



Accompaniments

(Highly recommended. They are a must with curries)

RAITA Yoghurt with cucumber.	\$3.00
GREEN SALAD Cucumber, lettuce, carrot and tomatoes with a wedge of lemon.	\$8.00
MIXED VEGETABLES Seasonal vegetables sauteed with garlic.	\$8.00
SWEET MANGO CHUTNEY	\$3.00
MIXED PICKLE (Salty 'n' Sour, Acquired Taste) Variety of vegetables mixed with spices and pickled.	\$3.00
MINT CHUTNEY	\$3.00
TAMARIND CHUTNEY	\$3.00

Sweet Dishes

SWEET LASSI - Sweet yoghurt drink.	\$5.00
MANGO LASSI - Sweet yoghurt mango flavoured drink.	\$6.00
KULFI - Indian ice cream.	\$7.00
MANGO KULFI - Indian ice cream topped with mango	\$8.00
GULAB JAMUN Dumplings dipped in caramelised sugar syrup, flavoured with cardamom.	\$8.00

Meal Deal

HOME ALONE Butter Chicken, 1 Nan, 1 Raita, 1 Chutney, 1 Rice	\$23.90
SPECIAL COSYNES 1 Butter Chicken, 1 Lamb Korma, 2 Nan 1 Raita, 1 Sweet Mango Chutney, 1 Rice	\$42.00
THREESOME PARTY 1 Butter Chicken, 1 Saag Gosht, 1 Garden Korma 3 Nan, 1 Raita, 1 Sweet Mango Chutney, 2 Rice	\$59.00
RELAY TEAM 1 Chicken Tikka Masala, 1 Rogan Josh, 1 Vegetable Kofta Curry 1 Beef Vindaloo, 2 Nan, 2 Roti, 1 Raita, 1 Chutney, 2 Rice	\$79.00

**Book your functions now.
Enquire about our set menus.
Come and enjoy our sit-down
hospitality**

ACHIEVEMENTS OF SHAHI!

TOO MANY TO MENTION.

*So, please come and try us and
tell us whether we are worthy
of such accolades.*

Would you like to be a "Shahi Valued Customer"?

Each month we send out specials, vouchers
and information about coming events.
Email us on shahi@shahi.co.nz and we will
put you on our newsletter list.

SHAHI

INDIAN EXPERIENCE

WORLD'S FASTEST & TASTIEST INDIAN

115 PARNELL RD, PARNELL
PHONE: 377 7898

26 JERVOIS RD, HERNE BAY
PHONE: 378 8896

610 REMUERA RD, REMUERA
PHONE: 523 5496

Please ask for the specials of the day

**ACCEPT ALL MAJOR
CREDIT CARDS**



**\$5.00 DELIVERY CHARGE
WILL APPLY WITHIN
4km - OVER 4km \$6.00**

15% Surcharge to apply on Public Holidays
Prices are subject to change.








TAKE AWAY MENU

Appetite Ticklers



PAPAD Crispy Bread	\$1.50
ONION & SPINACH BHAJJIA - <i>Divine!!!</i> Finely chopped onion and spinach, mixed with chickpea flour batter. Cooked and served with tamarind sauce.	\$7.50
SAMOSA (2 Large Pieces) - <i>Timeless</i> Conical pastry filled with delicately spiced potatoes and peas. Cooked and served with tamarind sauce.	\$7.50
POTLI KHAZANA Pastry filled with cottage cheese, raisins, nuts, coriander and spices. Cooked and served with tamarind sauce.	\$8.90
PRAWN TIKKA - <i>Fat Buster</i>  Prawns marinated in spices, cooked & served with mint sauce	\$14.90
SHAHI CIGAR - <i>Politically incorrect but delectable</i> Chicken chopped and mixed with fresh coriander, green chillies and peas. Stuffed in a cigar shaped pastry. Cooked and served with tamarind sauce.	\$9.90
SKEWERED CHICKEN Chicken marinated in ginger, garlic, lemon juice and spices. Skewered and cooked. Served with a delicious sauce.	\$9.90
CHICKEN TIKKA (Boneless Tandoori Dish)  Boneless chicken thighs marinated with yoghurt, ginger and spices for over a day and then barbequed in Indian Oven. Served with mint sauce.	\$9.90
RESHMI KEBAB (Mild)  Chicken marinated in yoghurt, cheese, mint and fenugreek. Barbequed and served with mint sauce.	\$9.90
PUNJABI LAMB - <i>Robust</i> Lamb marinated in robust spices and sauteed with capsicum, onions and tomatoes. Finished with fresh coriander.	\$9.90
VEGETARIAN PLATTER - <i>Vegetarian collage</i> Combination entree for two of Samosa, Onion and Spinach Bhajjia, Potli Khazana. Served with tamarind sauce.	\$14.90
MIXED PLATTER (Delicious Variety of Entrees) Combination entree for two of Samosa, Onion and Spinach Bhajjia, Chicken Tikka and Shahi Cigar. Served with mint and tamarind sauce.	\$17.90

Main Courses

BUTTER CHICKEN - <i>Popular</i> Boneless tandoori chicken cooked with sumptuous sauce of tomatoes and spices.	(sm) \$11.90 (n) \$15.90
CHICKEN TIKKA MASALA - <i>English special</i> Boneless chicken cooked in a lightly spiced sauce with capsicum, ginger and fresh coriander.	\$15.90
CHICKEN MUGHLAI (Mild Dish) Boneless chicken cooked in cashew nut sauce and delicate spices.	\$15.90
CHICKEN CURRY - <i>Fat Free</i>  Chicken marinated in spices and then cooked in home style curry.	(sm) \$11.90 (n) \$15.90
CHICKEN JALFREZI - <i>Sumptuous</i> Chicken marinated in spices, ginger and garlic. Finished with tomatoes, chunks of capsicum and onions.	\$15.90
MANGO CHICKEN - <i>Exotic</i> Chicken cooked in delicately spiced mango sauce.	\$15.90
TANDOORI CHICKEN - <i>Healthy</i>  Skinless chicken marinated in spices for over a day and then cooked in tandoor. Served with mint sauce.	Full \$23.90 Half \$14.00
FISH MAKHANWALA - <i>Synchronised swimmers</i>  Fish fillet delicately cooked with ginger, garlic, onions, tomatoes, yoghurt and aromatic spices.	\$15.90
PRAWN MALABARI - <i>Kiwi Favourite</i> Shelled prawns cooked in a tasty sauce of tomatoes, dried whole coriander, mustard seed and spices. Finished with coconut cream.	\$19.90
AKBARI GOSHT Succulent lean lamb dish cooked in yoghurt, spices and finished with nuts. Garnished with fresh coriander.	\$15.90
SAAG GOSHT - <i>Romantic Interlude</i>  Lean lamb cooked in spices and finished with spinach.	\$15.90
ROGAN JOSH - <i>Chef's Speciality</i>  Traditional lean lamb dish in tomato gravy with spices.	(sm) \$11.90 (n) \$15.90
ROGAN JOSH WITH KUMARA Dairy Free Lamb delicately cooked with diced capsicum and onions.	\$15.90
KADHAI GOSHT - <i>Bank Manager's Favourite</i> Dairy Free Lamb delicately cooked with diced capsicum and onions.	\$15.90
BEEF VINDALOO - <i>Ring Burner</i> Beef cooked in hot, fiery and spicy sauce.	\$15.90

(sm) - small (n) - normal

From the Gardens

DAL MAHARAJA - <i>Staple Food</i> Green mung cooked beautifully with tomatoes and spices (Must have. Dip your roti in it. Yummy!)	(sm) \$10.90 (n) \$14.90
VEGETABLE KOFTA CURRY - <i>Orgasmic</i> Chopped spinach and potato balls cooked in a beautiful, lightly spiced gravy with cashew nut sauce.	\$14.90
GARDEN KORMA - <i>Vegan Special</i>  Seasonal vegetables cooked in a lightly spiced gravy with tomatoes.	(sm) \$10.90 (n) \$14.90
KUMARA & MUSHROOM CURRY - <i>Magic</i> Kumara, mushroom and peas cooked in a lightly spiced sauce.	\$14.90
PEA PANIR Peas and panir cooked in tomato based curry.	(sm) \$10.90 (n) \$14.90
SAAG PANIR  Panir cooked with pureed spinach in light spices.	\$14.90
STUFFED CAPSICUM CURRY - <i>Elegant</i> Capsicum hollowed and filled with cottage cheese, potatoes, coriander, raisins and cashew nuts. Cooked and served in a delicate curry sauce.	\$14.90

Rice Dishes


CHICKEN BIRYANI Rice cooked with chicken, nuts and raisins.	\$17.90
LAMB BIRYANI Northern Indian dish of rice cooked with lamb, nuts and raisins.	\$17.90
VEGETABLE BIRYANI Rice cooked with vegetables, nuts and raisins.	\$16.90

Breads

ROTI Wholemeal bread.	\$3.00
BUTTERED NAN Standard flour kneaded into a dough with milk, eggs, yeast and baked in tandoor.	\$3.50
GARLIC NAN Same as buttered nan with garlic.	\$4.50
CHEESE NAN * Same as buttered nan stuffed with cheese.	\$4.50
PESHAWARI NAN * Same as buttered nan with nuts and raisins.	\$5.00
MASALA KULCHA * Nan stuffed with potatoes and spices.	\$5.00
SHAHI NAN * - <i>Delicious</i> Freshly cooked nan stuffed with cheese, onion and green chilli.	\$5.00

* Not available at Shahi Jervois Rd

(sm) - small (n) - normal

 The items highlighted by heart are healthy dishes.

