



## Rice Dishes

<b>CHICKEN BIRYANI</b>	\$25.00
Rice cooked with chicken, nuts and raisins. Served with Raita.	
<b>LAMB BIRYANI</b>	\$26.00
Northern Indian dish of rice cooked with lamb, nuts and raisins. Served with Raita	
<b>VEGETABLE BIRYANI</b>	\$24.00
Rice cooked with vegetables, nuts and raisins. Served with Raita.	
<b>BOILED RICE</b>	\$3.00
<b>YELLOW RICE</b>	\$8.00

## Breads

<b>ROTI</b> Wholemeal bread.	\$4.00
<b>BUTTERED NAN</b> Standard flour kneaded into a dough with milk, eggs, yeast and baked in tandoor.	\$5.00
<b>GARLIC NAN</b> Same as buttered nan with garlic.	\$6.00
<b>CHEESE NAN</b> Same as buttered nan stuffed with cheese.	\$7.00
<b>CHEESE &amp; GARLIC NAN</b> Same as cheese nan with garlic.	\$7.50
<b>PESHAWARI NAN</b> Same as buttered nan with nuts and raisins.	\$7.50
<b>MASALA KULCHA</b> Nan stuffed with potatoes and spices.	\$7.50
<b>SHAHI NAN</b> - <i>Delicious</i> Freshly cooked nan stuffed with cheese, onion and green chilli.	\$8.00
<b>CHICKEN NAN</b> Nan stuffed with chicken, cheese and chilli.	\$8.50

## Sweet Dishes

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

## Accompaniments

(Highly recommended. They are a must with curries)

<b>PAPAD</b> Crispy Bread	\$1.50
<b>RAITA</b> Yoghurt with cucumber.	\$5.00
<b>GREEN SALAD</b> Cucumber, lettuce, carrot and tomatoes with a wedge of lemon.	\$12.00
<b>MIXED VEGETABLES</b> Seasonal vegetables sauteed with garlic.	\$12.00
<b>SWEET MANGO CHUTNEY</b>	\$5.00
<b>MIXED PICKLE</b> (Salty 'n' Sour, Acquired Taste) Variety of vegetables mixed with spices and pickled.	\$5.00
<b>MINT CHUTNEY</b>	\$5.00
<b>TAMARIND CHUTNEY</b>	\$5.00
<b>RAW ONION</b>	\$5.00
<b>GREEN CHILLIES</b>	\$3.00

## Meal Deals

<b>HOME ALONE</b> 1 x Butter Chicken, 1 x Rice, 1 x Naan, 1 x Raita 1 x Sweet Mango Chutney	\$33.90
<b>SPECIAL COSYNEST</b> 1 x Butter Chicken, 1 x Rogan Josh, 2 x Rice, 2 x Naans, 1 x Raita, 1 x Sweet Mango Chutney	\$61.90
<b>THREESOME PARTY</b> 1 x Butter Chicken, 1 x Rogan Josh, 1 x Vegetable Curry, 3 x Rice, 3 x Naans, 1 x Raita, 1 x Sweet Mango Chutney	\$87.90
<b>RELAY TEAM</b> 1 x Butter Chicken, 1 x Saag Gosht, 1 x Vegetable Curry, 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

INDIAN • INSPIRED

610 REMUERA RD, REMUERA  
PHONE: 523 5496

**Dine-in**  
**BYO (Wine only) & Licensed**  
**Takeaway**  
**Delivery**

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ALL MAJOR  
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

**ONION BHAIJIA - Divine!!!** \$11.90  
 Finely chopped onion mixed with chickpea flour batter.  
 Cooked and served with tamarind sauce.

**SAMOSA (2 Large Pieces) - Timeless** \$11.90  
 Conical pastry filled with delicately spiced potatoes and peas.  
 Cooked and served with tamarind sauce.

**GARLIC PRAWN - Fat Buster**  \$18.90  
 Prawns marinated in spices, cooked with garlic &  
 served with mint sauce.

**SHAHI CIGAR - Politically incorrect but delectable** \$16.90  
 Chicken chopped and mixed with fresh coriander, green  
 chillies and peas. Stuffed in a cigar shaped pastry.  
 Cooked and served with tamarind sauce.

**CHICKEN TIKKA - (Boneless Tandoori Dish)**  \$16.90  
 Boneless chicken thighs marinated with yoghurt, ginger  
 and spices for over a day and then barbecued in  
 Indian Oven. Served with mint sauce.

**PUNJABI LAMB - Robust** \$16.90  
 Lamb marinated in robust spices and sauteed with  
 capsicum, onions and tomatoes. Finished with fresh  
 coriander and served on a bed of lettuce.

**TANDOORI CHICKEN - Healthy**  (Half) \$23.90  
 Skinless chicken marinated in spices for over a  
 day and then cooked in tandoor. Served with mint sauce. (Full) \$34.90

**MIXED PLATTER (Delicious Variety of Entrees)** \$26.90  
 Combination entree for two of Samosa, Onion Bhajjia,  
 Chicken Tikka and Shahi Cigar. Served with mint and  
 tamarind sauce.

 The items highlighted by heart are healthy dishes

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


## Main Courses

### All Mains Served with Rice

**BUTTER CHICKEN - Popular** \$24.90  
 Boneless tandoori chicken cooked with sumptuous  
 sauce of tomatoes and spices.


**CHICKEN TIKKA MASALA - English Special** \$24.90  
 Boneless chicken cooked in a lightly spiced sauce with  
 capsicum, ginger and fresh coriander.

**CHICKEN MUGHLAI (Mild Dish)** \$24.90  
 Boneless chicken cooked in cashew nut sauce and  
 delicate spices.

**CHICKEN CURRY - Fat Free**  \$24.90  
 Chicken marinated in spices and then cooked in  
 home style curry.


**CHICKEN JALFREZI - Sumptuous** \$24.90  
 Chicken marinated in spices, ginger and garlic.  
 Finished with tomatoes, chunks of capsicum and onions.


**MANGO CHICKEN - Exotic** \$24.90  
 Chicken cooked in delicately spiced mango sauce.

**FISH MAKHANWALA - Synchronised swimmers**  \$27.90  
 Fish fillet delicately cooked with ginger, garlic,  
 onions, tomatoes, yoghurt and aromatic spices.

**PRAWN MALABARI - Kiwi Favourite** \$27.90  
 Shelled prawns cooked in a tasty sauce of tomatoes, dried  
 whole coriander, mustard seed and spices. Finished with  
 coconut cream.

**LAMB KORMA** \$25.90  
 Succulent lean lamb dish cooked in yoghurt, spices and finished  
 with nuts, Garnished with fresh coriander.

**SAAG GOSHT - Romantic Interlude**  \$26.90  
 Lean lamb cooked in spices and finished with spinach.

**ROGAN JOSH - Chef's Speciality**  \$25.90  
 Traditional lean lamb dish in tomato gravy with spices.

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

**KADHAI GOSHT - Bank Manager's Favourite** \$25.90  
 Dairy Free Lamb delicately cooked with diced capsicum  
 and onions.


**LAMB MADRAS** \$25.90  
 A south Indian dish, juicy lamb tempered with mustard seeds  
 and coconut.

**BEEF VINDALOO- Ring Burner** \$25.90  
 Beef cooked in hot, fiery and spicy sauce

## From the Gardens


**DAAL MAKHANI** \$23.90  
 Black Lentils simmered overnight, sauteed with tomatoes,  
 fresh cream & mild spices.

**TADKA DHAL - Staple Food (Vegan)** \$23.90  
 Yellow split cooked and tempered with garlic, onion,

**VEGETABLE CURRY - Vegan Special**  \$23.90  
 Seasonal vegetables cooked in a lightly  
 spiced gravy with tomatoes.

**PEA & MUSHROOM CURRY - Magic** \$23.90  
 Mushroom and peas cooked in a lightly spiced sauce.

**PEA PANIR** \$23.90  
 Peas and panir cooked in tomato based curry.

**SAAG PANIR**  \$24.90  
 Panir cooked with pureed spinach in light spices.

**PANEER TIKKA MASALA** \$23.90  
 Paneer cooked in lightly spiced sauce with capsicum,  
 ginger, and fresh coriander.

**VEGETABLE KOFTA CURRY** \$24.90  
 Potato and pea balls in rich and creamy cashewnut  
 sauce finished with almonds. Contains Gluten.

**BUTTER PANIR** \$23.90  
 Paneer cooked with sumptuous sauce of tomatoes, spices  
 and cream

### PLANT BASED CHICK'N

**BUTTER CHICK'N** \$23.90

**CHICK'N TIKKA MASALA** \$23.90

**KADHAI CHICK'N** \$23.90

**SAAG CHICK'N** \$24.90

**CHICK'N CURRY (Vegan)** \$23.90

