

# ENJOY THE TASTE OF **INDIAN STREET FOOD** HAPPY HOUR MONDAY - THURSDAY | 4:30 PM - 5:30 PM

**ON DINE IN AND** TAKE AWAY

### **TRADING HOURS**

**MONDAY - SUNDAY** 11:30 AM - 2:30 PM | 4:30 PM - 10 PM

ORDER ONLINE AT WWW.INDIANDREAMS.CO.NZ



03 4214221 SHOP 1 225 LINWOOD AVENUE LINWOOD 8011

**ROLLESTON BRANCH 03 3472330** O 63 TENNYSON STREET ROLLESTON 7614





## LUNCH SPECIAL COMBO \$15.99

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PANI PURI	\$9.99
Pani puri is an immensely popular Indian street food of crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes or steamed moong sprouts or boiled chickpeas or white peas together with spicy tangy water and a sweet chutney.	
DAHI PURI	\$11.99
Enjoy this tasty Dahi Puri with an array of sweet, sour, tangy and spicy flavors! This popular chaat snack is crispy on the outside and soft on the inside. It is filled with boiled potato cubes, spicy red chili chutney, sweet tamarind chutney and green cilantro chutney.	
BHEL PURI	\$9.99
It is a popular Indian street food made with puffed rice, peanuts, chaat chutneys, onions, tomatoes & Sev.	
BHALLA PAPDI CHAAT	\$12.99
Dahi Bhalla Papdi Chaat is a yummy Indian snack. It is in fact a combination of two popular Indian dishes – the Dahi Bhalla (dahi vada) and papdi chaat. In this recipe the soft bhallas made from urad and moong dal are combined with the crunchy papdi and topped with sweet and tangy yogurt and various chutneys.	
DAHI BHALLA	\$11.99
Popular and Tasty North Indian snack made with lentils and topped up with tamarind and mint chutney.	
SAMOSA CHAAT	\$12.99
Smashed two Samosas topped with layers of yogurt, Mint Chutney, Tamarind chutney, Sev, and Fresh Coriander.	
SAMOSE CHOLLE	\$13.99
Smashed two Samosas topped with layers of chickpeas curry, Mint Chutney, Tamarind chutney, Sev, and Fresh Coriander and onions.	
ALLOO TIKKI CHAAT	\$12.99
Aloo Tikki topped with yoghurt, tamarind sauce and mint sauce.	
ALLOO TIKKI CHOLLE	\$13.99
Aloo Tikki topped with chickpea curry, tamarind sauce, mint sauce, fresh coriander and onions.	
CHOLLE BHATURE	\$18.99
Spicy chickpeas, fried bread. Served with onions, cilantro, and lemon. A filling and flavorful Indian dish.	
AMRITSARI KULCHE CHOLLE	\$19.99
Stuffed Naan with spiced Potatoes and spices served with Chickpeas Curry.	



BUTTER CHICKEN WRAP	\$15.99
TAWA SOYA CHAAP WRAP	\$15.99
PANEER TIKKA MASALA WRAP	\$15.99

#### STARTERS

MIXED PLATTER FOR TWO	\$30
Consists of Veg Samosa, Onion Bhaji, Chicken tikka, and Lamb Chops.	
VEG PLATTER FOR TWO	\$24
Consists of Samosa, Onion bhaji, Aloo Paneer Tikki, and Vegetable Pakora.	
NON-VEG PLATTER FOR TWO	\$33
Consists of Chicken tikka, Chicken Reshmi Kebab, Sheekh Kebab, and Lamb Chops.	
VEGETABLE SAMOSA	<b>\$7.99</b>
A deep-fried flaky pastry stuffed with spiced potatoes and peas. Two pieces per portion.	
HONEY CAULIFLOWER	\$18.99
Crispy and crunchy cauliflower, fried and tossed in tangy sauce.	
VEGETABLE PAKORA	<b>\$9.9</b> 9
Selection of Fresh vegetables and onion dipped in a chickpea batter and deep fried. Six Pieces per portion.	
PANEER PAKORA	\$16.99
Homemade Indian cottage cheese stuffed with herbs, dipped in a spiced chickpea batter and finished in hot oil. Six Pieces per port	ion.
ONION BHAJI	\$9.99
Crispy onion fritters, fresh herbs mixed with chickpea flour and then deep fried. Four pieces per portion.	
ALOO PANEER TIKKI	\$9.99
Crispy made from mashed potatoes, ground spices, herbs, and finished in hot oil. Four pieces per portion.	
TANDOORI MUSHROOMS	\$17.99
Fresh Mushroom marinated in yoghurt and spices, skewered with green pepper and onion. Roasted in Charcoal tandoor. Eight pieces per portion.	
PANEER TIKKA	\$18.99
Homemade Indian cottage cheese marinated in yoghurt and spices, skewered with green pepper and onion. Roasted in Charcoal Tandoor. Six pieces per portion.	
TANDOORI CHAAP	\$16.99
Soya chunks marinated in spices and yoghurt, then roasted in charcoal tandoor. Eight pieces per portion.	
MALAI CHAAP	\$16.99
Soya Chunks marinated in herbs, spices, ginger, garlic and cream, then roasted in charcoal tandoor. Eight pieces per portion.	
CHICKEN TIKKA	\$17.99
Fillets of chicken marinated in spices and yoghurt, then roasted in Charcoal Tandoor. Four pieces per portion	
CHICKEN RESHMI KEBAB	<b>\$17.99</b>
Chef Special Chicken Marinated with yoghurt, spices, cashew, and fresh ground spices. Cooked in charcoal Tandoor. Four pieces per portion	
CHICKEN SOLAY KEBAB	\$19.99

Fillets of chicken marinated overnight in a mix of yoghurt, ginger, Parsley, coriander, and green chilli, then cooked in the charcoal tandoor. Four pieces per portion.

#### INDO-CI

### **CHEF SP**



**BUTTER CHICKEN** Delicacy of barbecued chicken INDIAN BUTTER CH Delicacy of barbecued chicken CHICKEN TIKKA MA Marinated chicken cooked in the MANGO CHICKEN Chicken cooked in an aromatic CHICKEN KORMA Boneless chicken pieces cooke

**KADAI CHICKEN** It has a thick gravy and goes well with garlic naan

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CHICKEN 65	<b>\$18.99</b>
Boneless chicken battered and deep fried sautéed with yoghurt and spices.	****
CHICKEN LOLLIPOP Includge in the tantalizing Chicken Lollipop, a popular street style delicacy that will elevate your taste buds. Our succulent chickee drumettes are expertly seasoned, marinated, and deep fried to golden perfection, creating a crispy outer layer with a burst of	
aromatic spices. Served with a dipping sauce, this finger licking delight promises a flavorful journey to the vibrant streets of Ind	
CRISPY CHICKEN PAKORA Boneless chunks of chicken coated in crunchy batter and fried till crispy.	\$16.99
	.99 \$25.99
LAMB SAMOSA	\$9.99
A deep-fried flaky pastry stuffed with spiced lamb mince. Two pieces per portion.	
LAMB CHOPS Dipped in a spicy marinade, skewered, and cooked in the charcoal tandoor. Four pieces per portion.	\$23.99
LAMB SHEEKH KEBAB	\$18.99
Lamb Mince marinated in spices and cooked on a skewer in the charcoal tandoor. Six Pieces per portion.	4.0.00
AMRITSARI FISH Filleted fish marinated overnight in garlic ginger paste, dipped in chickpea flour with herbs and spices, then deep fried. eight pieces per portion.	\$22.99
GARLIC PRAWNS	\$22.99
Marinated with fresh herbs and spices, cooked delicately in charcoal tandoor. Eight pieces per portion.	<b><i><i>q</i>n</i><b><i>n</i></b><i>nnnnnnnnnnnnn</i></b>
INDO-CHINESE	
INDO-CHINLSE	
CHILI CHICKEN (DRY/GRAVY/SEMI GRAVY) © @ (E) Pieces of chicken cooked with onion, capsicum, and green chilies in soy sauce.	\$18.99
CHILI PANEER (DRY/GRAVY/SEMI GRAVY) © © Pieces of homemade cottage cheese cooked with onion, capsicum, and green chilies in soy sauce.	<mark>\$18.</mark> 99
MANCHURIAN (DRY/GRAVY/SEMI GRAVY) (CHOICE OF VEGETARIAN, GOBI, CHICKEN) ⓒ 🖻 \$17.99 / \$17 First dipped in a batter and then deep fried until crispy sautéed with garlic, chili, and spices.	.99 / \$18.99
	99 / \$17.99
for an incredibly hearty, flavorful fried rice.	
NOODLES (CHOICE OF VEGETARIAN AND CHICKEN)         \$16.9           It is a popular Indo-Chinese dish of stir-fried noodles, veggies, and sauces. It goes well with Manchurian.         \$16.9	99 / \$17.99
CHEF SPECIAL MAINS	
TAWA CHICKEN TIKKA Marinated chicken cooked in a secret spices of chef and then served on a sizzling hot plate.	\$23.99
TAWA LAMB TIKKA Lamb cooked in a secret spices of chef and then served on a sizzling hot plate.	\$24.99
RARA CHICKEN Boneless Chicken Cooked in an aromatic sauce, homemade spices with Coruba Rum and served on a sizzling hot plate. A mu	<b>\$23.99</b> ust try.
RARA LAMB Lamb cooked in an aromatic sauce, homemade spices with coruba Rum and served on a sizzling hot plate. A must try.	\$24.99
GOAT CURRY Chunks of goat cooked with exotic herbs in the traditional north Indian style.	\$2 <mark>4.</mark> 99
TAWA PANEER TIKKA Homemade Cottage Cheese cooked in a secret spices of chef and then served on a sizzling hot plate.	\$22.99
TAWA MUSHROOM TIKKA Mushrooms cooked in a secret spices of chef and then served on a sizzling hot plate.	\$22.99
mastrooms cooked in a secret spices of citer and then served on a sizzing not plate.	
MAINS	
LAMB DISHES (COMES WITH PLAIN RICE)	
BUTTER CHICKEN	\$20.99

	\$20.99
n cooked in a creamy tomato sauce.	
IICKEN	\$22.99
n cooked in a creamy tomato sauce. A l <mark>ittle Spicy.</mark>	
ASALA	\$20.99
e charcoal tandoor then prepared in a se <mark>cret recipe</mark> of yoghurt, spice, and cream.	• • • • • •
	\$20.99
ic mango sauce and tempered with cream, herbs and spices.	1-000
	\$20.99
ed in a rich creamy sauce made of almonds, cream and spices.	+=0.00
	\$20.99
	Ψ=0.55

Chicken cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander

KADAI CHICKEN	\$20.99
Chicken cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes well with garlic naan.	
CHICKEN VINDALOO	\$20.99
A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.	
CHICKEN JALFREZI	<mark>\$20.9</mark> 9
Tender meat pieces cooked with red capsicum, coconut cream, tomatoes, and spices.	
CHICKEN SAAGWALA	\$20.99
Succulent pieces of chicken cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.	
CHICKEN MADRAS	\$20.99
A traditional South Indian dish with onions, ginger, garlic and spices, it goes really well with Cheese Naan.	+=0.00
CHICKEN ΤΑΚΑ ΤΑΚ	\$20.99
This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavorful and goes well with butter naan.	\$20.55
METHI CHICKEN	\$20.99
Chicken cooked with dry fenugreek leaves, garlic and tomatoes.	\$20.55
	¢ 20.00
CHICKEN BHUNA	\$20.99
Boneless spring chicken stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and garam masal	d.
CHICKEN DOPIAZA	\$20.99
Boneless chicken tossed with chunks of onion in a vegetable gravy along with herbs, spices.	
CHICKEN DANSAK	\$20.99
Chicken Pieces simmered with yellow lentil. Tempered with tomato and onion gravy, herbs and spices.	

LAMB DISHES (COMES WITH PLAIN RICE)

	ISK
LAMB VINDALOO A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.	\$22.99
LAMB ROGAN JOSH Lean lamb cooked with an exotic blend of roasted and crushed spices. Special dish of Kashmir.	\$22.99
LAMB KADAI Lamb cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes really well with cheese and garlic naan.	\$22.99
LAMB KORMA Tender diced lamb cooked in a rich creamy sauce made of almonds, cream and spices.	<b>\$22.9</b> 9
LAMB SAAGWALA Tender pieces of lamb cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.	\$22.99
LAMB BHUNA Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and garam masala.	\$22.99
LAMB JALFREZI Tender lamb pieces cooked with red capsicum, coconut cream, tomatoes, and spices.	\$22.9 <mark>9</mark>
LAMB PASANDA Tender diced lamb sauteed with onions, garlic, ginger, coriander, and tomatoes. Then cooked with chef's special spices, almonds and cream.	\$22.99
LAMB TAKA TAK This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.	\$22.99
LAMB MADRAS A traditional South Indian dish with onions, ginger, garlic and spices, it goes really well with Cheese Naan.	<b>\$22.9</b> 9
LAMB DOPIAZA Tender diced lamb tossed with chunks of onion in a vegetable gravy along with herbs, spices.	\$22.99
LAMB DANSAK Diced lamb simmered with yellow lentils. Tempered with tomato and onion gravy, herbs, and spices.	\$22.99

	EE OPTIONS E PLEASE ASK
PRAWN VINDALOO A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.	\$24.99
PRAWN KADAI Cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes well with cheese and garlic naan.	\$24.99
PRAWN SAAGWALA A delightful combination of Prawns cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.	\$24.99
PRAWN BUTTER MASALA Indulge in the epitome of North Indian flavours with our delectable Prawn Butter Masala. Lovingly simmered in a rich, velvety tomato-based gravy, enhanced with aromatic spices and a hint of cream, to create a harmonious fusion of taste and	\$24.99 d texture.
PRAWN JALFREZI Prawns cooked with red capsicum, coconut milk, tomatoes and spices.	\$24.99
FISH MALABARI MASALA A Special dish of South India. Cooked with coconut, capsicum, tomatoes, and cream.	\$24.99
BENGALI FISH CURRY A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes, and freshly ground spices.	\$24.99
FISH TIKKA MASALA Marinated Fish cooked in the charcoal tandoor then prepared in a secret recipe of yoghurt, spice, and cream.	\$24.99

DAL MAKHANI	\$18.
lack lentils and kidney beans cooked over a low heat with spices, ghee and cream.	<b>\$10</b> .
DAL TADKA	\$18.
ellow split lentils cooked with ginger, garlic, tomatoes, cumin seeds and turmeric, goes well with Tandoori Roti.	
DAL PALAK /onderful combination of lentils, spinach and garlic cooked with aromatic spices.	\$18.
ALAK PANEER	\$19.
omemade cottage cheese cooked in a puree of spinach and lightly spiced.	
ANEER BUTTER MASALA	\$19
dulge in the epitome of North Indian flavours with our delectable Paneer Butter Masala. Lovingly simmered in a rich, evety tomato-based gravy, enhanced with aromatic spices and a hint of cream, to create a harmonious fusion of taste and tex	
ADAI PANEER	\$19
omemade Indian cottage cheese cooked with capsicum, onions, tomatoes, and spices.	
IALAI KOFTA rated cottage cheese, potatoes and spices mixed together and deep fried and served with a creamy gravy made of crushed ca	\$19
ALAK KOFTA	ashews and spices. \$19
egetable balls and spinach cooked together in a blend of homemade spices.	<b>\$19</b>
ANEER TAKA TAK	\$19
his dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.	<b><i>T</i></b>
ATAR PANEER	\$19
omemade Indian cottage cheese and peas cooked with tomatoes, spices, and herbs.	
/IETHI PANEER	\$19
ottage cheese cooked in fenugreek flavored gravy laced with cream.	
HAHI PANEER	\$19
omemade Indian cottage cheese cut in cubes and cooked with tomatoes, crushed almonds, and cream.	
LOO GOBI otatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander, and spices.	\$19
AAG ALOO	\$18
otatoes and spinach gravy cooked together in a blend of homemade spices.	
EGETABLE ANGOORI	\$19
lixed Vegetable balls cooked in a chef special gravy.	
/IX VEGETABLE	\$19
resh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.	
EGETABLE KORMA	\$19
resh seasonal vegetables cooked in a rich creamy sauce made of almonds, cream, and spices.	
HANNA MASALA	\$18
IUSHROOM MATAR	\$19
lushrooms and green peas cooked with garlic, cream and spices.	<b>\$15</b>
	\$19
by Chunks cooked in onion and tomato smoked gravy.	<i>413</i>
ADAI CHAAP	\$19
bya chunks cooked with capsicum, onions, tomatoes, and spices.	
НААР ТАКА ТАК	\$19
his dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.	

BIRYANI

MATAR PULAO

MIX VEG PULAO Basmati rice cooked with Vegetables. CAULIFLOWER RICE

Basmati rice cooked with peas, onions, and spices.

Cauliflower blended and cooked with cumin and turmeric.

Basmati rice mixed with cashews, almonds, sultanas, and desiccated coconut.

VEG BIRYANI Seasonal garden-fresh vegetables cooked with basmati rice, herbs and spices. Th is served with raita, and poppadoms.	\$16.99
BIRYANI (CHICKEN / LAMB / PRAWN / GOAT) Basmati rice cooked with Chicken/Lamb/Prawn/Goat. Infused with fresh spices, f and garnished with fresh coriander. A delicious wholesome meal served with rait RICE	
BASMATI RICE	\$4.99
Plain steamed Basmati rice.	
JEERA RICE	\$5.99
Basmati rice flavoured with cumin seeds.	
KASHMIRI PULAO	\$7.99

SIDES			
RAITA	umbor		\$4.99
Yoghurt mixed with ground spices and cuch POPPADUM(4PCS) MINT CHUTNEY	uniber.		\$2.99 \$2.99
Yoghurt mixed with mint and spices. TAMARIND CHUTNEY			\$2.99
A sweet and tangy sauce. KACHUMBER SALAD Diced onions, tomatoes, cucumber, coriance	lor with a tauch of	lemen juice and chicos	\$5.99
MIXED PICKLES ONION SALAD MANGO CHUTNEY INDIAN DREAMS SALAD Onions, cucumber, Carrot and tomatoes wi			\$2.99 \$4.99 \$3.99 \$9.99
BREADS			
BUTTER NAAN E @	d in the tendence		<mark>\$4.9</mark> 9
Leavened bread made of refined flour bake			\$5.99
Leavened bread sprinkled with crushed gar CHEESE NAAN (E) (G)	lic, baked in the ch	arcoal tandoor.	\$5.99
Naan stuffed with Mozzarella cheese CHOCOLATE NAAN (E) (G)			\$7.99
Leavened bread stuffed with crispy flakes of ONION KULCHA (E) (G)	of chocolate.		\$5.99
Naan with a stuffing of onion and spices.			\$6.99
PANEER KULCHA (E) (G) Naan stuffed with homemade cottage chee	ese and spices. Bake	ed in the charcoal tandoor.	
KASHMIRI NAAN (E) (G) Seasoned with nuts and sultanas.			\$6.99
CHICKEN NAAN E G Naan with a stuffing of spiced chicken.			\$7.99
KEEMA NAAN E G Naan bread stuffed with mildly spiced lamb	<b>)</b> .		\$7.99
TANDOORI ROTI © Unleavened wholemeal flour bread baked i	n the charcoal tand	loor.	\$4.99
GARLIC ROTI © Unleavened bread sprinkled with garlic and	baked in the char	coal tandoor.	\$4.99
LACHA PARATHA © Unleavened wholemeal flour bread layered	with lashings of gl	nee. Baked in the charcoal tandoor.	<b>\$4.99</b>
ALOO PARATHA ©		on and spices. Baked in the charcoal tandoor	\$5.99
CHEESE AND GARLIC NAAN Naan stuffed with Mozzarella cheese and s	ĒG		\$6.99
PANEER AND GARLIC KULCH	IA EG		\$6.99
Naan stuffed with homemade Indian cottag			\$5.99
Leavened bread sprinkled with crushed gre	en chilies, baked in	the charcoal tandoor.	\$5.99
Leavened bread sprinkled with crushed gre PANEER AND JALAPENO NA	-	c, baked in the charcoal tandoor.	\$7.99
Naan stuffed with homemade cottage chee	ese and jalapeno an	d spices.	
DESSERTS			
GULAB JAMUN	flowered with groop	rardamom Sanvad warm	<b>\$4.99</b>
Creamed milk dumplings within a sweet syrup MANGO KULFI		cardamoni. Served warm.	<mark>\$6.99</mark>
Premium ice cream made with whole milk ar AMRITSARI KULFI	id mango puip.		\$7.99
Specially made with an abundance of pistach ICE CREAM (TWO SCOOPS)	nios and saffron.		\$7.99
(Vanilla, cookies and cream, Chocolate)			
DRINKS			
MANGO LASSI SALTED LASSI	\$4.99 \$4.99	GINGER BEER	\$4.99 \$2.99
SWEET LASSI	\$4.99	COKE ZERO	\$2.99
MASALA SODA	\$4.99	SPRITE	\$2.99
LEMON LIME BITTERS	\$4.99	FANTA	\$2.99

\$6.99

\$7.99

\$9.99