100	TANDOOR	The de
	LACHA PRANTHA Northern Indian flatbread made with wholewheat flour, salt, and butter.	\$ 4.50
1	PRANTHA ALOO / CHILLI / ONION / CAULIFLOWER Hand rolled white flour bread with your choice of stuffing: Potatoes, Onion, Chilli, or Cauliflower.	\$ 7.90
	PANEER PRANTHA Indian bread stuffed with cottage cheese.	\$ 10.90
	ALOO KATHI ROLL Bread roll filled with spicy potato mixture, chutney and tomato ketchup.	\$ 10.90
	PANEER KATHI ROLL Spicy masala of paneer, wrapped in naan. Stuffed w paneer, which is sautéed in spicy masala.	\$ 13.90
	AMRITSAR KULCHA served with chickpea curry Traditional Punjabi recipe, stuffed with spicy potatoes.	\$ 11.90
Į4	PANEER KULCHA served with chickpea curry Leavened flatbreads, stuffed w spiced cottage cheese filling.	\$ 11.90
	TANDOORI MUSHROOM Mushrooms coated in tandoori marinade.	\$ 13.90
	CHAAT & SNACKS	
(8)	KACHORI Deep fried dough balls, stuffed w chickpea and spices.	\$ 3.50
10	PAPDI CHAAT Crunchy mini crisps, potato, chickpeas, sweet yoghurt	\$ 8.90
	and mint sauce. BOMBAY BHELPURI	\$ 8.90
(8)	Puffed rice w crisp gram threads, peanuts, spiced dressing. ALOO TIKKI CHAAT Mashed potato patties mixed with coriander, onions and spices served w chickpeas and chutney.	\$ 8.90
	BHALLA PAPDI Lentil dumplings dunked in a creamy whipped yogurt, topped w tamarind sauce.	\$ 8.90
(8)	PANI PURI Puffed hollow pastry rounds served with seasoned potatoe and chilled mint flavoured water.	\$ 8.90
	SAMOSA CHAAT Samosa served with chickpea curry, tamarind sauce, mint sauce and sweet yoghurt.	\$ 8.90
	PAV BHAJI A spicy blend of mashed vegetables w lightly buttered, toasted bun.	\$10.90

-	<i>K,</i> H	
		ISHES

BIRYANI CHICKEN / BEEF / LAMB \$ 19.90

Rice cooked with Chicken, Lamb, or Beef in herbs and spices.

® BIRYANI VEGETABLE \$ 17.90

Rice cooked with vegetables in herbs and spices.

BIRYANI PRAWN \$ 21.90

Rice cooked with King Prawns and herbs and spices.

PEAS PULAV \$ 9.90

Steamed Basmati rice, cooked with green peas.

CAULIFLOWER RICE \$ 9.90

Pearls of crushed cauliflower

ZEERA RICE \$ 7.90

Steamed Basmati rice, cooked with cumin seeds.

PLAIN RICE \$ 2.00

Container of steamed Basmati rice.

BREADS

NAAN \$ 4.00 Plain flour bread cooked in tandoor oven, w butter.

GARLIC NAAN \$ 4.50 Plain flour bread, stuffed w garlic.

CHEESE NAAN \$ 5.90 Stuffed with cheese.

SPINACH & CHEESE NAAN \$ 5.90 Stuffed with spinach and

special cheese.

CHEESE & GARLIC
NAAN \$ 5.90

Stuffed w cheese and garlic.

ROTI \$ 4.00

Hand-rolled bread, made from wholemeal and white flour.

ALOO KULCHA \$5.90

Plain flour bread, stuffed with spiced potatoes.

KASHMIRI NAAN \$6.50

Specialty recipe of Kashmir. Stuffed w dried fruit and spices.

KEEMA NAAN \$6.50

Bread stuffed w spiced mince mixture.

GLUTEN FREE NAAN \$ 6.90

Gluten-free bread from tandoor.

SIDE DISHES

RAITA, PICKLES, SWEET MANGO CHUTNEY.			
MINT SAUCE, TAMARIND SAUCE	each	\$ 3.00	
ONION SALAD		\$ 4.50	
INDIAN SALAD		\$ 6.90	
POPPADUMS	2 pcs	\$ 1.00	
MANGO LASSI		\$ 5.00	
	-		

CHILDREN'S MENU*

KID'S COMBO Butter chicken, naan and rice	\$ 12.90
CHICKEN NUGGETS	\$ 8.00
FRENCH FRIES	\$ 5.00

DESSERTS

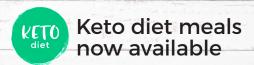
GULAB JAMUN Plate (2 pcs)	\$ 5.00
Popular milk-solid-based sweets originating in northe	ern India.
PASCIII I A Plate (2 ncs)	\$ 5.00

Dumplings of chhena & semolina dough, cooked in light sugar syrup.



Shop 20 Suncourt Plaza 19 Tamamutu Street, Taupo

TAKEAWAY MENU



OPEN 7 DAYS

for Lunch and Dinner Hours: 11 am - 10 pm

> Lunches from \$9.90

TAKEAWAYS + DELIVERIES

- Free Delivery to all Hotels and Motels with orders over \$30
 - Free Home Delivery with orders over \$30 (T+Cs apply)

Order online at

www.suncourtindian.co.nz

Or phone **07 213 2777**

ENTRÉE* / MAINS

VEGETABLE SAMOSA 2 pieces \$ 5.90 Triangular pastry filled with potatoes and peas, subtly spiced.

MIX PAKORA \$ 7.90

Chopped vegetables, mildly spiced, dipped in chickpea flour batter and deep fried.

ONION BHAJI \$ 7.90 Sliced onion stirred in chickpea flour batter and deep fried.

CHICKEN PAKORA 4 pcs \$ 12.90 / 8 pcs \$ 23.90 Boneless chicken pieces dipped in spiced chickpea flour and deep fried.

SEEKH KEBAB 4 pcs \$ 12.90 / 8 pcs \$ 23.90 Minced lamb flavoured with spices, pressed onto a skewer and finished in the tandoor.

FISH AMRITSARI 4 pcs \$ 14.90 / 8 pcs \$ 26.90 Marinated boneless fish, deep-fried.

PRAWN PAKORA 4 pcs \$ 14.90 / 8 pcs \$ 26.90 King prawn cutlets dipped in spiced batter, deep-fried and served with mint sauce.

TANDOORI CHICKEN HALF \$ 12.90 / WHOLE \$ 23.90 Whole chicken marinated in yoghurt, ginger and garlic paste, cooked in the tandoor.

CHICKEN TIKKA 4 pcs \$12.90 / 8 pcs \$23.90
Tender morsels of boneless chicken marinated overnight and roasted in the tandoor.

BUNNY CHOW with Chicken \$ 12.90 / or Lamb \$ 14.90 Hollowed out loaf of white bread, filled w Chicken or Lamb curry.

CURRY ON FRIES \$ 9.90
Chicken or Lamb curry served over fries.

* All dishes served with Basmatirice



Our food may contain traces of nuts and spices.

Please inform us before ordering if you are allergic.

Menu item symbols mean:

(N) Dairy Free





Keto Diet

CATERING

- We also provide catering services.
- For more Chaat & Snacks / South Indian dishes visit: www.suncourtindian.co.nz

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MAINS - NON VEGETRIAN CURRIES

\$ 16.90

\$ 17.90

\$ 17.90

\$ 17.90

\$ 17.90

⊗ BUTTER CHICKEN

A delicacy not to be missed. Boneless tandoori chicken cooked in a rich creamy tomato sauce.

SBALTI CHICKEN / LAMB / BEEF
Tandoori and garam masala lend delicious flavours to this one-pot dish w a rich, flavorful sauce for dipping flatbreads.

VINDALOO CHICKEN / LAMB / BEEF
 Highly spiced boneless chicken, beef or lamb cooked in

hot vindaloo paste — a dish that words can't describe.

S > JHALFREZI CHICKEN / LAMB / BEEF

A Punjabi speciality, this feisty curry has pieces of meat & vegetables, fried & combined with a thick spicy sauce.

CHICKEN TIKKA MASALA \$ 17.90

Highly recommended. Boneless tandoori chicken pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce.

Chicken cubes cooked with sliced peppers, onions & tomato, topped w ginger & fresh coriander.

KORMA CHICKEN / LAMB / BEEF \$ 17.90
Tender chicken, beef or lamb pieces simmered in a cashew nut sauce with ground spices. (Gluten free)

MADRAS CHICKEN / LAMB / BEEF
 Boneless chicken, tender beef or lamb pieces cooked with

Boneless chicken, tender beef or lamb pieces cooked with exotic ground spices and coconut sauce.

MANGO CHICKEN \$ 17.90
Boneless chicken pieces cooked with mango pulp and thick grayy.

(III) SAAG CHICKEN / LAMB / BEEF \$ 17.90
Highly recommended. Boneless chicken, beef cubes or tender lamb simmered with fresh spinach and exotic spices.

© CHICKEN 65 \$ 17.90

The famous Madras fried chicken — chicken coated w ginger, garlic paste, chili powder, and tumeric and deep fried.

BUTTER CHICKEN INDIAN STYLE \$ 18.90

Boneless tandoori chicken cooked in a rich creamy tomato sauce.

(S) CHILLI CHICKEN INDIAN STYLE \$ 18.90

The famous indian fried chicken — chicken coated w ginger, garlic paste, chili powder, and tumeric and deep fried.

\$\(\sum \text{NAMB DO PIAZA}\)

A method of propagation similar to Physical whore fresh priors.

A method of preparation similar to Bhuna where fresh onions are mixed with spices and fried briskly.

* LAMB NAWABI
S A mild curry, marinated in yoghurt then sautéed w sliced onions, tomatoes and a light spiced coconut cream and almonds.

Boneless lean lamb cooked in spicy gravy in traditional Puniab style.

VEGETARIAN DISHES

NAVRATTAN KORMA \$ 15.90

Vegetables cooked in creamy cashew gravy.

VEGETABLE JALFREZI \$ 15.90 Fresh vegetables cooked with diced onions, capsicum, tomato, sweet and sour cream, garnished with herbs.

PANEER Saag or Mushroom \$ 17.90

Homemade Cottage Cheese, or

Mushrooms, cooked in fine fresh
spinach, herbs and spices.

MALAI KOFTA \$ 17.90

Mashed potatoes and cottage cheese balls, deep-fried; cooked in rich spicy cashew gravy.

PANEER MAKHANI \$ 17.90

Cubes of our homemade cottage cheese, cooked in creamy tomato flavoured sauce.

ALOO GOBHI \$ 15.90

Potatoes and cauliflower florets cooked together; garnished w fresh coriander.

® ⊗ DAAL TADKA \$ 15.90

Yellow daal generously garnished with garlic, dry red chilli, and cumin seeds.

⊗ DAAL MAKHANI \$ 15.90

Lentils stewed on a slow fire overnight, garnished w coriander.

BOMBAY ALOO \$ 15.90
Diced dry potatoes cooked
with spices.

SHAHI PANEER \$ 17.90

Our homemade cottage cheese, cooked in spicy cashew gravy, green capsicums, sliced onions and fresh herbs.

MATAR PANEER \$ 17.90

A delicious combination of cottage cheese and green peas in mild spicy tomato based gravy.

MATAR MUSHROOM \$ 15.90

A delicious combination of mushrooms and green peas in mild, spicy tomato-based gravy.

* We cook all our vegetarian meals separately

SEAFOOD

S GOAN FISH CURRY

\$ 21.90

\$ 21.90

Fish fillets cooked in fine tomato paste and coconut gravy finished with lemon and cream.

PRAWNS BUTTER, MASALA, OR MALABARI
Peeled prawns prepared as Butter Prawns, Prawns Masala

(spicy gravy), or Prawns Malabari (onions, tomatoes and fresh coconut milk).

SOUTH INDIAN

MASALA DOSA

\$ 10.90

A crêpe made of rice and lentil flour, filled with spicy mashed potatoes and onion. Served w sambar soup and coconut chutney.

CHICKEN DOSA

\$ 13.90

Lightly spiced chicken stuffed in a large thin crêpe, made using rice and lentils. Served w sambar soup and coconut chutney.

LAMB DOSA

\$ 16.90

Lightly spiced lamb stuffed in a large thin crêpe, made using rice and lentils. Served with Sambar soup and coconut chutney.