

SEAFOOD MAINS

PRAWN MUSHROOM MASALA \$24

Prawn pieces cooked in Chef's special sauce with mushroom, ginger and garlic

PRAWN MALABARI \$24

Prawn cooked in Chef's special sauce with garlic, ginger, touch of coconut cream & cashew nut

TANDOORI SPECIALS

VEGE PLATTER \$22

Combination of Samosa, Hara Bhara Kebab, Onion Bhaji and Vege Tikki

MEAT LOVER PLATTER \$24

Combination of Chicken Tikka, Chicken Malai Tikka, Tandoori Chicken Tikka, Seekh Kebab

TANDOORI CHICKEN TIKKA \$24

Marinated boneless pieces of chicken breast cooked in Tandoor

MALAI TANDOORI TIKKA \$24

Chicken marinated overnight in yoghurt & cream, spiced with herbs ginger & garlic and cooked in tandoor served on bed of fresh salad

SPECIAL GOAT CURRY

\$24

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

DUM BIRYANI'S

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

VEGETABLE BIRYANI \$23

CHICKEN BIRYANI \$24

LAMB BIRYANI \$24

GOAT BIRYANI \$24

KATHAL (JACKFRUIT) BIRYANI \$23

FAMILY PACK (CHICKEN, LAMB & VEGE BIRYANI) \$55

INDO CHINESE

CHILLI CHICKEN \$24

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 flavourful 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

DESSERTS

GULAB JAMUN.....\$12

GAJAR HALWA\$12

VANILLA ICE CREAM WITH CHOC CHIP\$10

MANGO ICE CREAM\$10

TILLA KULFI.....\$6

EST. 1994

TANDOORI HERITAGE

Licensed Restaurant & Takeaway for
Tandoori & Mughlai Indian Cuisine

OPEN 7 DAYS

TAKEAWAY DINNER MENU

CELEBRATING 30 YEARS

23 Coutts Street, Kilbirnie, Wellington

Dinner: 5pm to Late, Open 7 Days

Lunch: 11:00 to 2.30pm, Wed-Sat

Ph: 04 387 7040

www.tandooriheritage.com

STARTERS

ONION BHAJI \$8

Crispy Onion fritters, fresh herbs mixed with chana flour and deep fried

VEGE POTATO TIKKI \$8

Medium spicy mashed potato patties with vegetables & dry golden brown

VEGE SAMOSA \$7

Triangular patty filled with spiced potatoes and vegetables, deep fried and served with chutney.

HARA BHARA KEBAB \$13.5

A rare combination of spinach and cheese patty and spices (deep fried).

SAMOSA CHAT \$13.5

Samosas squeezed and mixed with yogurt, onion, tamarind mint sauce, herbs and spices

VEGE TIKKI CHAT \$13.5

Tikki squeezed and mixed with yogurt, onion, tamarind mint sauce, herbs & spices

DAHI VADA \$13.5

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

BREADS

PLAIN ROTI\$4.5

PLAIN NAAN\$3.5

GARLIC NAAN\$4.5

BUTTER NAAN\$4.5

TANDOORI
PARANTHA.....\$5.5

ALOO PARANTHA.....\$6

GARLIC & CHEESE
NAAN\$6

FILLED NAAN\$6
Choice of lamb mince/chicken/potato

ONION KULCHA\$6

CHOCOLATE NAAN.....\$6

PESHAWARI NAAN\$6
Filled with dry fruits

MAINS

CHOOSE YOUR SPICE LEVEL:

➤ Mild ➤ Medium ➤ Kiwi Hot ➤ Indian Hot

All mains served with basmati rice



CHICKEN



LAMB

BUTTER CHICKEN \$21

Boneless pieces of tandoori roasted chicken in gravy of tomatoes, cashew paste, cream, ginger and garlic

CHICKEN BALTI \$23

Boneless pieces of meat cooked in spicy curry with broccoli, cauliflower, capsicum & onion

PUNJABI CHICKEN \$23

Fresh chicken boneless cooked along with special Punjabi gravy and spices.

CHICKEN MUSHROOM MASALA \$23

Chicken pieces cooked in Chef's special sauce with mushroom, ginger and garlic

CHICKEN RAHRA \$23

Chicken pieces cooked in a mince with Chef's special sauce with touch of coriander and spices

SAAG \$23 \$23

Tandoori chicken/lamb cooked in fresh spinach with tomato, garlic, ginger and ground spices

TIKKA MASALA \$23 \$23

Tandoori chicken/lamb in medium spiced gravy of fresh herbs and spices

KORMA \$23 \$23

Boneless tandoori chicken/lamb in mild and rich gravy with cashew paste, cream and a touch of spices

KADAI \$23 \$23

Chicken/lamb pieces cooked in mildly spiced gravy and tomato semi dry touch of capsicum

VINDALOO \$23 \$23

Slices of chicken/lamb cooked in spicy gravy of onion and tomato with the touch of vinegar

MUGHLAI \$23 \$23

Cashew nut and onion based sauce with special curry semi dry with touch of coriander - Must try!

ROGAN JOSH \$23 \$23

A challenging hot and spicy lamb curry

PASANDA — \$23

Slices of lamb cooked in creamy onion and tomato gravy garnished with almonds

CHICKEN BHUNA \$23 —

A fairly dry fried curry containing onions, pieces of chicken meat and spices

ACCOMPANIMENTS

POPPADOMS \$2 PICKLE \$5

EXTRA RICE \$3 GREEN SALAD \$7

MANGO CHUTNEY \$5 CUCUMBER RAITA \$5.5

PANJABI VEGETARIAN MAINS

MUTTER PANEER Fresh homemade cottage cheese cooked with green peas with ginger garlic & herbs \$21

MUGHLAI PANEER / ALOO Fresh homemade cottage cheese in rich and creamy sauce with onion and tomato and herbs \$21

PALAK PANEER Indian cottage cheese/potato in spinach gravy with tomatoes, garlic and ginger \$21

KADAI PANEER Cottage cheese cooked in mildly spiced onion and tomato semi dry touch of capsicum \$21

DAL MAKHANI HERITAGE A harmonious combination of lentils and beans cooked with cream & butter \$21

MALAI KOFTA Indian cottage cheese dumpling with potato, dry fruit simmer in mild creamy gravy \$21

BHURJI PANEER MASALA Mash cottage cheese cooked with capsicum, peas, fenugreek leaf and spices cooked to it excellence \$23

SOYA CHAAP CURRY Soya Champ in spices, yogurt & garlic. Cooked in Chef's Special Sauce. \$21

MAKKI DI ROTI AND SAAG 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). \$23

VEGETABLE KORMA (NAVRATAN) Chunky vegetables in rich tomato gravy with cashew nut \$21

MUSHROOM MATAR Spicy mushroom curry with peas, tomatoes, garlic and ginger \$21

VEGAN

ALOO GOBI Fresh garden cauliflower & potatoes cooked in tomato sauce with mild hint of Indian herbs & spices \$21

ALOO MATAR Potato curry with peas, tomatoes, garlic and ginger \$21

DAL TADAKA Yellow lentils cooked in a Chef's special sauce to it perfection with garlic & green coriander \$21

CHANNA MASALA AMRITSARI STYLE Chickpeas mixed with onion, tomato, mint, tamarind & yogurt \$21

BENGAN ALOO Flavour of full dish cooked of egg plant and potatoes cooked with onion tomatoes ginger garlic cooked with chef special sauce \$21

BHINDI MASSALA Stir-fried okra (ladyfinger) cooked with mixed spices and tomatoes \$21

KATHAL MASALA Jack fruit cooked in onion and tomato based gravy with touch of whole spices \$21