



MENU PHILOSOPHY

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The heritage of India's flavours "Serving best North Indian and Mughlai curries.

The cuisine served at Tandoori Heritage is a synthesis of over decades of various research and exploration of Indian food delicacies. The menu showcased is prepared from recipe originated from geographical landscape of India, including some dishes inspired from the streets of India, retaining their originality.

RESTAURANT PHILOSOPHY

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Tandoori Heritage is a family owned restaurant by Preetam and his Wife Sarb, running over 30 years it aims at showcasing epicurean lineage of ancient India, also representing culinary excellence. Tandoori heritage promises to offer the finest dish while preparing them with original traditional methods in collaboration with Indian spices. Tandoori heritage serves the greatest curries of India.

Tandoori Heritage offers specialised event catering and we have been supplying a range of fresh and frozen goods, such as samosa, roti and chutney to supermarkets in the Wellington region as a wholesale provider.

BANQUET MENU

*For 4 to 12 people
(price per person, no takeout)*

SELECTION ONE

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\$45 PER HEAD

STARTERS:

Cocktail Poppodum + Onion Bhaji +
Seekh Kebab + Tandoori Chicken Tikka

MAINS:

Chicken Tikka Masala or Kadai Chicken
+ Lamb Pasanda + Chana Masala

BREADS:

Selection of breads

SELECTION TWO

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\$50 PER HEAD

STARTERS:

Cocktail Poppodum + Vegetable Samosa
+ Seekh Kebab + Malai Tikka

MAINS:

Mughlai Chicken or Chicken Korma
+ Lamb Rogan Josh (hot and spicy) or Goat Curry
+ Dal Makhani

BREADS:

Selection of breads

DESSERT:

Gulab Jamun or Mango Ice Cream

SELECTION THREE

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\$45 PER HEAD

VEGETARIAN ONLY

STARTERS:

Hara Bhara Kebab + Samosa + Onion Bhaji

MAINS:

Palak Paneer + Vegetable Korma or Khumb Mutter
+ Dal Tadhka

BREADS:

Selection of breads



LICENSED RESTAURANT & TAKEAWAY

**23 COUTTS STREET, KILBIRNIE,
WELLINGTON**

**CELEBRATING
30
YEARS**

EST. 1994

STARTERS

All starters served with special mint sauce

ONION BHAJI \$9
Crispy Onion fritters, Fresh herbs mixed with chana flour and deep fried

PAPAD TOKARI \$9.5
Poppadum Platter Served with pickle and mango chutney to start

VEGE POTATO TIKKI \$9.5
Medium spicy mashed potato patties with vegetables and dry golden brown

VEGE SAMOSA \$7
Triangular patty filled with spiced potatoes and vegetables, deep fried and served with chutney.

HARA BHARA KEBAB \$12
A rare combination of spinach and cheese patty and spices (deep fried).

SAMOSA CHAT \$12
Samosas squeezed and mixed with yogurt, onion, tamarind mint sauce, herbs and spices

VEGE TIKKI CHAT \$12
Tikki squeezed and mixed with yogurt, onion, tamarind mint sauce, herbs & spices

DAHI VADA \$12
Lentil dumplings dipped in yogurt and topped with spicy savory tamarind chutney

INDO-CHINESE STYLE CHICKEN LOLLYPOP (BONELESS) \$13.5

Chicken pieces coated in special spices and deep fried, served on a skewer with mint sauce

SEEKH KEBAB \$13.5
Lamb minces round kebabs, mixed with special spices coriander, garlic and cooked in Tandoor

TANDOORI CHICKEN TIKKA \$13.5
Marinated boneless pieces of chicken breast cooked in Tandoor

MALAI TANDOORI TIKKA \$13.5
Chicken marinated overnight in yoghurt & cream, spiced with herbs ginger & garlic and cooked in tandoor served on bed of fresh salad

ACCOMPANIMENTS

POPPADOMS \$1
EXTRA RICE \$3
MANGO CHUTNEY \$5
PICKLE \$5
GREEN SALAD \$6
CUCUMBER RAITA \$5

SIZZLER PLATE SPECIALS

Served with sauces and fresh salad.
SOYA MALAI CHAAP \$29 Marinate Champ in spices & yogurt, garlic & finished with cream, butter & lemon. Served with salad & chutney. <i>Most recommended!</i>
PANEER TIKKA \$29 Marinated Paneer, capsicum and onion. Served with salad & chutney. <i>Most recommended!</i>
VEGE PLATTER \$29 Combination of Samosa, Hara Bhara Kebab, Onion Bhaji and Vege Tikki
MEAT LOVER PLATTER \$29 Combination of Chicken Tikka, Chicken Malai Tikka, Chicken Seekh Kebab, Lamb Seekh Kebab
TANDOORI CHICKEN TIKKA \$29 Marinated boneless pieces of chicken breast cooked in Tandoor
MALAI TANDOORI TIKKA \$29 Chicken marinated overnight in yoghurt & cream, spiced with herbs ginger & garlic and cooked in tandoor served on bed of fresh salad

INDO CHINESE

CHILLI CHICKEN \$23 Frenched chicken wings, marinated in spices, deep-fried until crispy, and served with a tangy-spicy sauce.
VEG MANCHURIAN \$23 Crispy fried vegetable dumplings made from finely chopped veggies, tossed in a flavorful blend of soy sauce, garlic, and spices, served in a rich, tangy Indo-Chinese sauce.
CHILLI PANEER \$23 Delicious stir fry of paneer pepper and onions in a hot and tangy sauce.
CHILLI CAULIFLOWER \$23 A spicy Indo-Chinese dish made with crispy fried cauliflower tossed in a tangy, hot sauce with peppers, onions, and aromatic spices.
CHICKEN FRIED RICE \$23

MAINS

CHOOSE YOUR SPICE LEVEL: 🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Kiwi Hot 🌶🌶🌶🌶 Indian Hot	 CHICKEN	 LAMB
All mains served with basmati rice		
BUTTER CHICKEN Boneless pieces of tandoori roasted chicken in gravy of tomatoes, cashew paste, cream, ginger and garlic	\$23	—
CHICKEN BALTI Boneless pieces of meat cooked in spicy curry with broccoli, cauliflower, capsicum & onion	\$24	—
PUNJABI CHICKEN Fresh chicken boneless cooked along with special Punjabi gravy and spices.	\$24	—
CHICKEN MUSHROOM MASALA Chicken pieces cooked in Chef's special sauce with mushroom, ginger and garlic	\$24	—
CHICKEN RAHRA Chicken pieces cooked in a mince with Chef's special sauce with touch of coriander and spices	\$24	—
SAAG Tandoori chicken/lamb cooked in fresh spinach with tomato, garlic, ginger and ground spices	\$23	\$23
TIKKA MASALA Tandoori chicken/lamb in medium spiced gravy of fresh herbs and spices	\$23	\$23
KORMA Boneless tandoori chicken/lamb in mild and rich gravy with cashew paste, cream and a touch of spices	\$23	\$23
KADAI Chicken/lamb pieces cooked in mildly spiced gravy and tomato semi dry touch of capsicum	\$23	\$23
VINDALOO Slices of chicken/lamb cooked in spicy gravy of onion and tomato with the touch of vinegar	\$23	\$23
MUGHLAI Cashew nut and onion based sauce with special curry semi dry with touch of coriander - Must try!	\$23	\$23
ROGAN JOSH A challenging hot and spicy curry	\$23	\$23
PASANDA Slices of lamb cooked in creamy onion and tomato gravy garnished with almonds	—	\$23
CHICKEN BHUNA A fairly dry fried curry containing onions, pieces of chicken meat and spices	\$24	—

SPECIAL GOAT CURRY

\$24

Slices of goat cooked in medium spicy Chef's special gravy of onion and tomato, ginger, garlic and spices

SEAFOOD MAINS

PRAWN MUSHROOM MASALA \$27 Prawn pieces cooked in Chef's special sauce with mushroom, ginger and garlic
PRAWN MALABARI \$27 Prawn cooked in Chef's special sauce with garlic, ginger, touch of coconut cream & cashew nut

PANJABI VEGETARIAN MAINS

MUTTER PANEER \$23 Fresh homemade cottage cheese cooked with green peas with ginger garlic and herbs
MUGHLAI PANEER / ALOO \$23 Fresh homemade cottage cheese in rich and creamy sauce with onion and tomato and herbs
PALAK PANEER \$23 Indian cottage cheese/potato in spinach gravy with tomatoes, garlic and ginger
KADAI PANEER \$23 Cottage cheese cooked in mildly spiced onion and tomato semi dry touch of capsicum
DAL MAKHANI HERITAGE \$23 A harmonious combination of lentils and beans cooked with cream and butter
MALAI KOFTA \$23 Indian cottage cheese dumpling with potato, dry fruit simmer in mild creamy gravy
BHURJI PANEER MASALA \$23 Mash cottage cheese cooked with capsicum, peas, fenugreek leaf and spices cooked to it excellence
SOYA CHAAP CURRY \$23 Soya Champ in spices, yogurt & garlic. Cooked in Chef's Special Sauce
MAKKI DI ROTI AND SAAG \$23 Corn flour bread cooked on traditional Indian pan served with saag (fine chopped mustered leaves and spinach cooked on low flame gas along with punjabi spices)
VEGETABLE KORMA (NAVRATAN) \$23 Chunky vegetables in rich tomato gravy with cashew nut
MUSHROOM MATAR \$23 Spicy mushroom curry with peas, tomatoes, garlic & ginger

VEGAN

ALOO GOBI \$21 Fresh garden cauliflower & potatoes cooked in tomato sauce with mild hint of Indian herbs & spices
ALOO MATAR \$21 Potato curry with peas, tomatoes, garlic & ginger
DAL TADAKA \$21 Yellow lentils cooked in a Chef's special sauce to it perfection with garlic & green coriander
CHANNA MASALA AMRITSARI STYLE \$21 Chickpeas mixed with onion, tomato, mint, tamarind & yogurt
BENGAN ALOO \$23 Flavour of full dish cooked of egg plant and potatoes cooked with onion tomatoes ginger garlic cooked with chef special sauce
BHINDI MASSALA \$23 Stir-fried okra (ladyfinger) cooked with mixed spices and tomatoes
SHAHI RAJMA \$23 Red kidney beans cooked in chef's special sauce with touch of ginger and garlic
KATHAL MASALA \$23 Jack fruit cooked in onion and tomato based gravy with touch of whole spices

DUM BIRYANI'S

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Basmati rice richly flavoured with saffron and spices complimented with yogurt.

VEGETABLE BIRYANI \$23
CHICKEN BIRYANI \$24
LAMB BIRYANI \$24
GOAT BIRYANI \$25
KATHAL (JACKFRUIT) BIRYANI \$24

BREADS

PLAIN ROTI \$4.5
PLAIN NAAN \$3.5
GARLIC NAAN \$4.5
BUTTER NAAN \$5.5
TANDOORI PARANTHA \$5.5
ALOO PARANTHA..... \$6
GARLIC & CHEESE NAAN \$6 Choice of lamb mince/ chicken/potato
FILLED NAAN \$6
ONION KULCHA \$6
CHOCOLATE NAAN... \$6
PESHAWARI NAAN ... \$6 Filled with dry fruits

DESSERTS

GULAB JAMUN \$12
GAJAR HALWA \$12
VANILLA ICE CREAM WITH CHOC CHIP \$10
MANGO ICE CREAM \$10
TILLA KULFI \$6