

## 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, carrot and tomatoes with a wedge of lemon.	\$12.00
<b>MIXED VEGETABLES</b> Seasonal vegetables sauteed with garlic.	\$12.00
<b>RAW ONION</b>	\$5.00
<b>GREEN CHILLIES</b>	\$3.00
<b>SWEET MANGO CHUTNEY / MINT CHUTNEY / MIXED PICKLE</b> (Salty 'n' Sour) / <b>TAMARIND CHUTNEY</b>	\$5.00 each

## BEVERAGE LIST

### WHITE WINE

<b>Odyssey Sauvignon Blanc (Marlborough)</b>	\$12	\$49
A mouthwatering Sauvignon with lifted aromas of passion fruit, feijoa, lime and capsicum.		
<b>Villa Maria Pinot Gris (Marlborough)</b>	\$12	\$49
This is a dry style Pinot Gris with aromas and flavours of juicy stone-fruit, apple with the crisp, dry style of Italian Pinot Grigio.		
<b>Oyster Bay Chardonnay (Marlborough)</b>	\$12	\$49
Fragrant white peach, vibrant citrus with lingering lime zest and a creamy texture.		

### RED WINE

<b>Homer Pinot Noir (Marlborough)</b>	\$12	\$49
This is an appealing Pinot Noir displaying ripe red cherry, dried herb and spice characters on the nose.		
<b>Villa Maria Merlot Cabernet sauvignon( Hawkes bay)</b>	\$12	\$49
A blend of Merlot and Cabernet Sauvignon with fragrant aromas and flavours of cassis, red fruits and dried herbs		
<b>Oyster Bay Merlot (Hawkes Bay)</b>	\$12	\$49
Bright cherry aromas and rich plum with subtle spice and a soft lingering texture		
<b>Babich Syrah (Hawkes Bay)</b>	\$12	\$49
This Hawkes Bay Syrah offers delicate raspberry and floral flavours in a light fresh and peppery style.		

### BEER

HEINEKEN / Kingfisher (indian beer) / STEINLAGER LIGHT / Corona Extra / Asahi	\$10
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### SOFT DRINKS

COKE/ COKE ZERO/ SPRITE/ FANTA	\$5
GINGER BEER / ORANGE JUICE/ APPLE JUICE	\$6
SAN PELLEGRINO SPARKLING WATER 500ML	\$9

### HOT DRINKS

Cardamom Tea	\$5
Masala Tea	\$6

**BYO (Wine only): Corkage \$4.50 per person**

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

# SHAHI

## INDIAN . INSPIRED

**Call 09 5235496 for Takeaways and Delivery Orders**

**OR Order Online at [www.shahi.co.nz](http://www.shahi.co.nz)**



Welcome to Shahi Indian. Inspired where you will enjoy fresh, delicious food infused with the flavours of India.

Since 1989, Shahi has been at the forefront of the Indian food scene in Auckland. We are renowned for consistent, outstanding food and superb professional service

All our meals are prepared in an open kitchen so you can see the action and feel the energy of talented chefs.

Our décor is designed for comfort with a clean, contemporary look.

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**ALL MAJOR CREDIT CARDS ACCEPTED**

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

# DINE IN MENU

## Entrees

<b>ONION BHAIJIA</b> - <i>Divine!!!</i>	\$12.90
Finely chopped onion mixed with chickpea flour batter. Cooked and served with tamarind sauce.	
<b>SAMOSA</b> (2 Large Pieces) - <i>Timeless</i>	\$12.90
Conical pastry filled with delicately spiced potatoes and peas. Cooked and served with tamarind sauce.	
<b>GARLIC PRAWN</b> - <i>Fat Buster</i>	 \$19.90
Prawns marinated in spices, cooked with garlic & served with mint sauce.	
<b>SHAHI CIGAR</b> - <i>Politically incorrect but delectable</i>	\$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.	
<b>CHICKEN TIKKA</b> - (Boneless Tandoori Dish)	 \$17.90
Boneless chicken thighs marinated with yoghurt, ginger and spices for over a day and then barbequed in Indian Oven. Served with mint sauce.	
<b>PUNJABI LAMB</b> - <i>Robust</i>	\$17.90
Lamb marinated in robust spices and sauteed with capsicum, onions and tomatoes. Finished with fresh coriander and served on a bed of lettuce.	
<b>TANDOORI CHICKEN</b> - <i>Healthy</i>	 (Half) \$23.90 (Full) \$34.90
Skinless chicken marinated in spices for over a day and then cooked in tandoor. Served with mint sauce.	
<b>MIXED PLATTER</b> (Delicious Variety of Entrees)	\$27.90
Combination entree for two of Samosa, Onion Bhajjia, Chicken Tikka and Shahi Cigar. Served with mint and tamarind sauce.	

## Main Courses

All Mains Served with Rice

<b>BUTTER CHICKEN</b> - <i>Popular</i>	\$26.90
Boneless tandoori chicken cooked with sumptuous sauce of tomatoes and spices.	

 The items highlighted by heart are healthy dishes

<b>CHICKEN TIKKA MASALA</b> - <i>English Special</i>	\$26.90
Boneless chicken cooked in a lightly spiced sauce with capsicum, ginger and fresh coriander.	
<b>CHICKEN MUGHLAI</b> (Mild Dish)	\$26.90
Boneless chicken cooked in cashew nut sauce and delicate spices.	
<b>CHICKEN CURRY</b> - <i>Fat Free</i>	 \$26.90
Chicken marinated in spices and then cooked in home style curry.	
<b>CHICKEN JALFREZI</b> - <i>Sumptuous</i>	\$26.90
Chicken marinated in spices, ginger and garlic. Finished with tomatoes, chunks of capsicum and onions.	
<b>MANGO CHICKEN</b> - <i>Exotic</i>	\$26.90
Chicken cooked in delicately spiced mango sauce.	
<b>FISH MAKHANWALA</b> - <i>Synchronised swimmers</i>	 \$28.90
Tarakihi fish fillet delicately cooked with ginger, garlic, onions, tomatoes, yoghurt and aromatic spices.	
<b>PRAWN MALABARI</b> - <i>Kiwi Favourite</i>	\$29.90
Shelled prawns cooked in a tasty sauce of tomatoes, dried whole coriander, mustard seed and spices. Finished with coconut cream.	
<b>LAMB KORMA</b>	\$27.90
Succulent lean lamb dish cooked in yoghurt, spices and finished with nuts, Garnished with fresh coriander.	
<b>SAAG GOSHT</b> - <i>Romantic Interlude</i>	 \$28.90
Lean lamb cooked in spices and finished with spinach.	
<b>ROGAN JOSH</b> - <i>Chef's Speciality</i>	 \$27.90
Traditional lean lamb dish in tomato gravy with spices.	
<b>KADHAI GOSHT</b> - <i>Bank Manager's Favourite</i>	\$27.90
Dairy Free Lamb delicately cooked with diced capsicum and onions.	
<b>LAMB MADRAS</b>	\$27.90
A south Indian dish, juicy lamb tempered with mustard seeds and coconut.	
<b>BEEF VINDALOO</b> - <i>Ring Burner</i>	\$27.90
Beef cooked in hot, fiery and spicy sauce	

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

## From the Gardens

<b>DAAL MAKHANI</b>	\$25.90
Black Lentils simmered overnight, sauteed with tomatoes, fresh cream & mild spices.	
<b>TADKA DAAL</b> - <i>Staple Food</i> [VEGAN]	 \$25.90
Yellow split cooked and tempered with garlic, onion,	
<b>VEGETABLE CURRY</b> - [VEGAN]	 \$25.90
Seasonal vegetables cooked in a lightly spiced gravy with tomatoes.	
<b>PEA &amp; MUSHROOM CURRY</b> - <i>Magic</i>	\$25.90
Mushroom and peas cooked in a lightly spiced sauce.	
<b>PEA PANIR</b>	\$25.90
Peas and panir cooked in tomato based curry.	
<b>SAAG PANIR</b>	 \$26.90
Panir cooked with pureed spinach in light spices.	
<b>PANEER TIKKA MASALA</b>	\$25.90
Paneer cooked in lightly spiced sauce with capsicum, ginger, and fresh coriander.	
<b>VEGETABLE KOFTA CURRY</b>	\$25.90
Potato and pea balls in rich and creamy cashewnut sauce finished with almonds. Contains Gluten.	
<b>BUTTER PANIR</b>	\$25.90
Paneer cooked with sumptuous sauce of tomatoes, spices and cream	
<b>PLANT BASED CHICK'N</b>	
<b>BUTTER CHICK'N</b>	\$24.90
<b>CHICK'N TIKKA MASALA</b>	\$24.90
<b>KADHAI CHIK'N</b>	\$24.90
<b>SAAG CHICK'N</b>	\$25.90
<b>CHICK'N CURRY</b> [VEGAN]	\$24.90

## Rice Dishes

<b>CHICKEN BIRYANI</b>	\$27.00
Rice cooked with chicken, nuts and raisins. Served with Raita.	
<b>LAMB BIRYANI</b>	\$28.00
Northern Indian dish of rice cooked with lamb, nuts and raisins. Served with Raita.	
<b>VEGETABLE BIRYANI</b>	\$26.00
Rice cooked with vegetables, nuts and raisins. Served with Raita.	
<b>YELLOW RICE</b>	\$8.00