

**Shahi Paneer** \$ 16.50

Indian fresh cheese cooked in thick creamy and spicy gravy.

**Mattar Paneer** \$ 16.50

Cottage cheese cubes and green peas cooked in an onion based sauce.

**Malai Kofta** \$ 16.50

Soft croquettes stuffed with cottage cheese, potatoes and raisins cooked in rich cashew nut sauce.

**Naveatan Korma** \$ 16.50

An assortment of vegetable cooked in creamy onion and cashew nut sauce.

**Baby Corn Mushroom Kadai** \$ 16.50

Baby corn, mushroom, julennes of capsicum and onion cooked with Indian herbs and spices.

**Vegetable Jalfrezi** \$ 16.50

Sliced capsicum, onion, tomato, beans, potato, cauliflower, peas cooked in special onion and tomato gravy.

**Paneer Makhani** \$ 16.50

Cottage cheese cubes in creamy tomato sauce.

**Aloo Zeera** \$ 16.50

Potatoes tossed in butter, flavoured with cumin seeds and tomatoes.

**Chana Masala** \$ 16.50

Chick peas cooked with onion, tomato based gravy in Indian style.

### *Tandoori Breads*

**Naan Buttered** \$ 3.00

Leavened plain flour bread cooked in tandoor topped with butter.

**Garlic Naan** \$ 3.50

Sprinkled with fresh Garlic.

**Cheese Naan** \$ 4.50

Plain flour bread with cheese.

**Stuffed Naan** \$ 4.50

Stuffed with a filling of potatoes and peas.

**Paneer Kulcha** \$ 5.00

Naan filled with Indian cheese and spices.

**Keema Naan** \$ 5.00

Mince meat stuffed in naan bread.

**Tandoori Roti** \$ 3.00

Whole wheat roti.

**Tandoori Parantha** \$ 4.00

Layered bread with butter, fenugreek and coriander cooked in tandoor.

**Kashmiri Naan** \$ 5.00

Naan stuffed with sultanas and nuts.

**Cheese and Garlic Naan** \$ 5.00

Naan stuffed with Cheese and sprinkled with fresh Garlic.

### *Basmati Rice*

**Plain Rice** \$ 3.00

Steamed basmati rice.

**Jeera Rice** \$ 6.50

Basmati rice flavoured with aromatic cumin.

**Peas Pulav Rice** \$ 8.50

Saffron rice with peas.

### *Biryani Dishes*

The appropriate chicken, lamb, prawn or vegetable are baked with the finest basmati rice.

All biryani served with raita.

**Hyderabadi Dum Biryani** \$ 15.50

(Vegetarian)

**Hyderabadi Dum Biryani** \$ 16.50

(Chicken / Lamb)

**Prawn Biryani** \$ 20.50

### *Accompaniments*

**Raita** \$ 4.00

A mixture of cucumber, onion and tomatoes goes into yoghurt with spices in it.

**Mixed Pickles** \$ 2.50

**Papadom (4 Pieces)** \$ 3.50

**Fresh Garden Salad** \$ 5.00

Tomato, onion, cucumber and lemon pieces sprinkle with Indian masala.

**Mango Chutney** \$ 2.90

**Mint Chutney** \$ 2.90

A mixture of mint, green chillies and coriander mixed into yoghurt.

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 major credit cards

# GREEN'S

Traditional Indian & Thai Cuisine

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## Starters

Served with Mint or Tamarind Chutney

- Vegetable Samosa (2 Pieces)** \$ 6.50  
Triangular flour shells filled with potatoes and green peas. Deep fried and served with Tamarind Sauce.
- Onion Bhaji** \$ 6.50  
Chopped onion rings mixed with chickpea flour and spices. Deep fried and served with Tamarind Sauce.
- Vegetable Pakora** \$ 6.50  
Mixture of chopped potatoes, silver beet and onions coated with chickpea batter. Deep fried and served with Tamarind Sauce.
- Subz Kebab** \$ 7.50  
Mixture of cottage cheese, potatoes, peas & coriander. Crumbed, deep fried and served with Mint Sauce.
- Seekh Kebab** \$ 11.50  
Lightly spiced Lamb minced mixed with traditional spices cooked in tandoor. It is served with Mint Sauce
- Tandoori Chicken (Half / Full)** \$12.50 / \$ 24.50  
Chicken marinated in yoghurt, spices and lemon then barbequed in the tandoor.
- Chicken Tikka (5 Pieces)** \$ 12.50  
Diced breast chicken matured overnight in velvet smooth yoghurt based marinade, lightly spiced and char- grilled in tandoor.

## Main Course

Basmati Rice is served complimentary with the mains.

We can adjust the flavour according to your taste- mild, medium or hot.

### Chicken Specialties

- Butter Chicken** \$ 17.50  
Roasted Chicken pieces cooked in a creamy tomato sauce.
- Chicken Korma** \$ 17.50  
Boneless Chicken pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavor.
- Chicken Kadai** \$ 17.50  
Chicken cubes cooked with sliced green chili, capsicum, onion and tomatoes.
- Balti Chicken** \$ 17.50  
Chicken prepared with natural spices and herbs in traditional balti style.
- Chicken Jalfrezi** \$ 17.50  
Boneless chicken cooked with onion, green and red peppers, spiced with garlic, ginger, turmeric, cumin and chillies.
- Chicken-Do-Pyaaza** \$ 17.50  
Boneless chicken prepared traditionally in special spices and herbs with petal onions and capsicum to create a unique flavor.
- Chicken Vindaloo** \$ 17.50  
Hot and spicy chicken curry in a very special Vindaloo sauce.
- Chicken Saag** \$ 17.50  
Tender pieces of chicken cooked in a subtly flavoured spinach and exotic spices.

- Methi Chicken** \$ 17.50  
Boneless chicken cooked with golden brown onions, garam masala and finished with kasoori methi.
- Mango Chicken** \$ 17.50  
Boneless chicken cooked together with mango and cream based gravy lightly spiced with herbs and spices.
- Chicken Tikka Masala** \$ 17.50  
Marinated and char grilled supreme cubes cooked in a tandoori masala sauce with ginger, garlic, turmeric, coriander and dash of cumin.
- Chicken Madras** \$ 17.50  
Chicken pieces cooked in coconut cream sauce with spices, green chillies and bay leaves.

## Lamb and Beef Dishes

- Lamb Rogan Josh** \$ 17.50  
Tender boneless lamb pieces delicately cooked in traditional Mughalai style.
- Lamb Vindaloo** \$ 17.50  
Hot and spicy lamb curry in a very special Vindaloo sauce.
- Lamb Kadai** \$ 17.50  
Lamb cooked in rich and creamy butter sauce.
- Lamb Bhuna** \$ 17.50  
Cooked with onion and tomatoes, lightly spiced with ginger, turmeric and fresh mixed herbs.
- Lamb Korma** \$ 17.50  
Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.
- Lamb Madras** \$ 17.50  
Lamb pieces cooked in coconut cream sauce with spices, green chillies and bay leaves.
- Lamb Palak Gosht** \$ 17.50  
Chopped spinach cooked together with lamb.
- Lamb Curry** \$ 17.50  
Creamy onion and tomato cooked based lamb curry.
- Lamb Do Pyaaza** \$ 17.50  
Boneless lamb prepared traditionally in special spices and herbs with petal onions and capsicum to create a unique flavor.
- Beef Madras** \$ 17.50  
Beef pieces cooked in coconut cream sauce with spices, green chillies and bay leaves.
- Beef Vindaloo** \$ 17.50  
Hot and spicy beef curry in a very special Vindaloo sauce.
- Beef Saag** \$ 17.50  
Tender pieces of beef cooked in a subtly flavoured spinach and exotic spices.
- Beef Korma** \$ 17.50  
Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.
- Beef Curry** \$ 17.50  
Creamy onion and tomato cooked based beef curry.

## Goat

- Goat Curry** \$ 17.50  
Tender Goat pieces cooked in thin tomato and onion based curry
- Goat Masala** \$ 17.50  
Goat cooked and simmered in a tomato, onion sauce and enriched with fresh green pepper and aromatic spices

## Seafood

- Fish Masala** \$ 18.50  
Fish fillets cooked in an onion, cream and tomato based sauce.
- Goan Fish Curry** \$ 18.50  
Fish fillets prepared in Goanese style with rich herbs and coconut sauce.
- Fish Korma** \$ 18.50  
Boneless fish pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.
- Prawn Saag** \$ 18.50  
Tender pieces of prawns cooked in a subtly flavoured spinach and exotic spices.
- Prawn Malabari** \$ 18.50  
Prawns cooked with capsicum, onion, fresh tomatoes and coconut milk in a mild creamy sauce.
- Prawn Jalfrezi** \$ 18.50  
King prawns cooked with a combination of vegetables, Indian herbs.
- Prawn Masala** \$ 18.50  
Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander.
- Prawn Kadai** \$ 18.50  
Prawns cooked in rich and creamy butter sauce.

## Vegetarian Delights

- Daal Makhni** \$ 15.50  
Mixed pulses cooked on a slow fire, finished with coriander and ginger.
- Tadka Daal** \$ 15.50  
Red lentils on a slow fire, finished with garlic, ginger, onion, tomato and coriander.
- Aloo Gobhi** \$ 15.50  
Cauliflower and potato sautéed in our selected spices.
- Palak Paneer** \$ 16.50  
Cubes of homemade cheese cooked delicately with creamed spinach in selected spices.
- Aloo Mattar Paneer** \$ 16.50  
Peas, potatoes and cottage cheese with special herbs and spices cooked in Punjabi style.
- Kadai Paneer** \$ 16.50  
Cottage cheese cooked in spicy Kadai masala.
- Vegetable Korma** \$ 16.50  
Mixed fresh vegetables cooked in mild creamy cashew nut sauce.