

- Vegetable Jalfrezi** GF DF \$15.50
Assorted vegetables cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.
- Vegetable Korma** GF \$15.50
Assorted vegetables braised with creamy sauce, traditional herbs and spices.
- Aloo Jeera** GF DF \$15.50
Boiled diced potatoes tempered with cumin seeds and spices.
- Aloo Gobi** GF \$15.50
Cauliflower and potato cooked with cumin seeds, turmeric and with fresh herbs and spices.
- Daal Makhani** GF \$15.50
Boiled black lentils and red kidney beans cooked with rich butter, fresh cream and exotic spices.
- Chana Masala** GF \$15.50
Chana masala is one of the most popular dishes from northern India. Boiled chickpeas cooked with garlic, ginger, tomato paste, fresh herbs and a selection of spices.

RICE PREPARATIONS

- Plain Rice** \$3.50
Steamed premium basmati rice.
- Jeera Rice and Peas Pulao** \$4.50
Basmati rice tempered with cumin seeds, peas and spices.
- Vegetable Biryani** GF DF \$16.50
Biryani is popular throughout South Asia, parboiled premium basmati rice, assorted vegetables and biryani masala cooked together.
- Chicken Biryani** GF DF \$20.50
Clay ovened marinated cubes of chicken, parboiled premium basmati rice and biryani masala cooked together.
- Lamb Biryani** GF DF \$21.50
Dices of young lamb, parboiled premium basmati rice and biryani masala cooked together.

NAAN 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 a clay oven.
- Garlic Naan** \$3.50
Plain naan coated with finely chopped garlic and baked in a clay oven.
- Onion Kulcha** \$5.00
A round bread stuffed with finely chopped onions, spiced baked in a clay oven.
- Kashmiri Naan** \$5.00
Naan stuffed with nuts and raisins.
- Cheese Naan (Cottage or Mozzarella)** \$5.00
A round bread stuffed with grated cottage or mozzarella cheese, spices and baked in clay a oven.
- Chicken Naan** \$5.00
Bread stuffed with spiced minced chicken and baked in a clay oven.
- Keema Naan** \$5.00

Bread stuffed with spiced minced lamb

Plain Roti/Butter Roti \$3.00 / \$3.50
A round bread made of wheat flour dough and baked in a clay oven.

Aloo Paratha \$5.00
A bread made of wheat flour, stuffed with spiced potatoes and baked in a clay oven.

Laccha Paratha \$5.00
Flaky bread made of wheat flour, baked in a clay oven.

Chocolate Naan \$5.00
Chocolate chips stuffed bread, baked in a clay oven.

ACCOMPANIMENTS

- Papad** \$3.00
A thin, crisp, round shaped made from peeled lentils and pulses flour.
- Raita** GF \$3.00
Plain curd mixed with grated cucumber, onion and roasted cumin powder.
- Mint Chutney** GF \$3.00
King of all accompaniments. Mint leaves, yoghurt, mustard, herbs and spices blended together.
- Tamarind Chutney** GF \$3.00
Made of fresh tamarind, gaggery and herbs, with a sweet and sour taste.
- Mixed Pickle** GF \$3.00
An assortment of vegetables and fruits marinated in brine, oil along with spices and herbs.
- Mango Chutney** GF \$3.00
Made from grated mango, sugar and herbs.
- Green Salad** GF \$6.50
Long dices of cucumber, tomatoes, carrots, onions (optional), shredded lettuce, and a dressing of lemon and chat masala.

NON ALCOHOLIC BEVERAGES

- Coke, Coke Zero & Sprite \$2.50
- Spiced Ginger Beer \$4.50
- Sparkling Tropical Mango \$4.50
- Mango Lassi \$5.00
- Lemon, Lime & Bitters \$4.50
- Orange, Apple, Cranberry & Pineapple Juice \$4.50
- Raspberry Coke \$4.50
- Raspberry Lemonade \$4.50



Takeaway Menu



Lunch Combo only **\$11.99**

Fully Licensed

Open 7 Days

Lunch: 12:00pm to 2:00pm

Dinner: 5:00pm to 10:00pm

Spice level: **Mild**, **Med**, **Hot** or **Extra hot**

Meals available as:



Gluten Free



Dairy Free



Vegan

Dine-in, takeaway or **FREE** delivery within 4kms with min order \$40.00

Call: 03 381 1000

Email: order.avonside@thegreatindia.co.nz

www.thegreatindia.co.nz

181 Woodham Road, Avonside



ENTRÉES

The Great India Mixed Platter	\$21.00
Includes two samosa, two onion bhaji, two malai chicken tikka, two chicken tikka and two pieces prawn pakoda.	
The Great India Vegetarian Platter	\$17.00
Includes two samosa, two onion bhaji, two vegetable pakoda and two vegetable spring rolls.	
Vegetable Samosa (two pieces)	\$6.00
Savoury felling of potatoes, peas and spices wrapped in flaky pastry and deep fried.	
Onion Bhaji (four pieces) GF	\$5.50
Onion fritters, chickpea flour, herbs, spices mixed together and deep fried.	
Vegetable Pakoda (four pieces) GF	\$5.50
Selected vegetable bites, chickpea flour mixed together and deep fried.	
Vegetable Spring Rolls (six pieces)	\$7.50
Indo Chinese entrée made of shredded vegetables wrapped in a pancake made of wheat flour and deep fried.	
Chicken Tikka (four pieces) GF	\$9.50
Chicken marinated with selected spices and yoghurt, skewered and cooked in a clay oven.	
Malai Chicken Tikka (four pieces) GF	\$9.50
Chicken marinated with fresh cream, traditional herbs and spices, skewered and cooked in a clay oven.	
Tandoori Chicken Half GF	\$10.50
(One leg, one breast)	
Tandoori Chicken Whole GF	\$20.50
(Two legs, two breasts)	
Whole chicken marinated with yoghurt, ginger, garlic, herbs and spices from Indian subcontinents, skewered and cooked in a clay oven.	
Tandoori Chicken Wings (eight pieces) GF	\$10.50
Chicken wings marinated with yoghurt, traditional herb and spices, skewered and cooked in a clay oven.	
Amritsari fish Pakoda (four pieces) GF	\$12.50
Gurnard fish dip in batter of chickpea flour, grounded herbs, spices and deep fried.	
Prawn Pakoda (eight pieces) GF	\$14.50
King prawns dipped in batter of chickpea flour, spices and deep fried.	

CHICKEN MAINS

(All mains are served with premium basmati rice)

Butter Chicken GF	\$18.50	\$10.00(s)
All-time favourite around the world. Chicken pieces cooked in a mildly butter sauce and finished with fenugreek leaves.		
Chicken Tikka Masala GF	\$18.50	
A dish of pieces of roasted marinated chicken cooked with a selection of spices and cream.		
Chicken Korma GF	\$18.50	
Clay oven cooked pieces of chicken, braised in a creamy sauce, traditional herbs and spices.		

Mango Chicken GF	\$18.50
Clay oven cooked pieces of chicken tempered with mango sauce and ground spices.	
Chicken Bhuna GF DF	\$18.50
Roasted marinated pieces of boneless chicken prepared dry, stir fried with onions, ginger, garlic, capsicum, grounded spices and curry sauce.	
Chicken Vindaloo GF DF	\$18.50
A hot dish from the subcontinents of India cooked with vindaloo masala, capsicum, vinegar and spices.	
Chilli Chicken	\$18.50
A dish from Indo-China, battered boneless chicken fried and sautéed in garlic, capsicum and spring onions.	
Chicken Madras GF DF	\$18.50
A dish from the subcontinents of India, clay ovened boneless chicken cooked with exotic ground spices and coconut milk.	
Chicken Posta GF	\$18.50
Clay oven cooked marinated cubes of chicken with ginger, garlic, spices, poppy seeds and curry masala.	
Chicken Palak GF	\$18.50
Clay oven cooked marinated pieces of chicken tempered with spices, tomatoes, herbs, spinach paste and finish with fresh cream.	
Chicken Kadai GF	\$18.50
Roasted pieces of marinated chicken cooked with ginger, garlic, vegetable sauce, a selection of spices and finished with fresh cream.	
Chicken Jalfrezi GF DF	\$18.50
Clay oven cooked boneless marinated chicken with coconut milk, fresh tomatoes, capsicum and spices from the southern part of India.	

LAMB MAINS

(All mains are served with premium basmati rice)

Lamb Korma GF	\$20.50
Tender diced lamb braised with creamy sauce, traditional herbs and spices.	
Lamb Tikka Masala GF	\$20.50
Young lamb cooked with selected spices, cream and exotic herbs which give this curry a vibrant red colour.	
Lamb Rogan Josh GF DF	\$20.50
Lamb cooked with aromatic cloves, cinnamon, cardamom and masala.	
Lamb Vindaloo GF DF	\$20.50
A hot dish from the subcontinents of India cooked with vindaloo masala, capsicum, vinegar and spices	
Lamb Palak GF	\$20.50
Tender diced lamb tempered with spices, tomatoes, herbs, spinach paste and finished with fresh cream.	
Lamb Ra Ra GF DF	\$20.50
Diced lamb prepared dry, stir fried with onions, ginger, garlic, capsicum, ground spices and curry sauce.	
Lamb Kadai GF	\$20.50
Lamb cooked with ginger, garlic, vegetable sauce, a selection of spices and finished with fresh cream.	
Lamb Jalfrezi GF DF	\$20.50
Diced young lamb cooked with coconut milk, fresh tomatoes, capsicum and spices from the southern part of India.	

Lamb Madras GF DF	\$20.50
A dish from the subcontinents of India, lamb cooked with exotic ground spices and coconut milk.	
Lamb Posta GF	\$20.50
Lamb cooked with ginger, garlic, spices, poppy seeds and curry masala.	

SEAFOOD MAINS

(All mains are served with premium basmati rice)

Butter Prawns GF	\$21.50
Prawns simmered in a mild butter sauce and finished with fenugreek leaves.	
Goa Prawns GF	\$21.50
A dish from Indian subcontinent cooked with coconut milk, capsicum, tomato, spices and finished with cream.	
Prawn Jalfrezi GF DF	\$21.50
Prawns cooked with coconut milk, fresh tomatoes, capsicum and spices from the southern part of India.	
Kadai Prawns GF	\$21.50
Prawns cooked with ginger, garlic, vegetable sauce, a selection of spices and finished with fresh cream.	
Prawn Palak GF	\$21.50
Prawns tempered with spices, tomatoes, herbs, spinach paste and finished with fresh cream.	
Fish Curry GF DF	\$21.50
Gurnard fish fillet cooked with an onion tomato base gravy and aromatic herbs.	
Fish Malabari GF	\$21.50
Gurnard fish fillet tempered with chopped onions, ginger, garlic, capsicum, creamy sauce and finished with vinegar.	

VEGETARIAN MAINS

(All mains are served with premium basmati rice)

Matar Paneer GF	\$15.50
A northern India dish cooked with green peas, cottage cheese, a tomato base sauce and spices.	
Palak Paneer GF	\$15.50
Freshly blended spinach cooked with homemade cottage cheese and exotic spices.	
Kadai Paneer GF	\$15.50
Homemade cottage cheese cooked with tomatoes, onions, capsicum, and blend of spices.	
Vegetable Posta GF	\$15.50
Assorted vegetables cooked with onion, garlic, ginger, tomatoes, spices and tempered with poppy seeds.	
Malai Kofta	\$15.50
Hugely popular dish on any Indian restaurant menu. Deep fried dumplings made of nuts, raisins, cottage cheese, potatoes and simmered in a creamy sauce.	
Mushroom Matar GF	\$15.50
White button mushrooms and green peas tempered in an onion and tomato gravy with spices.	
Mixed Vegetables GF DF	\$15.50
Assorted vegetables cooked with rich blend of spices, herbs and gravy.	