

Biryani Served with raita

Vegetable Biryani <i>Vegetables cooked with saffron rice in a special way</i>	\$16.00
Lamb or Beef Biryani <i>Lamb or beef cooked with saffron rice in a special way</i>	\$17.00
Chicken Biryani <i>Chicken cooked with saffron rice in a special way</i>	\$17.00
Prawn Biryani <i>Prawns cooked with saffron rice in a special way</i>	\$17.00

Chefs Specials Curries served with rice

Kadahi Paneer/Chicken/Lamb/Beef <i>Cooked with onion, ginger/garlic and spices.</i>	\$16
Kashmiri Fried Rice <i>Vegetables & chicken pieces cooked with rice together in a special way</i>	\$16
Kashmiri Balti Fried Rice <i>Vegetables, chicken, lamb, prawns cooked with rice together in a special way</i>	\$18
Kashmiri Balti Main <i>Vegetables, chicken, lamb, prawns cooked together in a special cream sauce</i>	\$18
Kashmiri Chilly Chicken <i>Pieces of chicken fried and cooked with capsicum and onion in a sweet chilli sauce</i>	\$18
Kashmiri Chilly Prawns <i>Prawns fried and cooked with capsicum and onion in a sweet chilli sauce</i>	\$18
Vege Chow Mein <i>Stir-fry veges cooked with noodles.</i>	\$16
Chicken or Beef Chow Mein <i>Stir-fry veges cooked with noodles and chosen meat.</i>	\$16
Prawn Chow Mein <i>Stir fry veges and prawns cooked with noodles.</i>	\$17

Customers can order

Mild, Medium, Hot

Breads

Papadum (2 per serve)	\$1
Tandoori Roti an Indian wholemeal bread	\$3
Naan	\$3
Garlic Naan	\$3
Butter Naan	\$3
Onion Kulcha Stuffed with onions and potatoes.	\$4
Peshwari Naan stuffed with nuts & sultanas	\$4
Paneer Naan Stuffed with cottage cheese	\$5
Cheese Naan Stuffed with cheddar cheese	\$5
Cheese Garlic Naan <i>Stuffed with cheddar cheese and garlic</i>	\$5
Keema Naan Lamb mince stuffed naan	\$5
Tandoori Parantha	\$4
Cheese Prantha	\$5
Aloo Prantha <i>Flaky bread with potatoes cooked in tandoor oven</i>	\$5

Rice

Plain Boiled Rice	\$3
Cumin Rice Rice fried with cumin seeds	\$4
Pulau Rice Rice fried with cumin seeds and peas	\$5

Accompaniments

Raita Cucumber & yoghurt mildly spiced	\$3
Mint Chutney Mint leaves ground into a paste	\$3
Sweet Mango Chutney Mangoes mildly spiced	\$3
Mixed Hot Pickles Selection of pickles	\$3

Food may contain traces of blended cashew nuts.
Prices subject to change without notice. Price effective from June 2016

Kashmir

Indian Restaurant

Licensed and B.Y.O.W.

Takeaway Menu

Monday - Sunday
From 5.00pm

Dine In Special
\$14 SUN MON TUES
Mains & Rice

Conditions Apply
Not applicable on public holidays

140 Kitchener Road Milford
Ph: 489 1499

PHONE ORDERS WELCOME

www.kashmirrestaurant.co.nz

Entrees

Pakora (6 per serve) <i>Mixed vegetables in batter deep-fried</i>	\$6
Samosa (2 per serve) <i>Filled with spiced potatoes and peas</i>	\$6
Fries or Wedges	\$7
Onion Bhagi	\$8
Paneer Pakora (6 per serve) <i>Cottage cheese dipped in batter deep fried</i>	\$10
Chicken Tikha (6 per serve) <i>Boneless chicken pieces cooked in tandoor</i>	\$10
Chicken Tikha Mughlai (6 per serve) <i>Chicken pieces marinated in cream & cheese and cooked in tandoor</i>	\$10
Chicken Pakora (6 per serve) <i>Chicken pieces in batter deep fried</i>	\$12
Fish Pakora (6 per serve) <i>Fish pieces in batter deep fried</i>	\$12
Prawn Pakora (8 per serve) <i>Prawns dipped in batter deep fried</i>	\$12
Garlic Prawns (8 per serve) <i>Prawns stir fried in a garlic sauce</i>	\$12
Sheek Kebab (6 per serve) <i>Lamb mince rolls on skewers roasted in tandoor</i>	\$10
Chicken Drumstick (4 per serve) <i>Chicken drums marinated in yoghurt and cooked in tandoor</i>	\$10
Vege Platter for 2 persons <i>Platter served with samosa, onion bhaji, pakora, paneer pakora.</i>	\$16
Mix Entree for 2 persons <i>Platter served with samosa, onion bhaji, chicken tikha and sheek kebab.</i>	\$17
Chicken Platter for 2 persons <i>Platter served with chicken tikha, chicken tikha mughlai, chicken drumsticks and chicken kebab.</i>	\$17
Tandoori Chicken served with raita <i>Chicken marinated in yoghurt & spices cooked in tandoor</i>	Half \$14 Whole \$22

Chicken & Beef \$14 Lamb \$15 Served with Rice

Butter Chicken / Lamb / Beef <i>Cooked in a rich tomato butter cream gravy</i>
Korma Chicken / Lamb / Beef <i>Cooked in cashew nut gravy with cream & spices</i>
Vindaloo Chicken / Lamb / Beef <i>Cooked in spiced gravy</i>
Saagwala Chicken / Lamb / Beef <i>Cooked in a spinach puree with mild blend of spice and a dash of cream</i>
Madras Chicken / Lamb / Beef <i>Cooked with a blend of spice in tomato onion gravy with coconut cream</i>
Tikha Masala Chicken / Lamb / Beef <i>Cooked with capsicum in tomato onion spiced gravy</i>
Butter Masala Chicken / Lamb / Beef <i>Cooked with capsicum, tomato in mild spices and butter cream gravy</i>
Kashmiri Chicken / Lamb / Beef <i>Cooked with cottage cheese and mild spice in a cashew nut cream gravy</i>
Jal Frazie Chicken / Lamb / Beef <i>Cooked with veges in a tomato onion gravy with a blend of spice</i>
Rogan Josh Chicken / Lamb / Beef <i>Curry cooked with a blend of spice</i>
Dhansak Chicken / Lamb / Beef <i>Cooked with lentils in a spinach puree with mild blends of spice and a dash of cream</i>
with Aloo Chicken / Lamb / Beef <i>Cooked with potatoes in a blend of spice gravy</i>
with Mushrooms Chicken / Lamb / Beef <i>Cooked with mushrooms in cashew nut gravy with mild spices</i>
Malabari Chicken/Lamb/Beef <i>Cooked with onions, capsicum, tomatoes and coconut cream</i>
Nawabi Chicken/Lamb/Beef <i>Sauteed with onions, tomatoes cooked with cashew nut cream gravy.</i>
Do Piazza Chicken/Lamb/Beef <i>Cooked with garlic/ginger, capsicum and onion slices with spices.</i>

Vegetarian Served with Rice \$14

Mixed Vegetable <i>Vegetables with curry sauce</i>
Mixed Vegetable Korma <i>Vegetables cooked in cashew nut cream gravy</i>
Dhal Makhani <i>Selected lentils cooked in butter cream gravy</i>
Yellow Dhal <i>Moong and Masur lentils cooked with onion and garlic/ginger</i>
Malai Kofta <i>Mashed potatoes & cottage cheese balls deep-fried & cooked in cashew nut cream gravy.</i>
Bombay Aloo <i>Potatoes cooked with cumin seeds in a dry sauce</i>
Aloo Gobi <i>Potatoes and cauliflower cooked with spices</i>
Shabnam Curry <i>Mushroom & green peas cooked in tomato onion cream gravy with mild spices</i>
Aloo Mattar or Mattar Paneer <i>Potato or Paneer & peas cooked in mild spiced gravy</i>
Aloo Palak <i>Potatoes cooked in a spinach puree with mild blend of spice and a dash of cream</i>
Palak Paneer <i>Cottage cheese cooked in a spinach puree with mild blend of spice and a dash of cream.</i>
Butter Paneer <i>Cottage cheese cooked in rich tomato butter cream gravy</i>
Paneer Masala <i>Cottage cheese cooked with capsicum in tomato onion spiced gravy</i>
Channa Curry <i>Chick peas cooked in tomato & onion gravy</i>

Seafood Served with Rice \$16

Fish or Prawn Curry <i>Cooked in a spiced gravy with coconut cream</i>
Fish or Prawn Masala <i>Cooked with capsicum in tomato onion spiced gravy</i>
Butter Fish or Prawn <i>Cooked in a rich tomato butter cream gravy</i>
Fish or Prawn Vindaloo <i>Cooked in a spicy gravy</i>