

APPETISERS

Fish Tikka boneless fish marinated in mustard oil, yoghurt, spices & roasted in tandoor	\$21.00
Paneer Aloo Kebab patties made of potatoes, spinach, cottage cheese and mild Indian spices	\$12.00
Chicken Tikka chicken fillet marinated overnight with yoghurt, spices and tandoor	\$19.00
Chicken Hariyali Tikka chicken fillet marinated overnight with yoghurt, spinach, spices and tandoor	\$19.00
Malai Tikka chicken fillet marinated overnight with yoghurt, spices and tandoor, cheese, spices and roasted tandoor	\$19.00
Achari Tikka chicken fillet marinated overnight with yoghurt, pickles, mustard oil, fenugreek seeds, onion seeds & spices, cooked in tandoor	\$19.00
Seekh Kebab minced lamb flavoured with spices, skewered in tandoor	\$16.50
Tandoori Platter for Two sizzling platter of assorted tandoori entrees (chicken tikka, malai tikka, lamb seekh kebab, tandoori prawn)	\$32.50
Mixed Platter for Two platter of assorted entrees (samosa, veg pakora, onion bhaji, chicken tikka, lamb seekh kebab)	\$24.50
Vegetarian Platter for Two platter of assorted vegetarian entrees (samosa, veg pakora, onion bhaji, paneer aloo kebab)	\$22.50
Vadai (2 Pieces) South Indian savoury snack shaped like a doughnut, fried and served with coconut and onion chutney	\$11.50
Sambar Vadai (2 Pieces) crispy fried Indian savoury made of dhal, onions and chopped chillies, dipped in sambar	\$14.00
Tandoori Chicken Half \$17.00 / Full \$30.00 whole chicken on the bone, marinated in yoghurt overnight with ginger and garlic paste skewered and roasted in tandoor	
Vegetable Samosa homemade pastry filled with potatoes, coriander and cumin seeds, peas & subtly flavoured with spices served with tamarind sauce	\$9.00
Vegetable Pakora spinach, onion and potatoes mildly spiced, dipped in chickpea batter and deep fried served with tamarind sauce	\$9.00
Onion Bhaji sliced onion dipped in chickpea batter and deep fried	\$9.00
Tandoori Prawn shelled prawns cooked in tandoor served with crisp green salad & mint sauce	\$22.00
Paneer Tikka Cottage cheese marinated in yoghurt and spices, skewered with capsicum and opinions and roasted in tandoor	\$20.00
Paneer Pakoras Cottage cheese layered with spinach, then dipped in a chick peas batter and fried in hot oil	\$ 16.00
Tandoori Mushrooms Mushrooms marinated in garlic and yoghurt with spices & roasted in tandoor	\$17.50
Chilli Potato Potato finger cooked in onion, capsicum, green chilli & soya sauce	\$17.00
Papadoms Platter Papadoms (6 pcs) serve with mango chutney, Raita	\$13.00

SOUTH INDIAN

Plain Dosa crispy pancake made with fermented lentil and rice flour	\$17.00	Mysore Masala Dosa dosa stuffed with potatoes, coconut & Onion chutney	\$22.50
Masala Dosa dosa stuffed with potatoes masala	\$21.00	Butter Roast famous crispy, savoury pancakes made with butter	\$17.50
Egg Dosa dosa made with eggs	\$22.50	Paper Roast crispy savoury pancake as thin and crispy as paper	\$17.00
Onion Dosa dosa made with tawa fried onions	\$20.50	Chicken Dosa dosa stuffed with spicy shredded chicken masala	\$22.50
Keema Dosa dosa stuffed with spicy lamb mince masala	\$23.00		
Paneer Dosa dosa stuffed with cottage cheese	\$22.00		

VEGETARIAN

Aloo Mutter Potatoes and peas cooked together in a subtly spiced vegetable gravy	\$20.50
Dal Fry yellow lentils cooked with cumin seeds, ginger, garlic, tomatoes and onion	\$20.50
Aloo Gobhi potatoes and cauliflower florets cooked together in a tomato and vegetable sauce	\$22.00
Dal Makhani lentils and kidney beans stewed on a slow fire overnight, cooked with ginger, garlic, tomatoes & onions	\$22.00
Jeera Aloo Diced dry potatoes cooked with cumin seeds and spices	\$20.50
Chana Masala chickpeas cooked with ginger, garlic, onions and tomatoes	\$20.50
Bhindi Masala okra cooked with Indian spices and masala	\$21.50
Baingan Masala eggplant slices cooked with Indian spices and masala	\$22.00
Aloo Baingan Potatoes, eggplant slices cooked with Indian spices and masala	\$21.50
Mattar Paneer cottage cheese and peas cooked together in a subtly spiced vegetable gravy	\$21.50
Palak Paneer home-made cottage cheese cooked in fine mild puree of fresh spinach, herbs and spices	\$22.00
Malai Kofta mashed potatoes and cottage cheese balls deep fried and cooked in rich gravy	\$22.00
Paneer Makhani home-made cottage cheese cooked in creamy tomato flavoured sauce	\$22.00
Shahi Paneer home-made cottage cheese cooked in vegetable sauce, cream and spices	\$22.00
Kadai Paneer cottage cheese sautéed with capsicum cooked in onion gravy and spices	\$22.00
Mattar Malai Mathi green peas cooked in fine mild creamy cashew puree and dried fenugreek leaves	\$22.00
Khumb Mattar mushrooms and peas cooked together in subtly spiced tomato & vegetable sauce	\$21.50
Vegetable Korma assorted vegetables cooked in cashew nut gravy with a subtle fragrance of rose water	\$21.50
Paneer Jalfrezi cottage cheese cooked in coconut cream, capsicum, tomatoes, spring onions and spices	\$22.00
Mushroom Do Pyaza Mushrooms cooked with onion cubes, ginger and garlic in a vegetable sauce	\$22.50
Paneer Tikka Masala Cottage cheese cooked with onions, ginger, garlic, spices and finished with creamy sauce	\$22.00
Aloo Palak Potatoes Cooked in fresh spinach with a touch of herbs and spices	\$21.50

Paneer

Cottage cheese cooked with onion tomato & spices	\$22.00
Paneer Do Pyazza Cottage cheese cooked in onion cubes & ginger garlic in a vegetable sauce	\$22.50
Paneer Lababdar Cottage cheese cooked in tomato cashew gravy	\$22.00
Subz Miloni Green mix vegetables cooked with spinach, ginger garlic & spices	\$21.50
Vegetable Jalfrezi Mix vegetables cooked in coconut cream, capsicum, spring onions & spices	\$21.50
Achari Paneer Cottage cheese cooked with our secret recipe in "Pickling style"	\$22.00
Rajma Raseela Red kidney beans cooked with ginger, onion, garlic, spices & yoghurt	\$22.50

CHICKEN

Egg Curry Boiled eggs cooked in onion, tomato, ginger, garlic & spices	\$22.50
Rara Chicken boneless chicken cooked with ginger, garlic, coriander, capsicum, onion & spices	\$23.00
Chicken Tikka Masala boneless chicken cooked with onion, tomato, herbs and spices	\$22.00
Chicken Korma boneless chicken cooked in onion and cashew nuts, gravy & cream	\$22.00
Chicken Madras boneless chicken curry, cooked in coconut gravy, curry leaves and cream	\$22.00
Chicken Vindaloo boneless chicken with spices and brown onion gravy in a hot vindaloo sauce	\$22.00
Chicken SaagWala boneless chicken cooked in subtly flavoured spinach, ginger garlic, and spices	\$22.00
Chicken Jalfrezi chicken cooked in coconut cream, capsicum, tomatoes, spring onions and spices	\$22.00
Kadai Chicken chicken sautéed with capsicum cooked in onion gravy and spices	\$22.00
Butter Chicken chicken tikka cooked in creamy tomato gravy	\$22.00
Mango Chicken boneless chicken cooked with mango pulp with a touch of cashew gravy	\$22.00
Chicken Chettinad chicken cooked according to traditional chettinad recipe with black pepper garlic, ginger, cinnamon and finished with coconut cream and herbs	\$22.00
Chicken Do Pyaza boneless chicken pieces prepared traditionally in special spices and herbs and sautéed twice with sliced onion to create a unique flavour	\$22.50
Chicken Nilgiri marinated chicken with coriander, spinach, curry leaves, coconut cream, & Indian spices	\$22.00
Masala Chicken Boneless chicken cooked with onion tomato & spices.	\$22.50
Chicken Tikka Lababdar Tender chicken cubes cooked in tandoor & mix in tomato cashew gravy	\$22.50
Methi Malai Chicken Boneless chicken cooked in fine cashew gravy & dry fenugreek leaves	\$22.50
Achari Chicken Boneless chicken cooked with our secret recipe in "Pickling style"	\$22.50

LAMB

Lamb Korma lamb cooked in onion and cashew nut gravy and cream	\$23.50
Lamb Madras delicious lamb curry, cooked in coconut gravy, mustard seeds, curry leaves & cream	\$23.50
Lamb Vindaloo diced lamb with spices and brown onion gravy in a hot vindaloo sauce	\$23.50
Lamb Saag diced lamb harmoniously cooked in fine mild puree of fresh spinach, herbs & spices	\$23.50
Lamb Kadai lamb cooked in vegetable sauce with tomatoes, green capsicum and onions	\$23.50

Lamb Bhuna Gosht lamb cooked with yoghurt, roasted spices, onion and herbs	\$24.00
Lamb Rogan Josh lamb cooked with yoghurt, roasted spices, onion and herbs	\$23.50
Lamb Badam Pasanda boneless pieces of lamb cooked in almond based sauce and cream	\$23.50
Achari Lamb lamb cooked with secret recipe in "pickling style"	\$23.50
Lamb Do Pyazza boneless lamb pieces prepared traditionally in special spices and herbs and sautéed twice with sliced onion to create a unique flavour	\$23.50
Lamb Nilgiri marinated lamb, with coriander, spinach, curry leaves, coconut cream, & Indian spices	\$23.50
Lamb Chettinad lamb cooked according to traditional chettinad recipe with black pepper, garlic, ginger, cinnamon and finished with coconut cream and herbs	\$23.50
Lamb Jalfrezi Lamb cooked in coconut cream, capsicum, tomatoes, spring onions and spices	\$23.50
Butter Lamb Lamb cooked in creamy tomato cashew gravy	\$23.50

SEAFOOD

Bengali Fish Curry seasonal fish cooked with ginger, garlic, onion, tomatoes and spices	\$26.50
Fish Malabari seasonal fish cooked with coconut cream, coriander, tomatoes, cream and spices	\$26.50
Goan Fish Curry fresh fish cooked in tamarind, chilly and cumin	\$26.50
Fish Tikka Masala fish fillets cooked in a smooth nutty curry with base gravy of onion, ginger & ripened tomatoes with spices	\$26.50
Prawn Malabari prawn cooked with coconut cream, coriander, tomatoes, cream and spices	\$27.50
Kadai Prawn prawn started with thick cut pieces of onion and capsicum cooked in onion gravy and spices	\$27.50
Prawn Jalfrezi prawns cooked in coconut cream, capsicum, tomatoes, spring onions and spices	\$27.50
Prawn Vindaloo prawn cooked with spices and brown onion gravy in a hot vindaloo sauce	\$27.50
Prawn Masala fresh prawn pieces cooked in thick onion sauce and ground spices finished with herbs	\$27.50
Butter Prawn Prawns cooked in creamy tomato cashew gravy	\$27.50
Prawn Saagwala Prawns cooked in subtly flavoured spinach, ginger, garlic & spices	\$27.50

INDO CHINESE

Vegetable Manchurian deep fried Vegetable balls cooked with onions, tomatoes, ginger, garlic in soya and chilli sauce	\$22.00
Chilli Paneer cottage cheese cooked with onion, capsicum and green chillies in soya sauce	\$23.50
Chilli Chicken pieces of chicken cooked with onion, capsicum and green chillies in soya and chilli sauce	\$22.50
Chicken Manchurian deep fried chicken cubes cooked with onions, tomatoes, ginger, garlic in soya and chilli sauce.	\$22.50
Garlic Chicken boneless chicken cooked with garlic and spices	\$22.50
Chilli Prawns whole prawns cooked with onion, capsicum and green chillies in soya sauce	\$27.50

TANDOORI BREADS

Plain Naan White meal flour bread	\$4.50	Keema Naan Naan stuffed with spiced lamb mince	\$6.00
Garlic Naan Naan with touch of crushed garlic	\$5.00	Cheese Naan Naan Stuffed with cheddar cheese	\$6.50
Butter Naan White meal flour bread with butter	\$5.00	Paneer Kulcha Naan stuffed with cottage cheese	\$6.50
Onion Kulcha Naan stuffed with chopped onions & a touch of spices	\$5.50	Garlic and Cheese Naan naan stuffed with grated cheese & garlic	\$7.00
Peshawari Naan Naan stuffed with dry fruits & cherries	\$6.00	Lachha Paratha flakey whole-meal butter bread	\$5.50
Aloo Paratha Whole meal buttery bread stuffed with mashed potatoes	\$6.00	Roti Traditional Indian wheat flour flat bread	\$4.50
Chicken & Cheese Naan Naan stuffed with chicken pieces & grated cheese	\$6.50	Chicken Naan Naan stuffed with chopped chicken pieces	\$6.00
Cheese & Spinach Naan Naan stuffed with grated cheese & spinach	\$6.50	Cheese Garlic & Spinach Naan Naan stuffed with grated cheese, garlic and spinach	\$7.50
C-4 Naan Chicken, Chilli, Cheese & Corriando Naan	\$7.00		

BIRYANI

Vegetable Biryani basmati rice cooked with fresh vegetables, spices, garnished with coriander & served with raita	\$22.50	Vegetable Fried Rice	\$22.00
Chicken Biryani basmati rice cooked with chicken, spices, garnished with coriander & served with raita	\$23.50	Chicken Fried Rice	\$23.00
Lamb Biryani basmati rice cooked with lamb, spices, garnished with coriander & served with raita	\$24.50	Mixed Fried Rice	\$23.50
Prawn Biryani basmati rice cooked with prawns, spices, garnished with coriander & served with raita	\$28.50	Basmati Rice	\$5.00
		Zeera Rice	\$6.00
		Vegetarian Pulao	\$15.00
		Chicken Pulao	\$16.50

FRIED RICE

SIDES

Mix Raita	\$6.50
Mango Chutney	\$5.00
Green Salad	\$8.50
Mix Pickle	\$5.00
Papadoms(2 pieces)	\$2.00

DESSERTS

Gulab Jamun milk dumpling fried in ghee until golden brown and then soaked in sugar syrup	\$7.00
Mango Kulfi reduced milk ice cream with mango and nuts	\$7.00
Soft Drink Coke, Fanta, Sprite, Diet Coke	\$4.00
Mango Lassi	\$6.50

CURRY POT
Indian Restaurant

Takeaway Menu

Ph: 04 - 3897575, M: 02102312260

www.currypot.nz

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**88D Riddiford St
Newtown, Wellington**

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We Use 100% Halal Meat

