

Rice Dishes

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| CHICKEN BIRYANI | \$25.00 |
| Rice cooked with chicken, nuts and raisins. Served with Raita. | |
| LAMB BIRYANI | \$26.00 |
| Northern Indian dish of rice cooked with lamb, nuts and raisins. Served with Raita | |
| VEGETABLE BIRYANI | \$24.00 |
| Rice cooked with vegetables, nuts and raisins. Served with Raita. | |
| BOILED RICE | \$3.00 |
| YELLOW RICE | \$6.00 |

Breads

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| ROTI Wholemeal bread. | \$4. 00 |
| BUTTERED NAN Standard flour kneaded into a dough with milk, eggs, yeast and baked in tandoor. | \$5.00 |
| GARLIC NAN Same as buttered nan with garlic. | \$6.00 |
| CHEESE NAN Same as buttered nan stuffed with cheese. | \$7.00 |
| CHEESE & GARLIC NAN Same as cheese nan with garlic. | \$7.50 |
| PESHAWARI NAN Same as buttered nan with nuts and raisins. | \$7.50 |
| MASALA KULCHA Nan stuffed with potatoes and spices. | \$7.50 |
| SHAHI NAN - <i>Delicious</i> Freshly cooked nan stuffed with cheese, onion and green chilli. | \$8.00 |
| CHICKEN NAN Nan stuffed with chicken, cheese and chilli. | \$8.00 |

Sweet Dishes

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| SWEET LASSI - Sweet yoghurt drink. | \$7.00 |
| MANGO LASSI - Sweet yoghurt mango flavoured drink | \$8.00 |
| KULFI - Indian ice cream. | \$8.00 |
| MANGO KULFI - Indian ice cream topped with mango | \$9.00 |
| GULAB JAMUN Dumplings dipped in caramelised sugar syrup, flavoured with cardamom. | \$9.00 |

Accompaniments

(Highly recommended. They are a must with curries)

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| RAITA Yoghurt with cucumber. | \$5.00 |
| GREEN SALAD Cucumber, lettuce, carrot and tomatoes with a wedge of lemon. | \$12.00 |
| MIXED VEGETABLES Seasonal vegetables sauteed with garlic. | \$12.00 |
| SWEET MANGO CHUTNEY | \$5.00 |
| MIXED PICKLE (Salty 'n' Sour, Acquired Taste) Variety of vegetables mixed with spices and pickled. | \$5.00 |
| MINT CHUTNEY | \$5.00 |
| TAMARIND CHUTNEY | \$5.00 |
| RAW ONION | \$5.00 |
| GREEN CHILLIES | \$3.00 |

Meal Deals

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| HOME ALONE 1 x Butter Chicken, 1 x Rice, 1 x Naan, 1 x Raita 1 x Sweet Mango Chutney | \$33.90 |
| SPECIAL COSYNЕСТ 1 x Butter Chicken, 1 x Rogan Josh, 2 x Rice, 2 x Naans, 1 x Raita, 1 x Sweet Mango Chutney | \$61.90 |
| THREESOME PARTY 1 x Butter Chicken, 1 x Rogan Josh, 1 x Vegetable Korma, 3 x Rice, 3 x Naans, 1 x Raita, 1 x Sweet Mango Chutney | \$87.90 |
| RELAY TEAM 1 x Butter Chicken, 1 x Saag Gosht, 1 x Vegetable Korma, 1 x Pea Paneer, 4 x Rice, 4 x Naans, 1 x Raita, 1 x Sweet Mango Chutney | \$113.90 |

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

SHAHI

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CREDIT CARDS ACCEPTED**

**\$6.50 DELIVERY CHARGE
WILL APPLY WITHIN
4km - OVER 4km \$7.50**

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



TAKE AWAY MENU

Entrees

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| PAPAD Crispy Bread | \$1.50 |
| ONION BHAIJIA - <i>Divine!!!</i> Finely chopped onion mixed with chickpea flour batter. Cooked and served with tamarind sauce. | \$10.90 |
| SAMOSA (2 Large Pieces) - <i>Timeless</i> Conical pastry filled with delicately spiced potatoes and peas. Cooked and served with tamarind sauce. | \$10.90 |
| GARLIC PRAWN - <i>Fat Buster</i> Prawns marinated in spices, cooked with garlic & served with mint sauce. | ♥ \$17.90 |
| 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. | \$15.90 |
| 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. | ♥ \$15.90 |
| PUNJABI LAMB - <i>Robust</i> Lamb marinated in robust spices and sauteed with capsicum, onions and tomatoes. Finished with fresh coriander and served on a bed of lettuce. | \$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. | ♥ (Half) \$22.90 (Full) \$33.90 |
| MIXED PLATTER (Delicious Variety of Entrees) Combination entree for two of Samosa, Onion Bhajjia, Chicken Tikka and Shahi Cigar. Served with mint and tamarind sauce. | \$25.90 |

Main Courses

All Mains Served with Rice

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| BUTTER CHICKEN - <i>Popular</i> Boneless tandoori chicken cooked with sumptuous sauce of tomatoes and spices. | \$23.90 |
| CHICKEN TIKKA MASALA - <i>English Special</i> Boneless chicken cooked in a lightly spiced sauce with capsicum, ginger and fresh coriander. | \$23.90 |
| CHICKEN MUGHLAI (Mild Dish) Boneless chicken cooked in cashew nut sauce and delicate spices. | \$23.90 |
| CHICKEN CURRY - <i>Fat Free</i> Chicken marinated in spices and then cooked in home style curry. | ♥ \$23.90 |
| CHICKEN JALFREZI - <i>Sumptuous</i> Chicken marinated in spices, ginger and garlic. Finished with tomatoes, chunks of capsicum and onions. | \$23.90 |
| MANGO CHICKEN - <i>Exotic</i> Chicken cooked in delicately spiced mango sauce. | \$23.90 |
| FISH MAKHANWALA - <i>Synchronised swimmers</i> Fish fillet delicately cooked with ginger, garlic, onions, tomatoes, yoghurt and aromatic spices. | ♥ \$26.90 |
| 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. | \$26.90 |
| LAMB KORMA Succulent lean lamb dish cooked in yoghurt, spices and finished with nuts, Garnished with fresh coriander. | \$24.90 |
| SAAG GOSHT - <i>Romantic Interlude</i> Lean lamb cooked in spices and finished with spinach. | ♥ \$25.90 |
| ROGAN JOSH - <i>Chef's Speciality</i> Traditional lean lamb dish in tomato gravy with spices. | ♥ \$24.90 |

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| KADHAI GOSHT - <i>Bank Manager's Favourite</i> Dairy Free Lamb delicately cooked with diced capsicum and onions. | \$24.90 |
| LAMB MADRAS A south Indian dish, juicy lamb tempered with mustard seeds and coconut. | \$24.90 |
| BEEF VINDALOO - <i>Ring Burner</i> Beef cooked in hot, fiery and spicy sauce | \$24.90 |

From the Gardens

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| DAAL MAKHANI Black Lentils simmered overnight, sauteed with tomatoes, fresh cream & mild spices. | \$22.90 |
| TADKA DHAL - <i>Staple Food</i> Yellow split cooked and tempered with garlic, onion, | \$22.90 |
| VEGETABLE CURRY - <i>Vegan Special</i> Seasonal vegetables cooked in a lightly spiced gravy with tomatoes. | ♥ \$22.90 |
| PEA & MUSHROOM CURRY - <i>Magic</i> Mushroom and peas cooked in a lightly spiced sauce. | \$22.90 |
| PEA PANIR Peas and panir cooked in tomato based curry. | \$22.90 |
| SAAG PANIR Panir cooked with pureed spinach in light spices. | ♥ \$23.90 |
| PANEER TIKKA MASALA Paneer cooked in lightly spiced sauce with capsicum, ginger, and fresh coriander. | \$22.90 |
| VEGETABLE KOFTA CURRY Potato and pea balls in rich and creamy cashewnut sauce finished with almonds. Contains Gluten. | \$23.90 |
| BUTTER PANIR Paneer cooked with sumptuous sauce of tomatoes, spices and cream | \$22.90 |

♥ The items highlighted by heart are healthy dishes

Option available to SWAP any Meats/Veges to your favourite Sauce

Food may have allergens like Dairy, Nuts, Wheat, Eggs, Soy etc. However we make every effort to avoid cross contamination.

