

Starters

Served with Mint or Tamarind Sauce

VEGETABLE SAMOSA (2 PIECES) ● \$ 7.90

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

ONION BHAJI ● \$ 7.90

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

VEGETABLE PAKORA ● \$ 7.90

Mix of chopped potatoes, cauliflower and onions coated with chickpea batter. Deep fried and served with Tamarind Sauce.

PANEER PAKORA ● \$ 12.90

Cubes of cottage cheese coated with Chickpea batter, deep fried and served with tamarind sauce.

CHICKEN TIKKA ● \$ 13.90

Diced breast chicken matured overnight in smooth yoghurt based marinade, lightly spiced and char grilled in tandoor. Served with Mint Sauce.

GARLIC TIKKA ● \$ 15.90

Succulent morsels of chicken spiced with garlic tikka marinade chargrilled in tandoor. Served with Mint Sauce.



SEEKH KEBAB ● \$ 13.90

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

TANDOORI CHICKEN ●

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

Half \$ 14.90

Full \$ 25.90

VEGETABLE PLATTER FOR TWO ● \$ 17.90

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

NON-VEGETARIAN PLATTER FOR TWO ● \$ 22.90

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

MIX PLATTER FOR TWO ● \$ 19.90

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



GREEN'S *Special Banquets*

**GREEN'S NON-VEG BANQUET FOR TWO (MINIMUM TWO)
(PER PERSON) ● \$ 40.00**

Starters: *Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebab.*

Main Course: *Butter Chicken, Lamb Rogan Josh, Beef Vindaloo, Chicken Korma.*

Served with naan breads and rice.

Dessert: *Chef's choice.*

(No leftovers will be taken away)

**GREEN'S VEG BANQUET FOR TWO (MINIMUM TWO)
(PER PERSON) ● \$ 36.00**

Starters: *Samosa, Onion Bhaji and Vegetable Pakora.*

Main Course: *Aloo Matar, Kadai Paneer, Dal Makhni, Vegetable Korma.*

Served with naan breads and rice.

Dessert: *Chef's choice.*

(No leftovers will be taken away)



GREEN'S KIDS COMBO

CHICKEN ● \$ 22.00

Butter Chicken, one piece of chicken tikka, baby cheese naan and a soft drink.

LAMB ● \$ 24.00

Lamb Rogan Josh, one piece of Seekh kebab, baby Cheese naan and a soft drink.

VEGETARIAN ● \$ 20.00

Paneer Makhni, one piece of Veg Pakora, baby Cheese Naan and a soft drink.

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 \$ 19.90

Roasted chicken pieces cooked in a creamy tomato sauce.

CHICKEN KORMA \$ 19.90

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



CHICKEN KADAI

Diced Chicken cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

\$ 19.90**CHICKEN CURRY**

Chicken pieces cooked in thin onion and tomato based gravy.

\$ 19.90**CHICKEN JALFREZI**

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

\$ 19.90**CHICKEN-DO-PYAAZA**

Boneless chicken prepared traditionally in special spices and herbs with petal onions to create a unique flavor.

\$ 19.90**CHICKEN VINDALOO**

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

\$ 19.90**CHICKEN SAAG**

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

\$ 19.90**METHI CHICKEN**

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

\$ 19.90**MANGO CHICKEN**

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

\$ 19.90**CHICKEN TIKKA MASALA**

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

\$ 19.90**CHICKEN MADRAS**

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

\$ 19.90***Lamb and Beef Dishes*** •**LAMB ROGAN JOSH**

Tender boneless lamb pieces delicately cooked in traditional Mughalai style.

\$ 20.90**LAMB VINDALOO**

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

\$ 20.90**LAMB KADAI**

Diced Lamb cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

\$ 20.90**LAMB BHUNA**

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

\$ 20.90**LAMB KORMA**

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

\$ 20.90

LAMB MADRAS \$ 20.90

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

LAMB SAAG \$ 20.90

Chopped subtly flavored spinach cooked together with lamb.

LAMB CURRY \$ 20.90

Lamb pieces cooked in thin onion and tomato based gravy.

LAMB DO PYAAZA \$ 20.90

Boneless lamb prepared traditionally in special spices and herbs with petal onions to create a unique flavor.

BEEF MADRAS \$ 20.90

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

BEEF VINDALOO \$ 20.90

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

BEEF SAAG \$ 20.90

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

BEEF KORMA \$ 20.90

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

BEEF CURRY \$ 20.90

Beef pieces cooked in thin onion and tomato based gravy.



Goat •

GOAT CURRY \$ 21.90

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

GOAT MASALA \$ 21.90

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

GOAT VINDALOO \$ 21.90

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

GOAT KADAI \$ 21.90

Diced Goat cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

Seafood •

FISH MASALA \$ 21.90

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

GOAN FISH CURRY \$ 21.90

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

FISH KORMA \$ 21.90

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



BUTTER PRAWNS**\$ 21.90***Prawn pieces cooked in a creamy tomato butter sauce.***PRAWN SAAG****\$ 21.90***Tender pieces of prawns cooked in a subtly flavoured spinach and exotic spices.***PRAWN MALABARI****\$ 21.90***Prawns cooked with capsicum, onion, fresh tomatoes and coconut milk in a mild creamy sauce.***PRAWN JALFREZI****\$ 21.90***Prawns cooked with onion, spiced with garlic, ginger, turmeric, cumin and seasoned vegetables.***PRAWN MASALA****\$ 21.90***Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander.***PRAWN KADAI****\$ 21.90***Prawn cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum****Vegetarian Delights*****DAAL MAKHNI****\$17.50***Black lentil along with red kidney beans cooked on slow fire, finished with coriander and ginger.***TADKA DAAL****\$ 17.50***Yellow lentil cooked on slow fire, finished with garlic, ginger, onion, tomato and coriander.***ALOO GOBHI****\$ 17.50***Cauliflower and potato sautéed in our selected spices.***ALOO MATAR****\$ 17.50***Peas, potatoes with special herbs and spices cooked in Punjabi style.***PALAK PANEER****\$ 18.50***Cubes of homemade cheese cooked delicately with subtly flavored spinach in selected spices.***KADAI PANEER****\$ 18.50***Cottage cheese cooked in spicy Kadai masala.***VEGETABLE KORMA****\$ 18.50***Mixed fresh vegetables cooked in mild creamy cashew nut sauce.*

SHAHI PANEER \$ 18.50

Indian fresh cheese cooked in thick creamy and onion based sauce.

MATAR PANEER \$ 18.50

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

MALAI KOFTA \$ 18.50

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

VEGETABLE JALFREZI \$ 18.50

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

PANEER MAKHANI \$ 18.50

Cottage cheese cubes in creamy tomato sauce.

ALOO ZEERA \$ 18.50

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

Jandoori Breads

NAAN BUTTERED ● \$3.50

Plain flour bread cooked in tandoor topped with butter.

GARLIC NAAN ● \$4.00

Plain flour bread sprinkled with fresh Garlic.



CHEESE NAAN ● \$ 4.50

Plain flour bread stuffed with cheese.

STUFFED NAAN ● \$ 4.50

Naan stuffed with a filling of potatoes and peas.

BULLET NAAN ● \$ 5.00

Plain Flour Bread with a touch of finely chopped green chillies

KASHMIRI NAAN ● \$ 5.00

Naan stuffed with shredded coconut, sultanas and nuts mixture.

KEEMA NAAN ● \$ 5.50

Mince lamb stuffed in naan bread.

TANDOORI ROTI ● \$ 4.00

Whole wheat roti.

PANEER KULCHA ● \$ 5.00

Naan filled with Indian cheese and spices.

TANDOORI PARANTHA ● \$ 4.50

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

ALOO PARANTHA ● \$ 4.50

Flour bread stuffed with Indian spices, mashed potato and chopped onion mixture.



Basmati Rice •

PLAIN RICE

Steamed basmati rice.

\$ 3.00

JEERA RICE

Basmati rice flavoured with aromatic cumin.

\$ 5.50

PEAS PULAV RICE

Basmati rice with peas.

\$ 6.50

Biryani Dishes

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

All biryani served with raita.

VEGETABLE BIRYANI •

\$ 17.90

CHICKEN BIRYANI •

\$ 18.90

LAMB BIRYANI •

\$ 19.90

PRAWN BIRYANI •

\$ 20.90



Accompaniments •

RAITA

Yoghurt mixed with chopped cucumber, onion and tomatoes.

\$ 4.00

MIXED PICKLES

\$ 2.50

PAPADOM (4 PIECES)

\$ 2.50

FRESH GARDEN SALAD

Tomato, onion, cucumber and lemon pieces sprinkled with Indian chat masala.

\$ 5.00

ONION SALAD

Onion and lemon pieces sprinkled with Indian chat masala.

\$ 3.50

MANGO CHUTNEY

\$ 3.00

MINT CHUTNEY

Yoghurt with mint and coriander

\$ 3.00



Desserts •

GULAB JAMUN (3 PIECES)

\$ 6.99

Popular Indian Deep fried sweet balls made from cottage cheese and soaked in hot sweetened syrup.

MANGO KULFI (3 PIECES)

\$ 6.99

Rich creamy Indian Ice cream made from mango.


NZ NATURAL ICE CREAM (3 SCOOPS)

\$ 6.99



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