

The background of the page is a solid, deep red color. It features a repeating pattern of stylized, ornate floral and scrollwork motifs in a slightly darker shade of red. The motifs include large, swirling scrolls, smaller scrolls, and stylized flowers with multiple layers of petals. The overall aesthetic is classic and elegant.

# Menu

**Please note:** one account per table

**Corkage:** \$8.00 per bottle

Established in 1983, Great India has been the capitals favourite Indian restaurant for over 30 years. With both chefs originally perfecting their trade in Leicester in Midlands, Great India specialises in Anglo – British – Indian cuisine.

Great India comprises a menu of superbly crafted traditional dishes such as Rogan josh, lamb Vindaloo and butter chicken mixed with a stunning array of more modern, mouth watering Indian delicacies such as Goan Pork Curry – pork marinated for 24hours in gewürztraminer or Samba Masala, a venison curry from Nepal – North India. In fact the menu at Great India Restaurant features more than 60 dishes – enough to satisfy every taste.

A substantial beverage list containing a fine selection of New Zealand and International wines, as well as more than 55 local and imported beers is also available at Great India. The knowledgeable waiting staff will happily advise on a perfect accompaniment to your dining experience.





## Vegetarian Entrees

<b>Vegetable Samosa</b> Deep-fried pastry filled with spiced vegetables, 2 pieces.	<b>\$11</b>
<b>Pakorras</b> Selection of five seasonal vegetables separately dipped in spicy chick pea batter and deep fried.	<b>\$9.50</b>
<b>Aloo Set*</b> Deep-fried pastry filled with potatoes marinated in a mint tandoori infused sauce.	<b>\$11.50</b>
<b>Dal Soup*</b> Deliciously freshly prepared red lentil soup.	<b>\$9.50</b>
<b>Onion Bhajia</b> Onion pieces marinated for 48 hours then battered with chickpea flour and fried.	<b>\$11.50</b>
<b>Tofa.E.Noor *</b> Roasted paneer in mustard, yoghurt and mint, skewered with capsicum, tomato and onion.	<b>\$19.00</b>

## Non-Vegetarian Entrees

<b>Lamb Samosa</b> Deep-fried pastry filled with minced lamb capsicum and cumin.	<b>\$11.00</b>
<b>Chicken Samosa</b> Deep-fried pastry filled with spiced chicken breasts, potato and turmeric.	<b>\$11.00</b>
<b>Tandoori Chicken</b> Chicken deeply marinated for 48 hours and smoke-roasted in Tandoor.	<b>\$10.50</b>
<b>Reshmi Kebab</b> Minced chicken mixed with onions, herbs and spices, roasted in Tandoor on skewers.	<b>\$9.50</b>
<b>Seekh Kebab</b> Lamb mince with a touch of Indian spices, infused with capsicum seeds, onions then roasted in Tandoor on skewers.	<b>\$11.00</b>
<b>Chicken Tikka</b> Tender chicken breast pieces, highly flavoured medium-hot sauce, cooked in Tandoor.	<b>\$12.50</b>
<b>Nawab Paneer Tikka*</b> Succulent chicken thighs marinated for 48 hours in cloves, ginger and North Indian ground spices, skewered and cooked with home-made cottage cheese, onions and capsicums.	<b>\$16.50</b>
<b>Barra kebab</b> Succulent lamb cutlets marinade in garlic , cumin, chilli and caramelised onion masala, roasted in the Tandoor oven	<b>\$20.00</b>
<b>Prawn Puri</b> Prawns fully shelled sautéed in tangy pickled mango marinade and placed inside a soft puri bread*	<b>\$16.50</b>
<b>Achhari Fish Tikka</b> Tender pieces of monkfish soaked in lime juice ,marinated in yoghurt and carom seeds with tempered spices, skewer roasted in the Tandoor oven	<b>\$17.00</b>
<b>Deluxe Mixed Entrée</b> Selection Samosas, Onion Baji, Pakoras, Tandoori Chicken, Reshmi, Seekh Kebab and Chicken Tikka accompanied with mint yoghurt, cumin infused chutney. Minimum order of two.	<b>Per head \$16.50</b>

## Vegetarian Specialties

<b>Vegetable Kashmiri Korma</b> A beautiful assortment of mixed vegetables cooked in spices, cream and fruit.	<b>\$24.50</b>
<b>Vegetable Kofta</b> Spiced Vegetable Dumplings cooked in delicious gravy of onions, chopped nuts, coconut and fenugreek leaves. <i>(Vegan)</i>	<b>\$21.00</b>
<b>Matar Paneer</b> Home-made paneer, peas and spices cooked in rich gravy.	<b>\$25.00</b>
<b>Bombay Aloo</b> Marinated potatoes cooked in the chef's special sauce of yoghurt and mint.	<b>\$20.00</b>

<b>Broccoli Masala</b> Broccoli, mushroom and capsicum, spiced and finished in a special onion sauce <i>(Vegan)</i>	<b>\$21.00</b>
<b>Shahi Paneer</b> Home made cottage cheese, cubed then simmered in a rich butter sauce with capsicum and honey	<b>\$24.00</b>
<b>Tarka Dhal</b> Red lentils infused with black mustard & cumin seeds finished with tomatoes & onions. <i>(Vegan)</i>	<b>\$21.00</b>
<b>Chana Masala</b> Whole chick peas cooked in masala infused with amchoor, ginger & coriander finished with tomatoes. <i>(Vegan)</i>	<b>\$21.50</b>
<b>Vegetable Curry</b> <i>(Mild, Medium or Hot)</i> A beautiful selection of mixed vegetables cooked with onions and tomato. <i>(Vegan)</i>	<b>\$21.00</b>
<b>Bindi Masala</b> <i>(Vegan)</i> Tender okra cooked with caramelised onions and Gujarati spice	<b>\$21.00</b>
<b>Jalfrezi Bindi</b> Okra finished with green capsicums and onions in a mint yoghurt mustard sauce.	<b>\$21.00</b>
<b>Baingan Masala</b> <i>(Vegan)</i> Delicious eggplant simmered in capsicum onions and tomatoes with delicate spices	<b>\$26.00</b>
<b>Karahii paneer</b> Home made paneer cheese finished in yoghurt with capsicum and onions, spiced with cloves and amchoor flavour.	<b>\$25.00</b>
<b>Paneer jalfrezi</b> Beautiful cubes of home-made paneer finished in mint and mustard with capsicums ,onions ,yoghurt and crushed red chillies.	<b>\$25.00</b>
<b>Malai kofta</b> Delicious dumplings of cashew coconut sultanas and potatoes finished in a delicate cream sauce.	<b>\$24.00</b>
<b>Saag Aloo</b> Potatoes rubbed in turmeric and finished in chopped spinach. <i>(Vegan)</i>	<b>\$21.50</b>
<b>Aloo Gobi</b> Delicious potatoes and cauliflower soaked in lime juice with dry ground spices. <i>(Vegan)</i>	<b>\$21.50</b>
<b>Palak Paneer</b> Home-made diced cottage cheese cooked in chopped spinach and tomatoes.	<b>\$25.00</b>
<b>Dal Makani</b> Select black lentils cooked in a rich butter gravy with North Indian spices and heavy cream. delicious velvety and decadent	<b>\$24.00</b>

## Chicken Specialties

<b>Mango chicken</b> Tender chicken breasts simmered in mango and fresh cream. A delicate mild dish.	<b>\$24.50</b>
<b>Butter Chicken</b> Roasted tandoori chicken cooked with cream, honey and tomatoes. Loved by many. <i>(Mild)</i>	<b>\$24.50</b>
<b>Chicken Masta Masala</b> Boneless chicken tikka simmered in tandoori gravy with fenugreek and yoghurt. <i>(Medium hot)</i>	<b>\$24.50</b>
<b>Chicken Jalferzi</b> Boneless chicken breasts cooked in the chef's unique mint gravy with crushed red chilli's, onions and capsicums. <i>(Medium hot)</i>	<b>\$24.50</b>
<b>Saag Chicken</b> Tender chicken breast pieces cooked with chopped spinach and tomatoes.	<b>\$24.50</b>
<b>Chicken Tikka Masala</b> <i>(Mild, Medium or Hot)</i> Boneless chicken pieces roasted in the Tandoor, then finished off in the chef's unique mint gravy.	<b>\$24.50</b>
<b>Chicken Madras</b> <i>(Medium Hot)</i> Chicken breast piece rubbed in tumeric, cooked with chopped tomatoes, in coconut and onion sauce.	<b>\$24.50</b>
<b>Chicken Vindaloo</b> Tender Chicken Breast curry with potatoes, very hot.	<b>\$24.50</b>
<b>Chicken Kashmiri</b> <i>(Med)</i> Chicken Breasts cooked with spice, fruit, nuts and cream.	<b>\$24.50</b>
<b>Chicken Korma</b> <i>(Mild)</i> Boneless chicken pieces cooked in cream finished with cashew nuts.	<b>\$24.50</b>



## Seafood

<b>Fish Curry</b> Boneless pieces of tender Monkfish soaked in lime juice and finished in coconut cream with onions. <i>(Mild, medium or hot)</i>	<b>\$28.00</b>
<b>Prawn Curry</b> Succulent prawns fully shelled soaked in lime juice overnight and finished with coconut, onions and green herbs. <i>(Mild, medium or hot)</i>	<b>\$32.00</b>
<b>Squid Curry</b> Pieces of squid cooked on a delicious sauce of Gujarat spices for a mere 8 seconds ensuring tenderness. <i>(Mild, medium or hot)</i>	<b>\$26.00</b>

## Lamb Specialities

<b>Lamb Korma (Mild)</b> Tender pieces of lamb cooked in cream finished with cashew nuts.	<b>\$26.00</b>
<b>Rogan Gosht</b> Succulent pieces of lamb cooked in a thick gravy with a distinctive tomato flavour. <i>(Medium)</i>	<b>\$26.00</b>
<b>Saag Gosht</b> Diced lamb cooked with green herbs and spinach. <i>(Medium)</i>	<b>\$26.00</b>
<b>Lamb Vindaloo</b> Diced Lamb curry with potatoes, very hot.	<b>\$26.00</b>
<b>Bhuna Josh</b> Succulent pieces of lamb cooked in a thick gravy with a distinctive mint flavour.	<b>\$26.00</b>
<b>Methi Gosht</b> Lamb pieces cooked with fenugreek leaves, onions and tomato, aromatically bitter.	<b>\$26.00</b>
<b>Lamb Badam Pasanda</b> Marinated lamb pieces cooked in cream, spiced and garnished with almonds.	<b>\$26.00</b>
<b>Lamb Madras</b> Succulent pieces of cubed leg lamb cooked in onions southern Indian style with coconut and tomatoes.	<b>\$26.00</b>

## Tandori Specialties

	<i>half</i>	<i>whole</i>
<b>Tandoori Chicken</b> Whole Traditional grilled chicken marinated for 48 hours with mint fenugreek and yoghurt	<b>\$19.00</b>	<b>\$35.00</b>
<b>Chicken Tikka</b> Succulent, chicken breasts cooked in Tandoor with yoghurt & mustard highly spiced		<b>\$25.00</b>
<b>Seekh Kebab</b> Lamb mince with a touch of Indian spices, infused with capsicum seeds, onions then roasted on Tandoor skewers.		<b>\$23.00</b>
<b>Reshmi Kebab</b> Chicken mince mixed with green and dry herbs roasted in Tandoor on Skewers.		<b>\$19.00</b>
<b>Nawab Tikka</b> Succulent chicken thighs marinated 48 hours in cloves, ginger and North Indian ground spices, skewered and smoke roasted.		<b>\$29.00</b>
<b>Nawab Panir Tikka (2 Skewers)</b> Nawab Tikka, chicken skewered with garden fresh capsicums, cottage cheese and onions then laced on a bed of finely sliced onion, marinated in lime juice and cumin.		<b>\$29.00</b>



## Maharaja Menu

### Great India's Most Deluxe

<b>Goan Pork Curry</b> Succulent large cubes of pork marinated in Gewurztraminer wine overnight, then finished off in buttery onion gravy with tomatoes.	<b>\$26.50</b>
<b>Pork Vindaloo</b> Highly spiced pieces of tender pork cooked with potatoes and wine ( <i>very hot</i> ).	<b>\$26.50</b>
<b>Samba Masala (Venison)</b> Tender cubes of venison cooked with lush green herbs, chives and coriander, finished in coconut cream. A delicacy of Nepal, North-East India.	<b>\$29.00</b>
<b>Gehtu Masala</b> 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. ( <i>Highly spiced, medium hot</i> )	<b>\$28.00</b>
<b>Murgh Chuttri</b> Tender breast pieces of chicken cooked with spices and capsicum. It is then finished off with mushrooms sautéed in cumin seeds.	<b>\$25.00</b>
<b>Goan Squid Masala</b> Squid cooked for a mere 8 seconds in green herbs, ground spices and a coconut base. Served in a traditional Karahii Wok, a delicacy of goa.	<b>\$26.00</b>
<b>Chicken Dopiazza</b> Chicken breasts rubbed in turmeric simmered in onions and tomatoes, topped with fried sliced onions and cumin.	<b>\$25.00</b>
<b>Karahii Chicken</b> Chicken breasts cooked in onions, tomatoes and yoghurt. Served in a traditional Karahii Wok. A North Indian specialty.	<b>\$27.00</b>
<b>Lamb Dunsark DF</b> Lamb and red lentils cooked together with Gujarati roasted spices.	<b>\$27.00</b>
<b>Chicken Dunsark DF</b> Tender breast pieces of chicken cooked with red lentils and Gujarati roasted spices.	<b>\$25.00</b>

### Great India Specials

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#### **Tandori Mixed Grill (For One) \$42.00**

Tandoori Chicken, Chicken Tikka, Nawab Tikka, Seekh Kebab and Reshmi Kebab  
A delicious assortment of Tandoori dishes, sizzling on an iron plate, served with:  
Onion Kulcha and Cool Dahi Raita.

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#### **Murgh Masalam (For One) \$31.00**

This Tandoori dish represents tender chicken on the bone barbecued on skewers, then garnished with a Masala sauce of delicate herbs and rich unique home prepared spices:  
Medium or hot served with: Onion Kulcha, Palau Rice, Poppadoms and Chutney.

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#### **Murgh Masalam (For TWO) \$60.00**

This Tandoori dish represents tender chicken on the bone barbecued on skewers, then garnished with a Masala sauce of delicate herbs and rich unique home prepared spices:  
Medium or hot served with: Rogini Nan, Palau Rice, Poppadoms and Chutney.

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## Rice Specialties

*All Biryanis freshly made upon order and served with a delicious vegetable sauce.*

<b>Pulau Rice</b>	<b>\$3.50</b>
Mildly spiced fried rice cooked with cumin, cinnamon sticks and bay leaves.	
<b>Coconut Rice</b>	<b>\$3.50</b>
A perfect example of authentic South Indian cuisine cooked with coconut cream and caramelised onion.	
<b>Basmati Steamed Rice</b>	<b>\$3.50</b>
Loved by many. Steamed long grain basmati rice.	
<b>Murgh Biryani</b>	<b>\$32.00</b>
Boneless Tandoori chicken and rice cooked together with vegetables, dried fruits, nuts and garnished with egg omelette and served with a superb vegetable sauce.	
<b>Vegetable Biryani</b>	<b>\$29.00</b>
Fresh cauliflower, broccoli, capsicums, potatoes, panner and peas cooked with dried fruits, nuts and rice.	
<b>Prawn Biryani</b>	<b>\$36.00</b>
Prawns and rice cooked with vegetables, dried fruit, nuts and spices.	
<b>Chicken Biryani</b>	<b>\$29.00</b>
Chicken breasts cooked with rice, dried fruit, nut and spices.	
<b>Lamb Biryani</b>	<b>\$36.00</b>
Tender pieces of lamb cooked with rice, dried fruit, nut and spices.	

## Tandori Breads

<b>Nan</b>	<b>\$5.00</b>
Leavened flour bread baked in clay oven.	
<b>Cheese Nan</b>	<b>\$8.50</b>
Soft Nan stuffed with aged Egmont cheddar and topped with garlic.	
<b>Garlic Nan</b>	<b>\$5.00</b>
Leavened flour bread with a touch of garlic.	
<b>Kheema Nan</b>	<b>\$9.50</b>
Leavened Indian bread stuffed with minced lamb and spices.	
<b>Peshawari Nan</b> ( <i>sufficient for 2</i> )	<b>\$9.50</b>
Large leavened bread, stuffed with dried fruits and nuts.	
<b>Rogini Nan</b> ( <i>sufficient for 2</i> )	<b>\$9.50</b>
Large leavened bread richly topped with yolks of eggs nuts. ( <i>Sweet</i> )	
<b>Onion Kulcha</b>	<b>\$5.50</b>
Round leavened bread, with chopped onions cumin and turmeric.	
<b>Paratha</b> ( <i>Vegan</i> )	<b>\$6.50</b>
Flaky rich wholemeal bread, twice turned and layered. ( <i>Dairy free</i> )	
<b>Stuffed Paratha</b> ( <i>Vegan</i> )	<b>\$7.00</b>
Wholemeal bread stuffed with spiced potato, cumin seeds, turmeric and chilli.	
<b>Tandoori Roti</b> ( <i>Vegan</i> )	<b>\$5.00</b>
Traditional wholemeal unleavened bread. ( <i>Dairy free</i> )	

## Accompaniments

<b>Poppadoms</b>	<b>\$1.70</b>
<b>Mango Chutney</b> ( <i>Sweet</i> )	<b>\$1.60</b>
<b>Mango Pickle</b> ( <i>Sour hot</i> )	<b>\$1.60</b>
<b>Lime Pickle</b> ( <i>Aromatic</i> )	<b>\$1.60</b>
<b>Chilli Pickle</b>	<b>\$1.60</b>
<b>Tamarind Sauce</b>	<b>\$3.50</b>
<b>Plain Yoghurt</b> ( <i>Homemade</i> )	<b>\$5.50</b>
<b>Mint Yoghurt</b> ( <i>Sweet</i> )	<b>\$4.50</b>
<b>Dahi Raita</b>	<b>\$7.50</b>
Cool thick homemade yoghurt with shredded cucumber, pink himalayan salt and garlic.	
<b>Onion Salad</b>	<b>\$8.00</b>
Diced onions, cucumber, carrots and tomatoes with spice.	
<b>Combination Chutney and Pickles</b>	<b>\$6.00</b>
<b>Green Salad</b>	<b>\$8.00</b>

*(Prices subject to change without notification)*

