

VEGETERIAN

Shahi Paneer (GF)	\$ 22.50
Fresh Cubes Of Cottage Cheese Cooked With Mild Creamy Sauce, Tomatoes And Spices.	
Daal Tarka (DF) (GF)	\$ 21.99
Yellow Split Lentils Cooked With Turmeric, Cumin Seeds, Ginger, Garlic, Sliced Onion, Tomatoes And Garnished With Fresh Green Coriander.	
Chana Masala (DF) (GF)	\$ 22.99
Chickpeas Cooked In A Thick Gravy With Chopped Onions, Crushed Tomatoes, Ginger, Garlic And Garnished With Coriander.	
Kadai Paneer (GF)	\$ 22.50
"Mouth-Watering Dish" Home Made Cottage Cheese Cooked With Ginger, Garlic, Capsicum, Onion, Crushed Tomatoes & Spices.	
Aloo Gobi Mattar (GF)	\$ 22.99
Diced Potatoes, Cauliflower & Green Peas Cooked With Roasted Cumin Seeds, Turmeric, Onion, Chopped Tomatoes And Spices.	
Palak Paneer (GF)	\$ 22.50
Cubes of Home-Made Cottage Cheese and Fresh Blended Spinach Cooked With Aromatic Spices.	
Malai Kofta	\$ 22.50
Home Made Cottage Cheese, Potatoes And Spices Mixed Together And Then Finished In Hot Oil And Served With A Creamy Crushed Cashew Gravy.	
Daal Makhani (GF)	\$ 22.50
Black Whole Lentils And Kidney Beans Cooked With Ginger, Garlic, Fresh Tomatoes, Cream and Ground Spices.	
Vegetable Korma (GF)	\$ 21.99
A Favourite Mild Dish. Mixed Vegetables Cooked With Cashew Based Gravy And Cream.	
Aloo Palak (GF)	\$ 22.99
A Perfect Combination Of Diced Potatoes And Fresh Blended Spinach Cooked With Thick Onion Sauce And Spices.	
Paneer Makhani (GF)	\$ 22.50
Cubes Of Homemade Indian Cottage Cheese Cooked In Butter Sauce And Cream.	
Paneer Butter Masala (GF)	\$ 22.50
A Favourite North Indian Dish. Homemade Cottage Cheese Cooked In Thick Onion Sauce, Ginger, Garlic With Butter, Fresh Diced Capsicum And Sliced Onions.	

BIRYANI

Vegetable Biryani (GF)	\$ 19.99
Basmati Rice Cooked With Mix Vegetables And Infused With Fresh Spices And Garnished With Sliced Almonds and Coriander. A Delicious Meal Served With Raita.	
Chicken/Lamb/Beef Biryani (GF)	\$ 22.99
Basmati Rice Cooked With Chicken/Lamb/Beef Infused With spices and Garnished With Sliced Almonds and Coriander. A Delicious Meal Served With Raita.	

BREADS, RICE, SIDES, DESSERT & DRINKS

TANDOORI BREADS

Plain Naan	\$ 4.50
Butter Naan	\$ 4.99
Garlic Naan	\$ 5.99
Bread Sprinkled With Crushed Garlic, Baked In Tandoor.	
Cheese Naan	\$ 7.99
Bread Filled With Cheese And Baked In Tandoor.	
Keema Naan	\$ 6.99
Bread Stuffed With Spiced Lamb Mince Baked In Tandoor.	
Chicken Naan	\$ 6.50
Bread Stuffed With Mild Spiced Chicken, Fresh Coriander And Baked In Tandoor.	
Peshawari Naan	\$ 7.80
Bread Stuffed With Desiccated Coconut, Mango Pulp, Sultanas And Nuts, Baked In Tandoor.	
Paneer Kulcha	\$ 6.99
Naan Stuffed with Home Made Indian Cottage Cheese and Spices.	
Cheese & Garlic Naan	\$ 8.50
Bread Stuffed With Cheese And Coated With Garlic Baked In Tandoor.	
Tandoori Roti	\$ 4.80
Unleavened Wholemeal Flour Bread Baked In Tandoor.	
Bread Basket	\$ 21.99
A Selection Of Plain Naan, Garlic Naan, Keema Naan And Peshawari Naan	

RICE

Plain Rice (DF) (GF)	\$ 5.99
Jeera and Peas Pulao (DF) (GF)	\$ 6.99
Basmati Rice With Roasted Cumin, Peas, Onion And Spices.	
Mixed Vegetable Rice (DF) (GF)	\$ 6.99
Basmati Rice With Fresh Mix Vegetables And Spices.	
Kashmiri Pulao (DF) (GF)	\$ 6.99
Basmati Rice Cooked With Raisins and Nuts.	

SIDES

Poppadums (4 pieces)	\$ 2.99
Mint/Mango/Tamarind Chutney	\$ 3.99
Mix Pickle	\$ 3.99
Raita	\$ 3.99
Yoghurt Mixed With Roasted Cumin Seeds, Cucumber And Mild Spices.	
Fresh Salad	\$ 7.99
A Combination Of Diced Onions, Tomatoes, Carrots And Cucumber.	
Side Dish Platter	\$ 11.99
Raita, Mango Chutney, Mint Chutney, Mix Pickle Served with 6 Poppadoms.	

DESSERT

Gulab Jamun	\$ 6.50
Creamed Milk Dumpling Served In Syrup. Two Pieces per Portion.	

DRINKS

Mango Lassi	\$ 6.50
A Famous Drink of India Based on Yoghurt and Mango.	
Soft Drinks	\$ 4.00
Coke / Coke Zero / Sprite / Fanta (CAN)	
Juices	\$ 5.00
Keri Apple, Keri Orange	
Ginger Beer	\$ 5.00



Indian Hut
Restaurant & Takeaways

Takeaway Menu

03 423 3587
www.indianhut.co.nz

76 Main Street, Oxford
Waimakariri

Lunch: 11:30 am–2 pm (Tue–Sun)
Dinner: 5:00 pm–9:00 pm (Tue–Sun)
Closed Monday



Delivery Now Available
Within a 10km Radius

VEGETERIAN

Vegetable Samosa (DF)	\$ 7.99
Flakey Fried Pastry Filled With Spicy Potatoes And Green Peas Fried Until Golden Brown. Two Pieces Per Portion.	
Vegetable Pakora (DF) (GF)	\$ 7.99
Fresh Vegetables (Potato & Cauliflower), Dipped In Spiced Chickpea Batter & Fried In Oil.	
Onion Bhajee (DF) (GF)	\$ 8.50
Onion Rings Dipped In Spicy Batter, Deep Fried Until Crispy. Four Pieces Per Portion.	
Paneer Aloo Tikki	\$ 9.99
Mixture Of Potatoes, Indian Cottage Cheese, Dry Fruits And Fresh Coriander Rolled Into Patties And Wok Fried. Five Pieces Per Portion.	
Indian Aloo (GF)	\$ 8.50
Diced Potato Marinated in a delightful Combination of Yoghurt and Spices & Cooked In Charcoal. Five Pieces Per Portion.	
Vege Tikki (DF)	\$ 9.99
Mixed Vegetables Mixed Into Mashed Potatoes and Rolled in Patties and Deep Fried. Crispy and Tasty, 5 Pieces Per Portion.	
Vegeterian Platter for Two (DF)	\$ 20.99
A Combination Of Two Pieces Each Of Vegetable Samosa, Onion Bhajee, Vege Tikki, Vegetable Pakora & Poppadom With Tamarind Sauce.	

NON-VEGETERIAN

Mixed Platter for Two	\$ 25.50
A Combination Of Two Pieces Each Of Murg Malai Tikka, Tandoori Chicken, Onion Bhajee And Vegetable Samosa With Mint And Tamarind Sauce.	
Non-Veg Platter for Two (GF)	\$ 28.50
A Combination Of Two Pieces Each Of Chicken Tikka, Tandoori Chicken, Lamb Chop And Murg Malai Tikka With Mint Yoghurt Chutney.	
Chicken Tikka (GF)	\$ 19.99
Boneless Chicken Pieces Marinated In Spices And Yoghurt Overnight, Skewered And Cooked In Tandoor. Delicate And Delicious. Five Pieces Per Portion.	
Lamb Chops (GF)	\$ 24.99
Lamb Chops Dipped In A Spicy Marinade, Skewered And Cooked In Tandoor. Four Pieces Per Portion.	
Tandoori Chicken (GF)	Half \$ 16.99 / Full \$ 27.99
Whole Chicken Marinated With Fresh Spices & Herbs Cooked In Tandoor	
Amritsari Fish (DF) (GF)	\$ 19.99
Fish Dip In Batter Of Chickpea Flour, Grounded Herbs, Roasted Spices And Deep Fried. Eight Pieces Per Portion.	
Tandoori Prawns (GF)	\$ 21.99
Prawns Marinated With Herbs, Spices & Cooked In Tandoor. Eight Pieces Per Portion.	
Chicken 65 (DF)	\$ 20.99
Battered Chicken Cubes Deep Fried and Tossed in a Chilli Sauce with Curry Leaves, Cumin and Garlic. Eight Pieces Per Portion.	
Chicken Garlic Kebab (GF)	\$ 19.99
Soft Fillets of Chicken Mounted in Yoghurt, Crushed Garlic, Cream , Screwed and Cooked in Tandoor. Five Pieces Per Portion.	
Murg Malai Tikka (GF)	\$ 19.99
Boneless Chicken Pieces Marinated In Yoghurt, Cashew Paste, White Pepper, Cheese, Mild Spices & Cooked In Tandoor. Five Pieces Per Portion.	

MAINS All curries served with plain basmati rice

CHICKEN

Indian Hut Special Chicken (GF)	\$ 26.00
Boneless Chicken Cooked With Sliced Green Capsicum, Diced Onions, Tomatoes, Egg With Indian Hut Special Spices.	
Butter Chicken (GF)	\$ 25.50
Barbequed Boneless Chicken Cooked In Rich Tomato And Butter Gravy Along With Fenugreek Leaves And Cream.	
Chicken Korma (GF)	\$ 25.50
Boneless Chicken Pieces Cooked In A Mild Creamy Sauce Made Of Cashew Paste,Cream And Ground Spices.	
Mango Chicken (GF)	\$ 25.50
Tender Boneless Chicken Cooked In Mouth Watering Mango Sauce And Mild Spices.	
Chicken Tikka Masala (GF)	\$ 25.50
Roasted Chicken marinated In Special Spices, Cooked In Recipe Of Yoghurt, Cream, Tomatoes & Onions. A World Popular Dish.	
Chicken Jalfrezi (DF) (GF)	\$ 26.00
Jalfrezi Is A South Indian Dish Cooked With Boneless Marinated Chicken In Coconut Cream With Mix Vegetables.	
Chicken Madras (DF) (GF)	\$ 25.50
Boneless Chicken Cooked With Ginger, Garlic, Onions And Exotic Ground Spices With Coconut Milk.	
Chicken Bhuna (DF) (GF)	\$ 25.50
Boneless Chicken Cooked With Fresh Diced Capsicum, Ginger, Garlic, Onion And Spices.	
Chicken Saagwala (GF)	\$ 25.50
Boneless Chicken Cooked With Fine Puree of Fresh Spinach, Fresh Tomatoes, Ginger, Garlic And Spices.	
Chicken Vindaloo (DF) (GF)	\$ 26.00
A Favourite With Those Who Enjoy Their Curry Hot. Boneless Chicken Cooked In Hot Vindaloo Paste With Garlic, Ginger, Capsicum, Vinegar And Spices.	
Chilli Chicken (DF)	\$ 26.00
Battered Boneless Cubes Of Chicken Fried And Cooked With Sliced Onions, Capsicum, Green Coriander And Chilli Sauce.	
Chicken Do-Piazza (GF)	\$ 26.00
Tender Chicken Cooked With Finely Diced Onion Gravy, Tomatoes, House Spices And Finished With Extra Dried Onions.	
Kadai Chicken (GF)	\$ 26.00
An Authentic North Indian Dish. Boneless Chicken Cooked With Crushed Tomatoes, Sliced Onions, Capsicum, Fresh Coriander, Garlic And Ginger.	
Methi Chicken (GF)	\$ 26.00
Diced Chicken Cooked In Fine Puree Of Fresh Fenugreek, Green Herbs And Spices.	
Chicken Kohlapuri (DF) (GF)	\$ 25.50
Boneless Chicken Cooked With Onion, Tomatoes, Fresh Diced Capsicum In Coconut Based Gravy.	

LAMB/BEEF

Lamb Dhansak (DF) (GF)	\$ 27.00
Diced Lean Lamb Cooked With Split Lentils And Vegetables, In A Sauce Tempered with Coriander Seeds, Cumin Seeds, Ginger & Garlic and Special Dhansak Masala	
Lamb/Beef Rogan Josh (DF) (GF)	\$ 26.50
A Traditional Kashmiri Curry Cooked In Gravy Sauce Of Cinnamon, Cardamoms, Cloves, Onion, Ginger And Tomatoes.	
Lamb Saagwala (GF)	\$ 26.50
Boneless Tender Lamb Cooked With Fine Puree of Fresh Spinach, Fresh Tomatoes, Ginger, Garlic And Spices.	
Lamb/Beef Vindaloo (DF) (GF)	\$ 27.00
A Favourite With Those Who Enjoy Their Curry Hot. Diced Lamb/Beef Cooked In Hot Vindaloo Paste With Garlic, Ginger, Capsicum, Vinegar And Spices.	
Lamb/Beef Korma (GF)	\$ 27.00
Boneless Lamb/Beef Pieces Cooked In A Mild Creamy Sauce Made Of Cashew Paste, Cream And Ground Spices.	
Lamb Do-Piazza (GF)	\$ 27.00
Tender Lamb Cooked With Finely Diced Onion Gravy, Tomatoes, Indian Spices And Finished With Extra Dried Onions.	
Lamb/Beef Madras (DF) (GF)	\$ 26.50
Diced Lamb/Beef Cooked With Ginger, Garlic, Onions And Exotic Ground Spices With Coconut Milk.	
Lamb Bhuna (DF) (GF)	\$ 26.50
Diced Lamb Cooked With Fresh Diced Capsicum, Ginger, Garlic, Onion And Spices.	
Aloo Lamb (GF)	\$ 26.50
Lamb Cooked With Potato In Thick Gravy Sauce With Ginger, Garlic, Tomatoes & Pomegranate Seeds.	
Lamb Kali Mirch (GF)	\$ 27.00
Diced Lamb Cooked With Sliced Green Capsicum, Diced Onions, Cracked Black Pepper, Green Cardamoms, House Spices & Egg Albumen.	
Lamb Kadai (GF)	\$ 27.00
An Authentic North Indian Dish. Diced Lamb Cooked With Crushed Tomatoes, Sliced Onions, Capsicum, Fresh Coriander, Garlic and Ginger.	
Lamb Pasanda (GF)	\$ 27.00
Diced Lamb Lightly Sautéed With Onions, Garlic, Ginger, Coriander And Tomatoes Then Cooked With Yoghurt, Cream And Spices.	

SEAFOOD

Indian Hut Fish Special (GF)	\$ 27.99
Fish Fillets Cooked With Ginger, Garlic, Capsicum & Chef Secret Spices In Tomato And Onion Based Gravy Finished With Sliced Onion.	
Prawn/Fish Malabari (DF) (GF)	\$ 27.99
A Bombay Special. Prawn/Fish Cooked In Coconut Creamy Curry Base With Capsicum, Tomatoes, Onion And Spices.	
Prawn/Fish Masala (GF)	\$ 27.99
Prawn/Fish Delicately Cooked In Thick Onion Sauce And Ground Spices With A Touch Of Cashew Paste.	
Prawn/Fish Taka Tak (DF) (GF)	\$ 27.99
Fish/Prawn Cooked With Onions, Tomatoes, Ginger, Garlicin Indian Hut Special Aromatic Sauce.	
Makhani Scallops (GF)	\$ 28.99
Tender Whole Scallops Cooked With Ginger, Garlic And Herbs In Creamy Butter Sauce.	
Saag Scallops (GF)	\$ 28.99
Scallops Cooked In A Fine Puree Of Fresh Spinach, Herbs And Spices.	