

Winners of the Customers Choice award 2008
Highly recommended Lonely Planet, Rough Guide
Lets go book

1123 Tutanekei Street • Rotorua
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HOURS:
Lunch: Tuesday to Saturday
11.30 am - 2.00 pm
Dinner: 7 Days
5.30 pm till late

Lovely India

TANDOORI RESTAURANT & BAR
THE REAL TASTE OF INDIAN CUISINE

Fully Licensed and B.Y.O. Wine

10% DISCOUNT ON
ALL TAKE-AWAYS

For Delivery - Conditions Apply

Free Delivery to all Hotels & Motels.
(Minimum order \$30.00.)
All Major Credit Cards accepted.

Discount for large group bookings.
Best Curries in town

DINE IN AND TAKE-AWAY MENU

All Curries can be prepared in your preferred style - available in Mild, Medium and Hot flavours.
(Tandoor . . . traditional clay oven)

ENTREÉ

1. **VEGETABLE SAMOSA**
Triangular pastry filled with potatoes and peas, subtly flavoured with spices
2. **MIX PAKORA**
Chopped vegetables mildly spiced, dipped in batter and deep fried
3. **ONION BHAJI**
Sliced onion stirred in chickpea flour batter and deep fried
4. **CHICKEN TIKKA**
Tender morsels of boneless chicken marinated overnight and roasted in Tandoor
5. **LAMB KEBAB**
Lamb marinated in spices and aromatics, cooked in Tandoor
6. **SEEKH KEBAB**
Mince lamb flavoured with spices, pressed on a skewer and finished in Tandoor
7. **TANDOORI CHICKEN**
Chicken on the bone, marinated in yoghurt, ginger and garlic paste, roasted in Tandoor
8. **FISH TIKKA**
Marinated boneless fish, roasted in Tandoor
9. **MIXED PLATTER** (Minimum for two) per person \$ 8.90
A mixture and fine selection of Vegetable Samosa, Mix Pakora, Chicken Tikka and Seekh Kebab.

SIDE DISHES

10. Raita, pickles, sweet mango chutney, Mint sauce, Tamarind Sauce. each \$ 2.50
11. **POPPADUMS** (2 pieces) \$ 1.00
12. **INDIAN SALAD** \$ 5.00

CHILDREN'S MENU

13. **CHICKEN NUGGETS** \$ 7.00
14. **FRENCH FRIES** \$ 4.00

BREADS

15. **NAAN** \$ 3.00
Plain flour bread cooked in tandoor oven, garnished with butter
16. **BUTTER NAAN** \$ 3.50
Plain flour bread stuffed with clarified butter
17. **GARLIC NAAN** \$ 4.00
Plain flour bread stuffed with garlic
18. **KEEMA NAAN** \$ 5.00
Stuffed with spiced mince mixture
19. **CHEESE NAAN** \$ 4.50
Stuffed with special cheddar cheese
20. **STUFFED KULCHA** \$ 4.00
Plain flour bread stuffed with spiced potatoes
21. **KASHMIRI NAAN** \$ 5.00
Special naan from Kashmir. Plain flour bread stuffed with dried fruit and spices
22. **ROTI** \$ 2.50
Hand-rolled bread made from wholemeal and white flour
23. **LACHHEDAR PARANTHA** \$ 4.00
Hand-rolled bread made in spirals from wholemeal and white flour and butter.

RICE

24. **BIRYANI - Chicken or Lamb** \$16.90
Rice cooked with chicken or lamb in herbs and spices
25. **BIRYANI - Vegetable** \$14.90
Rice cooked with vegetables in herbs and spices
26. **PLAIN RICE** \$ 1.00
Steamed Basmati Rice
27. **PULAV RICE** \$ 10.00
Rice cooked with cashews, sultanas and Indian herbs
28. **ZEERA RICE** \$ 5.00
Rice cooked with cumin seeds

VEGETARIAN DELIGHTS

29. **NAVRATTAN KORMA** **\$15.90**
Vegetables cooked in creamy cashew gravy
30. **ALOO MATAR** **\$13.90**
Potatoes and peas cooked together in a subtly spicy gravy
31. **SAAG PANEER/MUSHROOMS** **\$15.50**
Our own home-made cottage cheese or mushrooms cooked in fine mild puree of fresh spinach, herbs and spices
32. **MALAI KOFTA** **\$15.90**
Mashed potatoes and cottage cheese balls, deep fried and cooked in rich spicy gravy
33. **PANEER MAKHANI** **\$15.90**
Our home-made cubes of cottage cheese cooked creamy tomato flavoured sauce
34. **ALOO GOBHI** **\$13.90**
Potatoes and cauliflower florets cooked together and garnished with ginger and fresh coriander
35. **SAAG ALOO** **\$13.90**
Potatoes cooked in fine mild puree of spinach and lightly spiced
36. **DAAL MAKHANI** **\$14.90**
Lentils stewed on a slow fire overnight, garnished with ginger and coriander
37. **BOMBAY ALOO** **\$13.90**
Diced dry potatoes cooked with cumin seeds and spices
38. **SHAHI PANEER** **\$16.90**
Our own home-made cottage cheese cooked in spicy gravy, green capsicums, sliced onions and fresh herbs.
39. **MATAR MALAI METHI** **\$15.90**
Peas cooked in fine mild creamy cashew's puree and dried fenugreek.
40. **VEGETARIAN JALFREZI** **\$15.90**
Vegetables cooked with onion, capsicum, tomato cubes, in sweet and sour cream, garnished with fresh herbs and cashew nuts

TRADITIONALLY ROASTED MAINS

40. **TANDOORI CHICKEN** **\$20.00**
Whole chicken on the bone, marined in yoghurt, ginger and garlic paste, cooked in tandoor and served on a sizzler's plate
41. **LAMB KEBAB** **\$28.00**
Lamb marinated in spices and aromatics, cooked on skewers and roasted in tandoor
42. **CHICKEN TIKKA** **\$19.00**
Tender morsels of boneless chicken marinated overnight and roasted in tandoor
43. **FISH TIKKA** **\$28.00**
Marinated boneless fish cooked in tandoor

MAINS

44. **KORMA (Chicken, Lamb or Beef)** **\$17.90**
Chicken, Lamb or Beef cooked in cashew nuts, gravy and home-made cream. Traditionally cooked.
45. **MADRAS (Chicken, Lamb or Beef)** **\$17.50**
Delicious medium hot Chicken, Lamb or Beef curry, prepared and garnished with coconut gravy and cream, South Indian style
46. **VINDALOO (Chicken, Lamb or Beef)** **\$17.50**
Diced Chicken, Lamb or Beef cooked with spices and brown onion gravy in hot vindaloo sauce, garnished with spring onions and coriander

47. **SAAG (Chicken, Lamb or Beef)** **\$17.90**
Diced Chicken, Lamb or Beef harmoniously cooked in fine mild puree of fresh spinach, herbs and spices
48. **LAMB ROGAN JOSH** **\$17.50**
Diced lamb cooked with fine onion gravy and garnished with fresh spices
49. **LAMB NAWABI** **\$17.90**
Lamb sautéed with onions, tomatoes, finished in a lightly spiced coconut sauce, garnished with cream and cashews
50. **LAMB DO PIAZA** **\$17.50**
Boneless lamb cooked with fried sliced onions and dry roasted spices, garnished with green herbs
51. **BUTTER CHICKEN** **\$17.90**
Tender morsels of boneless chicken roasted in tandoor and finished in a mild creamy tomato flavoured sauce
52. **CHICKEN TIKKA MASALA** **\$17.90**
Succulent tender chicken morsels roasted in tandoor and then cooked in spicy gravy, green capsicums, sliced onions and fresh herbs
53. **CHILLI CHICKEN** **\$18.90**
Fried chicken dish with slices of onions, tomatoes, capsicum and fresh coriander, cooked and garnished with fresh spices
54. **CHICKEN JALFREZI** **\$17.90**
Boneless chicken pieces cooked with diced onions, capsicum, tomato cubes in sweet and sour cream, garnished with fresh herbs and cashew nuts

SEAFOOD

55. **GOAN FISH CURRY** **\$18.90**
Fish fillets cooked in fine tomato paste and coconut gravy finished with lemon and cream
56. **PRAWN MALABARI** **\$21.90**
Peeled prawns cooked with sautéed onions, tomatoes and fresh coconut milk, garnished with cream
57. **BUTTER PRAWNS** **\$21.90**
Peeled prawns cooked in mild creamy tomato flavoured sauce
58. **PRAWN MASALA** **\$21.90**
Prawns cooked in spicy gravy, green capsicums and sliced onions, garnished with fresh herbs

BANQUET

59. **LOVELY INDIA BANQUET** per person **\$40.00**
(Dine in Only - Minimum 2 persons)
Includes Vegetable Samosa, Onion Bhaji, Lamb Kebab and Fish Tikka with Mint & Tamarind sauce as entree, three main curries from Chicken, Beef, Lamb or Seafood and one from Vegetarian Delights with plain Naan Bread.
Also includes Desserts.
60. **MAHARAJA BANQUET** per person **\$32.00**
(Dine in Only - Minimum 2 persons)
Everything! Includes the Mixed Platter with mint and tamarind sauce and four curries as the main course, Butter Chicken, Rogan Josh (Lamb), Beef Vindaloo, Navrattan Korma (mixed vegetables), Naan bread.
61. **VEG BANQUET** per person **\$ 28.00**
Includes Vegetables Samosa, Onion Bhaji & mix Pakora served with mint sauce and tamarind sauces as starters. Choose four mains from Vegetarian delights with Plain Naan Breads.