

- 53. **VEGETARIAN JALFRIZE** \$14.00
Mix vegetables cooked with onion, capsicum and tomato sauce in sweet and sour gravy.
- 54. **KADAI PANEER** \$14.00
Homemade cottage cheese cooked in thick medium tomato and onion spicy gravy.
- 55. **ALOO GOBI** \$14.00
Potatoes, cauliflower and special spices cooked together and garnished with fresh coriander.
- 56. **BOMBAY ALOO** \$13.00
Dice fried potatoes cooked with cumin seeds and herbs.
- 57. **TARKA DAAL** \$14.00
Yellow lentils cooked with garlic, ginger, onion, tomato and selection of spices.
- 58. **VEGETABLE MACHURIAN** \$14.00
Chopped mixed vegetables tossed with corn flour base, ginger, garlic and garnish with fresh herbs.

RICE

- 59. **CHICKEN BIRYANI** \$16.00
Rice cooked with chicken, herbs and spices.
- 60. **LAMB BIRYANI** \$17.00
Rice cooked with lamb, herbs and spices.
- 61. **BIRYANI VEGETABLE** \$15.00
Rice cooked with vegetables in herbs and spices.
- 62. **PLAIN RICE** \$3.00
Steamed basmati rice.
- 63. **PULAV RICE** \$7.00
Basmati rice cooked in cashew nuts, sultanas and herbs.
- 64. **ZEERA RICE** \$4.00
Rice cooked with cumin seeds.

NAAN

- 65. **NAAN** \$3.00
Plain flour bread cooked in tandoori oven and garnish with butter.
- 66. **GARLIC NAAN** \$3.50
Plain flour bread with garlic baked in clay oven.
- 67. **CHEESE AND GARLIC NAAN** \$4.50
Naan stuffed with cheese and garlic.
- 68. **CHEESE NAAN** \$4.00
Naan stuffed with cheese and coriander
- 69. **KASHMIRI NAAN** \$4.50
Naan stuffed with dried fruits cooked in tandoori oven.
- 70. **VEGETABLE NAAN** \$4.50
Plain flour stuffed with mix veg spice.
- 71. **ROTI** \$3.00
Hand rolled bread made from wholemeal flour.
- 72. **KEEMA NAAN** \$5.00
Naan filled with minced lamb

SIDE DISH

- 74. **RAITA, PICKLES, SWEET MANGO CHUTNEY, MINT SAUCE, TAMARIN SAUCE** EACH \$3.00
- 75. **PAPADOMS (5PCS)** \$3.00



Ph: 07 572 2377

**Shop number 5
7 Gravatt Rd, Papamoa Plaza**

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www.greatspice.co.nz

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The Real Taste of Indian Cuisine

DINE IN TAKEAWAY FREE DELIVERY
(Condition Apply)

TAKEAWAY MENU

Ph: 07 572 2377

GREAT SPICE DINNER SPECIAL

\$45

Entree:

Chicken Tikka,
Sheekh Kebab,
Onion Bhaji

Mains:

2 Main Course Curries,
Plain & Garlic Naan
(Excluding Seafood & Tandoori)

We do catering for Birthday and Wedding



ENTREES

- 1. VEGETABLE SAMOSA (2 PCE)** \$5.00
Flaky pastry filled with diced potatoes, peas, cumin seeds and fried golden brown.
- 2. ONION BHAJI** \$5.00
Sliced onion mixed in chickpea flour batter and deep fried.
- 3. MIX PAKORA (5 PCE)** \$6.00
Selection of mixed vegetable mildly spiced dipped in batter and deep fried.
- 4. PRAWN PAKORA** \$12.00
King Prawn cutlets dipped in mildly spiced batter than deep fried and served with mint sauce.
- 5. CHICKEN TIKKA** \$10.00
Tender boneless chicken marinated in paprika and yoghurt, roasted in tandoori oven.
- 6. GARLIC CHICKEN TIKKA** \$10.00
Boneless chicken marinated with garlic yoghurt, cashew nut, great spices and cooked in tandoori oven.
- 7. SEEKH KEBAB** \$10.00
Minced lamb flavoured with great spice pressed on a skewer then cooked in the clay oven.
- 8. MIXED PLATTER (Min for Two People)** \$18.00
A combination of the above, it consists of 2 Veg, Samosa, Onion Bhaji, 2 pieces of Chicken Tikka and 2 Seekh Kebabs.
- 9. CHICKEN MOMO** \$15.00

MAINS FROM TANDOOR

- 10. TANDOORI CHICKEN** HALF \$12.00 FULL \$22.00
- 11. CHICKEN TIKKA** \$18.00
Tandoori item marinated in yoghurt, ginger and garlic paste roasted in clay oven. Served in sizzling hot plate.

MAINS - CHICKEN

ALL CURRIES SERVED WITH BASMATI RICE

- 12. BUTTER CHICKEN** \$16.00
Tender morsels of boneless chicken roasted in tandoori and finished in a mild creamy tomato flavoured sauce.
- 13. CHICKEN KORMA** \$16.00
Chicken cooked with cashew, almond and creamy gravy, garnished with sliced almond.
- 14. LEMON HONEY CHICKEN** \$17.00
Chicken cooked in grinded cashew nuts, tomatoes, onion creamy gravy, finished with honey and lemon flavour in kiwi style.
- 15. KARAHI CHICKEN** \$16.00
Chicken pieces cooked with ginger, garlic and great spice.
- 16. CHICKEN BALTI** \$16.00
Marinated chicken pieces cooked with onion, capsicum and chiefs special spices, garnished with fresh coriander.
- 17. SAAG CHICKEN** \$17.00
Chicken cooked with lightly spiced herbs and fresh spinach puree.
- 18. CHICKEN TIKKA MASALA** \$16.00
Succulent tandoori chicken cooked in medium spicy gravy with green capsicum, sliced onion and fresh herbs.

- 19. CHICKEN VINDALOO** \$16.00
Boneless chicken cooked with great spice and brown onion gravy in a hot vindaloo sauce. Very popular dish from GOA.
- 20. CHICKEN MADRAS** \$16.00
Delicious medium hot chicken curry prepared in coconut gravy and finishing in a South Indian style.
- 21. MANGO CHICKEN** \$16.00
Boneless chicken cooked with exotic creamy gravy in mild mango flavour sauce.
- 22. CHILLI CHICKEN/HONEY CHILLI CHICKEN** \$16.00
Marinated deep fried boneless chicken cooked with jullian capsicum, onion and green chilli finishing in Asian style.
- 23. CHICKEN JALFRIZE** \$16.00
Half roasted chicken tikka pieces cooked with capsicum, onion and tomatoes in sweet and sour sauce.
- 24. CHICKEN CURRY (INDIAN STYLE)** \$16.00
A traditional Indian curry recipe from Grand Ma's Kitchen.
- 25. CHICKEN MANCHURIAN** \$16.00
Marinated boneless chicken tossed with corn flour, ginger, garlic and then deep fried, garnished with herbs

MAINS - LAMB /GOAT

- 26. LAMB ROGAN JOSH** \$16.00
Tendered diced lamb cooked with brown gravy and finish with great spice.
- 27. LAMB SAAGWALA** \$17.00
Lamb cooked with lightly spiced herbs and fresh spinach puree.
- 28. LAMB KORMA** \$16.00
Lamb cooked with cashew, almond and creamy gravy, garnished with sliced almond.
- 29. LAMB DOPAZA** \$16.00
Tendered diced lamb pieces cooked with onion, capsicum and Indian herbs, garnish with fresh coriander.
- 30. LAMB MADRAS** \$16.00
Delicious medium hot lamb curry prepared in coconut gravy and very popular dish from South India.
- 31. LAMB PUMPKIN AND MUSHROOM CURRY** \$17.00
Diced lamb cooked with pumpkin, mushroom and chiefs special gravy.
- 32. LAMB/GOAT DHANSAK** \$17.00
This Great Spice special curry is tender diced lamb/goat meat cooked with lentils, garlic and perfected with fresh spinach (very popular dish in UK)
- 33. GOAT CURRY** \$16.00
Goat meat cooked with great spice, garlic, ginger, brown onion & tomato in a home style. (Popular dish in North India & Nepal)

MAINS - BEEF

- 34. BEEF VINDALOO** \$16.00
Diced beef cooked with great spice and brown onion gravy in a hot vindaloo sauce. Very good for hot food lover.
- 35. BEEF MUSHROOM MASALA** \$16.00
Sauteed mushroom cooked with diced beef in medium spiced gravy.

- 36. BEEF KORMA** \$16.00
Beef cooked with cashew, almond and creamy gravy, garnished with sliced almond.
- 37. BEEF ROGAN JOSH** \$16.00
Tendered diced beef cooked with brown gravy and finish with great spice.
- 38. BEEF MADRAS** \$16.00
Delicious medium hot beef curry prepared in coconut gravy and finishing in a South Indian style.

MAINS - SEAFOOD

- 39. BUTTER SCALLOPS** \$19.00
Fresh scallops cooked with the variety of spices and creamy tomato gravy
- 40. BUTTER PRAWNS** \$18.00
Peeled king prawns cooked in mild creamy tomato gravy.
- 41. PRAWNS MALAVARI** \$18.00
King prawns cooked with sauteed capsicum, onion and tomato sauce finishing in creamy coconut flavour.
- 42. PRAWNS MASALA** \$18.00
King prawns cooked with medium spicy gravy, capsicum and sliced onion.
- 43. FISH MASALA** \$18.00
Half roast smoke flavour boneless fish cooked with medium hot tomato and onion thick gravy.
- 44. GOAN FISH CURRY** \$18.00
Fish fillets cooked in a fine thick tomato and coconut gravy finished with lemon and coconut cream.

MAINS - VEGETABLE

- 45. PALAK PANEER** \$14.00
Homemade cottage cheese cooked in fine mild puree of fresh spinach.
- 46. NAVRATTAN KORMA** \$14.00
Nine kind of mix vegetables cooked in creamy white gravy. A mild curry.
- 47. BUTTER PANEER** \$14.00
Homemade cottage cheese cooked in butter sauce.
- 48. SAAG ALOO** \$14.00
Potatoes cooked in fresh spinach puree.
- 49. DAAL MAKHANI** \$14.00
Whole lentils on a slow fire overnight, finishing with great spice.
- 50. CHANA MASALA** \$14.00
Chickpeas cooked with capsicum, tomato, onion and medium hot thick gravy.
- 51. MUTTER PANEER** \$14.00
Cottage cheese and peas cooked in chief special gravy.
- 52. MALAI KOFTA** \$14.00
Mashed potatoes and cottage cheese ball deep fried and cooked in great spice gravy.