

Vegetarian Delights

DAAL MAKHNI	\$19.50
<i>Black lentil along with red kidney beans cooked on slow fire, finished with coriander and ginger.</i>	
TADKA DAAL	\$19.50
<i>Yellow lentil cooked on slow fire, finished with garlic, ginger, onion, tomato and coriander.</i>	
ALOO GOBHI	\$19.50
<i>Cauliflower and potato sautéed in our selected spices.</i>	
ALOO ZEERA	\$19.50
<i>Potatoes tossed in butter, flavoured with cumin seeds and tomatoes.</i>	
PALAK PANEER	\$19.50
<i>Cubes of homemade cheese cooked delicately with subtly flavored spinach in selected spices.</i>	
KADAI PANEER	\$19.50
<i>Cottage cheese cooked in spicy Kadai masala.</i>	
VEGETABLE KORMA	\$19.50
<i>Mixed fresh vegetables cooked in mild creamy cashew nut sauce.</i>	
PANEER MAKHANI	\$19.50
<i>Cottage cheese cubes in creamy tomato sauce.</i>	
SHAHI PANEER	\$19.50
<i>Indian fresh cheese cooked in thick creamy and spicy gravy.</i>	
MATAR PANEER	\$19.50
<i>Cottage cheese cubes & green peas cooked in an onion based sauce.</i>	
MALAI KOFTA	\$19.50
<i>Soft croquettes stuffed with cottage cheese, potatoes and raisins cooked in rich cashew nut sauce.</i>	
VEGETABLE JALFREZI	\$19.50
<i>Sliced capsicum, onion, tomato, beans, potato and cauliflower cooked in special onion and tomato gravy.</i>	
VEGETABLE MADRAS	\$19.50
<i>Seasonal fresh vegetables cooked in coconut cream with spices, mustard seeds and curry leaves.</i>	

Tandoori Breads

NAAN BUTTERED	\$4.50
<i>Plain flour bread cooked in tandoor topped with butter.</i>	
GARLIC NAAN	\$5.00
<i>Plain flour bread sprinkled with fresh Garlic.</i>	
CHEESE NAAN	\$6.00
<i>Plain flour bread stuffed with cheese.</i>	
CHEESE & GARLIC NAAN	\$6.50
<i>Naan stuffed with cheese and sprinkled with fresh garlic.</i>	
STUFFED NAAN	\$6.50
<i>Naan stuffed with a filling of potatoes and peas.</i>	
PANEER KULCHA	\$6.50
<i>Naan filled with Indian cheese and spices.</i>	
KEEMA NAAN	\$6.50
<i>Mince lamb stuffed in naan bread.</i>	
TANDOORI ROTI	\$4.50
<i>Whole wheat roti.</i>	
TANDOORI LACHHA PARANTHA	\$6.00
<i>Layered bread with butter, fenugreek and coriander cooked in tandoor.</i>	
KASHMIRI NAAN	\$6.00
<i>Naan stuffed with shredded coconut, sultanas and nuts mixture.</i>	

Basmati Rice

PLAIN RICE	\$3.00
<i>Steamed basmati rice.</i>	
JEERA RICE	\$6.00
<i>Basmati rice flavoured with aromatic cumin.</i>	
PEAS PULAV RICE	\$6.50
<i>Basmati rice with peas.</i>	

Biryani Dishes

The appropriate chicken, lamb, prawns or vegetables are cooked with the finest basmati rice.
All biryani served with raita.

VEGETABLE BIRYANI	\$20.50
CHICKEN BIRYANI	\$22.50
LAMB BIRYANI	\$24.50
PRAWN BIRYANI	\$25.50
GOAT BIRYANI	\$25.50

Accompaniments

RAITA	\$5.00
<i>Yoghurt mixed with chopped cucumber, onion and tomatoes.</i>	
MIXED PICKLES	\$4.00
PAPADOM (4 PIECES)	\$4.00
FRESH GARDEN SALAD	\$8.50
<i>Tomato, onion, cucumber and lemon pieces sprinkled with Indian chat masala.</i>	
ONION SALAD	\$5.00
<i>Onion and lemon pieces sprinkled with Indian chat masala.</i>	

Desserts

GULAB JAMUN (3 pieces)	\$8.00
<i>Popular Indian deep fried sweet balls made from cottage cheese and soaked in hot sweetened syrup.</i>	
RASGULLA (3 Pieces)	\$8.00
<i>The traditional Bengali sweet made from chenna (curdled milk) & sugar.</i>	

(Ask for Mild, Medium, Hot or Extra Hot)

We also do on site catering for all the parties, functions and occasions.
All our mains are gluten free.

All Prices include GST.
We accept eftpos and all credit cards.



GREEN'S
Indian Cuisine

INDIAN
Take Away

Gluten Free Food Available

Fully Licensed and BYO

Open All Seven Days

Lunch: 11.30am till 2.00pm

Dinner: 4:30pm till 10.00pm

96 Marsden Road, Paihia 0200

Ph: 09 402 8388

Delivery charges apply

Minimum order \$60

Limited area only

 www.greensnz.com

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Starters

Served with Mint or Tamarind Sauce

VEGETABLE SAMOSA (2 PIECES) \$9.00

Triangular flour shells filled with potatoes and green peas. Deep fried and served with Tamarind Sauce.

ONION BHAJI \$9.00

Chopped onion rings mixed with chickpea flour and spices. Deep fried and served with Tamarind Sauce.

VEGETABLE PAKORA \$9.00

Mix of cottage cheese, potato and coriander, crumbed and deep fried. Served with Tamarind Sauce.

PANEER PAKORA \$14.50

Cubes of Paneer mixed in chickpea flour and spices and deep fried. Served with Tamarind Sauce.

CHICKEN TIKKA \$15.50

Diced breast chicken matured overnight, lightly spiced and chargrilled in tandoor. Served with Mint Sauce.

SEEKH KEBAB \$16.50

Lightly spiced Lamb mince mixed with traditional spices cooked in tandoor. Served with Mint Sauce.

TANDOORI CHICKEN HALF \$16.50 FULL \$28.50

Chicken marinated in yoghurt, spices and lemon then barbequed in the tandoor. Served with Mint Sauce.

VEGETABLE PLATTER FOR TWO \$21.50

Assorted pieces of Samosa, Onion Bhaji and Vegetable Pakora. It is served with Tamarind & Mint Sauce.

NON-VEGETARIAN PLATTER FOR TWO \$23.50

Assorted pieces of Tandoori Chicken, Chicken Tikka and Seekh Kabob. Served with Mint Sauce.

MIX PLATTER FOR TWO \$22.50

Assorted pieces of Chicken Tikka, Seekh kebab, Samosa and Pakoras served with Mint and Tamarind Sauce.

Indo Chinese

Chilli Panner \$19.50

Cubes of fried crispy battered paneer tossed in a spicy sauce made with soy sauce, vinegar and chilli sauce, mixed with stir fried spring onions, capsicum, salt and pepper.

Chilli Cauliflower \$19.50

Cauliflower florets batter coated, deep fried and then mixed with stir-fried spring onions, capsicum, soy sauce, salt and pepper.

Chilli Chicken \$21.50

Boneless chicken lightly battered, deep fried, lightly tossed in a spicy chilli sauce, salt, pepper and mixed with stir fried spring onions, capsicum

Chilli Prawns \$24.50

Lightly battered deep fried prawns, mixed with stir fried spring onions and capsicum and tossed in spicy chilli sauce.

Vege Manchurian \$19.50

Deep Fried Vege balls coated with flours, cooked in Manchurian sauce.

Chicken Manchurian \$21..50

Deep Fried Chicken balls coated with flours, cooked in Manchurian sauce.

Main Course

Chicken Specialties

BUTTER CHICKEN \$22.50

Roasted chicken pieces cooked in a creamy tomato sauce.

CHICKEN KORMA \$22.50

Boneless chicken pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavor.

CHICKEN KADAI \$22.50

Chicken cubes cooked with diced capsicum, onion and tomatoes.

CHICKEN JALFREZI \$22.50

Boneless chicken cooked with onion, spiced with garlic, ginger, turmeric, cumin and seasoned vegetables.

Chicken Bhuna \$22.50

Roasted gravy chicken cooked with onion and tomatoes, lightly spiced with ginger, turmeric and fresh mixed herbs.

CHICKEN VINDALOO \$22.50

Hot and spicy chicken curry in a very special Vindaloo sauce.

CHICKEN SAAG \$22.50

Tender pieces of chicken cooked in a subtly flavoured spinach and exotic spices.

METHI CHICKEN \$22.50

Boneless chicken cooked with golden brown onions, garam masala and finished with kasoori methi.

MANGO CHICKEN \$22.50

Boneless chicken cooked together with mango and cream based gravy lightly spiced with herbs and spices.

CHICKEN TIKKA MASALA \$22.50

Marinated and char-grilled cubes of chicken cooked in a tandoori masala sauce with ginger, garlic, turmeric, coriander and dash of cumin.

CHICKEN MADRAS \$22.50

Chicken pieces cooked in coconut cream with spices, mustard seeds and curry leaves.

Lamb and Beef Dishes

LAMB ROGAN JOSH \$24.50

Tender boneless lamb pieces delicately cooked in traditional Mughlai style.

LAMB VINDALOO \$24.50

Hot and spicy lamb curry in a very special Vindaloo sauce.

LAMB KADAI \$24.50

Lamb cubes cooked with diced capsicum, onion and tomatoes.

LAMB BHUNA \$24.50

Lamb cooked with onion and tomatoes, lightly spiced with ginger, turmeric and fresh mixed herbs.

LAMB KORMA \$24.50

Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.

LAMB MADRAS \$24.50

Lamb pieces cooked in coconut cream with spices, mustard seeds and curry leaves.

LAMB SAAG \$24.50

Chopped subtly flavored spinach cooked together with lamb.

BEEF ROGAN JOSH \$23.50

Tender boneless beef pieces delicately cooked in traditional Mughlai style.

BEEF KADAI \$23.50

Spicy & flavorful dish made with beef, onions, tomatoes, ginger, garlic & fresh ground spices known as kadai masala.

BEEF MADRAS \$23.50

Beef pieces cooked in coconut cream with spices, mustard seeds and curry leaves.

BEEF VINDALOO \$23.50

Hot and spicy beef curry in a very special Vindaloo sauce.

BEEF SAAG \$23.50

Tender pieces of beef cooked in a subtly flavoured spinach and exotic spices.

BEEF KORMA \$23.50

Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.

Goat

GOAT CURRY \$24.50

Boneless tender Goat pieces cooked in thin tomato and onion based curry.

GOAT MASALA \$24.50

Goat cooked and simmered in a tomato, onion sauce and enriched with aromatic spices.

GOAT VINDALOO \$24.50

Hot and spicy goat curry in a very special Vindaloo sauce.

GOAT KADAI \$24.50

Goat cubes cooked with diced capsicum, onion and tomatoes.

Seafood

FISH MASALA \$25.50

Fish fillets cooked in an onion, cream and tomato based sauce.

GOAN FISH CURRY \$25.50

Fish fillets prepared in Goanese style with rich herbs and coconut cream.

FISH KORMA \$25.50

Boneless fish pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.

BUTTER PRAWNS \$25.50

Prawn pieces cooked in a creamy tomato sauce.

PRAWN SAAG \$25.50

Tender pieces of prawns cooked in a subtly flavoured spinach and exotic spices.

PRAWN MALABARI \$25.50

Prawns cooked with capsicum, onion, fresh tomatoes and coconut milk in a mild creamy sauce.

PRAWN JALFREZI \$25.50

Prawns cooked with onion, spiced with garlic, ginger, turmeric, cumin and seasoned vegetables.

PRAWN MASALA \$25.50

Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander.

PRAWN KADAI \$25.50

Prawns cooked with diced capsicum, onion and tomatoes.

Prawn Vindaloo \$25.50

Hot and spicy prawn curry in a special vindaloo sauce.