

**NAV RATAN KORMA \$ 12.98**

A medley of seasonal vegetables cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds

**ALOO MATAR \$ 11.98**

Tender succulent peas and potatoes cooked in an onion and tomato gravy garnished with coriander

**ALOO GOBI \$ 11.98**

Cauliflower florets and potatoes cooked in a tomato and onion gravy garnished with coriander and julienne ginger

**SAAG ALOO \$ 12.98**

Tender diced potatoes cooked with onions and tomatoes in a fresh spinach gravy garnished with julienne ginger

**DAL MAKHANI \$ 12.98**

Mixed lentils with mild spices cooked on slow heat till tender and buttered just before serving

**Breads from the Tandoor Oven**

<b>TANDOORI ROTI</b> Wholemeal oven baked bread	\$ 2.48
<b>NAAN</b> Plain white flour bread	\$ 2.48
<b>GARLIC NAAN</b> Bread stuffed and topped with garlic	\$ 2.98
<b>KHEEMA NAAN</b> Bread stuffed with lamb mince	\$ 3.48
<b>POTATO NAAN</b> Bread stuffed with spiced potatoes	\$ 3.48
<b>CHEESE &amp; ONION NAAN</b> Bread stuffed with cheese and onions	\$ 3.48
<b>CHEESE &amp; GARLIC NAAN</b> Bread stuffed with cheese and garlic	\$ 3.48
<b>PANEER KULCHA</b> bread stuffed with home-made cottage cheese	\$ 3.98
<b>PESHAWARI NAAN</b> bread stuffed with dry fruits and berries	\$ 3.98
<b>LACCHHA PARATHA</b> layered and buttered wholemeal flour bread	\$ 3.98

**Side dishes**

Papadam(x4)	\$ 1.98	Raita	\$ 2.48
Mint chutney	2.48	Tamarind chutney	2.48
Mango chutney	2.48	Mixed pickle	2.48
Platter of the above \$ 9.98			

**Desserts**

<b>MALAI KULFI</b> Mouth watering creamy Indian ice cream flavoured with cardamoms served garnished with nuts	\$ 4.98
<b>GULAB JAMUN</b> Absolutely scrumptious creamed milk and flour dumplings lying around in a sugar syrup	\$ 4.98
<b>CHEESECAKE</b> Ask the wait staff for the flavour of the evening	\$ 5.48
<b>MANGO LASSI</b> Indian mango yogurt drink, Yummy!!!	\$ 5.48



*"To the Indian Cafe, thanks for a lovely meal"*

- Helen Clark, former Prime Minister of NZ.

*"Most incredible food ever. Absolutely divine!"*

- Sven Furstenberg, Berlin, Germany.

*"The best in New Zealand! Bloody Fantastic!!"*

- Miranda Lanaro, Brighton, U.K.

*"Absolutely wicked food!!! Yummy!"*

- Chris Ward, Nelson, N.Z.

*"This is the best Indian I ever had in NZ."*

- Ross Taylor, New Zealand Black Cap.

**Home Deliveries**

- Please note -

A delivery fee applies to all orders, please enquire when ordering.



**the Indian**  
☐ ☐ ☐ ☐

**Restaurant and Bar**

*Namaste*

*Paul, Monu and the team at The Indian Cafe welcome you to a trip of India - on your taste buds. Have a great time!!*

**Takeaway & Delivery Menu**

Winner of Nelson Hospitality Awards for Outstanding Ethnic Cuisine 2005 & 2008

94 Collingwood St Nelson  
**548-4089**

**Opening Hours:**

Lunch Monday to Friday 12 to 2pm

Dinner Monday to Sunday 5pm till late

## Entrée

(Served with seasonal salad and home-made tamarind or mint chutney or both)  
(All tandoor oven cooked products come to your table on a sizzling platter)

### VEGETABLE SAMOSAS \$ 4.98

Home-made pastry pockets stuffed with mildly spiced vegetables

### ONION BHAJIA \$ 4.98

Roughly cut onion dipped in mildly spiced chickpea flour and deep fried

### VEGETABLE PAKORAS \$ 4.98

Vegetable Pattie battered in mildly spiced chickpea flour and deep fried

### VEGETARIAN PLATTER \$ 11.98

A combination of the above three served as an entrée platter enough for two people

### CHICKEN TIKKA \$ 9.98 (Mains \$ 15.98)

Tender pieces of chicken marinated in spices, skewered and cooked in the tandoor oven

### KASHMIRI KEBAB \$ 9.98 (Mains \$ 15.98)

Tender diced chicken marinated in chef's special spices and cooked in the tandoor oven (dairy & artificial colour free)

### SEEKH KEBAB \$ 8.98 (Mains \$ 15.48)

Spiced mince of lamb pressed on a skewer and cooked in the tandoor oven

### TANDOORI CHOPS \$ 9.98 (Mains \$ 16.48)

Lamb cutlets marinated in spices cooked on skewers in the tandoor oven

### TANDOORI PLATTER \$ 17.98

A combination of four of the above scrumptious delicacies served as an entrée platter enough for two people

### MIXED PLATTER \$ 15.98

A combination of vegetable samosa, vegetable pakora, chicken tikka and seekh kebab served as an entrée platter enough for two people

### TANDOORI MUSHROOMS \$ 8.48 (Mains \$ 13.48)

Fresh button mushrooms marinated in yoghurt and spices cooked in the tandoor oven

### FISH TIKKA \$ 9.98 (Mains \$ 15.98)

Fresh fish cubes marinated in mild spices, skewered and cooked in the tandoor oven served with mint chutney

### TANDOORI PRAWNS \$ 15.98 (Mains \$ 21.98)

Succulent prawns in their shells marinated in mild spices, skewered and cooked in the tandoor oven

### TANDOORI CHICKEN \$ 9.98 (half) \$ 17.98 (full)

Whole chicken marinated in lemon juice, ginger, garlic and exotic spices cooked in the tandoor oven

## A mini banquet for two or more

\$18.98 per person

ENTREE: Vegetable pakoras and chicken tikka

MAINS: Choice of any of the mains inside except for Seafood. Served with rice, naan, raita, papadams and mint and tamarind chutneys

(The no. of mains depends on the no. of persons  
the banquet is being ordered for)

## Mains

(All but some mains cooked mild, medium or hot & served with basmati rice)

### CHICKEN

#### BUTTER CHICKEN \$ 15.98

The ever popular - tandoori cooked pieces of tender chicken cooked in fragrant spices and a creamy tomato gravy

#### CHICKEN KORMA \$ 15.98

Boneless cubed pieces of chicken cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds

#### CHICKEN SAAGWALA \$ 15.98

Boneless tender chicken pieces cooked in fresh spinach gravy with fresh spices and herbs garnished with julienne ginger

#### CHICKEN TIKKA MASALA \$ 15.98

Grilled pieces of chicken cooked in an onion, tomato, capsicum gravy garnished with coriander and capsicum

#### CHICKEN VINDALOO \$ 15.98

Tasty, hot & spicy curry to come out of Goa on the west coast of India - cubed pieces of chicken cooked in spices and vinegar and left to pickle overnight garnished with julienne ginger

#### MANGO CHICKEN \$ 15.98

Tender fresh diced chicken cooked in onion and yoghurt gravy with a scrumptious hint of mango puree

#### CHICKEN MUSHROOM MASALA \$ 15.98

Boneless diced chicken cooked with fresh button mushrooms and chef's own special spices

### SEAFOOD

#### FISH MASALA \$ 15.98

Fresh fillets of fish from the bay cooked with onion, tomatoes, herbs and spices garnished with coriander

#### MALAI PRAWNS \$ 16.98

Succulent jumbo prawns cooked in a mildly spiced creamy coconut sauce garnished with shredded coconut

#### DHINGRI PRAWNS \$ 16.98

Succulent jumbo prawns cooked in a rich gravy with mushrooms garnished with coriander

### BEEF

#### BEEF VINDALOO \$ 14.98

Another variation of the popular vindaloo preparation with diced beef left overnight to pickle served garnished with julienne ginger

#### BEEF KORMA \$ 14.98

Tender boneless cubes of beef cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds

#### BEEF MADRAS \$ 14.98

Tender boneless cubes of beef cooked in a rich gravy with a subtle hint of coconut cream garnished with shredded coconut

#### BHUNA GOSHT \$ 14.98

Tender diced beef cooked in a dry onion and tomato gravy served with a hint of caramelised garlic

### LAMB

#### LAMB ROGAN JOSH \$ 15.98

Diced lamb cooked north Indian style with herbs and spices and garnished with coriander

#### LAMB NAWABI \$ 15.98

Cubed lamb pieces cooked in an onion, tomato and coconut cream gravy garnished with shredded coconut

#### LAMB SAAGWALA \$ 15.98

Tender diced lamb cooked in a fresh spinach gravy with fresh herbs and spices garnished with julienne ginger

#### LAMB DO PYAZA \$ 15.98

Tender diced lamb cooked with pickled onion with a hint of cumin served with whole red chillies

#### BOTI MASALA \$ 15.98

Tender diced lamb cooked with onions, tomatoes and delicately spiced cashew nut gravy

### VEGETARIAN

#### KADAI PANEER \$ 13.98

A north-Indian delicacy - home-made cottage cheese cooked in a dry gravy of onions, capsicums and tomatoes

#### PALAK PANEER \$ 13.98

Home-made cottage cheese cooked in a fresh spinach gravy garnished with sliced ginger

#### MATAR PANEER \$ 13.98

Home-made cottage cheese and minted peas cooked in a tomato and onion gravy garnished with coriander

#### BHAJI DUM MASALA \$ 12.98

Seasonal mixed vegetables cooked with chef's own special spices garnished with coriander