

## VEGETARIAN DELIGHTS

- |  |         |
|--|---------|
| 64. <b>Saag Aloo</b>   | \$13.90 |
| Spinach, cream, ginger and garlic sauce based potato curry.  |         |
| 65. <b>Chana Masala</b>  | \$13.90 |
| Chickpeas cooked in thick gravy.   |         |
| 66. <b>Mixed Vegetable</b>   | \$13.90 |
| Fresh seasonal vegetables cooked in ginger/garlic and mix of spices.   |         |
| 67. <b>Navratan Korma</b>  | \$13.90 |
| Mixed vegetables cooked in an exotic curry variation using cashew nut base.  |         |
| 68. <b>Vegetable Jalfrezi</b>  | \$13.90 |
| Vegetables, capsicum and onion cooked in onion tomato gravy.   |         |
| 69. <b>Aloo Gobhi</b>  | \$13.90 |
| Potato and cauliflower cooked with garlic, ginger, onion and Indian herbs and spices. A dry veg. delicacy.                     |         |
| 70. <b>Aloo Matar</b>  | \$13.90 |
| Potatoes and peas based gravy.   |         |
| 71. <b>Dal Makhni</b>  | \$14.50 |
| Black lentils stewed, seasoned with butter and spices.   |         |
| 72. <b>Dal Fry</b>   | \$14.50 |
| Black & yellow lentils cooked on slow heat, seasoned with sauteed onion, ginger, garlic & tomatoes & garnished with coriander. |         |
| 73. <b>Aloo Zeera</b>  | \$14.50 |
| Potatoes sauteed in special Indian spices.   |         |
| 74. <b>Paneer Makhani</b>  | \$14.90 |
| Cottage cheese cubes cooked in a creamy tomato sauce.  |         |
| 75. <b>Karahi Paneer</b>   | \$14.90 |
| Cottage cheese, diced onion and capsicum, seasoned with spices and cooked in onion gravy.                                      |         |
| 76. <b>Malai Kofta</b>   | \$14.90 |
| Balls of cottage cheese and potatoes, cooked in nutty gravy.   |         |
| 77. <b>Kumbh Muttar Masala</b>   | \$14.90 |
| Mushroom and peas cooked in cashew nut gravy.  |         |
| 78. <b>Palak Paneer</b>  | \$14.90 |
| Dhaba style spinach and cheese cubes curry.  |         |
| 79. <b>Shahi Paneer</b>  | \$14.90 |
| Cottage cheese cooked in a cashew nut based gravy, exotic spices from the shahi kitchen.                                       |         |
| 80. <b>Paneer Butter Masala</b>  | \$14.90 |
| Cubes of cottage cheese cooked in tomato and cream gravy.  |         |
| 81. <b>Matar Paneer</b>  | \$14.90 |
| Cubes of cottage cheese with peas cooked in tomato and cream gravy.  |         |
| 82. <b>Paneer Chettinad</b>  | \$14.90 |
| Cottage cheese with black pepper, garlic, ginger and herbs based curry.  |         |

## RICE AND BIRYANI

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|--|---------|
| 83. <b>Basmati Rice</b>  | \$2.50  |
| Traditional steamed rice served free with all main course.   |         |
| 84. <b>Jeera Rice</b>  | \$3.50  |
| Steamed basmati rice tossed in wok with cumin seeds and tint of diced onions.  |         |
| 85. <b>Coconut Rice</b>  | \$4.50  |
| Dish prepared by soaking white rice in coconut milk or cooking it with coconut flakes.                                   |         |
| 86. <b>Mattar Pulao</b>  | \$3.50  |
| Steamed basmati rice tossed with cumin seeds, green peas and onions.   |         |
| 87. <b>Chicken Biryani</b>   | \$15.50 |
| Chicken tikka pieces blended with aromatic spices and cooked with rice, served with raita, (a delightful meal in itself) |         |
| 88. <b>Lamb or Beef Biryani</b>  | \$15.50 |
| Small dices of lamb or beef cooked with garlic, ginger, onion and a blend of spices and fried with rice.                 |         |
| 89. <b>Vege Biryani</b>  | \$13.90 |
| Basmati rice cooked in spices and combination of seasonal vegetable served with raita.                                   |         |
| 90. <b>Prawn Biryani</b>   | \$16.50 |
| Prawns blended with garlic, ginger, onion, spices and cooked with rice.  |         |

## TANDOORI BREADS

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|--|--------|
| 91. <b>Naan</b>  | \$2.50 |
| Buttered plain flour tandoori bread.   |        |
| 92. <b>Butter Naan</b>   | \$2.50 |
| Famous Indian hot bread coated with butter.  |        |
| 93. <b>Garlic Naan</b>   | \$3.50 |
| Naan coated with garlic & coriander leaves.  |        |
| 94. <b>Cheese Naan</b>   | \$3.90 |
| Naan stuffed with cheese.  |        |
| 95. <b>Cheese &amp; Garlic Naan</b>  | \$3.90 |
| Naan stuffed with cheese & coated with garlic & coriander leaves.                                      |        |
| 96. <b>Stuffed Naan</b>  | \$3.50 |
| Naan stuffed with spicy peas and potatoes.   |        |
| 97. <b>Kashmiri Naan (Peshwari)</b>  | \$3.90 |
| Naan Stuffed with sultanas, sweetened coconut and red cherries.  |        |
| 98. <b>Tandoori Paratha</b>  | \$3.50 |
| Unleavened wholemeal flour bread with lashing of butter with lashing of butter baked in tandoori oven. |        |
| 98. <b>Tandoori Paratha</b>  | \$3.50 |
| Unleavened wholemeal flour bread with lashing of butter with lashing of butter baked in tandoori oven. |        |
| 99. <b>Paneer Kulcha</b>   | \$4.50 |
| Naan stuffed with cottage cheese.  |        |
| 100. <b>Onion Kulcha</b>   | \$3.90 |
| Naan stuffed with diced onions and spices.   |        |
| 101. <b>Roti</b>   | \$2.00 |
| Unleavened whole wheat bread.  |        |
| 102. <b>Aloo Paratha</b>   | \$3.90 |
| Wholemeal flour bread stuffed with potatoes, onions and spices.  |        |
| 103. <b>Chicken Naan</b>   | \$4.50 |
| Naan with a stuffing of mildly spiced chicken.   |        |
| 104. <b>Keema Naan</b>   | \$4.50 |
| Naan stuffed with spicy lamb mince.  |        |

## SALADS AND SIDES

- |   |        |   |        |
|---|--------|---|--------|
| 104. <b>Veg Raita</b>                                     | \$2.50 | 107. <b>Green Garden Salad</b>                | \$2.50 |
| Fresh yoghurt mixed with cucumber and tomato.             |        |   |        |
| 105. <b>Kachumber Salad</b>                               | \$2.50 | 108. <b>Mint/Tamarind/ Mango Chutney each</b> | \$2.50 |
| Finely chopped cucumber, carrot, tomatoes and red onions. |        |   |        |
| 106. <b>Add Side Dish Platter</b>                         | \$8.50 | 109. <b>Mixed Pickles</b>                     | \$2.50 |
|   |        | 110. <b>Poppadums (4pcs)</b>                  | \$2.50 |

## DESSERTS

- |  |        |   |        |
|--|--------|---|--------|
| 111. <b>Mango Kulfi</b>  | \$4.00 | 113. <b>Sweet Mango Lassi</b>                     | \$4.00 |
| Homemade mango flavoured dessert topped with mango pulp, cream and cherry. |        | Yoghurt and mango based traditional Indian drink. |        |
| 112. <b>Gulab Jamun (2pcs)</b>   | \$4.00 | 114. <b>Soft Drink 1.5L</b>                       | \$4.50 |
| Fried milk balls, soaked in syrup.   |        | 115. <b>Coke Can</b>                              | \$2.50 |

Over 50 delicious curries to choose from \* Gluten free options available \* NZ experienced Indian \* Chefs Fully licensed, BYO wine \* Corporate and private catering available.

We will endeavor to cook all dishes to your requirement of Mild, Medium, Hot or Extra Hot. Please advise your host.

Prices may change anytime without any notice.

## Takeaway / Delivery Menu



# The Gulmohar

INDIAN RESTAURANT & BAR

**\$39.90 WEEKDAYS SPECIAL COMBO**  
Monday to Thursday  
2 Samosa or Onion Bhaji, Any 2 Curries (Excludes Seafood)  
2 Naan Bread (Plain or Garlic)+ Rice + 1 Large Drink (1.5L)  
Takeaway Only

## LUNCH SPECIAL

**\$10.50** takeaway | **\$12.50** Dine In  
ANY CURRY WITH RICE NAAN + DRINK

**LUNCH - Mon - Fri: 11.30am - 2.30pm**

**DINNER - Mon - Sun: 5pm - 10pm**

Delivery Charges (within City Centre) \$5  
Delivery Charges (outside City Centre - Limited Area) \$8  
Minimum Order - \$30

**ORDER ONLINE**

[www.menulog.co.nz](http://www.menulog.co.nz)  
[www.thegulmohar.co.nz](http://www.thegulmohar.co.nz)

**Ph: 07 839 5005**  
**851 Victoria St, Hamilton**

Join us on Facebook  /thegulmohar



ENTREE

VEG

1.

Samosa (2 pcs per serving)

\$5.00
- Triangular flour shells filled with green peas and potatoes, deep fried and served with tamarind dressing
2.

Onion Bhaji

\$5.00
- Slices of onion, coated with a chickpea batter, deep fried and served with tamarind dressing.
3.

Mixed Pakora

Chef’s Special Recipe.

\$5.00
4.

Subz Kebab (4 pcs per serving)

\$7.00
- Deep fried patties of cottage cheese, potatoes and green peas, served with tamarind dressing.
5.

Paneer Pakora

\$12.50
- Stuffed cottage cheese with Indian spice, coated with a chickpea batter, deep fried and served with tamarind dressing.
6.

Paneer Tikka

\$12.50
- Cottage cheese, capsicum and onion marinated with Indian spices and roasted in the tandoor. Served with mint sauce.
7.

Tandoori Mushroom

\$12.00
- Mushroom marinated overnight in ginger, garlic and roasted over charcoal.
8.

Vegetarian Gulmohar Platter For 2

\$14.50
- An assortment of Samosa, Onion Bhaji, Pakora and Subz Kebab, served with mint and tamarind dressing.

NON VEG

9.

Chicken Malai Tikka (yummy tummy)

\$11.50
- Chicken marinated in yoghurt, crushed cashews, white pepper.
10.

Chicken Tikka

\$11.50
- Main Portion (8 pcs per serving)

\$18.00
- Boneless thigh pieces marinated overnight in ginger garlic and roasted over charcoal.
11.

Garlic Tikka (4 pcs per serving)

\$11.50
- Boneless chicken cubes marinated with yoghurt, garlic, white pepper, aromatic Indian herbs and cooked in the tandoor, served with salad and mint dressing.
12.

Tandoori Chicken

H \$11.00 F \$19.00
- Tender spring chicken marinated in yoghurt, spices and gently roasted over charcoal.
13.

Lamb Seekh Kebab (4 pcs per serving)

\$11.50
- Lightly spiced lamb mince rolled on skewers and roasted in tandoor, served with cabbage and mint dressing
14.

Tandoori Prawns (9 pcs per serving)

\$12.50
- Tiger prawns marinated with yoghurt and our special tandoori sauce roasted in our tandoor, served with fresh green cabbage and mint dressing.
15.

Fish Tikka (4 pcs per serving)

\$12.50
- Large chunks of fresh lemon fish marinated in yoghurt dressing and cooked in our tandoor, served with salad and mint dressing.
16.

Fish Pakora

\$12.50
- Chunky lemon fish marinated in lime, ginger and garlic, coated in a spiced gram flour batter then fried.
17.

Tandoori Gulmohar Platter for 2

\$19.50
- A selection of Tandoori Chicken, Prawn Chicken, Tikka Seekh Kebab and Malai Tikka served with mint and tamarind dressing.
18.

Mixed Gulmohar Platter for 2

\$17.50
- Samosa, Mixed Pakora, Chicken Tikka, Seekh Kebab served with mint and tamarind dressing.

BLEND OF INDIAN & CHINESE

VEG

19.

Spring Roll

\$10.00
- Mix veggies rolled in fine pastry.
20.

Chilli Paneer (choice of dry and gravy)

\$13.50
- Cottage cheese cooked in onion, capsicum and green chillies.
21.

Mushroom Chilli

\$13.50
- Mushroom cooked with onion, capsicum and green chillies in soy sauce.
22.

Veg. Manchurian

\$13.50
- Mixed veggies (cabbage, carrot, spring onions) dumplings tossed in wok with diced onions, capsicum, spring onions and soy sauce. Manchurian style.

NON VEG

23.

Chilli Chicken

\$15.90
- Chicken cooked with onion, capsicum and green chillies in soy sauce.
24.

Chicken Manchurian

\$15.90
- Only one word for this recipe, they are YUMMY....

MAIN COURSE HEAVEN

CHICKEN

25.

Butter Chicken

\$15.90
- Highly recommended, tender morsels of boneless chicken marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy.
26.

Chicken Tikka Masala

\$15.90
- Tender boneless chicken pieces grilled in tandoor then simmered in a tomato, onion sauce and enriched with fresh green peppers and aromatic spices.
27.

Mango Chicken

\$15.90
- Boneless chicken morsels cooked together with mango and cream based gravy lightly spiced with herbs and spices.
28.

Chicken Chittinand

\$15.90
- Black pepper, garlic, ginger and herbs based curry.
29.

Chicken Korma

\$15.90
- Boneless chicken pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor.
25.

Chicken Madras

\$15.90
- A traditional South Indian dish, boneless chicken pieces cooked in coconut based gravy.
26.

Chicken Vindaloo

\$15.90
- A specialty from Goa, boneless chicken prepared with special vindaloo.
27.

Chicken Saagwala

\$15.90
- Tender pieces of chicken and spinach sauteed in garlic finished with cream and cooked with carefully selected spices.
28.

Chicken Jalfarezi

\$15.90
- Roasted chicken cooked with mix veges and julienne of capsicum, onion and sauteed with touch of garlic and onion gravy, a dry chicken dish.
29.

Chicken Methi Malai

\$15.90
- Chicken cooked in white gravy flavored with kasoori methi.
30.

Chicken Shahi Korma

\$15.90
- Chicken cooked in mild cream of saffron and cashew nut sauce.
31.

Chicken Rarha

\$15.90
- Boneless chicken with Indian herbs & spices in Chef’s special gravy.
32.

Kadhai Chicken

\$15.90
- Tender boneless chicken sauteed with onion, tomato and capsicum with a touch of Indian spices.
33.

Chicken-Do-Pyaaza

\$15.90
- Boneless chicken prepared in special herbs and spices and sauteed twice with sliced onions to create a unique flavor.

LAMB

34.

Lamb Nawabi

\$15.90
- Tender diced lamb cooked with chopped capsicum, sauteed onions and garnished with cashew nuts.
35.

Lamb Rogan Josh

\$15.90
- A traditional North Indian dish, boneless lamb dish cooked in tomato and onion based gravy with spices and herbs.
36.

Lamb Chittinand

\$15.90
- Black pepper, garlic, ginger and herbs based curry.
37.

Lamb Kadhai

\$15.90
- Slow cooked curry with tomatoes, garlic and garam masala.
38.

Lamb Korma

\$15.90
- Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor.

39.

Lamb Madras

\$15.90
- A traditional South Indian dish, boneless lamb pieces cooked in coconut based gravy.
40.

Lamb Vindaloo

\$15.90
- A specialty from Goa, boneless lamb prepared with special vindaloo.
41.

Lamb Saagwala

\$15.90
- Tender pieces of lamb and spinach sauteed in garlic finished with cream and cooked with carefully selected spices.
42.

Lamb Jalfarezi

\$15.90
- Roasted lamb cooked with mix veges and julienne of capsicum, onion and sauteed with touch of garlic and onion gravy, a dry chicken dish.
43.

Lamb Methi Malai

\$15.90
- Lamb cooked in white gravy flavored with kasoori methi.
44.

Lamb Rarha

\$15.90
- Boneless lamb with Indian herbs & spices in Chef’s special gravy.

BEEF

45.

Beef Rogan Josh

\$15.90
- A traditional North Indian dish, boneless beef dish cooked in tomato and onion based gravy with spices and herbs.
46.

Beef Chittinand

\$15.90
- Black pepper, garlic, ginger and herbs based curry.
47.

Beef Kadhai

\$15.90
- Slow cooked curry with tomatoes, garlic and garam masala.
48.

Beef Korma

\$15.90
- Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor.
49.

Beef Madras

\$15.90
- A traditional South Indian dish, boneless beef pieces cooked in coconut based gravy.
50.

Beef Vindaloo

\$15.90
- A specialty from Goa, boneless beef prepared with special vindaloo.
51.

Beef Saagwala

\$15.90
- Tender pieces of beef and spinach sauteed in garlic finished with cream and cooked with carefully selected spices.
52.

Beef Jalfarezi

\$15.90
- Roasted beef cooked with mix veges and julienne of capsicum, onion and sauteed with touch of garlic and onion gravy, a dry chicken dish.
53.

Beef Methi Malai

\$15.90
- Beef cooked in white gravy flavored with kasoori methi.
54.

Beef Rarha

\$15.90
- Boneless beef with Indian herbs & spices in Chef’s special gravy.

SEAFOOD

55.

Goan Fish Curry

\$16.90
- Fish cooked in authentic and traditional Goan style curry.
56.

Fish Masala

\$16.90
- Specially marinated fish, cooked in onion gravy to perfection.
57.

Fish Korma

\$16.90
- Boneless fish pieces cooked in ground cashew nut and cream based gravy to create a rich and nutty flavor.
58.

Fish Vindaloo

\$16.90
- Fish pieces prepared with special vindaloo paste and carefully selected spices.
59.

Butter Prawn

\$16.90
- King prawns cooked in delicate butter and tomato gravy.
60.

Prawn Malabari

\$16.90
- Shelled prawns cooked with garlic, ginger, capsicum, onion and a blend of spices, flavoured with coconut cream.
61.

Prawn Vindaloo

\$16.90
- Shelled prawns cooked in spicy vindaloo sauce.
62.

Prawn Saagwala

\$16.90
- King prawns and spinach sauteed in garlic finished with cream and cooked with carefully selected spices.
63.

Prawn Jalfarezi

\$16.90
- King prawns cooked with mix veges and juliennes of capsicum, onion, sauteed with touch of garlic and onion gravy (dry prawn dish)