

### Punjabi Menu

45. Chhole Bhature	\$18.00
46. Samosa Chat	\$15.00
47. Puri Masala	\$17.00

### Mains - Sea Food

48. Fish Masala	\$21.00
Fish fillet cooked in tomato and onion gravy with spices	
49. Goan Fish Curry	\$21.00
Fish curry cooked in Goan beach style	
50. Prawn Malabari	\$25.00
Peeled prawns cooked in onion and coconut milk cream	
51. Prawn Masala	\$25.00
Prawns cooked in gravy with onion and pepper	
52. Butter Prawns	\$25.00
Prawns cooked in thick tomato gravy	

### Mains - Vegetarian

53. Mix Veg	\$18.00
Vegetables cooked in onion based curry	
54. Shahi Paneer	\$19.00
Cottage cheese cooked in creamy nut curry	
55. Paneer Butter masala	\$19.00
Cottage cheese cooked in tomato curry	
56. Palak Paneer	\$19.00
Cottage cheese cooked with spinach curry	
57. Palak Aloo	\$18.00
Potato cooked with spinach curry	
58. Aloo Gobi	\$18.00
Potato and cauliflower cooked in mild curry	
59. Bombay Aloo	\$18.00
Postato curry in Bombay style	
60. Kadai Paneer	\$19.00
Cottage cheese cooked with capsicum, onion, tomato and spices	
61. Dal Makhani	\$18.00
Mixed lentils and kidney Beans in mild sauce	

62. Malai Kofta	\$19.00
Vegetable balls in thick creamy curry	
63. Chana Masala	\$18.00
Chick peas cooked in onion, tomato, ginger, garlic, coriander and cumin seeds	
64. Veg Korma	\$18.00
Vegetables cooked in assorted nut gravy	
65. Matar Panner	\$19.00
Peas and cottage cheese cooked in Onion and tomato gravy.	

### Biryani

66. Chicken Biryani	\$21.00
67. Lamb Biryani	\$23.00
68. Veg Biryani	\$19.00

### Rice

69. Plain Rice	\$4.00	72. Jeera Rice (Cumin seeds)	\$7.00
70. Peas Pulao	\$7.00	73. Veg Fried Rice	\$18.00
71. Lemon Rice	\$7.00	74. Chicken Fried Rice	\$21.00

### Bread

75. Plain Naan	\$3.50	80. Peshwari Naan	\$7.00
76. Garlic Naan	\$4.00	81. Aloo Kulcha	\$6.00
77. Cheese Naan	\$6.00	82. Roti	\$3.50
78. Chicken Naan	\$7.00	83. Paratha	\$5.00
79. Keema Naan	\$7.00	84. Cheese+ Garlic Naan	\$6.50

### Sides

85. Mango Chutney	\$3.00
86. Pickles	\$3.00
87. Raita	\$5.00
88. Papadoms (4pcs)	\$4.00

### Desserts

89. GulabJamun (3 pcs)	\$5.00
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### Drinks

90. Mango Lassi	\$6.00
91. Soft Drinks	\$2.50
92. Masala Tea	\$6.00

# Hillcrest



# Indian Takeaway

*Authentic Indian Cuisine*

**\$14.00**

**LUNCH DEAL**

Curry, Rice & Naan

*Without drink*

**\$16.00** with

soft drink can

*All Curries Served with Rice*  
*Open 7 days*

**11 AM to 2:30PM**

**5PM to 10:00PM**

**Shop 2, 136 Cambridge Road, Hillcrest,  
Hamilton 3216**

[www.hillcrestindiantakeaway.co.nz](http://www.hillcrestindiantakeaway.co.nz)

[www.facebook.com/HillcrestIndianTakeaway](https://www.facebook.com/HillcrestIndianTakeaway)

**PH: 07 856 2220**

Starters (Snacks)		
<b>1. Vegetable Samosa (2 pcs)</b>	<b>\$7.00</b>	
Triangular flour pastry filled with potatoes and peas deep fried and served with tamarind sauce		
<b>2. Vegetable Pakora (6 pcs)</b>	<b>\$8.00</b>	
Deep fried vegetables dipped in chick pea flour		
<b>3. Onion Bhaji</b>	<b>\$9.00</b>	
Onion rings dipped in chick pea flour and deep fried		
<b>4. Amritsari fish tikka (6pcs)</b>	<b>\$19.00</b>	
Pieces of fish marinated with spices and deep fried		
<b>5. Chicken Tikka (6pcs)</b>	<b>\$20.00</b>	
Pieces of chicken marinated with spices, cooked in tandoor		
<b>6. Tandoori Chicken (Full) \$28.00 (Half) \$17.00</b>		
Chicken marinated in spices, ginger & garlic, lemon juice,yoghurt and cooked in charcoal Tandoori oven		
<b>7. Lamb Seekh Kabab</b>	<b>\$20.00</b>	
Lamb minced marinated in herbs and spices, BBQ on skewer		
<b>8. Mixed Platter (For two)</b>	<b>\$28.00</b>	
Samosa, pakora, seekh kabab, and chicken tikka, served with dipping sauce		
<b>9. Vege Platter (For two)</b>	<b>\$20.00</b>	
Samosa, pakora and onion bhaji, served with dipping sauce		
<b>10. Chilly Paneer</b>	<b>\$19.00</b>	
Diced cottage cheese cooked with onions, garlic, capsicum, green chilli and soya sauce		
<b>11. Chilly Chicken</b>	<b>\$21.00</b>	
Boneless chicken pieces, onion slices, capsicum and chilli, fried golden with dash of hot chilli sauce		
<b>12. Veg Manchurian</b>	<b>\$18.00</b>	
Vegetarian balls cooked in soya sauce with capsicum and onion		
<b>13. Chicken Manchurian</b>	<b>\$21.00</b>	
Chicken mince ball cooked in soya sauce with capsicum and onion		
<b>14. Veg Noodles</b>	<b>\$18.00</b>	
Noodles mixed with various vegetables and sauces		

All carries comes with Rice

<b>15. Chicken Noodles</b>	<b>\$21.00</b>
Noodles mixed with chicken, vegetables and sauce	
<b>16. Veg Momo (10 pcs)</b>	<b>\$18.00</b>
Cabbage, mixed veggie, onion, chives in white flour hand roll wrapper served with chutney	
<b>17. Chicken Momo (10 pcs)</b>	<b>\$21.00</b>
Chicken mince mix with cabbage, chives & touch of ginger & garlic in a white flour hand-rolled wrapper, served with chutney.	

Deal	
<b>18. Double Deal veg/ Non Veg \$40/ \$46</b>	
2Large Curries, 2 rice, 1 Plain Naan , 1Garlic Naan	
<b>19. Triple deal veg / non veg \$60/ \$70</b>	
3Large Curries, 3 rice , 2 Plain Naan 1 garlic naan	
<b>20. Family deal Veg / Non veg \$80/ \$90</b>	
4Large Curries,4rice , 2 galic+ 2 Plain Naan (Excludes Seafood Menu)	

Mains - Chicken	
<b>21. Butter Chicken</b>	<b>\$22.00</b>
Tender boneless pieces of chicken cooke in tandoor and finished in a creamy tomato gravy	
<b>22. Butter Chicken Indian Style</b>	<b>\$22.00</b>
Less creamy and not as sweet (less sugar) compared to kiwi butter chicken	
<b>23. Chicken Jalfrezi</b>	<b>\$21.00</b>
Cooked with Jal cut capsicum and onion in a tomato based gravy	
<b>24. Chicken Nawabi</b>	<b>\$21.00</b>
A light cream of coconut and cashew gravy, lightly spiced and full of flavour	
<b>25. Chicken Nilgiri</b>	<b>\$21.00</b>
Cooked with mint, spinach, corriander and indian spices	
<b>26. Mango Chicken</b>	<b>\$21.00</b>
Tender pieces of chicken cooked in mango pulp	
<b>27. Chicken Punjabi</b>	<b>\$21.00</b>
Chicken cooked with onion, tomato, ginger, capsicum and coriander.	
<b>28. Chicken Do Pyaza</b>	<b>\$21.00</b>
Chicken cooked in garlic, ginger, capsicum, onion and thick gravy	
<b>29. Chicken Tikka Masala</b>	<b>\$21.00</b>
Boneless pieces of chicken cooked in delicious onion tomato gravy with capsicum	

<b>30. Chicken Korma</b>	<b>\$21.00</b>
Chicken cooked in assorted nut gravy	
<b>31. ChickenVindaloo</b>	<b>\$21.00</b>
Spicy chicken curry straight from the exotic beaches of Goa	
<b>32. Chicken Madras</b>	<b>\$21.00</b>
Diced chicken cooked in onion, tomato and spices with coconut cream	
<b>33. Chicken Sagwala</b>	<b>\$21.00</b>
Chicken cooked with spinach, herb and a selection of delicious spices	
<b>34. Kadai Chicken</b>	<b>\$21.00</b>
Tender pieces of chicken/lamb cooked with onion, capsicum, tomato, coriander and spices results in thick and delicious gravy	

Mains - Beef/Lamb	
<b>35. Beef/Lamb Rogan Josh</b>	<b>\$23.00</b>
Diced beef or lamb cooked in tomato and onion gravy	
<b>36. Lamb Rara</b>	<b>\$23.00</b>
Lamb mince cooked in thick onion and ginger sauce	
<b>37. Lamb Tikka Masala</b>	<b>\$23.00</b>
Boneless pieces of lamb cooked indelicious onion tomato gravy with capsicum	
<b>38. Beef/Lamb Korma</b>	<b>\$23.00</b>
Beef or Lamb cooked in assorted nut gravy	
<b>39. Beef/Lamb Vindaloo</b>	<b>\$23.00</b>
Beef/Lamb curry straight from the exotic beaches of Goa	
<b>40. Beef/ Lamb Madras</b>	<b>\$23.00</b>
Diced beef or lamb cooked in onion, tomato and spices with coconut cream	
<b>41. Beef/Lamb Sagwala</b>	<b>\$23.00</b>
Lamb cooked with spinach, herb and a selection of delicious spices	
<b>42. Kadai Lamb</b>	<b>\$23.00</b>
Diced lamb cooked with onion, capsicum, tomato, coriander and spices results in thick and deliciousgravy	
<b>43. Lamb Jalfrez</b>	<b>\$23.00</b>
Cooked with Jal cut capsicum and onion in tomato based gravy	
<b>44. Lamb Nigiri</b>	<b>\$23.00</b>
Cooked with mint, spinach, corriander and onion in a tomato based gravy	