

TANDOORI BREADS

PLAIN NAAN	4.00
Plain bread garnished with butter.	
CHEESE NAAN	6.00
Naan stuffed with cheese.	
GARLIC NAAN	5.00
Naan with crushed garlic topping.	
CHEESE & GARLIC NAAN	6.00
Naan filled with cheese & topped with garlic.	
CHEESE & ONION NAAN	6.00
Naan filled with cheese and onion.	
KEEMA NAAN	7.00
Naan stuffed with spicy minced lamb.	
CHICKEN NAAN	7.00
Naan stuffed with spicy minced chicken.	
STUFFED NAAN	7.00
Naan stuffed with spiced vegetables.	
KASHMIRI NAAN	7.00
Naan filled with nuts & sultanas.	
TANDOORI ROTI	4.00
Bread made from wholemeal flour.	

SIDE DISHES

SALAD (TOSSED VEGETABLES)	10.00
RAITA	5.00
Yoghurt mixed with cucumber & cumin.	
MINT CHUTNEY	5.00
Homemade with yoghurt, mint & light spices.	
SWEET MANGO CHUTNEY	5.00
Enjoyed as a dip to go with pappadams.	
HOT MIXED PICKLE	5.00
Green chillies, carrots, mango & pepper.	
TAMARIND CHUTNEY	5.00
Homemade tamarind & dates chutney.	
PAPPADAMS (4 PIECES)	5.00
Crispy, wafer-thin Indian lentil crackers.	
EXTRA RICE	5.00
PULAO RICE	15.00
Rice cooked with nuts & mixed vegetables.	

BEVERAGES

LASSI	5.00
Mango flavoured yoghurt smoothie.	
FIZZIES	3.00
LEMON LIME & BITTERS	5.00
GINGER BEER	5.00

DESSERTS

GULAB JAMUN	10.00
Cream milk dumplings served in sweet cardamom flavoured syrup.	
RASGULLA	10.00
Soft cottage cheese dumplings served in sweet rose water syrup.	

LUNCH SPECIAL

CHICKEN TIKKA MASALA

CHICKEN KORMA

BUTTER CHICKEN

LAMB KORMA

LAMB ROGAN JOSH

VEGETABLE KORMA

TARKA DHAL

CHANNA MASALA

All mains are served with rice
Extra meat costs an extra \$5.00

A wide range of gluten-free
dishes available



TANDOORI KING

Indian Restaurant

88A EVANS STREET, ASHBURY
TIMARU

TAKEAWAY MENU

LUNCH – TUESDAY TO SUNDAY
(6 DAYS) 11:30AM TILL 2:30PM

DINNER – MONDAY TO SUNDAY
(7 DAYS) 5:00PM TILL 9:00PM

Restaurant Dining (Bookings)
Phone orders welcome

PH: (03) 688 8827

www.tandooriking.co.nz

STARTERS

SAMOSA (2 PIECES) 8.00

Flaky pastry, filled with potatoes, peas & spices, fried golden brown. Served with tamarind chutney.

POTATO PAKORA (10 PIECES) 8.00

Potato slices dipped in spicy chickpea flour batter & deep-fried. Served with tamarind chutney.

ONION BHAJI 8.00

Chopped onion dipped in spicy chickpea flour batter & deep-fried. Served with tamarind chutney.

CHICKEN TIKKA 12.00

Chicken pieces marinated in spices & yoghurt & roasted in the tandoor. Served with mint chutney.

SEEKH KEBAB 12.00

Minced lamb with fresh herbs & spices skewered in tandoor. Served with mint chutney.

TANDOORI KING PLATTER 22.00

Samosa, pakora, onion bhaji, chicken tikka & seekh kebab. Served with tamarind & mint chutney.

VEGETABLE PLATTER FOR 2 20.00

Includes samosa, pakora & onion bhaji. Served with mint and tamarind chutney.

TANDOORI CHICKEN (HALF) 12.00

Chicken marinated with fresh herbs & spices with yoghurt & roasted in the tandoor.

TANDOORI CHICKEN (FULL) 20.00

Chicken marinated with fresh herbs & spices with yoghurt & roasted in the tandoor.

MAINS – VEGETARIAN

BUTTER PANEER 19.00

Cubed homemade cottage cheese cooked in creamy tomato & butter sauce.

VEGETABLE KORMA 19.00

Seasonal vegetables mixed with creamy sauce with light spices.

CHANNA MASALA 19.00

Chickpeas cooked with thick onion & tomato gravy and spices.

TARKA DHAL 19.00

Lentils cooked with cumin, onion, garlic & flavoured with curry leaves.

VEGETABLE BIRYANI 19.00

Basmati rice cooked with vegetables, herbs & spices.

MAINS – VEGETARIAN

ALOO GOBHI MUTTAR 19.00

Potatoes, cauliflower, green peas & tomatoes cooked with spices.

PAALAK PANEER 19.00

Cubes of homemade cottage cheese cooked in spinach gravy.

MALAI KOFTA 19.00

Homemade cottage cheese dumplings cooked in a rich creamy sauce.

VEGETABLE MADRAS 19.00

Mixed vegetables cooked in spices and coconut cream.

VEGETABLE JALFREZZI 19.00

Vegetables sautéed with chunky onion and capsicum then combined with thick spicy sauce.

MAINS – CHICKEN

BUTTER CHICKEN 20.00

Marinated tandoori chicken cooked in creamy tomato and butter sauce.

MANGO CHICKEN 20.00

Mango flavour creates an exotic curry. Chicken cooked in a creamy sauce.

SAAG CHICKEN 20.00

Tender chicken cooked in spinach based gravy and spices.

CHICKEN MADRAS 20.00

Chicken pieces cooked in special spices and coconut cream.

CHICKEN KORMA 20.00

Boneless chicken pieces cooked in creamy cashew nut sauce.

CHICKEN TIKKA MASALA 20.00

World's most popular Indian dish. Chicken tikka pieces cooked in a spicy onion sauce.

CHICKEN VINDALOO 20.00

Goa's famous dish. Chicken pieces cooked with vindaloo paste and capsicum.

CHICKEN JALFREZZI 20.00

This curry has chicken, chunky onions & pepper combined with a thick spicy sauce.

CHICKEN BIRYANI 20.00

Basmati rice cooked with chicken, herbs and spices.

MAINS – LAMB

LAMB ROGAN JOSH 20.00

Kashmiri style lamb curry cooked with exotic blend of herbs and spices.

LAMB KORMA 20.00

Lamb pieces cooked in a creamy sauce made from cashew nuts and spices.

LAMB MADRAS 20.00

Famous South Indian dish. Boneless lamb cooked in coconut sauce.

LAMB BALTI 20.00

A combination of boneless lamb cooked with vegetables in a special gravy.

LAMB SAAG 20.00

Diced lamb cooked with spices and spinach based gravy.

LAMB BIRYANI 20.00

Boneless lamb cooked with basmati rice, herbs and spices.

KADAI LAMB 20.00

Lamb cooked with crushed tomato, capsicum, onion, mixed with spices.

LAMB DHANSAAG 20.00

Lamb cooked with chick peas, lentils and spiced up with a warming dhansaag masala.

LAMB VINDALOO 20.00

Famous dish from Goa. Lamb pieces cooked in hot ground vindaloo paste.

LAAL MAAS 20.00

This red meat curry is traditionally cooked using lamb meat in a special blend of spices and yoghurt.

MAINS – SEAFOOD

FISH MASALA 25.00

Fish (Ling Fillet) cooked with onion, tomatoes and spices.

GOAN FISH CURRY 25.00

Fish (Ling Fillet) cooked with onion, tomatoes, spices and coconut cream.

PRAWN MALBARI 25.00

Prawns cooked in coconut cream, tomatoes and mustard seeds.

KING'S PRAWN MASALA 25.00

Prawns cooked in spicy tomato and onion gravy.