



## STARTERS

### VEGETABLE SAMOSA 6.5

Deep fried flaky pastry, filled with mashed potatoes, peas and Indian spices. 2 per portion.

### ONION BHAJIS 6

Sliced onions in a homemade chickpea and rice flour batter and deep fried to crispy golden yumminess. 3 per portion.

### VEGETABLE PAKORAS 6

Spinach, onion, potato in a homemade chickpea and rice flour batter, deep fried. 3 per portion.

### PANEER TIKKI 12

Homemade paneer and potato, mixed with our fresh herbs and Indian spices. Crumbed and deep fried. 5 per portion.

### CHICKEN TIKKA 16

Succulent boneless chicken in our homemade yoghurt based marinade, cooked in the tandoor. 5 per portion.

### TANDOORI PRAWNS 18

### TANDOORI CHICKEN HALF 14/FULL 20

Chicken on the bone in our homemade yoghurt based marinade, cooked in the tandoor to perfection.

### LAMB LOLLIPOPS 18

Lamb chops marinated overnight in our secret marinade and cooked in the tandoor. 4 per portion.

### LAMB TIKKA 17

Tender lamb pieces cooked in our secret marinade, cooked in the tandoor. 5 per portion.

### PLATTER FOR TWO 26

Crunchy samosas, scrumptious onion bhajis, lamb lollipops, lamb tikka and chicken tikka.

### VEGETARIAN PLATTER FOR TWO 20

Crunchy samosas, yummy pakoras, scrumptious onion bhajis, paneer tikki and masala pappad.

## MAINS

All mains come served with one portion of soft, steaming Basmati Rice. OR experience our Cauliflower Rice, Quinoa Rice, or Garlic Broccoli & Almonds Rice for an extra \$6.

### BUTTER CHICKEN 18.5

The classic family favourite. Tandoori chicken in a creamy sauce. Topped off with nuts.

### KADAI

A delicious dish known for its spicy and unique flavour. Meat or vegetable cooked in our colourful homemade capsicum curry.

Chicken	19
Lamb	19.9
Prawns	20.5
Vegetable	17

### BHUNA

A spectacular dish, made frying our special spices together on high heat to create a rich, intense flavoured dish.

Chicken	19
Lamb	19.9

### JALFREZI

A coconut cream based curry loaded with spices and capsicum. A must try!

Chicken	19
Lamb	19.9
Prawns	20.5
Vegetarian	17

### CHETTINAD

One for the chilli fans! A spicy curry with coconut, curry leaves and spices.

Chicken	19
Lamb	19.9
Prawns	21.5

### KORMA

A simple yet luxurious curry. Cream based and topped with almonds.

Chicken	19
Lamb	19.9

### TIKKA MASALA

Another simple yet flavourful curry. Yoghurt based with deliciously cooked onions.

Chicken	19
Lamb	19.9

### LAMB ROGAN JOSH 19.9

Slow cooked lamb in a lovely mixture of herbs and spices.



### VINDALOO

A fiery and spicy dish for those fearless brave hearts who's taste buds are up for a challenge. Vindaloo is loaded with homemade dried spices and peppers.

Chicken	19
Lamb	19.9
Prawns	20.5

### SAAG

Made with fresh spinach, this is one mouth-watering curry! Cream and spices make up the curry base.

Chicken	19
Lamb	19.9
Prawns	21.5
Paneer – Indian cottage cheese 	17
Potato 	15

# VEGETARIAN

## MALAI KOFTA

16

Deep fried paneer (Indian cottage cheese) and potato balls in a creamy sauce topped with cashew nuts.

## PANEER MAKHANI GF

16

Paneer (Indian cottage cheese) in a creamy sauce and topped off with nuts. The vegetarian version of the classic Butter Chicken.

## ALOO GOBI VG DF GF

15

A dry dish of potato and cauliflower with onions, ginger and garlic.

## ALOO JEERA (CUMIN) VG DF GF

14.5

Exactly what it sounds like, this delicious dish is made of potato and cumin.

## KUMBH MATTAR GF

17

Mushroom and peas in a creamy tomato base.

## DAAL TAKA TAK VG DF GF

15

Also known as 'Tarka Dal', soft lentils in a turmeric based curry.

## CHANNA MASALA VG DF GF

15

Chickpeas! In a spicy masala.

# NAAN

## NAAN BASKET

23

A mix of our classic favourites. (2x plain, 2x garlic, 2x cheese)  
Serves 4 to 6 people.

## PLAIN

3

## GARLIC

3.5

## CHEESE

5

## CHICKEN

5

Stuffed with chopped chicken tikka.

## KASHMIRI

5

Stuffed with nuts and coconut.

## CHILLI CHEESE NAAN

6

## TANDOORI ROTI DF GF

3

The healthier version of naan. Indian style bread made from wholemeal flour.

## CHEESE & GARLIC NAAN

6

# FAMILY MEALS

## CHILLI DHABA FEAST

65

One portion onion bhaji, one butter chicken, one lamb rogan josh, one aloo saag, three portions rice, three naan, raita and papad. Serves 3 to 4 people

# RICE

## BIRYANI

A whole meal by itself. Rice and curry cooked together in herbs and spices.

Chicken	20
Lamb	21
Prawn	22
Vegetarian	18

## PLAIN RICE DF GF

3.5

## JEERA RICE DF GF

5.5

## PEAS PILAV DF GF

5.5

## MUSHROOM PILAV DF GF

8

## CHICKEN PILAV

10

# RICE (BUT NOT RICE)

## CAULIFLOWER RICE DF GF

8.5

## GARLIC BROCCOLI & ALMONDS DF GF

8.5

# EXTRAS

## RAITA

3.5

## MANGO CHUTNEY

3.5

## VEGETABLE PICKLE

3.5

## PAPADUM

2 PIECES	1
12 PIECE	5

VG VEGAN GF GLUTEN FREE DF DAIRY FREE

V VEGETARIAN

ALL CURRIES AVAILABLE IN:

) MILD )) MEDIUM ))) HOT



PICK UP OR DELIVERY ORDER ONLINE

**CHILLIDHABA.NZ**

**03 456 2615**

f i @CHILLIDHABA