

Great India

R E S T A U R A N T

LUNCH MENU

ONE MAIN, RICE AND BREAD SELECTION \$14.00

VEGETARIAN MAINS

- Aloo Gobi** – Marinated potatoes rubbed in turmeric and finished with cauliflower, soaked in lime and dry ground spices. (V)
Chana Masala – Gram chick peas cooked with potatoes rubbed in turmeric. (V)
Tarka Dal – Red lentils infused with black mustard and cumin seeds, finished with tomatoes and onions. (V)
Vegetable Kofta – Dumplings of spiced mixed vegetables cooked in a cashew nut, dry fruit gravy. (V)
Bombay Aloo – Turmeric rubbed potatoes in a Tandoori Masala sauce with fenugreek and yoghurt.
Broccoli Masala – Broccoli, mushroom, and capsicum, spiced and finished in a special onion sauce. (V)
Malai Kofta – Delicious dumplings of chashew, coconut, sultanas and potatoes, finished in a delicate cream sauce.
Jalfrezi Bindi – Okra finished with green capsicums and onions in a mint yoghurt mustard sauce.
Palak Paneer – Home-made cottage cheese, cubed and finished with spinach and tomatoes.
Shahi Paneer – Home-made cottage cheese, cubed then simmered in a rich butter sauce with capsicum and honey.

CURRY MAINS

- Chicken Korma** – Boneless chicken pieces cooked in a lightly spiced dairy sauce finished with cashew nuts. (No sweetness)
Chicken Tikka Masala – Boneless chicken pieces roasted in the Tandoor and then finished off in the chef's unique mint and yoghurt gravy. (Mild, medium or hot)
Chicken Madras – Chicken breast cooked with onions and coconut. (Medium-hot) (DF)
Butter Chicken – Smoke roasted tandoori chicken cooked with cream, honey and tomatoes.
Saag Chicken – Tender chicken breast pieces cooked with chopped spinach and tomatoes. (DF)
Chicken Vindaloo – Chicken curry with potatoes. (Very Hot) (DF)
Ghetu Masala – Succulent cubes of lamb marinated for 48 hours then skewered and smoke roasted over flaming charcoal, finished off in a rich Tandoori Masala sauce with green herbs and onions. (Highly spiced, medium-hot)
Bhuna Josh – Succulent pieces of lamb cooked in a thick gravy with a distinctive mint flavour. (DF)
Lamb Vindaloo – Lamb curry with potatoes. (Very hot) (DF)
Lamb Korma – Lamb cooked with exotic spices, herbs and nuts in a mild cream sauce.
Goan Pork Curry – Succulent cubes of pork marinated overnight in Gewurztraminer wine, then finished off in a buttery onion gravy with tomatoes. (DF)

TANDOORI MAINS

(All Tandoori mains served with chilled mint yoghurt)

- Reshmi Kebab** – Breast chicken mince mixed with green and dry herbs roasted on skewers in the Tandoor. (DF)
Chicken Tikka – Succulent, boneless chicken pieces cooked in the Tandoor. (Highly Spiced)
Seekh Kebab – Lamb mince with a touch of spices, roasted on skewers in the Tandoor. (DF)
Tandoori Chicken – Traditional 48 hour marinated then grilled ¼ piece of chicken.
Nawab Tikka – Succulent chicken thighs marinated 48 hours in cloves, ginger and North Indian ground spices, skewered and smoke roasted.

(V) = Vegan (DF) = Dairy Free

RICE

- Pullau Rice** – Mildly spiced rice.
Coconut Rice – Cooked with coconut cream and caramelized onions.
Steamed Rice – Long grain rice.

BREADS

- Garlic Naan** – Leavened flour bread, with a touch of garlic.
Naan – Leavened flour bread, baked in a clay oven.
Onion Kulcha – Round leavened bread, with chopped onion and spices.

ACCOMPANIMENTS

Poppadoms (2 piece)	\$1.70	Dahi Raita	\$4.50
Mango Pickle	\$1.60	Cool, thick homemade yoghurt with shredded cucumber, pink Himalayan salt and garlic.	
Mango Chutney	\$1.60	Onion Salad	\$6.00
Plain Yoghurt	\$3.50	Diced onions, cucumber, carrots and tomatoes with spice.	
Chilli Pickle	\$1.60	Green Salad	\$6.00
Lime Pickle	\$1.60		
Mint Yoghurt	\$3.50		
Combination Chutney and Pickles	\$6.00		

(Entertainment Card not accepted on this special lunchtime menu).

Email. rakesh@greatindia.co.nz Address. 141 Manners Street, Wellington
Telephone 04 384-5755