



## About Us

After Successfully completing 10 years in Lower Hutt, Chilli Masala opened a second branch in Petone in December 2020 trading as 'Chilli n Spice', with the same passion for cooking by experienced chefs and excellent staff. It was a difficult journey in the first couple of months setting up, getting used to the business and catering to the vast and diverse customers in the Hutt City who have a very good taste of authentic food. In only few months it has become one of the most famous Indian Restaurant in the Hutt Valley for its authentic Indian and Chinese delicacies. Chilli Masala also caters to all parties and any functions. The owner, Shankar fulfils his dream of having a own takeaway or restaurant himself being an experienced Chef. He hails from a small town in Karnataka, India. He brings about his vast and diverse experience of about 10 years from working in Taj group of hotels. Taj group of Hotels are recognised as Asia's largest and finest hotels renowned in the world for its luxury service, apogee of Indian Hospitality. We have qualified Chef, who cooks food to NZ standards and brings their experience in all kind of recipes and hospitality only to add to customer's taste. Chilli Masala has also catered to the film crew of the Indian Film "Players". We had the rare honour of being complimented by Indian movie stars Abhishek Bachchan and Aishwarya Rai Bachchan personally. Dine-in or take-away for authentic and delicious Indian and Chinese food. We are always happy to become a part of all celebrations and make it tasty and nostalgic.





# Beverages

BYO wine only, corkage \$5 per bottle

## BEERS

|  |         |
|--|---------|
| KOPPARBERG STRAWBERRY & LIME CIDER (500ML) | \$10.00 |
| PERONI                                     | \$9.00  |
| STELLA ARTOIS (BELGIUM)                    | \$8.50  |
| MONTEITH'S APPLE CIDER                     | \$8.50  |
| HEINEKEN (0.0%)                            | \$9.00  |
| HEINEKEN (AMSTERDAM)                       | \$9.00  |
| STEINLAGER PURE                            | \$9.00  |
| CORONA EXTRA (MEXICO)                      | \$9.00  |
| ASAHI (JAPAN)                              | \$9.00  |
| TIGER (SINGAPORE)                          | \$9.00  |
| MONTEITH'S PILSNER                         | \$9.50  |
| STOKE AMBER ALE (CRAFT BEER)               | \$9.50  |
| KINGFISHER PREMIUM (330ML 5.0%)            | \$9.50  |
| KINGFISHER STRONG (500ML CAN 7.2%)         | \$11.50 |
| KINGFISHER STRONG (650ML 7.2%)             | \$15.00 |
| LITTLE CREATURE                            | \$9.50  |
| PAN HEAD                                   | \$10.00 |

## NON-ALCOHOLIC BEVERAGE

|   |             |
|---|-------------|
| SALTED LASSI  | \$5.50      |
| SWEET LASSI   | \$5.50      |
| MANGO LASSI   | \$5.50      |
| COKE / COKE ZERO / DIET COKE / SPRITE / FANTA / L&P | \$4.00      |
| GINGER BEER   | \$5.50      |
| JUICE (APPLE / ORANGE)                              | \$5.50      |
| LEMON LIME BITTERS                                  | \$5.50      |
| SODA WATER  | \$4.50      |
| MINERAL WATER STILL                                 | \$5.00      |
| SPARKLING WATER                                     | \$5.50      |
| RASPBERRY LEMONADE OR RASPBERRY & COKE              | EACH \$5.00 |
| INDIAN TEA  | \$4.50      |
| BUTTER MILK   | \$5.50      |
| CHILLI N SPICE MOJITO (NON ALCOHOLIC)               | \$12.50     |

## WHITE WINES

| Chardonnay              | Bottle  | Glass   |
|-------------------------|---------|---------|
| OYSTER BAY CHARDONNAY   | \$35.00 | \$10.00 |
| JULES TAYLOR CHARDONNAY | \$38.00 | \$11.00 |

## Sauvignon Blanc

|                              |         |         |
|------------------------------|---------|---------|
| TOHU SAUVIGNON BLANC         | \$32.00 | \$10.00 |
| WITHER HILLS SAUVIGNON BLANC | \$32.00 | \$10.00 |

## Riesling

|                     |         |         |
|---------------------|---------|---------|
| ALAN SCOTT RIESLING | \$35.00 | \$10.00 |
|---------------------|---------|---------|

## Pinot Gris

|                         |         |         |
|-------------------------|---------|---------|
| TIKI PINOT GRIS         | \$35.00 | \$10.00 |
| WITHER HILLS PINOT GRIS | \$35.00 | \$10.00 |

## Sparkling & Other Selection (Bottle Only)

|   |         |     |
|---|---------|-----|
| LINDAUER BRUT / SAUVIGNON BLANC / FRAISE (200ML BOTTLE) | \$9.50  | N/A |
| CANTI PROSECO (750ML BOTTLE)                            | \$35.00 | N/A |
| HENKELL TROCKEN DRY SEC (750ML BOTTLE)                  | \$32.00 | N/A |

## RED WINES

| Pinot Noir              | Bottle  | Glass   |
|-------------------------|---------|---------|
| STONELEIGH PINOT NOIR   | \$32.00 | \$10.00 |
| OYSTER BAY PINOT NOIR   | \$40.00 | \$12.50 |
| RUSSIAN JACK PINOT NOIR | \$40.00 | \$12.50 |

## Merlot

|                                      |         |         |
|--------------------------------------|---------|---------|
| CHURCH ROAD CABERNET SAUVIGON MERLOT | \$37.00 | \$10.00 |
|--------------------------------------|---------|---------|

## Shiraz

|                    |         |         |
|--------------------|---------|---------|
| PEPPER JACK SHIRAZ | \$40.00 | \$12.50 |
| 19 CRIMES SHIRAZ   | \$35.00 | \$10.00 |

## Spirits (extra 30ml nip \$5.00)

|                             |         |
|-----------------------------|---------|
| JIM BEAM                    | \$9.00  |
| JACK DANIELS                | \$9.00  |
| JOHNNIE WALKER DOUBLE BLACK | \$10.00 |
| JAMESON IRISH WHISKEY       | \$9.00  |
| CORUBA RUM                  | \$9.00  |
| CHATELLE NAPOLEAN BRANDY    | \$9.00  |
| SMIRNOFF VODKA              | \$9.00  |
| CHIVAZ REGAL                | \$9.00  |
| GLENFIDDICH                 | \$9.00  |
| BOMBAY SAPPHIRE GIN         | \$9.00  |
| BACARDI WHITE RUM           | \$9.00  |
| BEEHIVE V.S.O.P BRANDY      | \$9.00  |
| CHILLI N SPICE VODKA MULE   | \$15.00 |
| CHILLI N SPICE RUM MOJITO   | \$15.00 |





# Starters

## VEGETARIAN STARTERS

|  |         |
|--|---------|
| <b>ONION BHAJI</b> 5 pieces (GF,Vegan)   | \$8.50  |
| Crispy onion balls dipped in spiced chick pea batter and finished in hot oil, served with tamarind chutney                                       |         |
| <b>VEGETABLE SAMOSA</b> 2 pieces   | \$8.50  |
| Triangular pastry shells with peas, potatoes, cumin seeds and spices, deep fried, served with tamarind chutney                                   |         |
| <b>PANEER PAKORA</b> 6 pakoras (GF)  | \$13.50 |
| Home made Indian paneer layered with spinach, than lightly dipped in a spiced chick pea batter and finished in hot oil, served with mint chutney |         |
| <b>VEGETABLE SPRING ROLLS</b>  | \$13.50 |
| Pastry sheets rolled with mixed vegetables, soy sauce, white pepper and finished in hot oil, served with hot garlic sauce                        |         |
| <b>ZAFRANI PANEER TIKKA</b> 5 pieces (GF)  | \$17.50 |
| Paneer roasted in Tandoor, served with mint chutney  |         |
| <b>DRY PEPPER PANEER</b> (GF,Vegan)  | \$21.00 |
| Panner Sauteed with Curry leaves, pepper powder  |         |
| <b>JEERA AALOO</b> (GF)  | \$13.50 |
| Diced potatoes tossed with garlic, cumin seeds and finished with coriander, it's a dry dish  |         |
| <b>TANDOORI MUSHROOM</b> (GF,Vegan)  | \$16.50 |
| Mushrooms roasted in tandoor, served with mint chutney   |         |
| <b>VEGETABLE PLATTER</b>   | \$22.50 |
| Consists of vegetable samosa,onion bhaji,zafrani paneer tikka,tandoori mushroom, served with mint chutney  |         |
| <b>MASALA PAPAD-2 PIECES</b> (Vegan)   | \$7.00  |
| Papadom topped with onion,cucumber,tomato and coriander  |         |
| <b>POTATO FRIES</b>  | \$7.50  |

## NON-VEGETARIAN STARTERS

|  |                              |
|--|------------------------------|
| <b>CHICKEN LOLLIPOPS</b> 6 pieces  | \$14.50                      |
| Chicken wings marinated overnight and deep fried, served with hot garlic sauce   |                              |
| <b>MURGH TIKKA</b> 5 pieces (GF)   | \$17.50                      |
| Boneless chicken pieces marinated and seasoned with tandoori masala, than skewered and roasted in charcoal tandoor, served with mint chutney |                              |
| <b>CHICKEN MALAI TIKKA</b> 5 pieces (GF)   | \$17.50                      |
| Chicken pieces marinated in yoghurt, cream, white pepper, than skewered and roasted in charcoal tandoor, served with mint chutney            |                              |
| <b>CHICKEN RESHMI KEBAB</b> 5 pieces (GF)  | \$17.50                      |
| Chicken mince marinated in cheese, eggs, spices and roasted in charcoal tandoor, served with mint chutney                                    |                              |
| <b>TANDOORI CHICKEN</b> (GF)   | HALF \$17.50<br>FULL \$25.00 |
| Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in charcoal tandoor, served with mint chutney          |                              |
| <b>LAMB SEEKH</b> 5 pieces (GF)  | \$18.50                      |
| Lamb mince mixed with spices, onions and roasted in charcoal tandoor, served with mint chutney   |                              |
| <b>TANDOORI LAMB CHOPS</b> 4 pieces (GF)   | \$22.00                      |
| Lamb chops marinated in a spicy mixture and roasted in charcoal tandoor, served with mint chutney  |                              |



|  |                |
|--|----------------|
| <b>MEAT PLATTER</b><br>Consists of chicken malai tikka,lamb chops,lamb seekh,ajwaini fish tikka,tandoori chicken,<br>served with mint chutney                          | <b>\$30.00</b> |
| <b>AJWAINI FISH TIKKA</b> 5 pieces (GF)<br>Boneless fish pieces marinated in mustard oil,carrom seed,yoghurt and roasted in tandoor,served<br>with mint chutney        | <b>\$18.50</b> |
| <b>TANDOORI PRAWNS</b> 6 pieces<br>prawns marinated in tandoori masala overnight and roasted in tandoor,served with mint chutney                                       | <b>\$23.00</b> |
| <b>CHILLINSPICE PLATTER</b> (mix of veg and non veg)<br>Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken,<br>served with chutney | <b>\$28.00</b> |
| <b>DRY PEPPER CHICKEN</b> (GF)<br>Chicken sauteed with ginger,garlic,curry leaves and black pepper powder  | <b>\$21.00</b> |
| <b>DRY PEPPER LAMB</b> (GF)<br>Lamb sauteed with ginger,garlic,curry leaves and black pepper powder  | <b>\$22.00</b> |
| <b>DRY PEPPER GOAT</b> (GF)<br>Goat with bone sauteed with ginger,garlic,curry leaves and black pepper powder  | <b>\$22.00</b> |

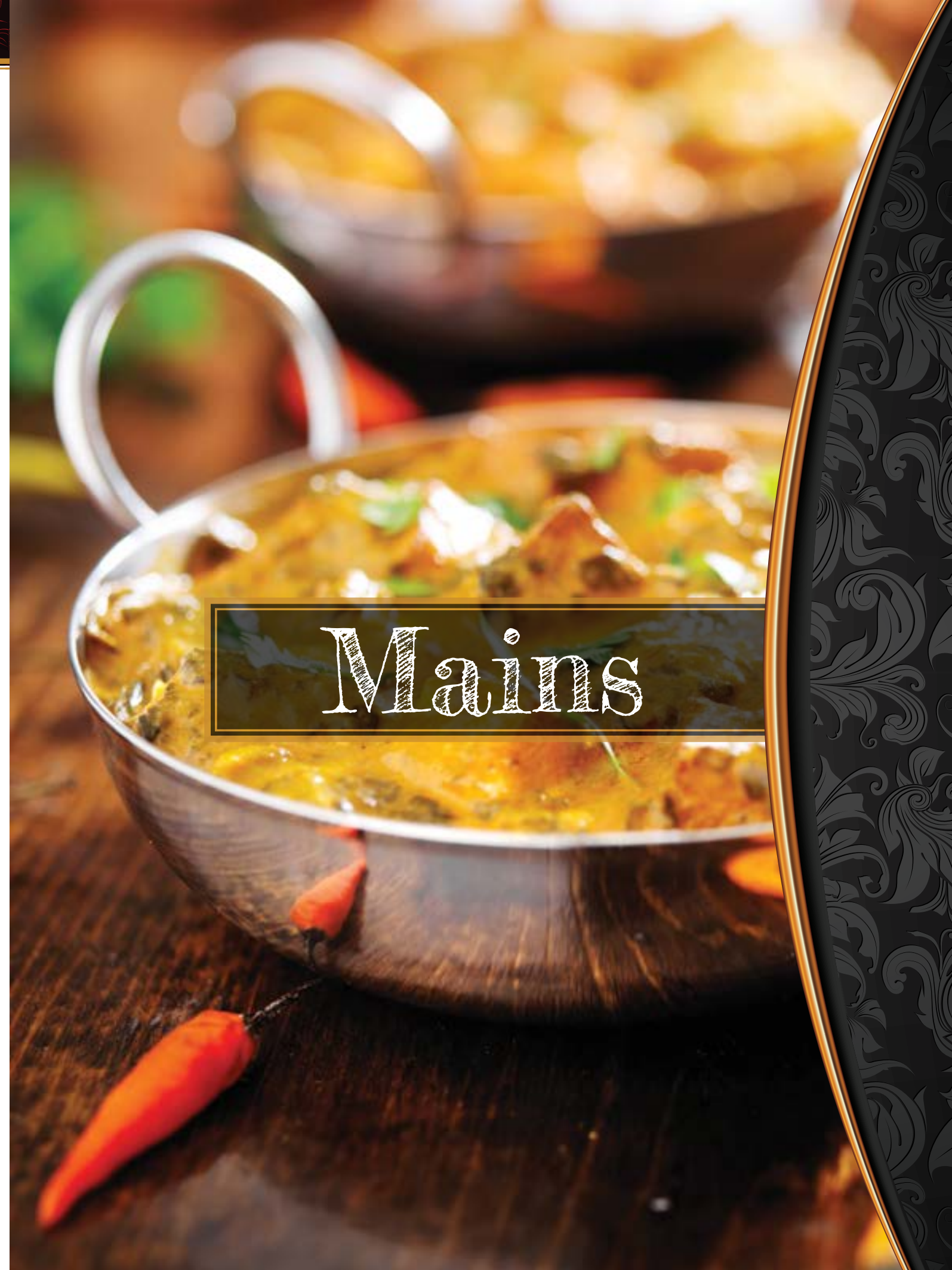
## SOUPS

|                            |         |
|----------------------------|---------|
| VEGETARIAN MANCHOW         | \$11.00 |
| VEGETARIAN HOT & SOUR      | \$11.00 |
| VEGETARIAN LEMON CORIANDER | \$11.00 |
| CHICKEN MANCHOW            | \$12.00 |
| CHICKEN HOT & SOUR         | \$12.00 |
| CHICKEN LEMON CORIANDER    | \$12.00 |

## SNACKS

|  |                |
|--|----------------|
| <b>CHOLE BHATURE</b> - ONLY LUNCH TIME (extra Bhature \$4.00 each)<br>Deep fried puffy bread (bhature) served with chickpeas (chole), pickle, raita and onions | <b>\$15.50</b> |
| <b>SAMOSA CHAAT</b><br>A mouth watering dish with a mixture of samosa,chickpea,chutney and onions  | <b>\$14.00</b> |
| <b>PAPDI CHAAT</b><br>Papdi topped with sweet yoghurt,onion,tomatoes,potatoes and chutney  | <b>\$14.00</b> |

# Mains





NON-VEGETARIAN

CHICKEN MAINS - (with complimentary plain rice)

|  |         |
|--|---------|
| BUTTER CHICKEN (GF)  | \$22.00 |
| A world famous Indian delicacy. Curry cooked with cashew and almond gravy with a light tomato flavour                  |         |
| CHICKEN TIKKA MASALA (GF)  | \$22.00 |
| An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt                         |         |
| CHICKEN VINDALOO (GF)  | \$22.00 |
| A hot dish cooked with chillies and special vindaloo sauce   |         |
| CHICKEN ROGAN JOSH (GF)  | \$22.00 |
| Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander |         |
| CHICKEN KADAI (GF)   | \$22.00 |
| Curry cooked with a special kadai sauce, onions, capsicum and tomatoes   |         |
| CHICKEN SAAG (GF)  | \$22.00 |
| A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices                 |         |
| CHICKEN KORMA (GF)   | \$22.00 |
| A mild dish cooked with cashew, almond gravy, cream and spices   |         |
| MANGO CHICKEN (GF)   | \$22.00 |
| Succulent chicken cooked in tandoor and finished with mango sauce and cashew gravy                                     |         |
| CHICKEN AFGHANI (GF)   | \$22.00 |
| A creamy dish with onions, cashew, almond gravy, yoghurt and spices  |         |
| CHICKEN JHALFREZEE (GF)  | \$22.00 |
| A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions                              |         |
| CHICKEN MADRAS (GF)  | \$22.00 |
| A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices                          |         |
| METHI MURG (GF)  | \$22.00 |
| Chicken cooked with fenugreek leaves,tomatoes and spices   |         |
| CHICKEN BHUNA (GF) (No Lunch Special)  | \$24.00 |
| Must try dish cooked with onion, garlic, capsicum and spices   |         |
| CHICKEN PASANDA (GF)   | \$22.00 |
| A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander  |         |
| CHICKEN ANDHRA SPICY (GF)  | \$22.00 |
| A popular hot dish from southern India with its special flavour of onions, chillies and spices                         |         |
| CHICKEN DO PYAZA (GF)  | \$22.00 |
| Cooked with diced onion, garlic, ginger, tomatoes and spices... a dish with more onions                                |         |
| PEPPER CHICKEN (GF) (No Lunch Special)   | \$25.00 |
| A hot dish cooked with crushed peppers, onions and spices... for the daring  |         |
| KERALA CHICKEN STEW (GF)   | \$22.00 |
| A dish from Southern India with its creamy flavour of coconut milk, with carrots, potatoes and spices                  |         |
| CHICKEN ACHARI (GF)  | \$22.00 |
| Chicken cooked with mustard oil, onions, fenugreek and pickle... hot dish  |         |
| DHANIYA MURG (GF)  | \$22.00 |
| Chicken cooked with a taste of coriander and spices  |         |
| AMRITSARI CHICKEN (GF) (No Lunch Special)  | \$22.00 |
| chicken curry cooked in traditional style with bone  |         |

EGG MAINS - (with complimentary plain rice)

|   |         |
|---|---------|
| EGG CURRY MASALA (GF) (No Lunch Special)              | \$20.00 |
| 3 Boiled egg curry cooked with onion and tomato gravy |         |

GOAT MAINS - (with complimentary plain rice)

|  |         |
|--|---------|
| GOAT CURRY MASALA WITH BONE (GF)   | \$23.00 |
| A must try dish cooked in a traditional way with whole spices, onions and tomatoes |         |
| PEPPER GOAT WITH BONE (GF) (No Lunch Special)                                      | \$25.50 |
| Goat cooked with pepper powder   |         |

LAMB MAINS - (with complimentary plain rice)

|  |         |
|--|---------|
| LAMB TIKKA MASALA (GF)   | \$23.00 |
| An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt                         |         |
| LAMB VINDALOO (GF)   | \$23.00 |
| A hot dish cooked with chillies and special vindaloo sauce   |         |
| LAMB ROGAN JOSH (GF)   | \$23.00 |
| Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander |         |
| LAMB KADAI (GF)  | \$23.00 |
| Curry cooked with a special kadai sauce, onions, capsicum and tomatoes   |         |
| LAMB SAAG (GF)   | \$23.00 |
| A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices                 |         |
| LAMB KORMA (GF)  | \$23.00 |
| A mild dish cooked with cashew, almond gravy, cream and spices   |         |
| LAMB AFGHANI (GF)  | \$23.00 |
| A creamy dish with onions, cashew, almond gravy, yoghurt and spices  |         |
| LAMB JHALFREZEE (GF)   | \$23.00 |
| A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions                              |         |
| LAMB MADRAS (GF)   | \$23.00 |
| A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices                          |         |
| LAMB BHUNA (GF) (No Lunch Special)   | \$25.00 |
| Must try dish cooked with onion, garlic, capsicum and spices   |         |
| LAMB PASANDA (GF)  | \$23.00 |
| A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander  |         |
| LAMB DO PYAZA (GF)   | \$23.00 |
| Cooked with diced onion, garlic, ginger, tomatoes and spices... a dish with more onions                                |         |
| PEPPER LAMB (GF) (No Lunch Special)  | \$26.00 |
| A hot dish cooked with crushed peppers, onions and spices... for the daring  |         |
| KERALA LAMB STEW (GF)  | \$23.00 |
| A dish from Southern India with its creamy flavour of coconut milk, with carrots, potatoes and spices                  |         |
| ACHARI LAMB (GF)   | \$23.00 |
| Lamb cooked with mustard oil,onion,fenugreek and pickle.hot dish   |         |
| ANDHRA SPICY LAMB (GF)   | \$23.00 |
| lamb cooked with peanuts,red chilli,sesame seeds,coconut   |         |

SEAFOOD MAINS - (with complimentary plain rice)

|  |         |
|--|---------|
| GOAN FISH CURRY (GF) (No Lunch Special)  | \$24.00 |
| A popular goan dish,fish cooked with coconut,fenugreek,coriander seeds and finished with coriander |         |
| FISH MASALA (GF)   | \$24.00 |
| Fresh fish marinated in spices and simmered in thick onion gravy and tomato gravy                  |         |
| KERALA FISH CURRY (GF)   | \$24.00 |
| Fish curry coked with mustard seeds, curry leaves, tomatoes and spices                             |         |



SEAFOOD MAINS - (with complimentary plain rice)

|   |         |
|---|---------|
| MANGALORE FISH CURRY (GF)   | \$24.00 |
| A popular fish curry from mangalore with its very different flavours of onions, tomatoes and special spices |         |
| PRAWNS MALABARI (GF)  | \$24.00 |
| A creamy dish cooked with coconut, tomatoes and spices  |         |
| PRAWNS MASALA (GF)  | \$24.00 |
| Fresh prawns marinated in spices and simmered in thick onion gravy and tomato gravy                         |         |
| BUTTER PRAWNS (GF)  | \$24.00 |
| A world famous Indian delicacy. Curry cooked with cashew and almond gravy with a light tomato flavour       |         |
| PRAWNS VINDALOO (GF)  | \$24.00 |
| A hot dish cooked with peppers, chillies and special vindaloo sauce   |         |
| PRAWNS SAAG (GF)  | \$24.00 |
| A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices      |         |
| PRAWNS AFGHANI (GF)   | \$24.00 |
| A creamy dish with onions, cashew, almond gravy, yoghurt and spices   |         |
| PRAWNS JHALFREZEE (GF)  | \$24.00 |
| A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions                   |         |
| PRAWNS MADRAS (GF)  | \$24.00 |
| A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices               |         |

VEGETARIAN (with complimentary plain rice)

|   |         |
|---|---------|
| PANEER KAJU CURRY (GF) (No Lunch Special)   | \$21.00 |
| A dish cooked with cashew pieces, paneer and spices... a must try   |         |
| SHAHI PANEER (GF)   | \$20.00 |
| Cubes of paneer cooked with cashew, almond gravy and cream  |         |
| MATTAR PANEER (GF)  | \$20.00 |
| A dish cooked with onion, garlic, tomatoes, green peas and paneer   |         |
| KADAI PANEER (GF)   | \$20.00 |
| Paneer cooked with onion, garlic, tomatoes and kadai sauce  |         |
| PALAK PANEER (GF)   | \$20.00 |
| Paneer cooked with fresh spinach, tomatoes and ginger   |         |
| PANEER MAKHANI (GF)   | \$20.00 |
| Paneer cooked with a special makhani sauce and cream  |         |
| PANEER MUSHROOM MATTAR (GF)   | \$21.00 |
| Mixture of paneer, mushroom and green peas cooked with onion, tomatoes and spices finished with coriander |         |
| PANEER SHIMLA MIRCH (GF) (No Lunch Special)   | \$20.00 |
| Paneer cooked with onion, capsicum and tomatoes... specially recommended by chef                          |         |
| PANEER LABABDAR (GF) (No Lunch Special)   | \$20.00 |
| Paneer cooked in a creamy style with cashew, almond and mint sauce  |         |
| PANEER BHUNA (GF) (No Lunch Special)  | \$22.00 |
| Paneer cooked with bhuna sauce, onions, capsicum, tomatoes and spices                                     |         |
| METHI MALAI MATTAR (GF) (No Lunch Special)  | \$20.00 |
| A dish with a mixture of fenugreek leaves, cream, green peas and spices                                   |         |

|   |         |
|---|---------|
| MALAI KOFTA   | \$20.00 |
| Dumplings made of grated paneer, potatoes and nuts deep fried and served with cashew, almond gravy  |         |
| VEGETABLE JAIPURI (GF)  | \$19.00 |
| All mixed vegetable cooked with onions and cashew gravy, finished with papadoms                     |         |
| VEGETABLE KORMA (GF)  | \$19.00 |
| A combination of mix vegetables in a creamy style with cashew gravy                                 |         |
| BAIGAN KA BHARTA (GF, Seasonal) (No Lunch Special)  | \$22.00 |
| Roasted eggplant dish sautéed with onions, tomatoes and spices... a dry smoky flavour dish          |         |
| BHINDI DO PYAZA (GF) (No Lunch Special)   | \$21.00 |
| An okra dish with onions, tomatoes and grounded spices... a dry dish                                |         |
| VEGETABLE MAKHANI   | \$19.00 |
| Mixed vegetables cooked in a makhani sauce with tomato flavour and cream                            |         |
| LAHSUNI MUSHROOM PALAK (GF) (No Lunch Special)  | \$21.00 |
| Fresh spinach sautéed with garlic, onion, tomatoes and mushroom                                     |         |
| KADAI VEGETABLE (GF, Vegan Please Advise)   | \$19.00 |
| A dish with a combination of vegetables and kadai sauce, finished with onions and coriander         |         |
| DAL TADKA (GF, Vegan Please Advise)   | \$18.00 |
| Yellow split lentils cooked with onion, ginger, turmeric and tomatoes                               |         |
| DAL MAKHANI (GF)  | \$18.50 |
| Black lentils and kidney beans cooked with onion, tomatoes, butter and spices                       |         |
| CHANA MASALA (GF, Vegan Please Advise)  | \$18.00 |
| Chickpeas cooked with onions, tomatoes and spices... giving the dish unique flavours of north India |         |
| GINGERI ALOO GOBHI (GF, Vegan Please Advise) (No Lunch Special)                                     | \$20.00 |
| A dish with ginger, onions, potatoes and florets of cauliflower with spices                         |         |
| ALOO SAAG (GF)  | \$19.00 |
| Potatoes cooked with potatoes, spinach and spices   |         |
| ALOO MATTAR (GF, Vegan Please Advise)   | \$18.00 |
| Potatoes cooked with onion, tomatoes, green peas and spices   |         |
| PANEER TIKKA MASALA (GF)  | \$20.00 |
| Paneer cooked with spices and capsicum  |         |
| PANEER BUTTER MASALA (GF)   | \$20.00 |
| Paneer cooked with spices, butter and cream   |         |
| PEPPER PANEER GRAVY (GF) (No Lunch Special)   | \$23.00 |
| Paneer cooked with spices and pepper powder   |         |
| BAGARA BAIGAN (GF) (No Lunch Special)   | \$22.00 |
| eggplant cooked with green chilli,peanuts,coconut, sesame seeds                                     |         |
| KHUMB MATTAR MASALA (GF) (No Lunch Special)   | \$24.00 |
| Mushroom cooked with green peas,onion,tomatoes and spices   |         |
| HARIYALI KOFTA (No Lunch Special)   | \$22.00 |
| Dumplings made of grated paneer,potatoes,nuts and deep fried,served in spinach gravy                |         |



BOMBAY INDO - CHINESE

Rice not included • Upgrade dishes with rice \$4.00 extra.

|   |         |
|---|---------|
| CHICKEN 65 DRY  | \$18.00 |
| Popular Chinese dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves |         |
| CHILLI CHICKEN DRY/GRAVY  | \$18.50 |
| Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar                         |         |
| CHICKEN FRIED RICE/SCHEZUAN   | \$17.50 |
| Rice sautéed with chicken, eggs, capsicum, soy sauce and vinegar  |         |
| CHICKEN NOODLES/SCHEZUAN  | \$17.50 |
| Egg noodles sautéed with chicken, capsicum, soy sauce, vinegar and finished with pepper                                 |         |
| PANEER CHILLI DRY/GRAVY   | \$18.50 |
| Paneer mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar                 |         |
| MIX VEGETABLE MANCHURIAN DRY/GRAVY  | \$17.00 |
| Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar      |         |
| VEGETABLE FRIED RICE/SCHEZUAN   | \$16.50 |
| Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinega  |         |
| VEGETABLE NOODLES/SCHEZUAN  | \$16.50 |
| Noodles sautéed with garlic, carrot, cabbage, capsicum, soy sauce   |         |
| EGG FRIED RICE/SCHEZUAN   | \$17.00 |
| Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions                            |         |
| EGG NOODLES/SCHEZUAN  | \$17.00 |
| Scrambled eggs sautéed with noodles, garlic, ginger, onions, soy sauce, vinegar and coriander                           |         |

BANQUET (minimum 2 or more people)

Refillable curries only for dine in only (no takeaway for leftover food)

CHILLI N SPICE NON VEGETARIAN BANQUET MENU (for 2 or more people) \$45 Per Person

Starters: Chicken malai tikka, lamb seekh, onion bhaji, samosa  
Mains: Butter chicken, lamb roganjosh, kadai paneer served with rice and naan  
Dessert: 1 scoop of vanilla ice cream

CHILLI N SPICE VEGETARIAN BANQUET MENU (for 2 or more people) \$40 Per Person

Starters: Onion bhaji, vegetarian samosa, 2 paneer tikka  
Mains: Dal makhani, palak paneer, kadai vegetables, served with rice and naan  
Dessert: 1 scoop of vanilla ice cream





# BREADS, RICE & SIDES

## BREADS WITH BUTTER

Please mention to the waiting staff if you do NOT want butter on your bread.

|  |        |
|--|--------|
| <b>BUUTER NAAN</b><br>Leavened bread made of refined flour baked in tandoor  | \$3.50 |
| <b>GARLIC NAAN</b><br>Leavened bread sprinkled with crushed garlic and baked in tandoor  | \$4.00 |
| <b>TANDOORI ROTI</b> <i>(For Vegan Please Advise)</i><br>Unleavened whole meal flour bread baked in tandoor  | \$3.50 |
| <b>GARLIC ROTI</b><br>Unleavened whole meal flour bread sprinkled with crushed garlic baked in tandoor   | \$5.00 |
| <b>LACCHA PARANTHA</b><br>Unleavened wholemeal flour bread layered with lashings of ghee, baked in tandoor   | \$5.00 |
| <b>CHEESE NAAN</b><br>Leavened bread stuffed with cheese and, baked in tandoor   | \$5.50 |
| <b>CHEESE &amp; GARLIC NAAN</b><br>Leavened bread stuffed with cheese and sprinkled with crushed garlic on top, baked in tandoor                             | \$6.00 |
| <b>CHEESE &amp; CHILLI NAAN</b><br>Leavened bread stuffed with cheese and sprinkled with chopped chillies on top, baked in tandoor                           | \$6.00 |
| <b>GARLIC &amp; CHILLI NAAN</b><br>Leavened bread sprinkled with crushed garlic, chilli and baked in tandoor   | \$5.50 |
| <b>CHEESE &amp; OLIVE NAAN</b> <i>Chef's Recommendation</i><br>Leavened bread stuffed with cheese and sprinkled with chopped olives on top, baked in tandoor | \$6.50 |
| <b>ALOO PARANTHA</b><br>Unleavened wholemeal flour bread stuffed with mashed potatoes and spices, baked in tandoor   | \$5.50 |
| <b>ONION KULCHA</b><br>Naan with a stuffing of chopped onions and spices, baked in tandoor   | \$6.00 |
| <b>PANEER KULCHA</b><br>Naan with a stuffing of grated paneer with spices, baked in tandoor  | \$6.50 |
| <b>CHICKEN NAAN</b><br>Naan with a stuffing of chicken and spices, baked in tandoor  | \$6.50 |
| <b>KEEMA NAAN</b><br>Naan with a stuffing of mince lamb and spices, baked in tandoor   | \$6.50 |
| <b>PESHAWARI NAAN</b><br>Naan stuffed with crushed nuts, coconut and sultanas, baked in tandoor  | \$6.50 |



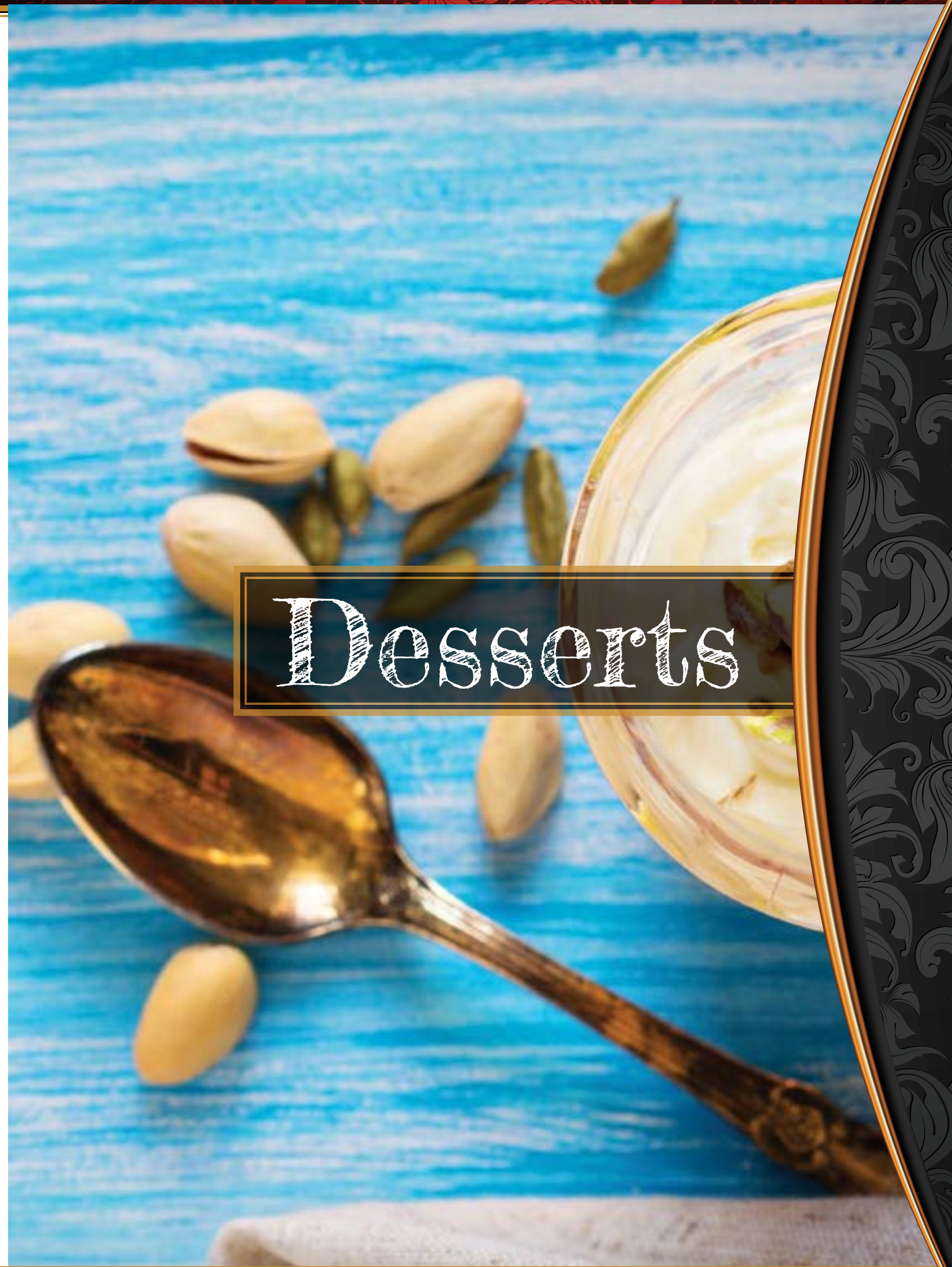
## VARIETIES OF RICE

|  |                |
|--|----------------|
| <b>BASMATI RICE</b><br>Plain steamed basmati rice  | <b>\$4.50</b>  |
| <b>JEERA RICE</b><br>Basmati rice cooked with cumin seeds  | <b>\$5.50</b>  |
| <b>VEGETABLE BIRYANI</b><br>Basmati rice cooked with mix vegetables and spices, served with raita  | <b>\$20.00</b> |
| <b>CHICKEN DUM BIRYANI WITH BONE</b><br>Basmati rice cooked with chicken pieces on a slow flamed steam pot flavoured with mint and spices, served with raita | <b>\$21.00</b> |
| <b>LAMB BIRYANI</b><br>Basmati rice cooked with lamb pieces and spices, served with raita  | <b>\$24.00</b> |
| <b>EGG BIRYANI</b><br>Basmati rice cooked with boiled eggs and spices, served with raita   | <b>\$20.00</b> |
| <b>BONELESS CHICKEN BIRYANI</b><br>Boneless chicken pieces sautéed with flavoured rice and spices, served with raita   | <b>\$23.50</b> |
| <b>PRAWNS BIRYANI</b><br>Prawns sautéed with flavoured rice and spices, served with raita  | <b>\$25.50</b> |
| <b>GOAT BIRYANI</b><br>Goat sautéed with flavoured rice and spices, served with raita  | <b>\$24.00</b> |

## SIDES

|                         |               |
|-------------------------|---------------|
| <b>PAPADOM (EACH)</b>   | <b>\$1.00</b> |
| <b>MINT CHUTNEY</b>     | <b>\$2.00</b> |
| <b>TAMARIND CHUTNEY</b> | <b>\$2.00</b> |
| <b>MANGO CHUTNEY</b>    | <b>\$3.50</b> |
| <b>MIXED PICKLE</b>     | <b>\$3.50</b> |
| <b>RAITA</b>            | <b>\$5.50</b> |
| <b>ONION SALAD</b>      | <b>\$5.50</b> |
| <b>GREEN SALAD</b>      | <b>\$8.00</b> |
| <b>PLAIN YOGHURT</b>    | <b>\$4.50</b> |

# Desserts





## DESSERTS

|  |        |
|--|--------|
| CARROT HALWA   | \$8.00 |
| Grated carrots cooked with ghee, milk, nuts and sugar                      |        |
| GULAB JAMUN  | \$6.50 |
| Sweet dumplings in a golden syrup (2 pieces)                               |        |
| ICE CREAM  | \$8.00 |
| Strawberry, chocolate, vanilla (2 scoops)                                  |        |
| MANGO KULFI  | \$9.00 |
| Kulfi made of milk, mango flavour  |        |
| KESAR KULFI  | \$9.00 |
| Kulfi made of milk, saffron flavour and nuts                               |        |
| JAMUN WITH ICE CREAM   | \$9.00 |
| With ice-cream (2 pieces of Gulab Jamun with 1 scoop of vanilla ice-cream) |        |

## LUNCH SPECIAL

*(Curries Only - Open 7 Days 11am - 2.30pm)*

Any Vegetable Curry: \$11.50

Chicken Curry: \$12.00

Lamb Curry: \$12.50

Seafood Curry: \$12.50

(With plain rice and butter naan)

Any upgrades charged extra.

We charge 50 cents for takeaway containers & bags.

For All Allergens

Please ask the waiting staff for gluten free, dairy free, vegan, nut free dishes.