



Jugnu Gill, owner of Little India Wellington.



The Gill family.

SAT SRI AKAL.

Kia ora. Welcome to Little India.

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India®



**We have chosen to present
some of the more characteristic,
yet legendary dishes from
North India, especially the
PUNJAB.**

**Our preparation makes our
food beautiful to behold and
addictive to the palate.**



My mother Premjit Kaur Gill

**The recipes we use have come from
the kitchen of my mother
PREMJIT KAUR GILL.**

**She has trained every one of
Little India's head chefs in her
own kitchen in CHANDIGARH.**

Health and happiness. Enjoy!

Vegetarian Mains**Tarka Daal** - \$7.90

Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Daal Makhani - \$7.90

Black lentils and kidney beans cooked with ghee and spices.

Amritsari Chole - \$7.90

Chickpeas cooked with ginger, garlic, onions, tomatoes and spices.

Aloo Gobi - \$7.90

Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Ganga Jamuna Subzi - \$9.90

Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Palak Paneer - \$9.90

Cubes of home made cottage cheese cooked with spinach and spices.

Malai Kofta - \$9.90

Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Mattar Paneer - \$9.90

Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.

Non - Vegetarian Mains**Murg Mumtaz (Butter Chicken)** - \$10.90

A world famous Indian delicacy. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Chicken Tikka Masala - \$10.90

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

Chicken Korma - \$10.90**Lamb Korma** - \$11.90

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real complement with this dish.

Chicken Sagwala - \$10.90**Lamb Sagwala** - \$11.90

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Chicken Madras - \$10.90**Lamb Madras** - \$11.90

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real complement with this dish.

Chicken Vindaloo - \$10.90**Lamb Vindaloo** - \$11.90

A hot dish, made world famous by the chefs of Goa. It has a Portuguese influence and is cooked with vinegar, capsicum and whole spices.

Kadai Chicken - \$10.90**Kadai Lamb** - \$11.90

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes well with one of our tandoori breads.

Rogan Josh (Lamb) - \$11.90

It's making marked the pinnacle of the culinary craft of Kashmir. The master chefs of the royal mugal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.

Handi Goat Curry - \$12.90

This dish is one of our favourite red meat delicacies cooked on the bone with crushed whole coriander seeds, bay leaves, cinnamon, chopped onion, garlic, ginger, tomatoes and finished with a little yoghurt, garam masala and red chillies.

Biryani**Vegetable Biryani** - \$11.90

A meal on its own. Basmati rice cooked with fresh seasonal vegetables, vegetable sauces and spices. Served with raita, mixed pickle and poppadoms.

Lamb/Chicken Biryani - \$13.90

A meal on its own. Basmati rice cooked with lamb/chicken sauce and spices. Served with raita, mixed pickle and poppadoms.

Breads**Plain Naan** - \$3.00**Garlic Naan** - \$3.50**Tandoori Roti** - \$3.00**Paneer Kulcha** - \$4.50**Onion Kulcha** - \$4.00**Lacha Parantha** - \$4.00

lunch cont.

LITTLE INDIA BUSINESS LUNCHES

Looking to arrange a group business lunch at Little India or at your office?

Talk to our friendly staff today and we can cater for your numbers and requirements OR visit our website www.littleindia.co.nz to make an enquiry or booking.

LITTLE INDIA VIP CLUB

You are one step away from becoming a Little Indian.

Txt: curry (space) your email address to 4664.

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Receive a \$20 voucher

Minimum spend of \$50

Refer a Friend
Receive 50 Bonus Points

Earn 200 Points
Receive a \$20 Voucher
Redeem Dine In or Takeaway

Birthday Reward
Receive a \$20 Voucher
Redeem Dine In only

For more details, visit the Little India VIP Club website littleindia.eftplus.co.nz

Thalis

A traditional lunch Thali containing two dishes of chef's choice served with basmati rice, salad, pickle, raita and a naan bread or roti.

Vegetarian Thali - \$14.00
(two vegetarian dishes).

Non-Vegetarian Thali - \$16.00
(one non-vegetarian & one vegetarian dish).

Salads

Tender strips of tandoori chicken, lamb or paneer tossed with lettuce, tomatoes, cucumber and red onions dressed with lemon juice, chaat masala and chopped coriander served with mint chutney.

Tandoori Chicken Salad - \$13.00
Tandoori Lamb Salad - \$14.00
Tandoori Paneer Salad - \$12.00

All items from the starters section are also available for lunch as well as all other non vegetarian and vegetarian mains from the dine in menu.

Chicken - \$11.90
Lamb - \$12.90
Fish or Prawn - \$14.90



lunch cont.

Lunch menu available between 11.30am-2pm only. All lunch mains are served with basmati rice and tandoori naan. Upgrade to garlic naan for only \$1 extra or any stuffed naan for \$2. Good things take time, if you are in a hurry please let our friendly staff know. Fully licensed • BYO wine only (corkage applies) • All dishes MSG free • No added sugar in any of our dishes.

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Vegetable Samosa - \$7.50

Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown.

Two Samosas per portion.

Pakorras - \$6.50

Fresh vegetables dipped in a spiced chick pea batter and finished in hot oil.

Onion Bhaji - \$6.50

Onion rings dipped in a spiced chick pea batter and finished in hot oil. Three Onion Bhajis per portion.

Potato Fries - \$5.50

Hand cut fries for something different.

Paneer Aloo Tikki - \$12.00

An interesting mixture of potatoes, home made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. A must for all vegetarians. Six Tikkis per portion.

Paneer Pakoras - \$12.00

Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil.

Six Pakoras per portion.

Paneer Tikkas - \$17.00

Home made India cottage cheese marinated in yoghurt and spices, skewered with green pepper

and onions and roasted in the tandoor.

Six pieces per portion.

Aloo Chaat - \$10.00

A tangy and spicy mix of potato cubes, diced cucumber, tomato and onion seasoned with cumin powder and chaat masala.

Tandoori Mushrooms - \$15.50

Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. Eight pieces per portion.

Tandoori Prawns - \$20.00

Marinated prawns cooked in the tandoor. Eight pieces per portion.

Chooza Tikka - \$16.00

Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. Five pieces per portion.

Malai Tikka - \$17.00

Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. Five pieces per portion.

Achaari Tikka - \$17.00

Fillets of chicken marinated overnight in Little India's own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. Five pieces per portion.

Tandoori Chicken(full) - \$25.00**Tandoori Chicken(half)** - \$15.00

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

Fish Tikka - \$17.00

Filleted fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor. Six pieces per portion.

Bhara Mushroom - \$17.50

Mushroom caps are stuffed with cottage cheese, chopped mushrooms, garam masala and then cooked in the tandoor. Eight pieces per portion.

Chicken Khada Masala - \$17.00

Marinated chicken mixed with salt, red chilli, white vinegar and ginger garlic paste, cooked in the tandoor. Five pieces per portion.

Shish Kebab - \$17.00

Minced lamb or chicken prepared using a mixture of ginger, garlic, green chillies, white pepper and cooked in the tandoor. Five pieces per portion.

Boti Kebab - \$18.00

Diced lean lamb marinated overnight in a secret recipe and cooked in the tandoor. Six pieces per portion.

Barra Kebab - \$20.00

Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor. Four pieces per portion.

Tandoori Platter for two - \$30.00

Consists of chooza tikka, malai tikka, achaari tikka, boti kebab and barra kebab. A delightful array of tandoori kebabs.

Mixed Platter for two - \$27.00

Consists of vegetable samosa, onion bhaji, boti kebab, barra kebab and tandoori chicken. Specially recommended by Little India.


Vegetarian Platter for two - \$22.00

Consists of vegetable samosa, pakoras, onion bhaji, paneer pakoras and paneer aloo tikki. A must for all vegetarians.



Family photo, Delhi, 1959. From top left: our great grandmother Nihal Kaur, Jasbir, Premjit, bottom row: Shammi, Jugnu, Sukhi and Sukhinder.

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4.50 per portion.
Good things take time, if you are in a hurry please let our friendly staff know.
Fully licensed • BYO wine only (corkage applies) • All dishes MSG free • No added sugar in any of our dishes.
All mains & starters gluten free (except Vegetable Samosa, Paneer Aloo Tikki & Malai Kofta).



**We use traditional
TANDOORS
which have a clay pot and are fired
by charcoal. This gives our naans
and meats their great flavour.**

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Chicken Vindaloo - \$19.00

Lamb Vindaloo - \$21.00

Prawn Vindaloo - \$23.00

A hot dish, made world famous by the chefs of Goa. It has a Portuguese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Murg Mumtaz (Butter Chicken) - \$19.50

A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Mango Chicken - \$19.50

Due to popular demand Little India has created its own unique recipe for mango chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.

Kadai Chicken - \$21.00

Kadai Lamb - \$22.50

Kadai Prawns - \$23.00

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Bhuna Chicken - \$19.50

Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

Bhuna Gosht - \$22.00

Diced lamb cooked with ginger, garlic, onions and spices.

Murgee Chicken Madras - \$19.00

Lamb Madras - \$21.00

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

Chicken Saagwala - \$19.50

Lamb Saagwala - \$21.50

Prawn Saagwala - \$23.00

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Lamb Korma - \$21.50

Chicken Korma - \$19.50

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

Rogan Josh - \$21.00

The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb or chicken cooked with roasted and crushed spices.

Muglai Chicken - \$21.00

Roasted chicken cooked on the bone with a cashew sauce and onion, tomato and ground spices. This dish is enjoyed with basmati rice and tandoori naan.

mains

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5000 years ago, the Himalayan
sages conceived the use of spices
and herbs as a natural means
to balance the metabolism
of the body. This knowledge
became the corner stone of the
Ayurvedic 'Science of Medicine'.

Chicken Tikka Masala - \$19.50

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

Chicken Jhalfreezee - \$21.00

Lamb Jhalfreezee - \$22.50

Prawn Jhalfreezee - \$23.00

Jhalfreezee was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freezee" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Bengali Fish - \$22.00

A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.

Fish Malabari - \$22.00

Prawn Malabari - \$23.00

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

Achaari Chicken - \$21.00

Achaari Lamb - \$22.50

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Lamb Pasanda - \$21.50

Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.

Lamb Dhansak - \$22.00

Dhansak is a Parsi delicacy. Diced lean lamb cooked with lentils and vegetables, in a sauce tempered with coriander seeds, ginger, garlic and perfected with cooked pumpkin. Jeera rice is a real compliment with this dish.

Chicken Biryani - \$21.00

Lamb Biryani - \$23.00

Prawn Biryani - \$25.00

Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and poppadoms.

Chicken Chettinad - \$21.00

A speciality of Tamil Nadu. chicken on the bone is cooked with red chilli, garlic, aniseed, cumin seeds, black pepper, cloves, cinnamon, turmeric, tomato, onion and coconut.

Hyderabadi Biryani

(please order one day in advance)

Chicken on the bone - \$22.00

Goat on the bone - \$24.00

Hyderabadi Biryani is one of the most popular Biryani. Half cooked rice layered with fried onions, mint, cooked chicken or lamb or goat, sealed with dough and slow cooked 'dum' style.

Handi Goat Curry - \$22.00

This dish is one of our favourite red meat delicacies cooked on the bone with crushed whole coriander seeds, bay leaves, cinnamon, chopped onion, garlic, ginger, tomatoes and finished with a little yoghurt, garam masala and red chillies.

mains cont.

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Aloo Gobi - \$16.50

Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag - \$17.00

Potatoes cooked with spinach and spices.

Ganga Jamuna Subzi - \$17.00

Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Aaloo Baingan Seasonal - \$17.50

Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

Subzi Bhaji - \$17.00

Finely chopped seasonal vegetables cooked with garlic, ghee and a special mix of spices.

Malai Kofta - \$18.00

Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Mattar Paneer - \$18.00

Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.

Palak Paneer - \$18.00

Cubes of home made Indian cottage cheese cooked with spinach and spices.

Shahi Paneer - \$18.00

Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

Paneer Shimla Mirch - \$18.00

Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices.

Specially recommended by Little India.

Daal Makhani - \$16.00

Black lentils and kidney beans cooked with ghee and spices.

Tarka Daal - \$15.00

Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Bombay Aloo - \$14.00

Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

Khumb Mattar - \$18.00

Mushrooms and green peas cooked with garlic, cream and spices.

Aloo Mattar - \$16.50

Potatoes and peas cooked with tomatoes and ground spices.

Amritsari Chole - \$16.00

Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani - \$19.00

Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and poppadoms.

Punjabi Bhindi Masala - \$18.00

Lady fingers (Okra) made with onions, tomatoes, green chilli, coriander and spices

Panner Tikka Masala - \$18.00

Homemade cottage cheese cooked in a secret recipe of yogurt, cream and spices.

Kadai Paneer - \$18.00

Homemade cottage cheese cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander.

Kadai Mushroom - \$18.00

Mushrooms cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander.

Butter Paneer - \$18.00

Homemade cottage cheese cooked with crushed cashews, cream and spices.



Our grandfather Squadron Leader Jasbir Singh Gill,
ADC to Jackie Kennedy on her trip to India, 1962.

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Soups

- Vege Lemon Coriander** - \$8.80
- Vegetarian Hot & Sour** - \$8.80
- Vegetarian Sweet Corn** - \$8.80
- Vegetarian Manchow** - \$8.80
- Chicken Manchow** - \$9.80
- Chicken Hot & Sour** - \$9.80
- Chicken Sweet Corn** - \$9.80
- Chicken Lemon Coriander** - \$9.80

Mains

- Chilli Chicken Dry/Gravy** - \$14.80
Boneless marinated diced chicken pieces deep fried and sautéed with garlic, onion, capsicum, vinegar and soya sauce.
- Chicken Manchurian Dry/Gravy** - \$14.80
Diced chicken marinated, deep fried and sautéed with garlic, ginger, onion, vinegar, soya sauce and spring onions.
- Chicken Hong Kong** - \$14.80
Diced chicken marinated, deep fried and sautéed with carrot, red chillies, sesame oil, onion, soya sauce and spring onions.
- Garlic Prawns** - \$19.80
Cooked with garlic, ginger, vinegar, schezuan sauce and spring onions.

Chicken Fried Rice/Schezuan - \$13.80

Shredded chicken sautéed with garlic, ginger, onion, vinegar, soya sauce and spring onions.

Vegetable Fried Rice/Schezuan - \$12.40

Rice sautéed with garlic, onion, vinegar, soya sauce, capsicum and vegetables.

Egg Fried Rice/Schezuan - \$13.40

Scrambled eggs sautéed with rice, garlic, vinegar, soya sauce, vegetables and spring onions.

Prawn Fried Rice/Schezuan - \$16.80

Prawn sautéed with rice, garlic, ginger, vinegar, soya sauce, vegetables and spring onions.

Chicken Noodles/Schezuan - \$13.80

Egg noodles sautéed with chicken, capsicum, vinegar, soya sauce and pepper.

Prawn Noodles/Schezuan - \$16.80

Noodles sautéed with prawns, chillies, vinegar, soya sauce.

Vegetable Noodles/Schezuan - \$12.40

Noodles sautéed with garlic, onion, capsicum, carrots, vinegar, soya sauce.

Egg Noodles/Schezuan - \$13.40

Scrambled eggs sautéed with noodles, garlic, ginger, onions vinegar, soya sauce and coriander.

Paneer Chilli Dry/Gravy - \$14.80

Homemade cottage cheese mixed with corn flour, deep fried and sautéed with garlic, ginger, onion, vinegar and soya sauce.

Mixed Vegetable Manchurian Dry/Gravy - \$13.40

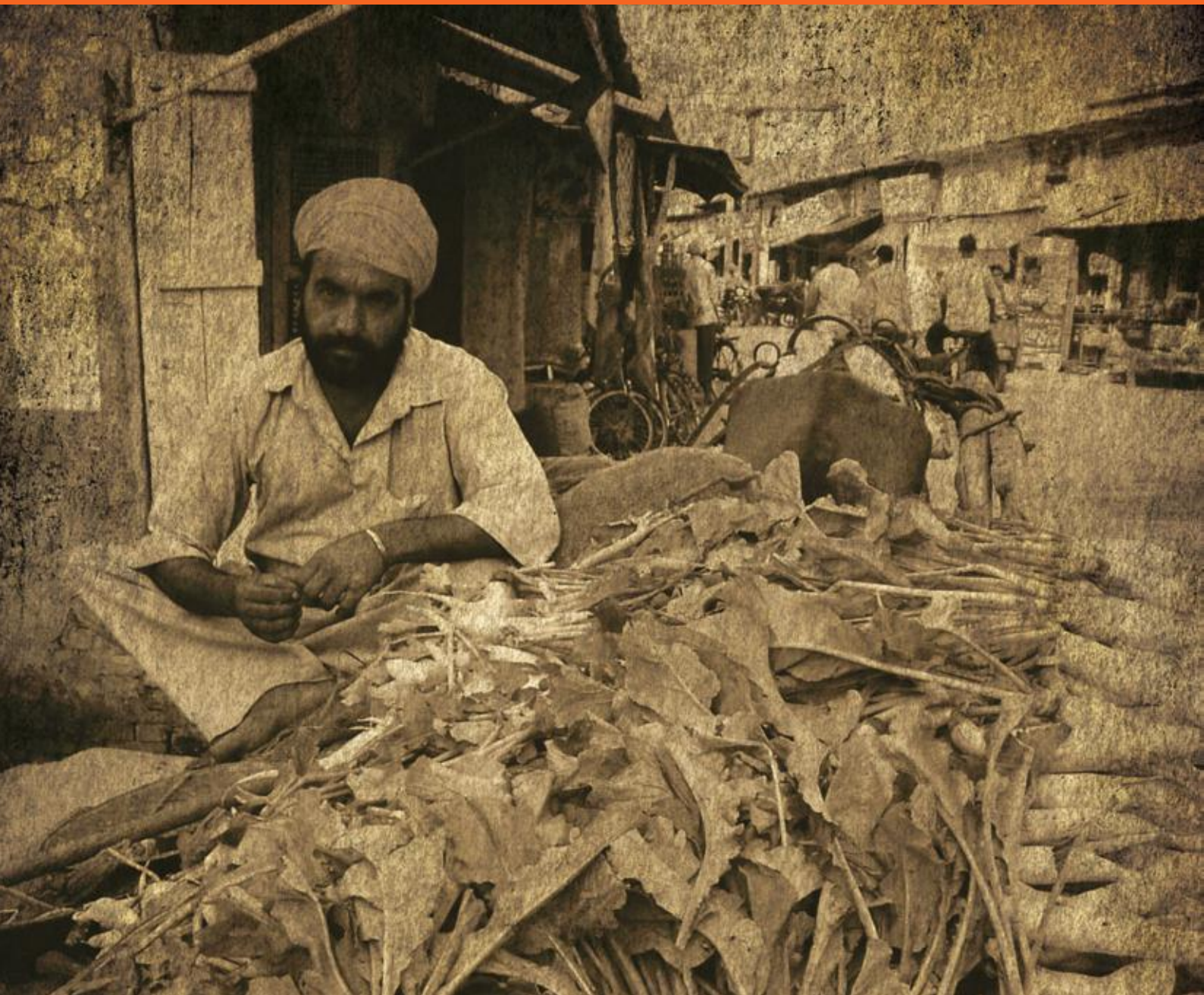
Dumplings made of chopped mix vegetables deep fried and sautéed with garlic, onion, and vinegar and soya sauce.

Chicken 65 - Dry - \$14.80

Boneless chicken pieces marinated deep fried and sautéed with garlic, ginger, chillies, curry leaves and spring onions.

Dragon Chicken - Dry - \$13.80

Chicken pieces marinated pan fried and sautéed with garlic, ginger, chillies, tomato, soy sauce and spring onions.



chowpaty street food

Dhal Kachori - \$2.50 per piece

With a flavourful filling of moong dal, gram flour and spices, Kachori is deep-fried patiently on a slow flame.

Raj Kachori - \$6.50 per plate

The classic street food treat that makes your mouth water. Raj kachori basket filled with papri, muth dhal, bhallas, yoghurt and chutneys.

Pani Puri - \$6.50 five pieces

Also called golgappa, is a common street snack. Hollow puri, fried crisp and filled with a mixture of flavoured water (pani), tamarind chutney, chili, chaat masala, potato, onion and chickpeas.

Bhel Puri - \$6.50 per plate

Very popular Bombay street food. It is made out of puffed rice, tossed with potatoes, onions, masalas and chutneys.

Papri Chaat - \$6.50 per plate

Fried dough wafers known as papri, boiled chick peas, boiled potatoes, yoghurt and tamarind chutney and topped with chaat masala.

Pav Bhaji - \$10.90 per serve

Finely chopped mixed vegetables and a soft bread roll (pac).

Samosa Chaat - \$6.50 per plate

Samosa served with chickpeas, onions, spices and chutneys.

Dahi Bhalla - \$6.50 per plate

Popular snack. lentil dumplings dunked in a creamy whipped yoghurt topped with spicy and sweet chutneys.

Dhokla - \$7.50 five peices

Rice and split chickpeas are soaked overnight. The mixture is then ground and the paste fermented overnight, spiced with chilli pepper, coriander, ginger and finally steamed.

Chole Bhature - \$10.50 per plate

Most popular punjabi snack. made with white chickpeas and bhatura is fried leavened bread.

Masala Omelette - \$6.50 per plate

Famous street food of Bombay cooked with spices, herbs, onion, green chilies and coriander.

Chicken Momo - \$10.90

Momo is a type of steamed bun with a filling. Momo has become a traditional delicacy in Nepal and Tibet. Six pieces.

Paneer Momo - \$10.90

Paneer is another recent and popular filling in Kathmandu. Six pieces.

Paneer/Chicken Kati Roll - \$11.90/\$12.90

Originating from Kolkata the Kati roll is a skewer-roasted kebab in tandoor wrapped in a paratha bread.

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Dosa

Dosa is a fermented crepe made from rice batter and white lentils. It is a staple dish in South India.

Uttapam

Uttapam is a Dosa-like dish made by cooking ingredients in a batter. Unlike a Dosa, which is crisp and crepe-like, Uttapam is a thick pancake, with toppings cooked right into the batter.

Idli

A traditional breakfast in South Indian households. Idli is a savoury cake. The cakes are usually four to five inches in diameter and are made by steaming a batter consisting of fermented lentils (de-husked) and rice.

Vada

Prepared from a thick batter of gram white lentils mixed with cumin seeds, onion, curry leaves, salt, chillies and/or black pepper grains and deep fried.

Plain Dosa - \$8.90

Masala Dosa - \$11.40

Mysore Masala Dosa - \$12.40

Rava Masala Dosa - \$13.40

Paper Masala Dosa - \$13.40

Paneer Dosa - \$15.40

Cheese Dosa - \$14.40

Chicken Dosa - \$12.90

Egg Dosa - \$11.90

Keema Lamb Dosa - \$13.40

Mix Uttapam - \$10.90

Idli (three pieces) - \$9.40

Medu Vada (two pieces) - \$9.40

Maharaja Banquet

(minimum two people or more)

- \$38.00 per person

Starters: Vegetable samosa, onion bhaji, barra kebab and tandoori chicken.

Mains: Murg mumtaz, lamb vindaloo or madras, ganga jamuna subzi served with basmati rice and naan.

Maharaja Vegetarian Banquet

(minimum two people or more)

- \$33.00 per person

Starters: Vegetable samosa, pakora, onion bhaji, and paneer pakora.

Mains: Malai kofta, palak paneer, amritsari chole or daal makhani served with basmati rice and naan.

Little India Banquet

(minimum four people or more)

- \$48.00 per person

Starters: Poppadoms and side dish platter, followed by the mixed platter.

Mains: Choice of four mains served with basmati rice and naan bread.

Dessert: Choice of dessert from the dessert menu.



Premjit playing a sitar.

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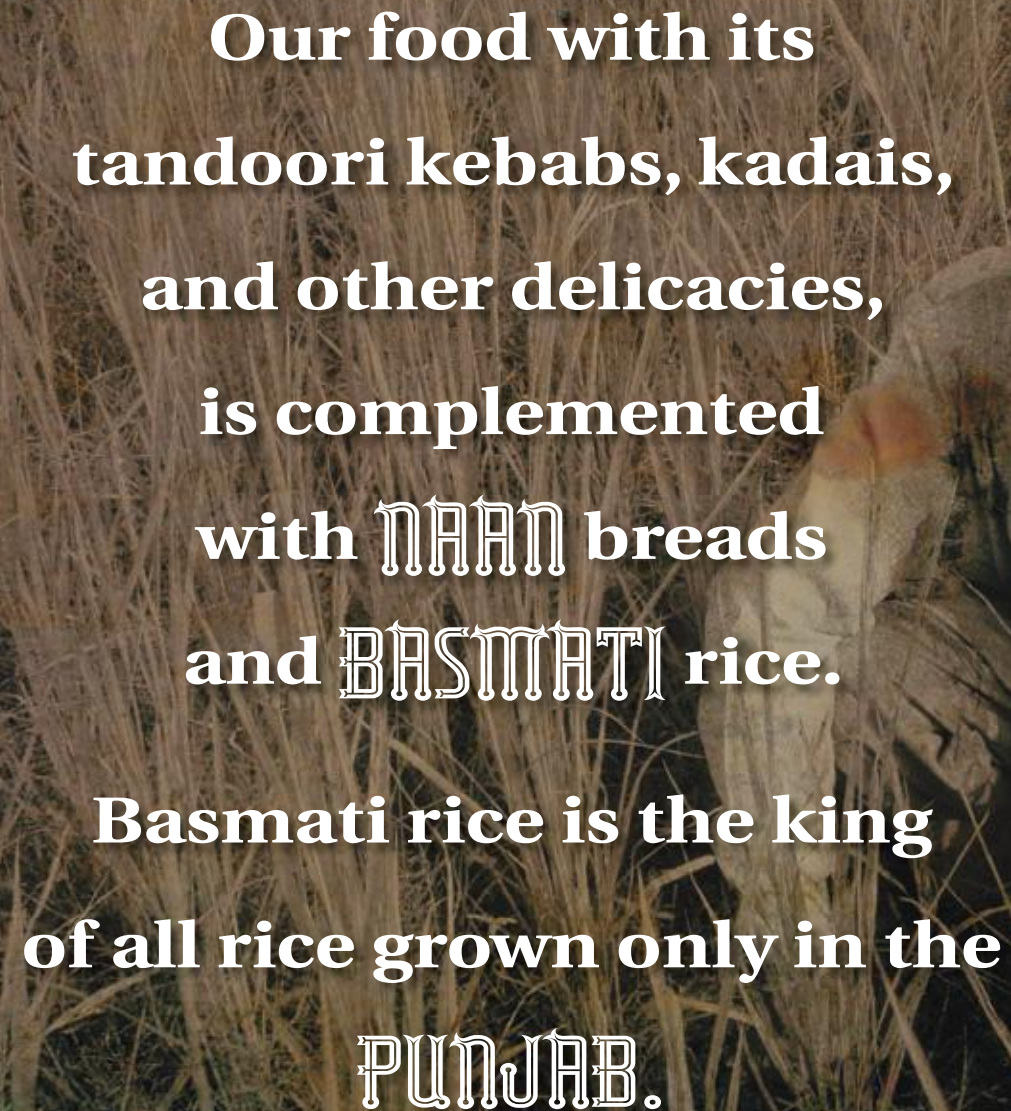
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Our food with its
tandoori kebabs, kadais,
and other delicacies,
is complemented
with **NAAN** breads
and **BASMATI** rice.
Basmati rice is the king
of all rice grown only in the
PUNJAB.

Sides

Poppadoms (4 Pieces) - \$2.00

Raita - \$4.50

Yoghurt mixed with cucumber and ground spices.

Mint Chutney - \$4.50

Yoghurt mixed with mint, green chillies and spices.

Kechumber - \$4.50

Diced onions, tomatoes, cucumber, coriander
with a touch of lemon juice and spices.

Banana and Coconut - \$4.50

Sliced bananas sprinkled with desiccated
coconut.

Little India Chilly Chutney - \$4.00

For the daring!!!

Mixed Vegetable Pickle - \$4.00

Achar.

Mango Chutney - \$4.00

Plain Yoghurt - \$4.00

Tamarind - \$4.50

A sweet but tangy sauce, a perfect match for our
vegetarian starters.

Side Dish Platter - \$12.00

Raita, mint chutney, kachumber, banana and
coconut, Little India chilli chutney and mango
chutney served with six poppadoms.

Little India Salad - \$8.00

Onions, cucumber, cabbage and tomatoes with
lemon juice and a special mix of spices.

Onion Salad - \$4.00

Rice

Basmati Rice - \$4.50

Plain, steamed basmati rice.

Coconut Rice - \$6.50

Basmati rice cooked with coconut milk.

Jeera Rice - \$6.50

Basmati rice cooked with cumin seeds.

Kashmiri Pulao - \$7.00

Basmati rice mixed with cashews, almonds,
sultanas and desiccated coconut.

Peas Pulao - \$7.00

Basmati rice cooked with sauteed peas,
onions and spices.

Mixed Vegetable Pulao - \$7.50

Basmati rice cooked with fresh seasonal
vegetables and spices.

Chicken Pulao - \$13.00

Basmati rice cooked with tender boneless
chicken, peas, onions and spices.

sides & rice

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4.50 per portion.
Good things take time, if you are in a hurry please let our friendly staff know.
Fully licensed • BYO wine only (corkage applies) • All dishes MSG free • No added sugar in any of our dishes.
All mains & starters gluten free (except Vegetable Samosa, Paneer Aloo Tikki & Malai Kofta).

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little
India®

breads

Naan - \$3.50

Leavened bread made of refined flour baked in the tandoor.

Garlic Naan - \$4.00

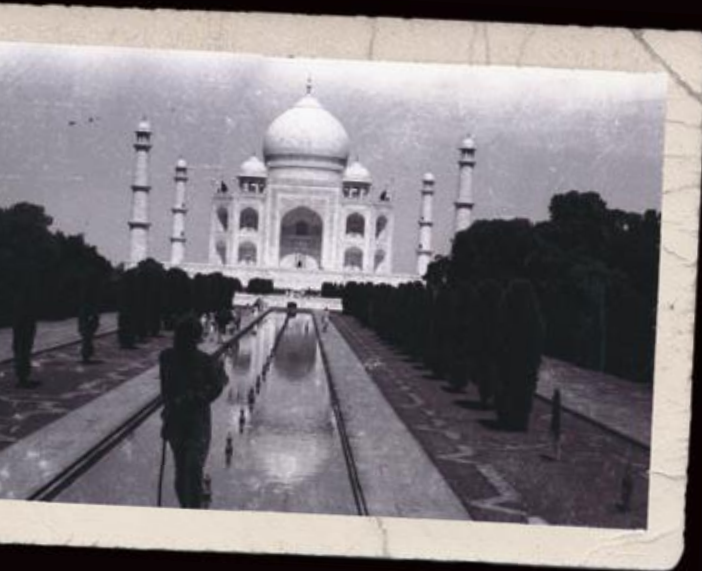
Leavened bread sprinkled with crushed garlic, baked in the tandoor.

Keema Naan - \$5.50

Naan with a stuffing of spiced lamb mince.

Onion Kulcha - \$4.50

Naan with a stuffing of onions and spices.



The Taj Mahal, a shrine built for love, Agra, India.

Chicken Naan - \$5.50

Naan with a stuffing of mildly spiced chicken.

Cheese and Chilli Naan - \$4.50

Leavened bread with a stuffing of cheese, sprinkled with chopped chillies and baked in the tandoor.

Paneer Kulcha - \$5.00

Naan stuffed with home made Indian cottage cheese and spices.

Paneer & Garlic Kulcha - \$5.50

Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan - \$5.00

Naan topped with nuts and sultanas.

Vegetable Kulcha - \$4.50

Naan stuffed with fresh seasoned vegetables and spices.

Tandoori Roti - \$3.50

Unleavened wholemeal flour bread baked in the tandoor.

Lacha Parantha - \$4.50

Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor.

Aloo Parantha - \$4.50

Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.

Pista Kulfi - \$10.00

Specially made for Little India with abundance of pistachios.

Mango Kulfi - \$10.00

Premium ice cream specially made for Little India, with mango liqueur (optional).

Gulab Jamun - \$6.00

Creamed milk dumplings within a sweet syrup flavoured with green cardamoms. Served warm.

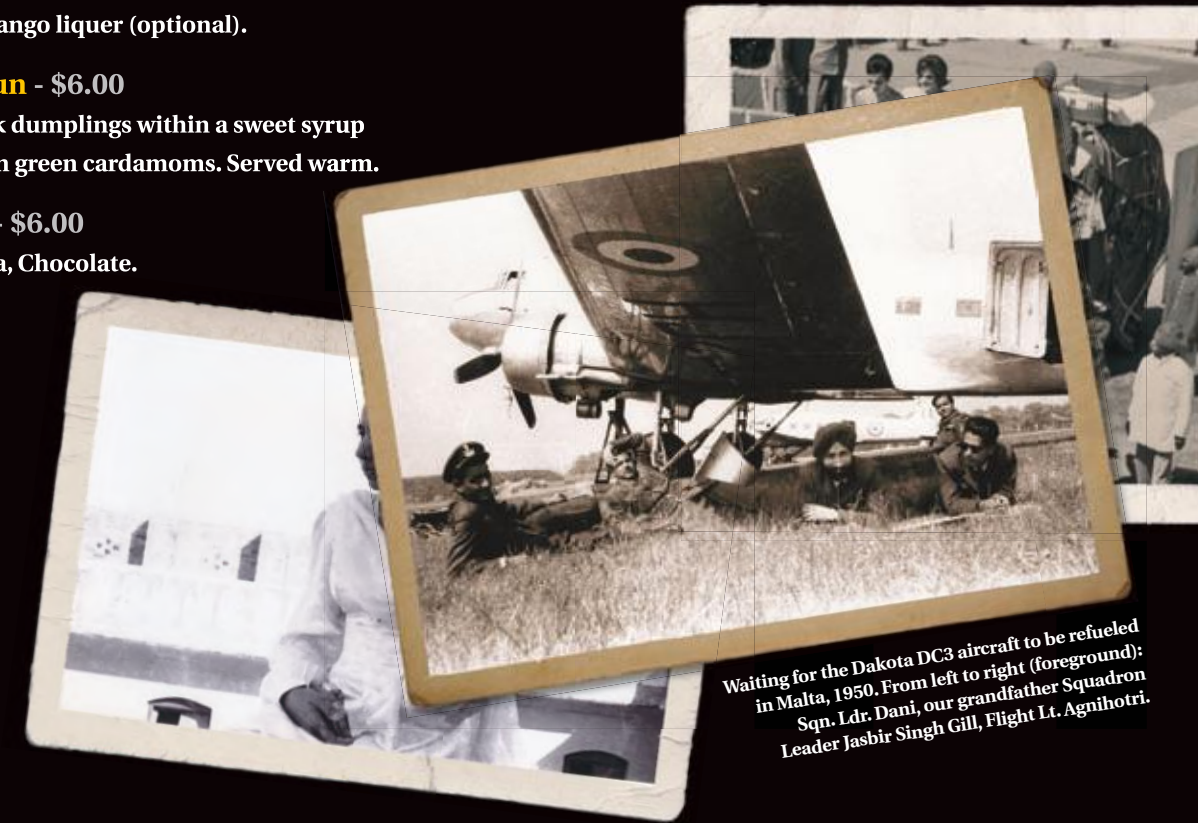
Icecreams - \$6.00

French Vanilla, Chocolate.

A selection of Indian sweets available from our Mithai counter (Lower Hutt only)

We can cater for any occasion.

desserts



Waiting for the Dakota DC3 aircraft to be refueled in Malta, 1950. From left to right (foreground): Sqn. Ldr. Dani, our grandfather Squadron Leader Jasbir Singh Gill, Flight Lt. Agnihotri.

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Did you know?

TURMERIC is a blood purifier, improves liver functions, prevents coughs and colds, improves skin tone and is an antiseptic.

CARDAMOM prevents formation of kidney stones.

NUTMEG helps relieve stress.

CINNAMON helps fight diabetes and food poisoning.

CUMIN is a good digestive to 'settle' a heavy meal.

BLACK PEPPER effectively ward off colds and throat infections.

CLOVE (laung) controls gum and tooth infections, anti-nausea, combats colds, strengthens nerves and improves circulation.

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