

Channa Masala	\$12.00
<small>Chic peas in onion spice gravy</small>	
Zeera Aloo	\$12.00
<small>Potato cooked with zeera and spice – a dry vegetarian dish</small>	

INDO – CHINESE

Chicken Fried Rice	\$18.00
Vegetarian Fried rice	\$16.00
Chicken Manchurian (Dry/ Gravy)	\$18.00
<small>Spicy Chicken fried balls cooked in cabbage, onion, carrots and spices</small>	
Chilli Chicken Manchurian (Dry/ Gravy)	\$18.00
<small>Spicy deep fried Chicken cooked in capsicum, onion, and tomato based gravy</small>	
Vegetarian Manchurian (Dry/ Gravy)	\$16.00
<small>Spicy mix vegetables fried balls cooked in cabbage, onion, carrots and spices</small>	
Veg Soup	\$13.00
Chicken Soup	\$14.50

RICE AND BIRYANI

Basmati Rice	\$5.00
Zeera rice	\$7.00
Vegetable Biryani with Raita	\$16.00
Lamb Biryani with Raita	\$20.00
Chicken Biryani with Raita	\$18.00
Goat Biryani with Raita	\$24.00
Prawn Biryani with Raita	\$20.00

BREADS

Roti	\$3.50
Lacha Paratha	\$4.50
Aloo Paratha	\$5.00
Butter Naan	\$4.00
Garlic Naan	\$4.50
Cheese Naan	\$4.50

Cheese Chili Naan	\$5.00
Spinach naan	\$5.00
Garlic & Cheese Naan	\$5.00
Lamb Naan	\$5.00
Chicken Naan'	\$5.00
Peshwari Naan	\$5.00
Onion Naan	\$5.00
Panner Kulcha	\$5.00

SIDES

Green Salad	\$7.00
Mango Chutney	\$3.00
Pickle	\$3.00
Boondi Raita	\$5.00
Poppadoms (4 pieces)	\$3.00
Chips	\$7.00

KIDS MEALS

Chips	\$7.00
Loaded Fries	\$12.00
<small>Fries topped with cheese and butter chicken sauce</small>	

DESSERTS

Gulab Jamun (3 pieces)	\$10.00
<small>Sweet Indian soft balls made from reduced milk, deep fried and soaked in sugar syrup</small>	
Mango Lassi	\$7.00
<small>Homemade yoghurt and mango based tradition Indian milk</small>	

TAKEAWAY MENU

DIVINE INDIAN EATERY

**13 Mount Smart Road,
Royal Oak, Auckland**

09 218 7685

**Mon
Closed**

Tue

5.00pm - 10pm

Wednesday - Sunday

11am - 3pm, 5pm - 10pm

Thursday - Friday

6pm - 9pm

Dinner Buffet

\$32.00

**Fully licensed, BYO Wine
Eftpos and all major credit cards accepted.**

Prices are inclusive of gst

APPETIZER

Vegetable Samosa (2 pieces)	\$7.00
Onion Bhaji Pakora	\$8.00
Paneer Pakora (6 pieces)	\$18.00
Mix Veg Pakora	\$10.00
Amritsari Fish Pakora	\$20.00
Garlic Prawn	\$20.00
Tandoori Chicken (Full)	\$24.00
Paneer Tikka (6 pieces)	\$18.00
Malai Paneer Tikka	\$18.00
Haryali Paneer Tikka (6 pieces)	\$18.00
Chicken Tikka (6 pieces)	\$20.00
Afghani Chicken Tikka (6 pieces)	\$20.00
Lamb Seekh Kebab (6 pieces)	\$20.00
Hara Bhara Kebab (6 pieces)	\$16.00
Mixed Platter for 2 (veg/Non-veg)	\$24.00
Chilli Potato	\$15.00

MAIN COURSE

All main served with Basmati Rice
All Curries mild, medium or hot

CHICKEN

Butter Chicken <small>Bonless tandoori chicken pieces cooked in cashew nut gravy, tomatoes and fresh cream</small>	\$18.00
Chicken Tikka Masala <small>Bonless tandoori chicken pieces cooked in onion masala & spices finished with cream</small>	\$18.00
Chicken Vindaloo <small>Spicy hot boneless chicken cooked in vindaloo sauce</small>	\$18.00
Chicken Korma <small>Bonless tandoori chicken pieces cooked in cashew nut gravy, spices and fresh cream</small>	\$18.00
Chicken Saagwala <small>Bonless tandoori chicken pieces cooked in fresh spinach & spices</small>	\$18.00

Mango Chicken \$18.00

Bonless tandoori chicken pieces cooked in cashew nut gravy, tomatoes and fresh cream

Chicken Tari wala (from the heart of Punjab) \$18.00

Bonless chicken cooked in onion gravy and traditional spices

Chicken Do Piazza \$18.00

Tandoori chicken cooked with diced onion, spiced and made into a dry curry

Chicken Jalfrezi \$18.00

Chicken cooked in a spicy capsicum, onion and tomato gravy

Methi Chicken \$18.00

Chicken cooked with a tomato, onion and methi (fenugreek)

Chicken Madras \$18.00

Bonless chicken cooked in coconut gravy and spices

LAMB

Lamb Masala \$20.00

Bonless lamb pieces cooked in herb and spices

Lamb Bhuna \$20.00

Lamb cooked in a tomato, capsicum and coriander gravy

Lamb Rogan Josh \$20.00

Lamb cooked in kashmiri style with herb and spices

Lamb Vindaloo \$20.00

Spicy hot boneless lamb cooked in vindaloo sauce

Lamb Madras \$20.00

Boneless lamb pieces cooked in coconut gravy and spices

Lamb Korma \$20.00

Boneless lamb pieces cooked in a cashew nut gravy

Lamb Saagwala \$20.00

Bonless lamb cooked in fresh spinach and spices

Lamb Do Piazza \$20.00

Lamb cooked with diced onion, spiced and made into dry curry

Lamb Punjabi Curry \$20.00

Bonless lamb cooked in onion gravy and traditional Punjabi spices

GOAT

Goat Curry \$24.00

Goat pieces cooked in herb and spices

Goat kadai \$24.00

Goat pieces cooked in tomato, onion and capsicum

SEAFOOD

Butter Prawns \$20.00

Prawns cooked in fresh cream and tomato gravy

Prawn Masala \$20.00

Prawn cooked in onion masala and coconut cream

Prawn Saagwala \$20.00

Prawn cooked in fresh spinach

Fish Curry \$20.00

Fish cooked in onion masala and coconut gravy

VEGETABLE

Paneer Tikka Masala \$16.00

Homemade cottage cheese (made from fresh milk) cooked in onion gravy finished with cream

Shahi Paneer \$16.00

Homemade cottage cheese (made from fresh milk) cooked in cashew nut gravy and fresh cream

Palak Paneer \$16.00

Homemade cottage cheese (made from fresh milk) cooked in spinach and gravy

Kadhai Paneer \$16.00

Homemade cottage cheese (made from fresh milk) cooked in capsicum, onion and tomato gravy

Mutter Paneer \$16.00

Homemade cottage cheese (made from fresh milk) and green peas cooked in creamy onion gravy and tomato based curry

Vegetable Korma \$16.00

Vegetable cooked in creamy cashew nut sauce

Vegetable Jalfrezi \$16.00

Vegetable cooked in spicy capsicum and coriander

Vegetable Masala \$16.00

Vegetable cooked in tomato, capsicum and coriander

Malai Kofta \$16.00

Potato cheeseballs cooked in a spiced cashew nut gravy

Aloo Gobi \$16.00

Potato and cauliflower, deep fried and cooked in garlic, ginger, onion and special herbs - a dry vegetarian dish

Daal Tadka \$12.00

Moderately spiced mixed lentils cooked in onion and tomato gravy

Daal Makhni \$12.00

Moderately spiced black lentils and red kidney beans cooked in onion and tomato gravy and cream