- Daal Tadka \$17.99**
Yellow lentil cooked in fresh garlic and cumin seeds
- Vegetable Balti Garlic \$17.99**
Mixed vegetables cooked with garlic, herbs, spices and diced tomato

Chicken Dishes

- Indian Summer Chicken (House Special) \$19.99**
Boneless roasted chicken cooked with red capsicum, red onion, spring onion and chef special sauce
- Better Chicken \$20.50**
Unique chicken dish cooked in chef special sauce
- Butter Chicken \$19.00**
Very popular all times, Boneless chicken pieces marinated overnight, cooked in tandoori oven and smothered in alluringly spices and creamy tomato gravy
- Mango Chicken \$19.99**
Boneless chicken pieces cooked in a delicately mildly creamy mango sauce
- Chicken Korma \$19.99**
Tender boneless chicken pieces cooked in rich cashew nut gravy
- Apricot Chicken (Summer Hill Special) \$20.99**
Tender pieces of chicken cooked in apricot sauce and spices
- Chicken Saagwala \$19.99**
A beautiful royal Indian dish, cubed chicken cooked in a spice laced spinach sauce
- Chicken Madras \$19.99**
Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds
- Chicken Mushroom Madras \$20.99**
Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds
- Chicken Vindaloo \$19.99**
This is a unique chicken dish cooked in specially blended spices and herbs which was famous among the Portuguese in Goa
- Chicken Tikka Masala \$19.99**
Boneless chicken pieces marinated overnight in yoghurt and spices then roasted in a tandoor and cooked with onion, tomato sauce
- Chicken Kadhahi \$19.99**
Tender chicken pieces cooked in kadhahi with capsicum and whole coriander seeds
- Chicken Jalfrezi \$19.99**
Boneless chicken cooked with juliennes of onion, tomato, capsicum, carrot and onion sauce
- Chicken Mushroom \$20.99**
Tender pieces of chicken cooked with fresh mushroom, garlic, tomato and onion sauce
- Chicken Badam Pasanda \$20.99**
Tender pieces of chicken cooked with aromatic spices in a mild almond sauce
- Bhuna Chicken \$19.99**
Boneless chicken pieces cooked in a thick onion, tomato and capsicum in ashew nut gravy
- Murgh Methi Malai \$20.99**
Boneless chicken pieces cooked with fenugreek, cashew nut, ground spices and cream
- Chicken Balti Garlic \$20.99**
Tender chicken pieces cooked with garlic, herbs, spices and diced tomato
- Chicken /Lamb/Beef Dhansak \$20.99**
Tender pieces of meat cooked with lentils and seasonal vegetables with spices

Goat /Lamb / Beef Dishes

- Butter Goat / Lamb / Beef \$21.99/\$20.99/\$19.99**
Tender meat pieces cooked with butter sauce.
- Goat /Lamb / Beef Rogan Josh \$21.99/\$20.99/\$19.99**
A deliciously spiced slow cooked meat dish, in a rich onion sauce with a special strain of spices, which have a brilliant colour from the part of Kashmir India
- Goat /Lamb / Beef Saagwal \$21.99/\$20.99/\$19.99**
A beautiful royal Indian dish, cubed meat cooked in a spiced laced spinach sauce
- Goat /Lamb / Beef Vindaloo \$21.99/\$20.99/\$19.99**
This is a unique dish, meat cooked in specially blended spices and herbs which was famous among the Portuguese in Goa
- Goat /Lamb / Beef Korma \$21.99/\$20.99/\$19.99**
Tender boneless meat pieces cooked in rich cashew nut gravy. No colouring added and it has subtle but assertive flavour
- Goat /Lamb / Beef Kadhahi \$21.99/\$20.99/\$19.99**
Tender meat pieces cooked in kadhahi with capsicum and whole coriander seeds
- Goat /Lamb / Beef Rajasthani \$21.99/\$20.99/\$19.99**
Speciality of Rajasthan this unique meat dish cooked in chef's special sauce
- Goat /Lamb / Beef Tikka Masala \$21.99/\$20.99/\$19.99**
Tender meat pieces cooked with capsicum, onion, fresh tomato and special sauce
- Goat /Lamb / Beef Jalfrezi \$21.99/\$20.99/\$19.99**
Tender meat cooked with julienne of onion, tomato, capsicum and carrot and onion
- Goat /Lamb / Beef Mushroom Masala \$21.99/\$20.99/\$19.99**
Fresh mushroom, tender diced meat cooked with garlic, tomato and onion sauce
- Goat /Lamb / Beef Bhuna \$21.99/\$20.99/\$19.99**
Meat pieces spiced and cooked with aromatic combination of ginger, garlic, coriander and spices
- Goat /Lamb / Beef Madras \$21.99/\$20.99/\$19.99**
Boneless meat pieces cooked in an onion and coconut gravy, famous from South India
- Lamb / Beef Balti Garlic \$21.99/\$20.99/\$19.99**
Tender meat pieces cooked with garlic, herbs, spices and diced

Sea Food Dishes

- Goan Fish Curry \$21.99**
Fish marinated with caraway seeds, freshly ground spices and roasted in charcoal oven, then simmered in onion, coconut gravy
- Fish Masala \$21.99**
Fresh cooked in onion tomato sauce and ground spices
- Butter Prawns \$21.99**
Prawns cooked in a rich tomato and butter gravy
- Prawn Malabari \$21.99**
King prawns cooked in a rich coconut, onion gravy with fresh curry leaves and mustard seeds
- Prawn Jalfrezi \$21.99**
Marinated prawns cooked in charcoal oven and cooked with capsicum, onion and tomato
- Prawn Saagwala \$21.99**
Prawn cooked in creamy spinach gravy

Special Menu
Available Monday to Thursday

Entree / Main

| | |
|---|--------------------------|
| Soya Chap | \$20.00 |
| Samosa Aloo Chaat* | \$14.00 |
| Deep fried samosa and chopped onion, cucumber, yoghurt and sauce mixed together | |
| Chicken / Cheese Chilli(Dry/Gravy)* | \$22.00 / \$20.00 |
| Pieces of chicken / cheese cooked with onion, capsicum and chillies in soya sauce | |
| Vegetable Manchurian (Dry/Gravy)* | \$18.00 |
| Vegetable balls cooked in special Indian Summer Manchurian sauce | |

Chicken / Vege Fried Rice* **\$18.00 / \$16.00**

*All curries in the Special Menu & marked with an asterix contain MSG & Gluten.

Indian Summer Banquet

Minimum order for two people **\$64.99**

Entree: Onion bhaji, spring rolls, chicken tikka and seekh kebab

Mains: Butter chicken, lamb rogan josh, beef tikka masala and vegetable korma

Rice And Biryani

| | |
|--|----------------|
| Plain Rice | \$4.00 |
| Jeera Rice | |
| Coconut Rice | \$8.00 |
| Vegetable Pulao | \$11.00 |
| All Biryani served with raita or curry sauce | |
| Vegetable Biryani | \$20.00 |
| Basmati rice cooked with seasonal vegetable | |
| Chicken Biryani | \$22.00 |
| Flavoured basmati rice cooked with marinated chicken pieces and spices | |
| Lamb Biryani | \$23.50 |
| Flavoured basmati rice cooked with marinated lamb pieces and spices | |
| Prawn Biryani | \$24.99 |
| Flavoured basmati rice cooked with marinated prawns and spices | |
| Fish Biryani | \$24.99 |
| Flavoured basmati | |

Tandoori Bread

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|--|---------------|
| House special | \$8.00 |
| Naan stuffed with chopped olives, capsicum, cheese, onion and sun dried tomatoes | |
| Roti | \$3.99 |
| wholemeal bread baked in charcoal oven | |
| Plain Naan | \$3.99 |
| Refined flour bread | |

| | |
|--|----------------|
| Garlic Naan | \$4.99 |
| Refined flour bread with garlic | |
| Butter Naan | \$4.99 |
| Refined flour bread with butter | |
| Cheese Naan | \$6.00 |
| Refined flour bread stuffed with cheese | |
| Cheese and Garlic Naan | \$7.00 |
| Refined flour bread stuffed with cheese and garlic | |
| Keema Naan | \$7.00 |
| Refined flour bread stuffed with lamb mince | |
| Chicken Naan | \$7.00 |
| Naan stuffed with boneless chicken tikka | |
| Paneer Naan | \$7.00 |
| Naan bread stuffed with homemade cottage cheese | |
| Peshawari Naan | \$7.00 |
| Naan stuffed with nuts | |
| Onion Kulcha | \$6.00 |
| Refined flour bread stuffed with chopped onion | |
| Stuffed Parantha | \$6.00 |
| Wholemeal flour bread stuffed with potato and spices | |
| Bread Basket | \$20.00 |
| Selected bread | |
| Summerhill Special Butter Naan | \$5.00 |
| Layered with butter | |
| Laccha Parantha | \$6.00 |
| Layered with butter | |

Side Dishes

| | |
|--|------------------------|
| Poppadom (Four pieces) | \$3.99 |
| Mango Pickle | \$3.99 |
| Mango, Green or Tamarind Chutney | \$3.99 |
| Raita Small / Large | \$4.99 / \$5.99 |
| Grated cucumber and green herbs in yoghurt | |
| Indian Kachumber | \$5.99 |
| Diced Onion, tomato, cucumber with coriander leaves and freshly squeezed lemon | |
| Mixed Green Salad | \$7.99 |
| Slices of selected vegetables(cucumber, carrots, onion and tomato) | |

Desserts

| | |
|--------------------|---------------|
| Mango Kulfi | \$5.99 |
| Gulab Jamun | \$5.99 |
| Ice Cream | |
| Vanilla | \$4.00 |
| Chocolate | \$4.00 |

House Made Drinks

| | |
|-------------------------|---------------|
| Tea / Masala Tea | \$4.50 |
| Soft Drinks | \$3.99 |
| Mango Lassi | \$7.99 |



(06) 3558098

Fully Licensed - BYO (wine)



Indian Summer

Exotic Indian Cuisine

Takeaway Menu

Opening Hours

LUNCH

Tuesday- Friday 11.30am-2.00pm

7 DAY DINNERS

Monday - Sunday 4:30pm - 9:00pm

Dine In Takeaway Home Delivery (conditions applied)

Private functions for up to 30 people

Catering for all occasions

Free Dine in on your birthday

(Conditions Apply)

NOTE :- If you have any allergy Problems then talk to the front desk please

(06) 355 8098 | (06) 355 5597

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