



# Aamod

## INDIAN RESTAURANT


*Serving with Pride, Passion, Elegance, Authenticity,  
and a Touch of Heart*

— Open 7 Days —



### DINNER MENU

[www.aamodindian.co.nz](http://www.aamodindian.co.nz)  
83 High Street, Bulls





## To Start with .....

### SMALL BITES

#### ONION BHAJI (GF) | \$10.99

Crispy fried onion fritters in chic pea batter.

#### VEG SAMOSA (1PC) | \$5.50

Crispy pastries filled with potatoes & peas.

#### CHAAT PAPDI | \$12.99

Indian street food snack of crispy wafers & house special chutneys.

#### NACHOS INDIAN STYLE | \$15

Crispy nachos topped with cheese, onions, capsicums.



### VEG STARTERS



#### HONEY CHILLI CAULIFLOWER | \$15.99

Fried cauliflower florets tossed in honey chilli sweet sauce.

#### HONEY CHILLI MUSHROOM | \$15.99

Crispy mushrooms tossed in honey chilli sweet sauce

#### VEG MACHURIAN | \$15.99

Fried veggie balls in tangy indo-Chinese sauce.

#### MUSHROOM DUPLEX | \$15.99

Stuffed mushroom with cheese, capsicum & onions. Deep fried served with tomato & mint sauce.

#### HARA BHARA KEBAB | \$15.99

Green veggie patties with cashews & spices. Served with mint chutney.



### NON-VEG STARTERS

#### CHICKEN LOLLIPOP (5PC) | \$15.99

Crispy chicken lollipops tossed in a mild, tangy Indo-Chinese sauce with garlic & soy.

#### CHICKEN TIKKA (5PC) | \$15.99

Boneless chicken marinated in creamy yoghurt, ginger & spices. Cooked in clay oven

#### TANDOORI CHICKEN | HALF \$16.50 FULL \$26.99

Chicken marinated in fresh yoghurt, ginger, garlic & spices. Cooked in clay oven.

#### CHICKEN MALAI TIKKA (5PC) | \$16.99

Tender chicken marinated in creamy mild spice blend. Cooked in clay oven.

#### LAMB SEEKH KEBAB | \$17.99

Minced lamb with ginger, garlic & spices, cooked on skewers in clay oven.

#### TANDOORI PRAWNS | \$20

Prawns marinated with yoghurt, herbs & spices, served with mint chutney.

#### VEG PLATTER FOR 2 | \$18.99

Mix of Vegetable samosa, onion bhaji, Hara bhara kebab & spring rolls. Served with tamarind & sweet chilli sauce.

#### NON VEG PLATTER FOR 2 | \$22.99

Mix of Chicken tikka, seekh kebab, Chicken lollipop & malai tikka. Served with mint sauce.





## Chef Special

### Must Try

Signature creations crafted with slow cooking, bold spices & refined Indian flavours.

#### **BHUNA (GF)**

Slow-cooked onions, tomatoes & spices reduced to a thick, intense masala. Rich, bold and full-bodied.

**Chicken \$25.50 | Lamb \$26.50 | Goat \$26.50**

#### **ACHARI (GF)**

Yoghurt-based curry infused with traditional pickling spices, tangy, aromatic & beautifully balanced.

**Chicken \$25.50 | Lamb \$26.50 | Goat \$26.50**

#### **LABABDAR (GF)**

Creamy tomato & cashew gravy finished with royal spices. Smooth, mildly sweet & elegant.

**Chicken \$25.50 | Lamb \$26.50 | Goat \$26.50**

#### **MUTTON RARA (GF) | \$27**

Tender mutton simmered with spiced minced meat in a rich masala.

#### **MUTTON LAAL MAAS (GF) | \$27**

Rajasthani classic with red chillies and garlic. Fiery, smoky & powerfully authentic.

#### **MUTTON HYDERABADI (GF) | \$27**

Tender mutton slow-cooked in a rich Hyderabad style gravy with aromatic spices & herbs.

#### **LAMB SHANK (GF) | \$28**

Slow-braised lamb shank cooked in a rich, aromatic gravy until tender & falling of the bone

#### **GOAT CURRY (GF) | \$26.50**

Tender goat slow-cooked in a traditional Indian curry with aromatic spices.

#### **VENISON CURRY (GF) | \$26.50**

Tender venison slow-cooked in a traditional Indian curry with aromatic spices.

#### **GARLIC CHILLI CHICKEN | \$25.50**

An Indo Chinese dish made by tossing crispy chicken pieces into a garlicky sauce.



#### Enhance Your Meal

Upgrade your complimentary basmati rice to:

- Jeera Rice | \$10
- Coconut Rice | \$12
- Kashmiri Pulao | \$13
- Chicken Fried Rice | \$14

**Spice Level : Mild | Medium | Kiwi Hot | Hot | Indian Hot**

Not all ingredients are listed.

Please inform our team of any allergies or dietary requirements.  
Some dishes may contain nuts and dairy products.





## Classic Indian Curries



All curries are available with your choice of Chicken, Lamb, Beef or Mutton

### BUTTER CHICKEN (GF)

Boneless chicken pieces cooked in creamy tomato & onion gravy with aromatic spices & herbs.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### KORMA (GF)

Boneless meat pieces simmered in a rich, creamy sauce made from cream and cashew paste.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### MANGO (GF)

Boneless Meat pieces cooked in creamy mango sauce flavoured with Green Cardamom.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### ROGANJOSH (GF)

Tender pieces of succulent meat, slow cooked to perfection in a rich onion tomato gravy with a special strain of spices.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### SAAG ( SPINACH) (GF)

Tender pieces simmered in a velvety spinach sauce, infused with aromatic spices and finished with a touch of cream.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### TIKKA MASALA (GF)


Meat pieces cooked with diced capsicum, tomato, onion and aromatic spices.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### BALTI (GF)

Boneless meat pieces cooked in juliennes of capsicum, onion in tomato based gravy.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50



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## Classic Indian Curries

All curries are available with your choice of Chicken, Lamb, Beef or Mutton

### JALFREZI (GF)

A vibrant curry sautéed with mustard seeds & juliennes of capsicum, onions and tomatoes in a lightly spiced masala.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### VINDALOO (GF)

A bold and fiery curry cooked with ginger, garlic, vinegar and traditional spices.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### MADRAS (GF)

A South Indian style curry prepared with coconut cream, curry leaves and warming spices.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### KADHAI (GF)

A rich curry cooked with sautéed capsicum, onions & tomato gravy and crushed coriander seeds.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### DO PYAZA (GF)

A flavourful curry prepared with generous amounts of onions & traditional spices.

Chicken \$24.50 | Beef \$25 | Lamb \$25.50 | Mutton \$25.50

### MURG METHI MALAI (GF)

A rich and creamy curry infused with fenugreek leaves and delicate aromatic spices.

Chicken \$25



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## Seafood Curries

Seafood prepared with aromatic Indian spices & classic curry sauces

### **BUTTER PRAWNS / SCALLOPS (GF) | \$26**

A rich and creamy tomato curry finished with aromatic spices & herbs.

### **KORMA PRAWNS / SCALLOPS (GF) | \$26**

A mild creamy curry prepared with cashews gravy, cream and aromatic spices.

### **MALABARI PRAWNS (GF) | \$26**

A South Indian coastal curry cooked with coconut cream, curry leaves and fragrant spices.

### **VINDALOO PRAWNS (GF) | \$26**

A bold and spicy curry prepared with garlic, vinegar and traditional Indian spices.

### **PRAWNS SAAG (SPINACH) (GF) | \$26**

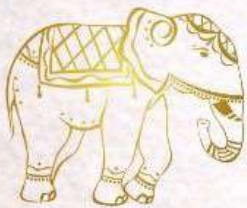
Tender prawns cooked in a smooth spinach sauce with garlic, ginger and traditional spices.

### **TIKKA MASALA PRAWNS (GF) | \$26**

Prawns sauteed with dice onions & cooked in onion tomato gravy.

### **LABABDAR PRAWNS (GF) | \$26**

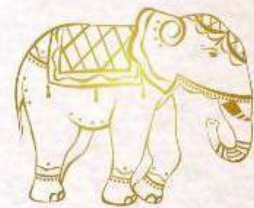
A luxurious creamy tomato curry enriched with butter, cashews and aromatic spices.



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# Vegetarians Specialities

Classic vegan curries & Dal ( lentils) specialities from Indian Cuisine

## Dal Specialities

### TADKA DAL (GF) | \$23

Yellow lentils tempered with garlic, cumin and aromatic spices.

### DAL MAKHANI (GF) | \$23

Slow-cooked black lentils simmered with butter, cream and mild spices.

### PANCHRATAN DAL (GF) | \$23

Five varieties of lentils cooked together with traditional Indian spices.



## Vegan curries

### BOMBAY ALOO (GF) | \$22.50

Potatoes cooked with turmeric, cumin and aromatic spices.

### ALOO SAAG (GF) | \$22.50

Potatoes cooked in a smooth spinach curry with garlic and spices.

### MUTTER MUSHROOM (GF) | \$22.50


Mushrooms and green peas cooked in a lightly spiced onion tomato gravy.

### MIX VEG MADRAS (GF) | \$22.50

Mixed vegetables cooked in a South Indian style curry with coconut cream & spices.

### BHINDI (OKRA) MASALA (GF) | \$23

Okra sautéed with onions, tomatoes and aromatic spices.



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# Vegetarians Specialities

Classic Vegetarian curries & Paneer specialities from Indian Cuisine

## Vegetarians curries

### **BUTTER VEGETABLES (GF) | \$22.50**

Mix vegetables cooked in a rich creamy tomato butter sauce and aromatic spices.

### **VEGETABLE KORMA (GF) | \$22.50**

A mild creamy curry prepared with cashews gravy, cream and aromatic spices.

### **VEGETABLE JALFREZI (GF) | \$22.50**

Stir fried vegetables with capsicum, onions and tomatoes in a vibrant Indian masala.

### **VEGETABLE KADHAI (GF) | \$22.50**

Mix vegetables cooked with capsicum, onions and crushed coriander seeds.



## Paneer curries - (Home-made cottage cheese)

### **KADHAI PANEER (GF) | \$23.50**

Paneer cooked with sautéed capsicum, onions and roasted aromatic spices.



### **PALAK METHI PANEER (GF) | \$23.50**

Paneer cooked in a creamy spinach and fenugreek sauce with mild spices.

### **PANEER LABABDAR (GF) | \$23.50**

Paneer simmered in a rich creamy tomato butter sauce with aromatic spices.



### **PALAK PANEER (GF) | \$23.50**

Paneer cooked in a smooth spinach curry with garlic and traditional spices.

### **MUTTER PANEER (GF) | \$23.50**

Paneer and green peas cooked in a lightly spiced tomato gravy.



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- Kashmiri Pulao | \$13
- Chicken Fried Rice | \$14




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# Biryani

A traditional Indian biryani consist of fragrant basmati rice layered with choice of meat or vegetables, flavoured with exotic spices, covered with lid and cooked over low flame. All biryanis are accompanied by raita.

**VEGETABLE BIRYANI | \$24.50**

**MUTTON BIRYANI | \$26.50**

**CHICKEN BIRYANI | \$25.50**

**GOAT BIRYANI | \$26.50**

**LAMB BIRYANI | \$26.50**

**PRAWN BIRYANI | \$27.50**

## Traditional Accompaniments

**POPDUMS (2PC) | \$2**

**FRIED POPDUMS (4PC) | \$4**

**PLAIN YOGHURT | \$5**

**RAITA ( YOGHURT, CUCUMBER, CARROT ) | \$6**

**MINT OR TAMARIND CHUTNEY | \$5**

**MANGO CHUTNEY | \$5**

**PICKLE | \$5**

**ONION SALAD | \$8**

**KACHUMBER SALAD | \$9**

**GREEN SALAD | \$10**

**SIDE PLATTER ( 4POPDUMS, PICKLE, RAITA, MANGO CHUTNEY ) | \$16**



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## Breads

**ROTI | \$4**

**GARLIC ROTI | \$4.50**

**PLAIN NAAN | \$4**

**BUTTER NAAN | \$4.50**

**GARLIC NAAN | \$4.50**

**CHEESE & GARLIC NAAN | \$7.50**

**POTATO NAAN | \$8**

Stuffed with spiced potato

**ONION NAAN | \$8**

**PESHWARI NAAN | \$8**

Stuffed with dry fruits & nuts

**KEEMA NAAN | \$8**

Stuffed with lamb mince

**ALOO PARANTHA | \$8**

Made using wheat flour & stuffed with spiced potato

**CHOCOLATE NAAN | \$8**



## KIDS MENU

**BUTTER CHICKEN & NAAN | \$13**

**MANGO CHICKEN & NAAN | \$13**

**CHICKEN KORMA & NAAN | \$13**

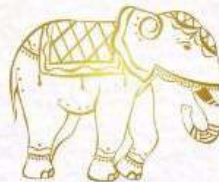
**CHOCOLATE NAAN | \$8**

**NUGGETS (4PC) & CHIPS | \$11**

**CHIPS | \$10**

**POTATO WEDGES | \$10**

**BUTTER CHICKEN & CHIPS | \$12**



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