

NAVRATAN KORMA \$12.98

A medley of seasonal vegetables cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds

ALOO MATAR \$ 11.98

Tender succulent peas and potatoes cooked in a onion and tomato gravy garnished with coriander

ALOO GOBI \$ 11.98

Cauliflower florets and potatoes cooked in a tomato and onion gravy garnished with coriander and julienne ginger

SAAG ALOO \$ 12.98

Tender diced potatoes cooked with onions and tomatoes in a fresh spinach gravy garnished with julienne ginger

DAL MAKHANI \$ 12.98

Mixed lentils with mild spices cooked on slow heat till tender and buttered just before serving in a haandi (copper bowl)



"To the Indian cafe, thanks for a lovely meal."

- Helen Clark, former Prime Minister of NZ

"Most incredible food ever. Absolutely divine!"

- Sven Furstenburg. Berlin, Germany.

"The best in New Zealand! Bloody Fantastic!!"

- Miranda Lanaro. Brighton, U.K.

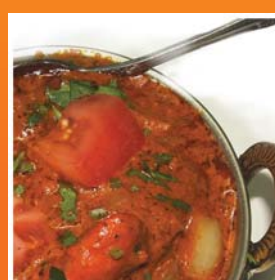
"Absolutely wicked food!!! Yummy!"

- Chris Ward. Nelson, N.Z.

"Best Indian I have had in NZ. Thanks!"

- Ross Taylor, New Zealand Black Cap.

94 Collingwood St Nelson
548-4089



the Indian रेताई Restaurant and Bar

Namaste

Paul, Monu and the team at The Indian Cafe welcome you to a trip of India - on your taste buds. Have a great time!!

Dine-in Menu

Winner of Nelson Hospitality Awards for Outstanding Ethnic Cuisine 2005 & 2008.

Opening Hours:

Lunch Monday to Friday 12 to 2pm
Dinner Monday to Sunday 5pm till late

Breads from the Tandoor Oven

TANDOORI ROTI	\$ 2.48
Wholemeal oven baked bread	
NAAN	\$ 2.48
Plain white flour bread	
GARLIC NAAN	\$ 2.98
Bread stuffed and topped with garlic	
KHEEMA NAAN	\$ 3.48
Bread stuffed with lamb mince	
POTATO NAAN	\$ 3.48
Bread stuffed with spiced potatoes	
CHEESE & ONION NAAN	\$ 3.48
Bread stuffed with cheese and onions	
CHEESE & GARLIC NAAN	\$ 3.48
Bread stuffed with cheese and garlic	
PANEER KULCHA	\$ 3.98
Bread stuffed with home-made cottage cheese	
PESHAWARI NAAN	\$ 3.98
Bread stuffed with dry fruits and cherries	
LACCHHA PARATHA	\$ 3.98
Layered and buttered wholemeal flour bread	

Side dishes

Papadam(x4)	\$ 1.98	Raita	\$ 2.48
Mint chutney	\$ 2.48	Tamarind chutney	\$ 2.48
Mango chutney	\$ 2.48	Mixed pickle	\$ 2.48

Side dish Platter \$ 9.98

Green salad \$ 4.98

GOOD INDIAN FOOD TAKES TIME !!!

All our meals are made from scratch and from fresh ingredients, so on busy nights there might be a delay, please ask the staff for the waiting time for the evening. Thanks for your patience.

Entrée

(Served with seasonal salad and home-made tamarind or mint chutney or both)
(All tandoor oven cooked products come to your table on a sizzling platter)

VEGETABLE SAMOSAS \$ 4.98

Home-made pastry pockets stuffed with mildly spiced vegetables

ONION BHAJIA \$ 4.98

Roughly cut onion dipped in mildly spiced chickpea flour and deep fried

VEGETABLE PAKORAS \$ 4.98

Vegetable Pattie battered in mildly spiced chickpea flour and deep fried

VEGETARIAN PLATTER \$ 11.98

A combination of the above three served as an entrée platter enough for two people

CHICKEN TIKKA \$ 9.98 (Mains \$ 16.98)

Tender pieces of chicken marinated in spices, skewered and cooked in the tandoor oven

KASHMIRI KEBAB \$ 9.98 (Mains \$ 16.98)

Tender diced chicken marinated in chef's special spices and cooked in the tandoor oven (dairy & artificial colour free)

SEEKH KEBAB \$ 9.98 (Mains \$ 15.48)

Spiced mince of lamb pressed on a skewer and cooked in the tandoor oven

TANDOORI CHOPS \$ 10.48 (Mains \$ 17.48)

Succulent Lamb cutlets marinated in spices cooked on skewers in the tandoor oven

TANDOORI PLATTER \$ 18.98

A combination of four of the above scrumptious meat delicacies served as an entrée platter enough for two people

MIXED PLATTER \$ 16.98

A combination of two pieces each of vegetable samosa, vegetable pakora, chicken tikka and seekh kebab served as an entrée platter enough for two people

TANDOORI MUSHROOMS \$ 8.48 (Mains \$ 13.48)

Fresh button mushrooms marinated in yoghurt and spices cooked in the tandoor oven

FISH TIKKA \$ 9.98 (Mains \$ 16.98)

Fresh fish cubes marinated in mild spices, skewered and cooked in the tandoor oven served with mint chutney

TANDOORI PRAWNS \$ 13.98 (Mains \$ 22.98)

Succulent prawns in their shells marinated in mild spices, skewered and cooked in the tandoor oven

TANDOORI CHICKEN \$ 10.98(half) \$18.98(full)

Whole chicken marinated in lemon juice, ginger, garlic and exotic spices cooked in the tandoor oven

A banquet for two or more

\$24.98 per person

ENTREE: a mixed platter of two pieces each of samosa, pakora, chicken tikka and seekh kebab

MAINS : Butter chicken, Lamb rogan josh, Beef vindaloo, Navratan korma, served with rice, naan bread, popadoms, raita and chutneys

DESSERT: Malai kulfi Or Vanilla Ice Cream

Mains

(All but some mains cooked mild, medium or hot & served with basmati rice)

ALL OUR CURRIES ARE GLUTEN FREE

CHICKEN

BUTTER CHICKEN \$ 16.98

The ever popular – tandoori cooked pieces of tender chicken cooked in fragrant spices and a creamy tomato gravy

CHICKEN KORMA \$ 16.98

Boneless cubed pieces of chicken cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds

CHICKEN SAAGWALA \$ 16.98

Boneless tender chicken pieces cooked in fresh spinach gravy with fresh spices and herbs garnished with julienne ginger

CHICKEN TIKKA MASALA \$ 16.98

Grilled pieces of chicken cooked in a onion, tomato, capsicum gravy garnished with coriander and capsicum

CHICKEN VINDALOO \$ 16.98

Tasty, hot & spicy curry to come out of Goa on the west coast of India - cubed pieces of chicken cooked in spices and vinegar and left to pickle overnight garnished with julienne ginger

MANGO CHICKEN \$ 16.98

Tender fresh diced chicken cooked in onion and yoghurt gravy with a scrumptious hint of mango puree

CHICKEN MUSHROOM MASALA \$ 16.98

Boneless diced chicken cooked with fresh button mushrooms and chef's own special spices

SEAFOOD

FISH MASALA \$ 17.98

Fresh fillets of fish from the bay cooked with onion, tomatoes, herbs and spices garnished with coriander

MALAI PRAWNS \$ 18.98

Succulent shelled prawns cooked in a mildly spiced creamy coconut sauce garnished with shredded coconut

DHINGRI PRAWNS \$ 18.98

Succulent shelled prawns cooked in a rich gravy with mushrooms, tomatoes garnished with coriander

BEEF

BEEF VINDALOO \$ 15.98

Another variation of the popular vindaloo preparation with diced beef left overnight to pickle served garnished with julienne ginger (available in Lamb as well)

BEEF KORMA \$ 15.98

Tender boneless cubes of beef cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds (available in Lamb as well)

BEEF MADRAS \$ 15.98

Tender boneless cubes of beef cooked in a rich gravy with a subtle hint of coconut cream garnished with shredded coconut (available in Lamb & Chicken as well)

BHUNA GOSHT \$ 15.98

Tender diced beef cooked in a dry onion and tomato gravy served with a hint of caramalised garlic

LAMB

LAMB ROGAN JOSH \$ 16.98

Diced lamb cooked north Indian style with herbs and spices and garnished with coriander (available in Beef & Chicken as well)

LAMB NAWABI \$ 16.98

Cubed lamb pieces cooked in a onion, tomato and coconut cream gravy garnished with shredded coconut (available in Chicken as well)

LAMB SAAGWALA \$ 16.98

Tender diced lamb cooked in a fresh spinach gravy with fresh herbs and spices garnished with julienne ginger (available in Beef as well)

LAMB DO PYAZA \$ 16.98

Tender diced lamb cooked with pickled onion with a hint of cumin served with whole red chillies

BOTI MASALA \$ 16.98

Tender diced lamb cooked with onions, tomatoes and delicately spiced cashew nut gravy

VEGETARIAN

KADAI PANEER \$ 14.98

A north-Indian delicacy - home-made cottage cheese cooked in a dry gravy of onions, capsicums and tomatoes

PALAK PANEER \$ 14.98

Home-made cottage cheese cooked in a fresh spinach gravy garnished with sliced ginger

MATAR PANEER \$ 14.98

Home-made cottage cheese and minted peas cooked in a tomato and onion gravy garnished with coriander

BHAJI DUM MASALA \$ 12.98

Seasonal mixed vegetables cooked with chef's own special spices garnished with coriander