



TAKEAWAY MENU

10% Discount on takeaway

10% Discount on lunch dine in (Food Only)

Open All Day's: Lunch 11:30am to 2:00pm Dinner 5:00pm to 10:00pm

B.Y.O (Wine Only)

Dine In - Takeaway - Delivery

How spicy would you like your meal!

Mild, Mild-Medium, Medium, Medium-Hot, Hot, Extra Hot.
(Please select carefully may spontaneous combustion possible)

Please ask your order taker for **Dairy Free** and **Vegan!**



Call: 03 381 1000 Message Order: 021 2778400

Address: 181 Woodham Road, Avonside

Email: info.avonside@thegreatindia.co.nz Web: www.thegreatindia.co.nz



ENTRÉES

The Great India Assortment (Min. two) (Per person) **\$10.50**
Samosa, onion bhají, malai chicken tikka and lamb chop.

The Great India Vegetarian Assortment (Min. two) (Per person) **\$8.50**
Samosa, onion bhají, vegetables pakoda and vegetables spring rolls.

Vegetables Samosa (Two pic's) **Contain Gluten \$6.00**
Savoury felling of potatoes, peas and spices wrapped in flaky pastry and deep fry.

Onion Bhají (Four pic's) **Gluten Free \$5.50**
Onion fritters, chickpea flour, herbs, spices mix together and deep fry.

Vegetables Pakoda (Four pic's) **Gluten Free \$5.50**
Selected vegetable bites, chickpea flour mix together and deep fry.

Vegetables Spring Rolls (Six pic's) **Contain Gluten \$7.50**
Indo Chinese entrée made of shredded vegetables wrapped in a pancake made of rice flour and deep fry.

Chicken Tikka (Four pic's) **Gluten Free \$7.50**
Chicken marinated with selected spices and yoghurt, skewered and cooked in a clay oven.

Malai Chicken Tikka (Four pic's) **Gluten Free \$7.50**
Chunks of bird marinated with fresh cream, traditional herbs and spices, skewered and cooked in a clay oven.

Lamb Chops (Four pic's) **Gluten Free \$12.50**
Young lamb cutlets marinated with yoghurt, fresh ginger, garlic and authentic herbs, skewered and cooked in a clay oven.

Tandoori Chicken Half (One leg, one breast) **Gluten Free \$10.50**
Tandoori Chicken Whole (Two legs, two breasts) **Gluten Free \$20.50**
Whole bird marinade with yoghurt, ginger, garlic, herbs and spices of India subcontinents, skewered and cooked in a clay oven.

Tandoori Chicken Wings (Eight pic's) **Gluten Free \$10.50**
Chicken wings marinated with yoghurt, traditional herb and spices, skewered and cooked in a clay oven.

Fish Tikka (Four pic's) **Gluten Free \$12.50**
Gurnard fish fillet marinade with yoghurt, grounded herbs and spices, skewered and cooked in a clay oven.

Prawn Pakoda (Eight pic's) **Gluten Free \$14.50**
King prawns dip in batter of chickpea flour, spices and deep fry.

C H I C K E N M A I N ' s

(All main serves with premium basmati rice)

Butter Chicken *Gluten Free \$18.50*
All-time favourite around the world dish cooked in a mildly butter sauce and finished with fenugreek leaves.

Chicken Tikka Masala *Gluten Free \$18.50*
Dish of chunks of roasted marinated chicken cooked with selected spices and cream.

Chicken Korma *Gluten Free \$18.50*
Clay oven cooked chunks of chicken braised with creamy sauce, traditional herbs and spices.

Mango Chicken *Gluten Free \$18.50*
Clay oven cooked chunks of chicken tempered with mango sauce and grounded spices.

Chicken Bhuna *Gluten Free/Dairy Free \$18.50*
Roasted marinated chunks of boneless chicken dry preparation, stir fry with onions, ginger, garlic, capsicum, grounded spices and curry sauce.
Please ask order taker for dairy free!

Chicken Vindaloo *Gluten Free/Dairy Free \$18.50*
A hot Dish from subcontinents of India cooked with vindaloo masala, capsicum, vinegar and spices.
Please ask order taker for dairy free!

Chilli Chicken *Contain gluten/Dairy Free \$18.50*
Dish from Indo-China, battered boneless chicken fried and sauté in garlic, capsicum and spring onions.
Please ask order taker for dairy free!

Chicken Madras

Gluten Free/Dairy Free \$18.50

Dish from subcontinents of India, clay ovened boneless chicken cooked with exotic ground spices and coconut milk.

Please ask order taker for dairy free!

Chicken Posta

Gluten Free \$18.50

Clay ovened marinated cubes of chicken cooked with ginger, garlic, spices, poppy seeds and curry masala.

Chicken Palak

Gluten Free \$18.50

Clay ovened marinated chunks of chicken tempered with spices, tomatoes, herbs, spinach paste and finish with fresh cream.

Chicken Kadai

Gluten Free \$18.50

Roasted chunks of marinated chicken cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.

Chicken Jalfrezi

Gluten Free/Dairy Free \$18.50

Clay ovened boneless marinated chicken cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.

Please ask order taker for dairy free!

L A M B M A I N ' s

(All main serves with premium basmati rice)

Lamb Korma *Gluten Free \$20.50*
Tender diced lamb braised with creamy sauce, traditional herbs and spices.

Lamb Tikka Masala *Gluten Free \$20.50*
Young lamb cooked with selected spices, cream and exotic herbs which give curry red colour.

Lamb Rogan Josh *Gluten Free/Dairy Free \$20.50*
Lamb cooked with aromatic cloves, cinnamon, cardamom and masala.
Please ask order taker for dairy free!

Lamb Vindaloo *Gluten Free/Dairy Free \$20.50*
A hot Dish from subcontinents of India cooked with vindaloo masala, capsicum, vinegar and spices.
Please ask order taker for dairy free!

Lamb Palak *Gluten Free \$20.50*
Tender diced lamb tempered with spices, tomatoes, herbs, spinach paste and finish with fresh cream.

Lamb Ra Ra *Gluten Free/Dairy Free \$20.50*
Diced lamb dry preparation, stir fry with onions, ginger, garlic, capsicum, grounded spices and curry sauce.
Please ask order taker for dairy free!

Lamb Kadai *Gluten Free \$20.50*
Lamb cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.

Lamb Jalfrezi

Gluten Free/Dairy Free \$20.50

Dices of young lamb cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.

Please ask order taker for dairy free!

Lamb Madras

Gluten Free/Dairy Free \$20.50

Dish from subcontinents of India, lamb cooked with exotic ground spices and coconut milk.

Please ask order taker for dairy free!

Lamb Posta

Gluten Free \$20.50

Lamb cooked with ginger, garlic, spices, poppy seeds and curry masala.

SEAFOOD MAIN'S

(All main serves with premium basmati rice)

Butter Prawns

Gluten Free \$21.50

Prawns simmered in a mildly butter sauce and finished with fenugreek leaves.

Goa Prawns

Gluten Free \$21.50

Dish from Indian subcontinent cooked with coconut milk, capsicum, tomato, spices and finished with cream.

Prawn Jalfrezi

Gluten Free/Dairy Free \$21.50

Prawns cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.

Please ask order taker for dairy free!

Kadaí Prawns

Gluten Free \$21.50

Prawns cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.

Prawn Palak

Gluten Free \$21.50

Prawns tempered with spices, tomatoes, herbs, spinach paste and finish with fresh cream.

Fish Curry

Gluten Free/Dairy Free \$21.50

Gurnard fish fillet cooked with onion tomato base gravy and aromatic herbs.

Please ask order taker for dairy free!

Fish Malabari

Gluten Free \$21.50

Gurnard fish fillet tempered with chopped onions, ginger, garlic, capsicum, creamy sauce and finished with vinegar.

VEGETARIAN MAINS

(All main serves with premium basmati rice)

Matar Paneer

Gluten Free \$15.50

North India dish cooked with green peas, cottage cheese, tomatoes base sauce and spices.

Palak Paneer

Gluten Free \$15.50

Freshly blended spinach cooked with homemade cottage cheese and exotic spices.

Kadaí Paneer

Gluten Free \$15.50

Homemade cottage cheese cooked with tomatoes, onions, bell peppers, and blend of spices.

Vegetable Posta

Gluten Free \$15.50

Assorted vegetables cooked with onion, garlic, ginger, tomatoes, spices and tempered with poppy seeds.

Malai Kofta

Gluten Free \$15.50

Hugely popular dish on Indian restaurant menu, deep fried dumplings made of nuts, raisins, cottage cheese, potatoes and simmered in creamy sauce.

Mushroom Matar

Gluten Free \$15.50

White button mushrooms and green peas tempered in onion tomato gravy and spices.

Mix Vegetables

Gluten Free/Dairy Free \$15.50

Assorted vegetable cooked with rich blend of spices, herbs and gravy.

Please ask order taker for dairy free!

Vegetable Jalfrezi

Gluten Free/Dairy Free \$15.50

Assorted vegetables cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India. Please ask order taker for dairy free!

Vegetable Korma

Gluten Free \$15.50

Assorted vegetables braised with creamy sauce, traditional herbs and spices.

Aloo Jeera

Gluten Free/Dairy Free \$15.50

Boiled dice potatoes tempered with cumin seeds and spices.

Please ask order taker for dairy free!

Daal Makhani

Gluten Free \$15.50

Boiled black lentils and red kidney beans cooked with rich butter, fresh cream and exotic spices.

RICE PREPARATIONS

Plain Rice

\$3.50

Steamed premium basmati rice.

Jeera Rice

\$4.50

Steamed premium basmati rice tempered with cumin seeds.

Vegetable Biryani

Gluten Free/Dairy Free **\$16.50**

Biryani is popular throughout South Asia, parboiled premium basmati rice, assorted vegetables and biryani masala cook together.

Please ask order taker for dairy free!

Chicken Biryani

Gluten Free/Dairy Free **\$20.50**

Clay ovened marinated cubes of chicken, parboiled premium basmati rice and biryani masala cook together.

Please ask order taker for dairy free!

Lamb Biryani

Gluten Free/Dairy Free **\$21.50**

Dices of young lamb, parboiled premium basmati rice and biryani masala cook together.

Please ask order taker for dairy free!

N A A N's (Breads)

Plain Naan or Butter Naan** **\$3.00/\$3.50

Teardrop shape leavened bread made of refined flour dough, milk, egg white and baked in clay oven.

Garlic Naan** **\$3.50

Plain naan coated with finely chopped garlic and baked in clay oven.

Onion Kulcha** **\$4.50

A round bread stuffed with finely chopped onions, spices and baked in clay oven.

Cheese Naan (Cottage or Mozzarella)** **\$4.50

A round bread stuffed with grated cottage or mozzarella cheese, spices and baked in clay oven.

Chicken Naan** **\$4.50

Bread stuffed with spiced mince chicken and baked in clay oven.

Plain Roti/Butter Roti** **\$3.00/\$3.50

A round bread made of wheat flour dough and baked in clay oven.

Aloo Paratha** **\$4.50

A bread made of wheat flour, stuffed with spiced mashed potatoes and baked in clay oven.

Laccha Paratha** **\$4.50

Flaky bread made of wheat flour, baked in clay oven.

Chocolate Naan** **\$4.50

Chocolate chips stuffed bread, baked in clay oven.

ACCOMPANIMENTS

Papad (Roasted or deep fried - four pic's) **Gluten Free** \$3.00
A thin, crisp, round shaped made from peeled lentils and pulses flour.

Raita **Gluten Free** \$3.00
Plain curd mixed with grated cucumber, onion and roasted cumin powder.

Mint Chutney **Gluten Free** \$3.00
King of accompaniment. Mint leaves, yoghurt, mustard, herb and spices blend together.

Tamarind Chutney **Gluten Free** \$3.00
Made of fresh tamarind, gaggery and herbs, sweet and sour in taste.

Mixed Pickle **Gluten Free** \$3.00
Varieties of vegetables and fruits marinated in brine, edible oil along with spices and herbs.

Mango Chutney **Gluten Free** \$3.00
Made from grated mango, sugar and herbs.

Green Salad **Gluten Free** \$6.50
Long dices of Cucumber, tomatoes, carrots, onions (optional), shredded lettuce dressing with lemon and chat masala. BEVERA

NON ALCOHOLIC BEVERAGES

Coke, Coke Zero & Sprite \$4.50
Spiced Ginger Beer \$4.50
Tropical Mango Sparkling \$4.50
Mango Milk Shake \$6.50
Mango Lassi \$4.50
Lemon, Lime & Bitter \$4.50
Orange, Apple, Cranberry & Pineapple Juice \$4.50
Raspberry Coke \$4.50
Raspberry Lemonade \$4.50