

SEAFOOD

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|--|---------|
| Prawns Malabari | \$24.50 |
| Prawns cooked with capsicum, onion & spicy coconut flavoured sauce | |
| Prawn Masala | \$24.50 |
| Prawn Masala is a mixture of spices made to a thick gravy sauce cooked with onion, Tomatoes, Ginger & Garlic | |
| Butter Prawns | \$24.50 |
| Prawns cooked in a especially creamy tomato flavoured sauce | |
| Prawns Saagwala | \$24.50 |
| Prawns cooked in puree of spinach, An iron – rich meal | |
| Kadhai Prawn | \$24.50 |
| Prawn Cooked with ginger, garlic, tomatoes, cumin seed & Medium Spices garnished with coriander leaves | |
| Goan Fish | \$24.50 |
| Fish cooked in lightly spiced coconut flavoured sauce | |
| Butter Fish | \$24.50 |
| Fish cooked in a especially creamy tomato flavoured sauce | |
| Fish Masala | \$24.50 |
| Fish Masala is a mixture of spices made to a thick gravy sauce cooked with onion, Tomatoes, Ginger & Garlic | |
| Fish Saagwala | \$24.50 |
| Fish cooked in puree of spinach a iron-rich meal | |
| Bengali Fish Curry | \$24.50 |
| A popular East Indian Fish cooked Onion Ginger Garlic tomatoes with ground spices | |
| Kadhai Fish | \$24.50 |
| Fish Cooked with ginger, garlic, tomatoes, cumin seed & Medium Spices garnished with coriander leaves | |
| Bengali Prawn Curry | \$24.50 |
| Fish cooked in a fine thick tomato & coconut gravy finished with lemon & cream. | |
| Fish Malabari | \$24.50 |
| Fish cooked with capsicum onion & spices with coconut flavoured sauce | |
| Goan Prawn Curry | \$24.50 |
| Fish cooked in lightly spiced coconut flavoured sauce | |

VEGETABLE

| | |
|---|---------|
| Vegetable Korma | \$19.00 |
| Seasonal vegetables cooked in mild creamy cashew gravy | |
| Saag Paneer | \$19.50 |
| Cottage cheese cooked in pureed spinach & along with onion, ginger, garlic & tomato gravy | |
| Kadhai Paneer | \$19.50 |
| Paneer Cooked with ginger, garlic, tomatoes, cumin seed & Medium Spices garnished with coriander leaves | |
| Malai Kofta | \$19.00 |
| Mashed potatoes and lightly spiced cottage cheese balls, lightly cooked until golden brown then finished in a rich mild yummy sauce | |
| Matter Paneer | \$19.50 |
| Cottage cheese, green peas cooked in curry sauce | |
| Aloo Matter | \$18.50 |
| Cubes of potatoes, green peas cooked in curry sauce | |
| Bombay Aloo | \$18.00 |
| Potatoes cooked with cumin seeds & curry sauce. | |
| Dal Fry | \$18.50 |
| Lentils cooked with cumin seed and mixture of spices | |
| Dal Tadka | \$18.50 |
| Lentils cooked with cumin seed & mixture of spice fry with garlic & coriander. | |
| Dal Makhani | \$18.50 |
| Lentils with fresh ground spices sauteed in butter, onions & tomatoes | |
| Aloo Gobi | \$18.00 |
| Potatoes & cauliflower cooked with exotic spices, ginger & coriander. | |
| Mix Vegetable Curry | \$18.00 |
| Selection of mixed vegetables cooked in Rogenjosh flavoured sauce | |
| Methi Matter Malai | \$18.50 |
| Mattar cooked in mild creamy cashew gravy & fenogreek flavour | |
| Chana Masala | \$18.50 |
| Chick peas cooked with tomatoes, onions, ginger, garlic & other herbs. | |

Vegetable cont..

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| Shahi Paneer | \$19.50 |
| Paneer cooked in mild creamy cashew gravy | |
| Chole Bhature | \$24.00 |
| Chickpeas curry serve with leavened fried bread | |
| Butter Paneer | \$19.50 |
| Paneer cubes in a tomato cream sauce with Indian spices. | |
| Paneer Dopiazza | \$19.50 |
| Paneer cooked in lightly spiced flavoured sauce & diced fried onions | |

KIDS MENU

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| Butter Chicken | \$15.00 |
| Chicken Nuggets (4 pcs nuggets with fries) | \$9.00 |
| Fish Nuggets (4 pcs nuggets with fries) | \$9.00 |
| French Fries | \$7.00 |
| Home Made Fries | \$8.00 |
| Wedges | \$8.00 |

BREADS Breads From Clay Oven

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| Naan - Plain flour tandoori bread without butter. | \$5.00 |
| Butter Naan - Plain flour tandoori bread with butter. | \$5.00 |
| Roti - Whole meal flour tandoori bread with or without butter. | \$5.00 |
| Garlic Naan - Naan bread stuffed with garlic. | \$6.00 |
| Keema Naan Naan filled with premium lightly spiced lamb mince. | \$7.00 |
| Cheese Naan - Naan bread stuffed with tasty cheese. | \$7.00 |
| Cheese & Garlic Naan Naan bread stuffed with cheese & garlic | \$7.50 |
| Chicken Naan Naan bread stuffed with tasty chicken. | \$7.00 |
| Paneer Kulcha - Stuffed with homemade cottage cheese | \$7.00 |
| Aloo Paratha - Bread stuffed with mildly spiced potatoes. | \$7.00 |
| Lassa Paratha | \$7.00 |
| Chocolate Naan Naan Stuffed with chocolate | \$7.00 |
| Peswari Naan Naan Stuffed with dried fruits & nuts | \$7.00 |

SOMETHING EXTRA

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| Tandoori Chicken Salad | \$16.00 |
| Onion Salad | \$7.00 |
| Kachumbar Salad | \$10.00 |
| Papadum 5 pieces | \$5.50 |
| Mango Chutney | \$4.50 |
| Raita | \$4.00 |
| Mix Pickle | \$4.50 |
| Mint Sauce | \$4.50 |
| Tamarind Sauce | \$4.50 |

DRINKS

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|---|--------|
| Can Soft Drinks - Coke, Coke Zero, L&P, Fanta , Lemonade | \$3.50 |
| Mango Lassi | \$6.00 |
| Ginger Beer | \$5.50 |
| 1.5 lt Bottle - Coke, Coke Zero, L&P, Fanta , Lemonade | \$6.00 |
| Lemon Lime Bitter | \$5.50 |

DESSERTS

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|--------------------|--------|
| Mango Kulfi | \$7.50 |
| Gulab Jamun | \$8.00 |
| Malai Kulfi | \$7.50 |



AR INDIAN ON ESK

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HALAL

APPETISERS

| | | |
|--|------------------|---------------------|
| Vegetable Samosa (2 Pcs) | | \$8.00 |
| Onion Bhaji | | \$8.00 |
| Slice onion seasoned with spices and deep fried | | |
| Hara Bhara Kabab | Half \$12 | Full \$20.00 |
| Crispy spiced pieces fried with spinach and potatoes | | |
| Paneer Tikka | Half \$14 | Full \$22.00 |
| Home made cubes of cottage cheese marinated in yoghurt and spices, cooked in tandoori oven | | |
| Chicken Tikka | Half \$14 | Full \$24.00 |
| Marinated in yoghurt herbs, spices cooked in the tandoor oven | | |
| Muragh Malai Tikka | Half \$14 | Full \$24.00 |
| Boneless chicken marinated overnight in yoghurt and Cashewnut then Smoked over in tandoori oven | | |
| Seekh Kabab | Half \$14 | Full \$24.00 |
| Minced lamb, flavoured with exotic spices, rolled on skewer & cooked in tandoor (clay oven). | | |
| Tandoori Prawns | Half \$14 | Full \$25.00 |
| Prawns marinated in spices & yoghurt then roasted in the tandoori oven | | |
| Tandoori Chicken | Half \$16 | Full \$26.00 |
| Tender chicken marinated in traditional Indian spices & yoghurt then cooked in tandoor. | | |
| Ajwani Fish Tikka | Half \$14 | Full \$25.00 |
| Marinated pieces of boneless fish cooked with a hint of carom seeds and roasted in the tandoori oven | | |
| Honey Chilli Potatoes | | \$22.00 |
| Sliced potatoes, garlic paste, chilli sauce and deep-fry | | |
| Mix Platter For Two | | \$27.00 |
| 2 Samosa, Onion Bhaji, Seekh Kabab, Chicken Tikka | | |

MAIN (CHICKEN DISHES)

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| Butter Chicken | \$21.50 |
| Chicken tikka cooked in exotic, spicy creamy tomato flavoured sauce | |
| Tikka Masala | \$21.50 |
| Chicken tikka cooked with tomato capsicum and thick onion sauce | |
| Mango Chicken | \$21.50 |
| Chicken tikka cooked in delicious, light spiced creamy mango flavoured sauce. | |
| Kadhai Chicken | \$21.50 |
| Chicken Cooked with ginger, garlic, tomatoes, cumin seed & Medium Spices garnished with coriander leaves | |
| Chicken Vindaloo | \$21.50 |
| Chicken cooked in a hot vindaloo spicy sauce, Straight from Goa | |
| Chicken Jalfrezy | \$21.50 |
| Boneless chicken cooked in a spicy sauce with capsicum tomatoes, Onion and a mixture of spices | |

Chicken cont...

| | |
|---|----------------|
| Chicken Korma | \$21.50 |
| A mildly spiced curry cooked with herbs spices cream & cashewnuts | |
| Chicken Masala | \$21.50 |
| Masala means a mixture of spices, a thick gravy sauce made from a mixture of spices | |
| Chicken Saagwala | \$21.50 |
| Saag is a leaf based curry made from a puree of spinach. An iron rich meal | |
| Chicken Madras | \$21.50 |
| Tender boneless chicken cooked in garlic in garlic and then finished in coconut flavoured sauce | |
| Chicken Anchari | \$21.50 |
| Boneless chicken cooked in mustard oil, ginger garlic, Aenu greek and pickle tangy sauce. | |
| Methi Chicken | \$21.50 |
| Chicken cooked with fenugreek leaves, spices and onions, This dish is delicious and healthy. | |

LAMB DISHES

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|---|----------------|
| Rogan Josh | \$22.50 |
| An aromatic dish of Persian origin. One of the Signature dishes of Kashmiri cuisine, Lamb cooked in a rich tomato based sauce with ginger and garlic. | |
| Saag Gosh | \$22.50 |
| Lamb cooked in spinach and mildly spiced sauce | |
| Lamb Korma | \$22.50 |
| A mildly spiced curry cooked with herbs, spices cream and cashewnuts. | |
| Lamb Madras | \$22.50 |
| Diced lamb cooked in a garlic and Ginger then finished in coconut flavoured sauce | |
| Lamb Vindaloo | \$22.50 |
| A highly seasoned dish made with of meats. Cooked in a sauce contain Vinegar red chilli garlic and spices. | |
| Aloo Gosh | \$22.50 |
| Diced Lamb cooked with Potatoes & spices finished in ginger & coriander. | |
| Lamb Masala | \$22.50 |
| Masala means a mixture of spices, a thick gravy sauce made from a of spices | |
| Kadhai Lamb | \$22.50 |
| Capsicums tomatoes & onions folded into a spiced sauce cooked with Lamb | |
| Bhuna Ghosh | \$22.50 |
| A dish which is hot in flavour predominantly of fenugreek and coriander | |
| Butter Lamb | \$22.50 |
| Delicacy of barbecued lamb cooked in creamy sauce | |
| Lamb Jalfrezy | \$22.50 |
| A tangy flavoured dish with chunks of capsicum, tomatoes, onions and garnished with cheese | |
| Methi Lamb | \$22.50 |
| Lamb cooked with fenugreek leaves, spices and onions | |

BEEF DISHES

| | |
|---|---------------------------|
| Beef Rogan Josh | \$22.50 |
| An aromatic dish of Persian origin. One of the Signature dishes of Kashmiri cuisine, Beef cooked in a rich tomato based sauce with ginger and garlic. | |
| Beef Saag | \$22.50 |
| Beef cooked in spinach and mildly spiced. | |
| Butter Beef | \$22.50 |
| Beef tikka cooked in exotic, spicy creamy tomato flavoured sauce | |
| Beef Jalfrezy | \$22.50 |
| Boneless Beef cooked in a spicy sauce with capsicum tomatoes, Onion and a mixture of spices | |
| Beef Korma | \$22.50 |
| A mildly spiced curry cooked with herbs, spices cream and cashewnuts. | |
| Beef Madras | \$22.50 |
| Diced Beef cooked in a garlic and Ginger then finished in coconut flavoured sauce | |
| Beef Vindaloo | \$22.50 |
| A highly seasoned dish made with of meats. Cooked in a sauce contain Vinegar red chilli garlic and spices. | |
| Beef Masala | \$22.50 |
| Masala means a mixture of spices, a thick gravy sauce made from a mixture of spices | |
| Beef Kadhai | \$22.50 |
| Capsicums tomatoes, onions folded into a spiced sauce cooked with beef | |
| Beef Methi | \$22.50 |
| Beef cooked with fenugreek leaves, spices and onions, This dish is delicious and healthy. | |
| Beef Aloo | \$22.50 |
| Diced beef cooked with Potatoes & spices finished in ginger & coriander. | |
| Beef Bhuna | \$22.50 |
| A dish which is hot in flavor predominantly of fenugreek & coriander | |
| INDO CHINESE | |
| Vegetable Manchurian | Gravy \$19.00 Dry \$22.00 |
| Chicken Manchurian | Gravy \$19.50 Dry \$23.00 |
| Chilli Chicken | Gravy \$19.50 Dry \$23.00 |
| Gobi Manchurian | Gravy \$19.00 Dry \$22.00 |
| Chicken Fried Rice | \$22.50 |
| Vegetable Fried Rice | \$21.50 |
| Egg Fried Rice | \$22.00 |
| Chicken Noodles | \$22.50 |
| Vegetable Noodles | \$21.50 |
| Prawn Noodles | \$24.50 |
| BIRYANI | |
| (Highly seasoned rice dish with a mixture of meats or vegetables) | |
| Vegetable Biryani | \$20.00 |
| Chicken Biryani | \$22.50 |
| Lamb Biryani | \$23.00 |
| Beef Biryani | \$23.00 |
| Prawns Biryani | \$24.50 |
| RICE | |
| Basmati Rice Small | \$5.00 |
| Basmati Rice Large | \$7.00 |
| Peas Pulao | \$12.00 |
| Mix Veg Pulao | \$12.00 |
| Jeera Rice | \$10.00 |