



Indian Hut

Restaurant & Takeaways

ORDER & RESERVATION
03 423 3587

www.indianhut.co.nz



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Vegan Menu

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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

STARTERS

Vege Tikki \$ 9.99

Mix Vegetables Get Mixed Into Mashed Potatoes And Rolled In Patties And Deep Fried. Crispy And Tasty. Five Pieces Per Portion.

Vegetable Pakora \$ 7.99

Fresh Vegetables (Potato & Cauliflower), Dipped In Spiced Chickpea Batter & Fried In Oil.

Onion Bhajee \$ 8.50

Onion Rings Dipped In Spicy Batter, Deep Fried Until Crispy. Four Pieces Per Portion.

Vegetable Samosa \$ 7.99

Flakey Fried Pastry Filled With Spicy Potatoes And Green Peas Fried Until Golden Brown. Two Pieces Per Portion.

BREADS

Tandoori Roti \$ 4.80

Unleavened Wholemeal Flour Bread Baked In Tandoor.

Garlic Roti \$ 5.50

Unleavened Wholemeal Flour Bread, Sprinkled With Crushed Garlic Baked In Tandoor.

SIDES

Chana Mix \$ 7.00

A delicious medley of spiced chickpeas, crunchy sev, and savoury snacks—perfect for a quick bite or a flavour-packed appetiser. Bursting with bold Indian flavours and satisfying textures.

Kachumber \$ 4.00

A refreshing Indian salad made with finely chopped cucumber, tomato, onion, and fresh herbs, lightly seasoned with lemon juice and spices — the perfect cool, crisp side to balance rich, spicy dishes.

Poppadom \$ 2.99

Light, crispy Indian wafer made from lentil flour, served as a crunchy starter or side — perfect for dipping and snacking.

Haryali Kofta \$ 21.99

Potatoes And Mixed Spices Together And Then Finished In Hot Oil And Served In Fresh Blended Spinach With Thick Onion Sauce And Spices.

Jeera Aloo \$ 20.99

Diced Potatoes Cooked With Roasted Cumin Seeds, Touch Of Crushed Tomatoes And House Spices. This Is A Dry Dish.

Methi Mattar \$ 20.99

The Classic Punjabi Dish Is Full Of Succulent Green Peas And The Zing Of Fenugreek, Complemented With Herbs And Spices.

Aloo Gobi Mattar \$ 21.99

Diced Potatoes, Cauliflower & Green Peas Cooked Dry With Roasted Cumin Seeds, Turmeric, Onion, Chopped Tomatoes And Spices.

Saag Aloo \$ 21.99

A Perfect Combination Of Diced Potatoes And Fresh Blended Spinach Cooked With Thick Onion Sauce And Spices.

Daal Tadka \$ 21.99

Split Lentils Cooked With Turmeric, Ginger, Garlic And Tomatoes And Garnished With Green Coriander.

Chana Masala \$ 21.99

Chickpeas Cooked In A Thick Gravy With Chopped Onions, Crushed Tomatoes, Ginger, Garlic And Garnished With Coriander.

Mughlai Jalfrezi \$ 21.99

Mix Vegetables Cooked With Crushed Ginger, Garlic In Thick Onion Sauce With Coconut Cream.

Baingan Bhartha \$ 21.99

It is a Traditional Dish Made with Grilled Mashed Eggplant, Green Peas, Sliced Onion, Ginger, Garlic, Crushed Tomatoes and Spices.

MAINS All served with plain basmati rice