

TANDOORI BREADS

PLAIN NAAN Plain bread garnished with butter.	4.00
CHEESE NAAN Naan stuffed with cheese.	6.00
GARLIC NAAN Naan with crushed garlic topping.	5.00
CHEESE & GARLIC NAAN Naan filled with cheese & topped with garlic.	6.00
CHEESE & ONION NAAN Naan filled with cheese and onion.	6.00
KEEMA NAAN Naan stuffed with spicy minced lamb.	7.00
CHICKEN NAAN Naan stuffed with spicy minced chicken.	7.00
STUFFED NAAN Naan stuffed with spiced vegetables.	8.00
KASHMIRI NAAN Naan filled with nuts & sultanas.	7.00
TANDOORI ROTI Bread made from wholemeal flour.	4.00

SIDE DISHES

SALAD	10.00
RAITA Yoghurt mixed with cucumber & cumin.	5.00
MINT CHUTNEY Homemade with yoghurt, mint & light spices.	5.00
SWEET MANGO CHUTNEY Enjoyed as a dip to go with pappadams.	5.00
HOT MIXED PICKLE Green chillies, carrots, mango & pepper.	5.00
TAMARIND CHUTNEY Homemade tamarind & dates chutney.	5.00
PAPPADAMS (4 PIECES) Crispy, wafer-thin Indian lentil crackers.	5.00
EXTRA RICE	5.00
PULAO RICE Rice cooked with nuts & mixed vegetables.	15.00

BEVERAGES

LASSI Mango flavoured yoghurt smoothie.	5.00
FIZZIES	3.00
LEMON LIME & BITTERS	5.00
GINGER BEER	5.00

DESSERTS

GULAB JAMUN Cream milk dumplings served in sweet cardamom flavoured syrup.	10.00
RASGULLA Soft cottage cheese dumplings served in sweet rose water syrup.	10.00

LUNCH SPECIAL

CHICKEN TIKKA MASALA
CHICKEN KORMA
BUTTER CHICKEN
LAMB KORMA
LAMB ROGAN JOSH
VEGETABLE KORMA
TARKA DHAL
CHANNA MASALA

15.00

All mains are served with rice
Extra meat costs an extra \$5.00

A wide range of gluten-free
dishes available



TANDOORI KING
Indian Restaurant

TAKEAWAY MENU

LUNCH: Tuesday – Sunday
11:30AM – 2:30PM

DINNER: Monday – Sunday
5:00PM – 9:00PM

**LICENSED RESTAURANT
DINING**

 **88A Evans St,
Waimataitai, Timaru**

 **(03) 688 8827**

 **www.tandooriking.co.nz**

STARTERS

SAMOSA (2 PIECES) Flaky pastry filled with potatoes, peas & spices, fried until golden. Served with tamarind chutney.	8.00
PAKORA (10 PIECES) Potato slices dipped in spicy chickpea flour batter & deep-fried. Served with tamarind chutney.	8.00
ONION BHAJI Chopped onion dipped in spicy chickpea flour batter & deep-fried. Served with tamarind chutney.	8.00
CHICKEN TIKKA Chicken pieces marinated in spices & yoghurt & tandoor-roasted. Served with mint chutney.	12.00
SEEKH KEBAB Roasted minced lamb skewers with fresh herbs & spices. Served with mint chutney.	12.00
TANDOORI KING PLATTER Samosa, pakora, onion bhaji, chicken tikka & seekh kebab. Served with tamarind & mint chutney.	22.00
VEGETABLE PLATTER FOR 2 Includes samosa, pakora & onion bhaji. Served with mint and tamarind chutney.	20.00
TANDOORI CHICKEN (HALF) Tandoor-roasted chicken marinated with fresh herbs & spices with yoghurt.	12.00
TANDOORI CHICKEN (FULL)	24.00

MAINS – SEAFOOD

FISH MASALA Fish (Ling Fillet) cooked with onion, tomatoes and spices.	25.00
GOAN FISH CURRY Fish (Ling Fillet) cooked with onion, tomatoes, spices and coconut cream.	25.00
PRAWN MALBARI Prawns cooked in coconut cream, tomatoes and mustard seeds.	25.00
KING'S PRAWN MASALA Prawns cooked in spicy tomato and onion gravy.	25.00

MAINS – CHICKEN

BUTTER CHICKEN Marinated tandoori chicken cooked in creamy tomato and butter sauce.	21.00
MANGO CHICKEN Chicken cooked in a creamy mango-flavoured sauce.	21.00
SAAG CHICKEN Tender chicken cooked in spinach based gravy and spices.	21.00
CHICKEN MADRAS Chicken pieces cooked in special spices and coconut cream.	21.00
CHICKEN KORMA Boneless chicken pieces cooked in creamy cashew nut sauce.	21.00
CHICKEN TIKKA MASALA Chicken tikka pieces cooked in a spicy onion sauce.	21.00
CHICKEN VINDALOO Goa's famous dish. Chicken pieces cooked with vindaloo paste and capsicum.	21.00
CHICKEN JALFREZZI This curry has chicken, chunky onions & pepper combined with a thick spicy sauce.	21.00
CHICKEN BIRYANI Basmati rice cooked with chicken, herbs and spices.	21.00

MAINS – VEGETARIAN

BUTTER PANEER Cubed homemade cottage cheese cooked in creamy tomato and butter sauce.	20.00
VEGETABLE KORMA Seasonal vegetables mixed with creamy sauce with light spices.	20.00
CHANNA MASALA Chickpeas cooked with thick onion & tomato gravy and spices.	20.00
TARKA DHAL Lentils cooked with cumin, onion, garlic & flavoured with curry leaves.	20.00
VEGETABLE BIRYANI Basmati rice cooked with vegetables, herbs & spices.	20.00

MAINS – LAMB

LAMB ROGAN JOSH Kashmiri style lamb curry cooked with exotic blend of herbs and spices.	22.00
LAMB KORMA Lamb pieces cooked in a creamy sauce made from cashew nuts and spices.	22.00
LAMB MADRAS Famous South Indian dish. Boneless lamb cooked in coconut sauce.	22.00
LAMB BALTI A combination of boneless lamb cooked with vegetables in a special gravy.	22.00
LAMB SAAG Diced lamb cooked with spices and spinach based gravy.	22.00
LAMB BIRYANI Boneless lamb cooked with basmati rice, herbs and spices.	22.00
KADAI LAMB Lamb cooked with crushed tomato, capsicum, onion, mixed with spices.	22.00
LAMB DHANSAAG Lamb cooked with chick peas, lentils & spiced up with a dhansaag masala.	22.00
LAMB VINDALOO Famous dish from Goa. Lamb pieces cooked in hot ground vindaloo paste.	22.00
LAAL MAAS This red meat curry is traditionally cooked using lamb meat in a special blend of spices and yoghurt.	22.00

MAINS – VEGETARIAN

ALOO GOBHI MUTTAR Potatoes, cauliflower, green peas & tomatoes cooked with spices.	20.00
PAALAK PANEER Cubes of homemade cottage cheese cooked in spinach gravy.	20.00
MALAI KOFTA Homemade cottage cheese dumplings cooked in a rich creamy sauce.	20.00
VEGETABLE MADRAS Mixed vegetables cooked in spices and coconut cream.	20.00
VEGETABLE JALFREZZI Vegetables sautéed with chunky onion and capsicum then combined with thick spicy sauce.	20.00