

ENTRÉE* / MAINS

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| VEGETABLE SAMOSA | 2 pieces | \$ 5.90 |
| Triangular pastry filled with potatoes and peas, subtly spiced. | | |
| MIX PAKORA | | \$ 7.90 |
| Chopped vegetables, mildly spiced, dipped in chickpea flour batter and deep fried. | | |
| ONION BHAJI | | \$ 7.90 |
| Sliced onion stirred in chickpea flour batter and deep fried. | | |
| CHICKEN PAKORA | 4 pcs \$ 12.90 / 8 pcs | \$ 23.90 |
| Boneless chicken pieces dipped in spiced chickpea flour and deep fried. | | |
| SEEKH KEBAB | 4 pcs \$ 12.90 / 8 pcs | \$ 23.90 |
| Minced lamb flavoured with spices, pressed onto a skewer and finished in the tandoor. | | |
| FISH AMRITSARI | 4 pcs \$ 14.90 / 8 pcs | \$ 26.90 |
| Marinated boneless fish, deep-fried. | | |
| PRAWN PAKORA | 4 pcs \$ 14.90 / 8 pcs | \$ 26.90 |
| King prawn cutlets dipped in spiced batter, deep-fried and served with mint sauce. | | |
| TANDOORI CHICKEN | HALF \$ 12.90 / WHOLE | \$ 23.90 |
| Whole chicken marinated in yoghurt, ginger and garlic paste, cooked in the tandoor. | | |
| CHICKEN TIKKA | 4 pcs \$ 12.90 / 8 pcs | \$ 23.90 |
| Tender morsels of boneless chicken marinated overnight and roasted in the tandoor. | | |
| BUNNY CHOW | with Chicken \$ 12.90 / or Lamb \$ 14.90 | |
| Hollowed out loaf of white bread, filled w/ Chicken or Lamb curry. | | |
| CURRY ON FRIES | | \$ 9.90 |
| Chicken or Lamb curry served over fries. | | |

* All dishes served with Basmati rice

Dishes come **Mild - Medium - Hot**



**Our food may contain traces of nuts and spices.
Please inform us before ordering if you are allergic.**

Menu item symbols mean :

Dairy Free Gluten Free Keto Diet

CATERING

◆ We also provide catering services.

◆ For more Chaat & Snacks / South Indian dishes visit:

www.suncourtindian.co.nz

MAINS - NON VEGETARIAN CURRIES

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| BUTTER CHICKEN | \$ 16.90 |
| A delicacy not to be missed. Boneless tandoori chicken cooked in a rich creamy tomato sauce. | |
| BALTI CHICKEN / LAMB / BEEF | \$ 17.90 |
| Tandoori and garam masala lend delicious flavours to this one-pot dish w a rich, flavorful sauce for dipping flatbreads. | |
| VINDALOO CHICKEN / LAMB / BEEF | \$ 17.90 |
| Highly spiced boneless chicken, beef or lamb cooked in hot vindaloo paste – a dish that words can't describe. | |
| JHALFREZI CHICKEN / LAMB / BEEF | \$ 17.90 |
| A Punjabi speciality, this feisty curry has pieces of meat & vegetables, fried & combined with a thick spicy sauce. | |
| CHICKEN TIKKA MASALA | \$ 17.90 |
| Highly recommended. Boneless tandoori chicken pieces cooked in a ginger, garlic, tomato, capsicum & onion sauce. | |
| KARAHI CHICKEN | \$ 17.90 |
| Chicken cubes cooked with sliced peppers, onions & tomato, topped w/ ginger & fresh coriander. | |
| KORMA CHICKEN / LAMB / BEEF | \$ 17.90 |
| Tender chicken, beef or lamb pieces simmered in a cashew nut sauce with ground spices. (Gluten free) | |
| MADRAS CHICKEN / LAMB / BEEF | \$ 17.90 |
| Boneless chicken, tender beef or lamb pieces cooked with exotic ground spices and coconut sauce. | |
| MANGO CHICKEN | \$ 17.90 |
| Boneless chicken pieces cooked with mango pulp and thick gravy. | |
| SAAG CHICKEN / LAMB / BEEF | \$ 17.90 |
| Highly recommended. Boneless chicken, beef cubes or tender lamb simmered with fresh spinach and exotic spices. | |
| CHICKEN 65 | \$ 17.90 |
| The famous Madras fried chicken – chicken coated w/ ginger, garlic paste, chili powder, and tumeric and deep fried. | |
| BUTTER CHICKEN INDIAN STYLE | \$ 18.90 |
| Boneless tandoori chicken cooked in a rich creamy tomato sauce. | |
| CHILLI CHICKEN INDIAN STYLE | \$ 18.90 |
| The famous indian fried chicken – chicken coated w/ ginger, garlic paste, chili powder, and tumeric and deep fried. | |
| LAMB DO PIAZA | \$ 18.90 |
| A method of preparation similar to Bhuna where fresh onions are mixed with spices and fried briskly. | |
| LAMB NAWABI | \$ 18.90 |
| A mild curry, marinated in yoghurt then sautéed w/ sliced onions, tomatoes and a light spiced coconut cream and almonds. | |
| LAMB ROGAN JOSH | \$ 18.90 |
| Boneless lean lamb cooked in spicy gravy in traditional Punjab style. | |

VEGETARIAN DISHES

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| NAVRATTAN KORMA | \$ 15.90 | DAAL TADKA | \$ 15.90 |
| Vegetables cooked in creamy cashew gravy. | | Yellow daal generously garnished with garlic, dry red chilli, and cumin seeds. | |
| VEGETABLE JALFREZI | \$ 15.90 | DAAL MAKHANI | \$ 15.90 |
| Fresh vegetables cooked with diced onions, capsicum, tomato, sweet and sour cream, garnished with herbs. | | Lentils stewed on a slow fire overnight, garnished w/ coriander. | |
| PANEER Saag or Mushroom | \$ 17.90 | BOMBAY ALOO | \$ 15.90 |
| Homemade Cottage Cheese, or Mushrooms, cooked in fine fresh spinach, herbs and spices. | | Diced dry potatoes cooked with spices. | |
| MALAI KOFTA | \$ 17.90 | SHAHI PANEER | \$ 17.90 |
| Mashed potatoes and cottage cheese balls, deep-fried; cooked in rich spicy cashew gravy. | | Our homemade cottage cheese, cooked in spicy cashew gravy, green capsicums, sliced onions and fresh herbs. | |
| PANEER MAKHANI | \$ 17.90 | MATAR PANEER | \$ 17.90 |
| Cubes of our homemade cottage cheese, cooked in creamy tomato flavoured sauce. | | A delicious combination of cottage cheese and green peas in mild spicy tomato based gravy. | |
| ALOO GOBHI | \$ 15.90 | MATAR MUSHROOM | \$ 15.90 |
| Potatoes and cauliflower florets cooked together; garnished w/ fresh coriander. | | A delicious combination of mushrooms and green peas in mild, spicy tomato-based gravy. | |

* We cook all our vegetarian meals separately

SEAFOOD

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| GOAN FISH CURRY | \$ 21.90 |
| Fish fillets cooked in fine tomato paste and coconut gravy finished with lemon and cream. | |
| PRAWNS BUTTER, MASALA, MALABARI, OR SAAG | \$ 21.90 |
| Peeled prawns prepared as Butter Prawns, Prawns Masala (spicy gravy), or Prawns Malabari (onions, tomatoes and fresh coconut milk). | |
| SCALLOPS BUTTER, MASALA, OR SAAG | \$ 23.90 |

SOUTH INDIAN

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| MASALA DOSA | \$ 10.90 |
| A crêpe made of rice and lentil flour, filled with spicy mashed potatoes and onion. Served w/ sambar soup and coconut chutney. | |
| CHICKEN DOSA | \$ 13.90 |
| Lightly spiced chicken stuffed in a large thin crêpe, made using rice and lentils. Served w/ sambar soup and coconut chutney. | |
| LAMB DOSA | \$ 16.90 |
| Lightly spiced lamb stuffed in a large thin crêpe, made using rice and lentils. Served with Sambar soup and coconut chutney. | |