

Indian Hut Restaurant & Takeaways

STARTERS

Veg Manchurian This is a delicious indo-chinese dish made with wisps of vegetables formed into dumplings and dunked into a sauce with a gorgeous interplay of sweet, sour and spice flavours.	\$ 21.99
Honey Chilli Cauliflower A super addictive starter - fried cauloflower florets are tossed in a honey chilli sauce that's sweet and spice.	\$ 21.99
Indian Crispy Chicken Marinated in a symphony of ginger, garlic and traditional indian spices, these golden delights offer a crispy exterior that gives way to tender, falvorful chicken	\$ 19.99
Makhmali Soya Chaap A tasty starter where soy chunks groove in yoghurt and mild spices, take a creamy dip and hit the tandoor. Simple, delightful and ready to impress your taste buds.	\$ 19.99
Masala Potato Wedges Crispy and deliciou, these crispy potato wedges are rubbed with an indian spice mix and deep fried.	\$ 11.99
MAINS	
Laziz Goat Curry This Simple Crowd-Pleasing Dish Has Tender & Succulent Pieces Of Goat Simmered In An Amazingly Delicious And Super Flavourful Gravy Made Of Onior Ginger, Garlic, Tomatoes, Cashew Paste And Indian Hut Special Spices.	\$ 27.99
Goat Korma Boneless Tender Goat Pieces Cooked In A Mild Creamy Sauce Made Of Cashew Paste, Cream And Ground Spices	\$ 27.99
Murgh Kalimirch Popular North Indian Curry Where Juicy And Succulent Chicken Pieces Are Cooked In A Rich And Creamy Curry Flavored With Black Pepper (Kali Mirch).	\$ 26.50
Paneer Lababdar Tender Homemade Cottage Cheese Cooked With Onions, Tomatoes, And A Medley Of Aromatic Spices, All Enriched With A Creamy Cashew Paste, Creating A Velvety Sauce That Elevates This Classic Dish To New Heights Of Flavour.	\$ 22.99
NAANS	
Onion Kulcha Mouthwatering onion-masala mix stuffed naan baked in Tandoor.	\$ 7.99
Chocolate Naan	\$ 7.99

Naan bread stuffed with delicious chocolate and cooked in Tandoor.

$\begin{array}{c} \text{order \& reservation} \\ \textbf{03 423 3587} \end{array}$

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