

Kia ora.
Welcome to
Little India

little
India®
lunch menu

little
India®

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

Talk to our friendly staff today or visit our website to make an enquiry or booking. We can cater for your numbers and requirements. Pre-orders are available so your meals will be ready when you arrive.

littleindia.co.nz

SMALL BITES

Vege Platter (V) (G) 12

Consists of one piece of Samosa, Paneer Aloo Tikki, Onion Bhaji and Paneer Pakora served with mint chutney, tamarind sauce and poppadoms.

Mixed Platter (G) 14

Consists of one piece of Samosa, Paneer Aloo Tikki, Achaari Tikka and Bara Kebab served with mint chutney, tamarind sauce and poppadoms.

Side Dish Platter (V) 15

Raita, mint chutney, kechumber, banana and coconut, Little India chilli chutney and mango chutney served with 10 poppadoms.

Tandoori Kebabs 16

Consists of one piece of Chooza Tikka, Malai Tikka, Achaari Tikka and Bara Kebab served with mint chutney, mixed pickle and poppadoms.

Onion Bhaji (V) (GF) 7.5

Three onion rings dipped in a spiced chick pea batter and finished in hot oil.

Paneer Aloo Tikki (V) (G) 12

Six potato, paneer, onion and fresh coriander patties finished in hot oil.

Aloo Chaat (V) 12

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

Aloo Paranthas (V) (G) 12

Two Aloo paranthas served with yoghurt and mixed pickle.

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 Paneer Salad (V) 14

Tandoori Chicken Salad 16

Tandoori Lamb Salad 18

Good things take time, if you are in a hurry please let our friendly staff know.
Fully licensed BYO wine only (corkage applies).

BHATURAS

Bhatura is a wonderfully soft bread made from flour mixed with semolina and yoghurt, then finished in hot oil. Bhatura is a speciality from the Punjab and is enjoyed on the street corners at any time of the day. Two pieces of bhatura breads with a choice of chole (chickpea), lamb or chicken and served with Mixed Pickle (Achar) and red onions.

Chole Bhatura (G) (VR)	14
Chicken Bhatura (G)	16
Lamb Bhatura (G)	18
Prawn Bhatura (G)	19

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 (G) (VR)	16
Two vegetarian dishes.	
Mixed Thali (G)	18
One non-vegetarian and one vegetarian dish.	
Non-Vegetarian Thali (G)	20
One chicken dish one lamb dish.	

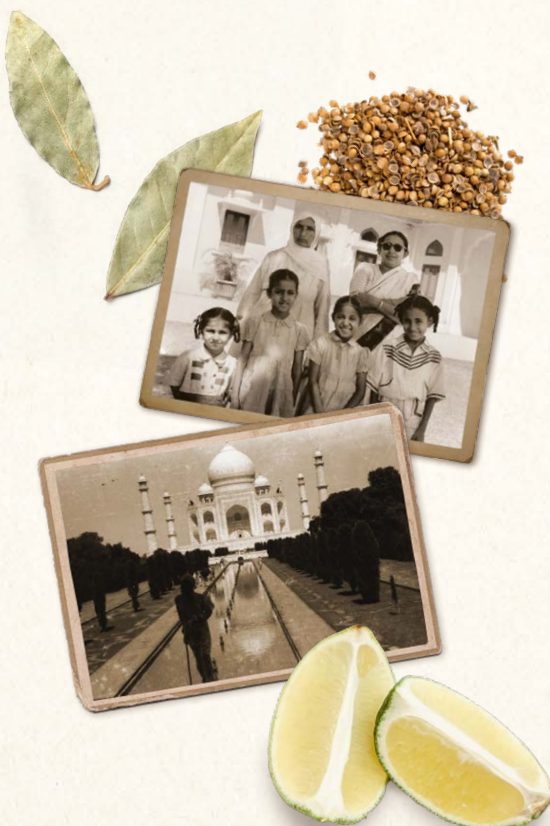
(V) VEGETARIAN
(G) CONTAINS GLUTEN
(VR) VEGAN ON REQUEST

(VE) VEGAN
(E) CONTAINS EGG
(DR) DAIRY FREE ON REQUEST

BIRYANIS

Basmati rice cooked with whole spices with a choice of vegetables, chicken, lamb or prawns and served with poppadom, raita and pickle.

Vegetable Biryani (V)	14
Chicken Biryani	16
Lamb Biryani	18
Prawn Biryani	19



LUNCH COMBO MEAL

Lunch time dishes served with basmati rice and naan bread.

Daal Makhani (V) (VR)	12	Chicken Korma	16
Black lentils and kidney beans cooked with ghee and spices.		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.	
Khumb Mattar (V)	14	Rogan Josh (DR)	18
Mushrooms and green peas cooked with garlic, cream and spices.		The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.	
Ganga Jamuna Subzi (V)	14	Lamb Vindaloo (DF)	18
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.		A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.	
Aloo Gobi (VE) (DF)	14	Lamb Korma	18
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.		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.	
Shahi Paneer (V)	14	Lamb Pasanda	18
Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.		Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.	
Palak Paneer	14	Bhuna Gosht (DF)	18
Cubes of home made Indian cottage cheese cooked with spinach and spices.		Diced lamb cooked with ginger, garlic, onions and spices.	
Murg Mumtaz (Butter Chicken)	16	Bengali Fish	19
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.		A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.	
Chicken Tikka Masala	16	Fish Malabari	19
An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.		Prawn Malabari	19
Mango Chicken	16	A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.	
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.			

(DF) DAIRY FREE
♥ LITTLE INDIA FAVOURITE