

- 58. **ALOO GOBI** \$16.00  
Potatoes, cauliflower and special spices cooked together and garnished with fresh coriander.
- 59. **BOMBAY ALOO** \$14.00  
Dice fried potatoes cooked with cumin seeds and herbs.
- 60. **TARKA DAAL** \$15.00  
Yellow lentils cooked with garlic, ginger, onion, tomato and selection of spices.
- 61. **VEGETABLE MACHURIAN** \$16.00  
Chopped mixed vegetables tossed with corn flour base, ginger, garlic and garnish with fresh herbs.
- 62. **CHILLI PANEER (Dry, Semi Dry)** \$17.00  
Deep fried Indian cottage cheese cooked with onion capsicum, ginger, garlic finished with Asian style.

### RICE

- 63. **LAMB BIRYANI** \$18.00  
Rice cooked with lamb, herbs and spices.
- 63. **CHICKEN DUM BIRYANI** \$18.00  
Rice cooked with chicken, herbs and spices.
- 64. **BIRYANI VEGETABLE** \$16.00  
Rice cooked with vegetables in herbs and spices.
- 65. **PLAIN RICE** \$3.00  
Steamed basmati rice.
- 66. **PULAV RICE** \$7.00  
Basmati rice cooked in cashew nuts, sultanas and herbs.
- 67. **ZEERA RICE** \$5.00

### NAAN

- 68. **NAAN** \$3.50  
Plain flour bread cooked in tandoori oven and garnish with butter.
- 69. **GARLIC NAAN** \$4.00  
Plain flour bread with garlic baked in clay oven.
- 70. **CHEESE AND GARLIC NAAN** \$5.00  
Naan stuffed with cheese and garlic.
- 71. **CHEESE NAAN** \$4.50  
Naan stuffed with cheese and coriander
- 72. **KASHMIRI NAAN** \$5.50  
Naan stuffed with dried fruits cooked in tandoori oven.
- 73. **VEGETABLE NAAN** \$5.00  
Plain flour stuffed with mix veg spice.
- 74. **ROTI** \$3.50  
Hand rolled bread made from wholemeal flour.
- 75. **KEEMA NAAN** \$5.50  
Naan filled with minced lamb
- 76. **ONION KULCHA ON NAAN** \$5.50  
Naan stuffed with onions
- 77. **CHOCOLATE NAAN** Naan filled with chocolate. \$5.50
- 78. **ALOO PARATHA / LACHHA PARATHA** \$5.50  
Stuffed with potato and spices.

### HOMEMADE DRINKS

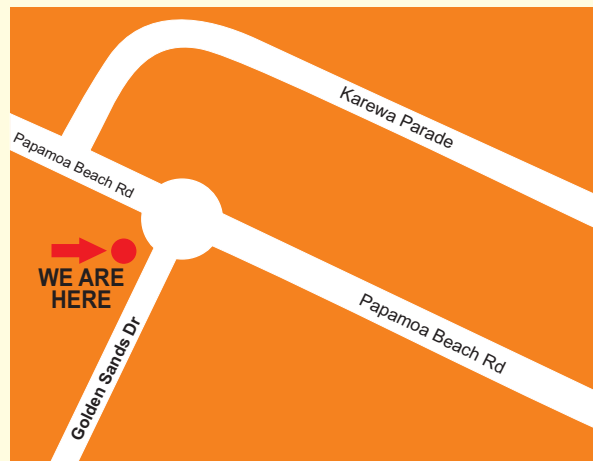
- 78. **Mango Lassi** \$5.50
- 79. **Sweet / Salt Lassi** \$5.00

### SIDE DISH

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

### KIDS MENU

- 84. **Kids Butter Chicken and Rice** \$10.00
- 85. **Chips** \$5.50
- 86. **Chips and Nuggets** \$8.00



### OPEN 7 DAYS

**OPENING HOURS**  
11am - 2.30pm  
4.30pm till Late

**Free Delivery**  
**Min Order \$30**  
*(Major Credit Cards Accepted)*

## LUNCH SPECIAL

Dine in only

**\$16**

**Any Mains with Rice & Naan Bread, Glass of House wine / Beer / Soft Drinks**

\*Excluding Seafood

## \$10 LUNCH PACK

Takeaway only **Curry and Rice**

#### BRANCHES:

**MOUNT MAUNGANUI (OMANU)**  
Phone: (07) 572 5085

**PAPAMOA PLAZA**  
Ph: 07 572 2377

**4/44 BURETA ROAD, TAURANGA**  
Phone: (07) 570 2244



*Tandoori Indian Restaurant & Bar*

*Fully Licensed*

**DINE IN • TAKEAWAY • FREE DELIVERY**

Delivery Minimum Order \$45 (Condition Apply)

## TAKEAWAY MENU

**\$12**

## LUNCH COMBO

**Curry, Rice, Naan, & Soft Drink**

(Takeaway Only) (Excluding Seafood & Goat)

## GREAT SPICE DINNER SPECIAL

**\$48**

#### ENTREE:

1pcs of Vegetable Samosa, Chicken Tikka, Sheekh Kebab, Onion Bhaji

#### MAINS:

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

We do catering for Birthday and Wedding

**Ph: 07 542 4666**  
**07 542 4333**

Shop 9, 4 Golden Sand Dr, Papamoa East  
Email: [greatspice7@yahoo.co.nz](mailto:greatspice7@yahoo.co.nz)

[www.greatspice.co.nz](http://www.greatspice.co.nz)

## ENTREES

1. **VEGETABLE SAMOSA (2 PCE)** \$6.00  
Flaky pastry filled with diced potatoes, peas, cumin seeds and fried golden brown.
2. **ONION BHAJI** \$6.00  
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** \$14.00  
King Prawn cutlets dipped in mildly spiced batter than deep fried and served with mint sauce.
5. **CHICKEN TIKKA** Half \$11.00 Full \$19.00  
Tender boneless chicken marinated in paprika and yoghurt, roasted in tandoori oven.
6. **MURG KALIMIRCH KEBAB** Half \$9.00 Full \$20.00  
Boneless chicken overnight marinated with cashewnut paste, cheese, yoghurt, crushed black pepper, ginger, garlic and roast on clay oven.
7. **GARLIC CHICKEN TIKKA** Half \$11.00 Full \$19.00  
Boneless chicken marinated with garlic yoghurt, cashew nut, great spices and cooked in tandoori oven.
8. **SEEKH KEBAB** Half \$12.00 Full \$20.00  
Minced lamb flavoured with great spice pressed on a skewer then cooked in the clay oven.
9. **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.
10. **VEGETABLE PLATTER (Min for Two People)** \$15.00  
A combination of 2pcs of samosa, 2pcs mix pakora, 4pcs spring rolls and onion bhaji.
11. **TANDOORI CHICKEN** Half \$12.00 Full \$22.00  
Whole bone chicken overnight marinated in yoghurt, ginger, garlic paste and roast in clay oven.
12. **TANDOORI PRAWN** \$15.00  
King prawn marinated with yoghurt, ginger, garlic and spices than roasted on tandoori oven.

## MAINS - CHICKEN

ALL CURRIES SERVED WITH BASMATI RICE

13. **BUTTER CHICKEN** \$17.00  
Tender morsels of boneless chicken roasted in tandoori and finished in a mild creamy tomato flavoured sauce.
14. **CHICKEN KORMA** \$17.00  
Chicken cooked with cashew, almond and creamy gravy, garnished with sliced almond.
15. **LEMON HONEY CHICKEN** \$18.00  
Chicken cooked in grinded cashew nuts, tomatoes, onion creamy gravy, finished with honey and lemon flavour in kiwi style.
16. **KARAHI CHICKEN** \$17.00  
Chicken pieces cooked with ginger, garlic and great spice.
17. **CHICKEN BALTI** \$17.00  
Marinated chicken pieces cooked with onion, capsicum and chiefs special spices, garnished with fresh coriander.
18. **SAAG CHICKEN** \$18.00  
Chicken cooked with lightly spiced herbs and fresh spinach puree.

19. **CHICKEN TIKKA MASALA** \$17.00  
Succulent tandoori chicken cooked in medium spicy gravy with green capsicum, sliced onion and fresh herbs.
20. **CHICKEN VINDALOO** \$17.00  
Boneless chicken cooked with great spice and brown onion gravy in a hot vindaloo sauce. Very popular dish from GOA.
21. **CHICKEN MADRAS** \$17.00  
Delicious medium hot chicken curry prepared in coconut gravy and finishing in a South Indian style.
22. **MANGO CHICKEN** \$17.00  
Boneless chicken cooked with exotic creamy gravy in mild mango flavour sauce.
23. **CHILLI CHICKEN/HONEY CHILLI CHICKEN** \$17.00  
Marinated deep fried boneless chicken cooked with jullian capsicum, onion and green chilli finishing in Asian style.
24. **CHICKEN JALFRIZE** \$17.00  
Half roasted chicken tikka pieces cooked with capsicum, onion and tomatoes in sweet and sour sauce.
25. **CHICKEN CURRY (INDIAN STYLE)** \$17.00  
A traditional Indian curry recipe from Grand Ma's Kitchen.
26. **CHICKEN MANCHURIAN** \$17.00  
Marinated boneless chicken tossed with corn flour, ginger, garlic and then deep fried, garnished with herbs

## MAINS - LAMB /GOAT

27. **LAMB ROGAN JOSH** \$18.00  
Tendered diced lamb cooked with brown gravy and finish with great spice.
28. **LAMB SAAGWALA** \$18.00  
Lamb cooked with lightly spiced herbs and fresh spinach puree.
29. **LAMB KORMA** \$18.00  
Lamb cooked with cashew, almond and creamy gravy, garnished with sliced almond.
30. **LAMB DOPAZA** \$18.00  
Tendered diced lamb pieces cooked with onion, capsicum and Indian herbs, garnish with fresh coriander.
31. **LAMB MADRAS** \$18.00  
Delicious medium hot lamb curry prepared in coconut gravy and very popular dish from South India.
32. **LAMB PUMPKIN AND MUSHROOM CURRY** \$18.00  
Diced lamb cooked with pumpkin, mushroom and chiefs special gravy.
33. **LAMB/GOAT DHANSAK** \$19.00  
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)
34. **GOAT MASALA / SAAGWALA** \$23.00  
Goat meat cooked with lightly spiced spices, herbs and fresh spinach puree.

## MAINS - BEEF

35. **BEEF VINDALOO** \$17.00  
Diced beef cooked with great spice and brown onion gravy in a hot vindaloo sauce. Very good for hot food lover.
36. **BEEF MUSHROOM MASALA** \$17.00  
Sauteed mushroom cooked with diced beef in medium spiced gravy.

37. **BEEF KORMA** \$17.00  
Beef cooked with cashew, almond and creamy gravy, garnished with sliced almond.
38. **BEEF ROGAN JOSH** \$17.00  
Tendered diced beef cooked with brown gravy and finish with great spice.
39. **BEEF MADRAS** \$17.00  
Delicious medium hot beef curry prepared in coconut gravy and finishing in a South Indian style.

## MAINS - SEAFOOD

40. **BUTTER SCALLOPS** \$22.00  
Fresh scallops cooked with the variety of spices and creamy tomato gravy
41. **BUTTER PRAWNS** \$19.00  
Peeled king prawns cooked in mild creamy tomato gravy.
42. **PRAWNS MALAVARI** \$20.00  
King prawns cooked with sauteed capsicum, onion and tomato sauce finishing in creamy coconut flavour.
43. **PRAWNS MASALA** \$20.00  
King prawns cooked with medium spicy gravy, capsicum and sliced onion.
44. **FISH MASALA** \$20.00  
Half roast smoke flavour boneless fish cooked with medium hot tomato and onion thick gravy.
45. **GOAN FISH CURRY** \$20.00  
Fish fillets cooked in a fine thick tomato and coconut gravy finished with lemon and coconut cream.
46. **PRAWN PASANDA** \$20.00  
prawn cutlets cooked with almond, cashew cream gravy & finished with the touch of yoghurt

## MAINS - VEGETABLE

47. **PALAK PANEER** \$16.00  
Homemade cottage cheese cooked in fine mild puree of fresh spinach.
48. **NAVRATTAN KORMA** \$15.00  
Nine kind of mix vegetables cooked in creamy white gravy. A mild curry.
49. **BUTTER PANEER** \$16.00  
Homemade cottage cheese cooked in butter sauce.
50. **SAAG ALOO** \$15.00  
Potatoes cooked in fresh spinach puree.
51. **DAAL MAKHANI** \$15.00  
Whole lentils on a slow fire overnight, finishing with great spice.
52. **CHANA MASALA** \$15.00  
Chickpeas cooked with capsicum, tomato, onion and medium hot thick gravy.
53. **MUTTER PANEER** \$16.00  
Cottage cheese and peas cooked in chief special gravy.
54. **MALAI KOFTA** \$16.00  
Mashed potatoes and cottage cheese ball deep fried and cooked in great spice gravy.
55. **VEGETARIAN JALFRIZE** \$15.00  
Mix vegetables cooked with onion, capsicum and tomato sauce in sweet and sour gravy.
56. **BUTTER VEGETABLES** \$15.00  
Mix vegetables cooked with creamy tomato flavour sauce. and tomato sauce in sweet and sour gravy.
57. **KADAI PANEER** \$16.00  
Homemade cottage cheese cooked in thick medium tomato and onion spicy gravy.