

## Special Menu

### Spring Rolls | \$16.00

Chinese style pancakes stuffed with fresh sauté vegetables. Deep fried and served with hot garlic sauce.

### Chicken Manchurian | \$26.00

Fresh boneless chicken, deep fried. Cooked in chopped garlic, ginger, onion, and green chilli.

### Veg Manchurian | \$25.00

Fresh assorted vegetable balls, deep fried. Cooked in chopped garlic, ginger, onion and green chilli.

### Cheese Chilli | \$25.00

Batter fried cheese cooked in onion, capsicum, garlic and green chilli.

### Chicken Chilli | \$27.00

Batter fried chicken cooked in onion, capsicum, garlic and green chilli.

### Chicken/Egg Fried Rice | \$25.00

### Fish Chilli | \$27.50

Batter fried fish cooked in onion, capsicum, garlic and green chilli.

### Prawn Chilli | \$28.50

Batter fried prawns cooked in onion, capsicum, garlic and green chilli.

### Chicken Lollipop | \$17.00

4 pieces.

## Tandoori Breads

### Laccha Paratha | \$6.50

Indian bread with countless layers baked in tandoor.

### Roti | \$3.50

Whole wheat flour bread baked in tandoor.

### Tawa Roti | \$3.50

Whole wheat flour bread baked in pan (tawa).

### Mint Paratha | \$3.50

Mint flavoured Indian bread.

## Rice

### Plain Rice | \$7.00

### Chicken Biryani | \$25.00

Plain basmati rice cooked with chicken, herb and spices.

### Prawn Biryani | \$26.00

Plain basmati rice cooked with herbs and spices.

### Lamb Biryani | \$28.50

Plain basmati rice cooked with lamb, herbs and spices.

### Vegetable Biryani | \$23.00

Plain basmati rice cooked with vegetables, herbs and spices.

### Goat Biryani | \$28.50

Plain basmati rice cooked with goat, herbs and spices.

## Sides

### Mango Chutney | \$4.00

### Mixed Pickles | \$4.00

Lime, mango, chilli, carrot.

### Papadoms | \$4.00

4 pieces.

### Raita | \$7.00

### Salad | \$9.00

Cucumber, cabbage, onion, tomato.

### Kuchumbar Salad | \$10.00

Chopped tomato, onion, cucumber with spices and lemon juices.

### Papadoms with Dips | \$13.50

Mixed pickles, mango chutney, tamarind sauce and mint sauce.

## Kid's (UNDER 12 YEARS)

### Kid's Butter Chicken | \$16.00

### Chicken Nuggets & Chips | \$14.00

### Fish & Chips | \$14.00

### Chips | \$7.00

## Dessert

### Gulab Jamun | \$9.00

Popular Indian sweet garnished with coconut served hot (3pcs)

### Mango Kulfi | \$9.00

Indian flavoured creamy mango ice cream with pistachio nuts.

### Ice Cream | \$6.00

Vanilla, chocolate or strawberry (2 scoops)

### Gulab Jamun & Ice Cream | \$11.00

Popular Indian sweet served with a scoop of ice cream.

## Naan

All baked in tandoor oven.

### Plain Naan | \$4.00

Traditional Indian bread.

### Garlic Naan | \$5.00

Traditional Indian bread stuffed with garlic.

### Butter Naan | \$6.00

Traditional Indian bread baked with butter.

### Cheese Naan | \$6.50

Traditional Indian bread stuffed with cheese.

### Keema Naan | \$7.00

Traditional Indian bread stuffed with lamb mince.

### Peshwari Naan | \$7.00

Traditional Indian bread stuffed with dried fruit.

### Cheese & Garlic Naan | \$7.50

Traditional Indian bread stuffed with cheese and garlic.

### Onion Kulcha Naan | \$7.50

Traditional Indian bread stuffed with onions.

### Potato Kulcha Naan | \$7.50

Traditional Indian bread stuffed with potatoes and spices.

### Paneer Kulcha Naan | \$7.50

Traditional Indian bread stuffed with Indian homemade cottage cheese and spices.

### Chicken & Cheese Naan | \$8.50

Traditional Indian bread stuffed with chicken, cheese and spices.

# Smart India

Indian Restaurant & Bar

## DINE IN MENU

[www.smartindia.co.nz](http://www.smartindia.co.nz)

## Entrée

### Onion Bhaji | \$9.00

Onion rings dipped in chickpea flour and deep fried.

### Mixed Pakora | \$9.00

Mixed vegetables, seasoned with spices, dipped in lentil batter and deep fried.

### Vegetable Samosa | \$10.50

A delightful triangular pastry filled with potatoes and peas, fried until golden brown.

### Chicken Tikka | \$18.50

Boneless chicken marinated in yoghurt and spices overnight, then cooked in tandoor.

### Lamb Seekh Kebab | \$18.50

Minced lamb flavoured with exotic spices, pressed on a skewer then cooked in the tandoor.

### Pakora | \$25.50

Chicken, prawn or fish battered with chickpea flour and spices then deep fried.

### Tandoori Prawns | \$30.00

Prawns marinated in yoghurt and special spice then cooked in tandoor.

### Tandoori Chicken | \$30.00

Chicken marinated overnight in special spices and cooked in tandoor.

### Paneer Tikka (4 pieces) | \$20.50

Cottage Cheese marinated in roasted gram flour, Curd and spices, roasted over Charcoal along with capsicum and onion.

## Platter

### Mix Platter for 2 | \$27.00

A combination of veg samosa, mixed pakora, lamb seekh kebab, chicken tikka served on a sizzling hot plate with mint and tamarind sauce (2 pieces of each).

### Mix Platter (non veg) | \$30.00

A combination of chicken tikka, fish pakora, chicken pakora. Served on a hot plate with mint and tamarind sauce.

### Veg Platter | \$25.00

Combination of samosa, mix pakora, paneer pakora and onion bhaji. Served on a hot plate with mint and tamarind sauce.

## Opening Hours

Lunch | 11:30am - 2.00pm

Dinner | 4:30pm onwards

Monday to Sunday

# Smart India

Indian Restaurant & Bar

## Mains

All mains served with plain basmati rice (one serve).

Charges applied for extra serving of rice.

We will endeavour to cook the curries to the taste of your palate:

Mild 🌿 | Medium 🌿🌿 | Hot 🌿🌿🌿 | Indian Hot 🌿🌿🌿🌿

### Butter Chicken | \$25.90

Boneless pieces of chicken, half cooked in tandoor and other half finished in a creamy tomato gravy.

### Chicken Tikka Masala | \$25.90

Boneless pieces of chicken cooked in delicious onion and tomato gravy. Garnished with fresh coriander.

### Korma

Boneless meat or vegetables cooked in cashew nut gravy, cream and garnished with cashew nuts.

**Chicken \$25.90 / Lamb \$26.90  
Goat \$27.90**

### Hyderabadi

Boneless meat pieces cooked in onion, tomato and yoghurt with mint sauce.

**Chicken \$25.90 / Lamb \$26.90  
Goat \$27.90**

### Do-pyaza

Meat cooked in garlic, ginger, capsicum, onion and toasted nuts.

**Chicken \$25.90 / Lamb \$26.90  
Goat \$27.90**

### Vindaloo

Spicy curry straight from the exotic beaches of Goa. (Served as hot as you like).

**Chicken \$25.90 / Lamb \$26.90  
Goat \$27.90**

### Saagwala

Boneless meat cooked with spinach, herb and a selection of delicious spices.

**Chicken \$25.90 / Lamb \$26.90  
Goat \$27.90**

### Madras

Boneless meat cooked in coconut gravy and South Indian spices.

**Chicken \$25.90 / Lamb \$26.90  
Goat \$27.90**

### Jhalfrezi

Boneless diced meat cooked in spices, vegetables and tomato gravy.

**Chicken \$25.90 / Lamb \$26.90  
Goat \$27.90**

### Mango Chicken | \$25.90

Chicken cooked harmoniously with mango pulp.

### Balti Chicken | \$25.90

Tandoori boneless pieces of chicken cooked in onion, tomato, and spices.

### Chicken Punjabi | \$25.90

Chicken cooked with onion, tomato, ginger, capsicum and enhanced with coriander.

### Chicken Kangra | \$25.90

Chicken cooked with onion, tomato, ginger, capsicum, vegetables and enhanced with coriander.

### Kadai Chicken | \$25.90

Boneless chicken cooked with crushed tomatoes, onions, dry red chillies and coriander.

### Rogan Josh

Boneless diced meat with onion and garlic gravy.

**Lamb \$26.90 / Goat \$27.90**

## Vegetarian

### Shahi Paneer | \$23.90

Indian homemade cheese cooked in onion, nut gravy.

### Paneer Butter Masala | \$23.90

Indian homemade cheese cooked in butter tomato sauce.

### Paneer Jhalfrezi | \$23.90

Indian homemade cheese cooked in spices and vegetables.

### Saag Paneer | \$23.90

Indian homemade cheese or potato cooked with spinach, spices and herbs.

### Kadai Paneer | \$23.90

Indian homemade cheese cooked with crushed tomatoes, onions, dry red chillies and coriander.

### Mixed Vegetables | \$22.00

Vegetables cooked in onion and tomato gravy.

### Vegetable Korma | \$22.90

Vegetables cooked in cashew nut gravy and cream. Garnished with nuts.

### Aloo Gobi | \$23.90

Cauliflower and potato cooked in onion, tomato, spices and coriander.

### Bombay Potato | \$22.90

Diced potatoes cooked with tomatoes and Indian spices.

### Shabham Aloo Mutter

| \$23.90

A combination of fresh mushroom, green peas, and potato cooked in aromatic Indian spices.

### Mushroom Masala | \$23.90

Mushroom cooked with onion, tomatoes and spices.

### Mushroom Mutter Korma

| \$23.90

Mushroom and peas cooked in cashew nut gravy and cream. Garnished with nuts.

### Malai Kofta | \$23.90

Cottage cheese and potato shaped into balls, deep fried and served soaked in a rich curry gravy sauce.

### Channa Masala | \$22.90

Chickpeas cooked in fresh onion, tomato, ginger, garlic, coriander and cumin seeds with authentic Indian spices.

### Dal Makhani | \$22.90

Black lentil and kidney beans cooked in tomato, Indian spices with butter cream.

### Dal Tarka | \$22.90

Yellow dal cooked with ginger, garlic and Indian spices.

## Seafood

### Masala

Cooked in onion, tomato, capsicum and the chef's selected spices.

**Prawn \$27.90 / Fish \$26.90  
Scallop \$28.90**

### Jhalfrezi

Cooked in spices and vegetables.

**Prawn \$27.90 / Fish \$26.90  
Scallop \$28.90**

### Fish Curry | \$26.90

Fish cooked in tomatoes, spices and flavour of tamarind.

### Prawn Malabari | \$27.90

Prawns cooked in onion, coconut milk and cream.

### Butter Prawn | \$27.90

Prawns cooked in tomato butter sauce with Indian spices.

### Butter Scallop Masala | \$28.90

Scallops cooked in tomato butter sauce with Indian spices.



Gluten Free / Dairy Free / Vegan  
also available on request

NOTE: \$1.00 fee applies to provide containers for left overs.