

## Biryani Served with raita

<b>Vegetable Biryani</b> <i>Vegetables cooked with spiced rice in a special way</i>	<b>\$16</b>
<b>Lamb or Beef Biryani</b> <i>Lamb or beef cooked with spiced rice in a special way</i>	<b>\$17</b>
<b>Chicken Biryani</b> <i>Chicken cooked with spiced rice in a special way</i>	<b>\$17</b>
<b>Prawn Biryani</b> <i>Prawns cooked with spiced rice in a special way</i>	<b>\$17</b>

## Chefs Specials Curries served with rice

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

Mains can be ordered

**Mild, Medium, Hot**

## Breads

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

All breads are lightly buttered on top

## Rice

<b>Plain Rice</b>	<b>\$3</b>
<b>Cumin Rice</b> Rice fried with cumin seeds	<b>\$4</b>
<b>Pulau Rice</b> Rice fried with cumin seeds and peas	<b>\$5</b>

## Accompaniments

<b>Raita</b> Cucumber & yoghurt mildly spiced	<b>\$3</b>
<b>Mint Chutney</b>	<b>\$3</b>
<b>Sweet Mango Chutney</b>	<b>\$3</b>
<b>Mixed Hot Pickles</b>	<b>\$3</b>
<b>Mixed Diced Salad</b>	<b>\$7</b>

*Some food may contain but not limited to nuts, dairy, gluten.*

*Please ask for any special needs.*

*Prices subject to change without notice. Price effective from January 2018.*

# Kashmir

## Indian Restaurant

Licensed and B.Y.O.W.

# Takeaway Menu

Dinner: Monday - Sunday  
From 5.00pm

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

Conditions Apply  
Not applicable on public holidays

**Free Butter Chicken**  
on takeout orders over \$80

**140 Kitchener Road Milford**  
**Ph: 489 1499**

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

## Entrees

<b>Samosa (2 per serve)</b> <i>Filled with spiced potatoes and peas</i>	\$6
<b>Pakora (6 per serve)</b> <i>Mixed vegetables in batter deep-fried</i>	\$8
<b>Fries or Wedges</b>	\$7
<b>Onion Bhaji</b>	\$8
<b>Paneer Pakora (6 per serve)</b> <i>Cottage cheese dipped in batter deep-fried</i>	\$12
<b>Chicken Tikha (6 per serve)</b> <i>Boneless chicken pieces cooked in tandoor</i>	\$12
<b>Chicken Tikha Mughlai (6 per serve)</b> <i>Chicken pieces marinated in cream &amp; cheese and cooked in tandoor</i>	\$12
<b>Chicken Pakora (6 per serve)</b> <i>Chicken pieces in batter deep-fried</i>	\$12
<b>Chicken Drumstick (4 per serve)</b> <i>Chicken drums marinated in yoghurt and cooked in tandoor</i>	\$12
<b>Sheek Kebab (6 per serve)</b> <i>Lamb mince rolls on skewers roasted in tandoor</i>	\$14
<b>Fish Pakora (6 per serve)</b> <i>Fish pieces in batter deep-fried</i>	\$14
<b>Prawn Pakora (8 per serve)</b> <i>Prawns dipped in batter deep-fried</i>	\$14
<b>Garlic Prawns (8 per serve)</b> <i>Prawns stir-fried in a garlic sauce</i>	\$14
<b>Vege Platter for 2 persons</b> <i>Platter served with samosa, onion bhaji, pakora, paneer pakora.</i>	\$18
<b>Mix Entree for 2 persons</b> <i>Platter served with samosa, onion bhaji, chicken tikha and sheek kebab.</i>	\$18
<b>Chicken Platter for 2 persons</b> <i>Platter served with chicken tikha, chicken tikha mughlai, chicken drumsticks and chicken kebab.</i>	\$18
<b>Tandoori Chicken</b> served with raita <i>Chicken marinated in yoghurt &amp; spices cooked in tandoor</i>	<b>Half</b> \$15 <b>Whole</b> \$22

## Chicken & Beef \$15 Lamb \$16 Served with Rice

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

## Vegetarian Served with Rice \$15

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

## Seafood Served with Rice \$17

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