

## SIDES

**Poppadom** (4 Pieces) **3**

**Raita** **6**  
Yoghurt mixed with cucumber and ground spices.

**Mint Chutney** **6**  
Yoghurt mixed with mint, green chillies and spices.

**Kechumber** **6**  
Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.

**Little India Chilli Chutney** **5**  
For the daring!

**Mixed Vegetable Pickle** **6**  
(Achaar)

**Mango Chutney** © **6.5**

**Tamarind** © **5.5**  
A sweet but tangy sauce, a perfect match for our vegetarian starters.

**Little India Salad** **12**  
Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.

**Onion Salad** **8**

## RICE

**Basmati Rice** **5.5**  
Plain, steamed Basmati rice.

**Jeera Rice** **8.5**  
Basmati rice cooked with cumin seeds.

**Kashmiri Pulao** **9**  
Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.

**Peas Pulao** **9**  
Basmati rice cooked with sautéed peas, onions and spices.

**Mixed Vegetable Pulao** **9.5**  
Basmati rice cooked with fresh seasonal vegetables and spices.

**Chicken Pulao** **16**  
Basmati rice cooked with tender boneless chicken, peas, onions and spices.

**Cauliflower Rice** **12.5**  
Cauliflower blended and cooked with cumin and turmeric. This is a zero carbohydrate (keto) alternative to rice. *You can replace the Basmati rice that is served with your curry for Cauliflower Rice for \$7.*

## DESSERTS

**Gulab Jamun** © **10**  
Creamed milk dumplings within a sweet syrup flavoured with green cardamoms. Served warm.



## DRINKS

**Lassi** **4.5**  
(Sweet or salted)  
Yoghurt based Indian drink.

**Mango Lassi** **5.5**  
Yoghurt and mango drink.

**Soft Drinks** **4.5**  
Coke, Diet Coke, Fanta, L&P, Lemonade.

**Mineral Water** **8**  
Sparkling, Still.

**Ginger Beer** **4.5**



## Culinary

# LEGEND

## Our Grandmother Premjit Kaur Gill

The recipes we use have come from the kitchen of our Grandmother Premjit Kaur Gill.

She is still involved in selecting and training our chefs in her own kitchen in Chandigarh.

Health and happiness. Enjoy!

The wonder of Little India cuisine can be enjoyed in

## YOUR OWN HOME

where we can prepare your choice of menu and wait on your guests.

## 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](http://www.littleindia.co.nz) to make an enquiry or booking.

little  
**India**®  
takeaway  
menu

## SAT SRI AKAL

**Kia ora. Welcome to Little India**

Founder Sukh Gill opens the first Little India restaurant, Dunedin, 1991

**Order online**  
**littleindia.co.nz**  
for takeaways & home deliveries



STARTERS

Vegetable Samosa

Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown. 2 Samosas per portion.

Pakor

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

Onion Bhaji

Onion rings dipped in a spiced chickpea batter and finished in hot oil. 3 Onion Bhajis per portion.

Paneer Aloo Tikki

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. 6 Tikkis per portion.

Paneer Pakoras

Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil. 6 Pakoras per portion.

Aloo Chaat

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

Tandoori Mushrooms

Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. 8 pieces per portion.

Tandoori Prawns

Marinated prawns cooked in the tandoor. 8 pieces per portion.

Chooza Tikka

Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. 3 pieces per portion.

Malai Tikka

Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. 3 pieces per portion.

Achaari Tikka

Fillets of chicken marinated overnight in Little India's own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. 3 pieces per portion.

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$5.50 per portion. Good things take time, if you are in a hurry please let our friendly staff know. All our dishes have no added sugar or MSG. All mains & starters gluten free (except Vegetable Samosa, Paneer Aloo Tikki, Malai Kofta, Chilli Chicken & Chilli Paneer). Credit Card, Paywave and online payment Service fees apply.

MAINS

Chicken Vindaloo Lamb Vindaloo Prawn Vindaloo

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.

Murg Mumtaz

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

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 Kadai Lamb Kadai Prawns

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

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

Bhuna Gosht

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

Murgee Madras Lamb Madras

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 Lamb Saagwala Prawn Saagwala

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

Chilli Chicken

Fresh chicken coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with soy sauce and our home made chilli chutney. As name describes this dish is only served spicy.

Lamb Korma Chicken Korma

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

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

Chicken Tikka Masala

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

Chicken Jhalfreeze Lamb Jhalfreeze Prawn Jhalfreeze

"Jhal" is hot and "freeze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Bengali Fish

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

Fish Malabari Prawn Malabari

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

Achaari Chicken Achaari Lamb

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

Lamb Pasanda

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

Lamb Dhansak

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 Lamb Biryani Prawn Biryani

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 papadoms.

VEGETARIAN

Aloo Gobi

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

Aloo Saag

Potatoes cooked with spinach and spices.

Ganga Jamuna Subzi

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

Subzi Bhaji

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

Malai Kofta

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.

Palak Paneer

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

Mattar Paneer

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

Shahi Paneer

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

Paneer Shimla Mirch

Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Little India.

Chilli Paneer

Home made paneer coated in cornflour. Cooked with capsicum, onion, spring onion and finished with soy sauce and our home made chilli chutney. As name describes this dish is only served spicy.

Daal Makhani

Black lentils and kidney beans cooked with ghee and spices.

Tarka Daal

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

Bombay Aloo

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

Khumb Mattar

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

Amritsari Chole

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

Vegetarian Biryani

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 papadoms.

Aloo Baingan

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

BREADS

(are not keto friendly)

Naan

Leavened bread made of refined flour baked in the tandoor.

Garlic Naan

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

Keema Naan

Naan with a stuffing of spiced lamb mince.

Onion Kulcha

Naan with a stuffing of onions and spices.

Chicken Naan

Naan with a stuffing of mildly spiced chicken.

Paneer Kulcha

Naan stuffed with home made Indian cottage cheese and spices.

Paneer & Garlic Kulcha

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

Kashmiri Naan

Naan topped with nuts and sultanas.

Vegetable Kulcha

Naan stuffed with fresh seasoned vegetables and spices.

Tandoori Roti

Unleavened wholemeal flour bread baked in the tandoor.

Lacha Parantha

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

Aloo Parantha

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

Cheese Naan

Naan stuffed with cheese and spices.

Cheese & Garlic Naan

Naan sprinkled with crushed garlic, stuffed with cheese and spices.

Full bodied

TANDOORS

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



- VEGETARIAN
- VEGAN
- DAIRY FREE
- CONTAINS GLUTEN
- CONTAINS EGG
- NOT KETO FRIENDLY
- DAIRY FREE ON REQUEST
- VEGAN ON REQUEST
- LITTLE INDIA FAVOURITE