

VEGETARIAN CURRY with complimentary plain rice

PANEER KAJU CURRY (GF) <small>No lunch option</small>	\$19.00
A dish cooked with cashew pieces, paneer and spices... a must try	
PANEER MUSHROOM MATTAR (GF)	\$19.00
Mixture of paneer, mushroom and green peas cooked with onion, capsicum, tomatoes and spices finished with coriander	
PANEER SHIMLA MIRCH (GF) <small>No lunch option</small>	\$18.50
Paneer cooked with onion, capsicum and tomatoes... specially recommended by chef	
PANEER LABABDAR (GF) <small>No lunch option</small>	\$18.50
Paneer cooked in a creamy style with cashews,almond,mint sauce and spices	
PANEER BHUNA (GF) <small>No lunch option</small>	\$20.00
Paneer cooked with bhuna sauce, onions, capsicum, tomatoes and spices	
METHI MALAI MATTAR (GF) <small>No lunch option</small>	\$18.50
A dish with a mixture of fenugreek leaves, cream, green peas and spices	
MALAI KOFTA	\$18.50
Dumplings made of grated paneer, potatoes and nuts deep fried and served with cashew, almond gravy	
VEGETABLE JAIPURI (GF)	\$17.50
All mixed vegetable cooked with onions and cashew gravy, finished with papadoms	
VEGETABLE KORMA (GF)	\$17.50
A combination of mix vegetables in a creamy style with cashew gravy	
BAIGAN KA BHARTA (GF, Seasonal) <small>No lunch option</small>	\$20.00
Roasted eggplant dish sautéed with onions, tomatoes, spices, dry smoky flavour dish	
BHINDI DO PYAZA (GF) <small>No lunch option</small>	\$19.00
An okra dish with onions, tomatoes and grounded spices... a dry,	
VEGETABLE MAKHANI	\$17.50
Mixed vegetables cooked in a makhani sauce with tomato flavour and cream	
LAHSUNI MUSHROOM PALAK (GF) <small>No lunch option</small>	\$19.00
Fresh spinach sautéed with garlic, onion, tomatoes and mushroom	
KADAI VEGETABLE (GF, Vegan - Plesase Advise)	\$17.50
A dish with a combination of vegetables and kadai sauce, finished with onions and coriander	
DAL TADKA (GF, Vegan - Plesase Advise)	\$16.00
Yellow split lentils cooked with onion, ginger, turmeric and tomatoes	
DAL MAKHANI (GF)	\$17.00
Black lentils and kidney beans cooked with onion, tomatoes, butter and spices	
CHANA MASALA (GF, Vegan - Plesase Advise)	\$17.00
Chickpeas cooked with onions, tomatoes and spices... giving the dish unique flavours of north India	
GINGERI ALOO GOBHI (GF, Vegan - Plesase Advise) <small>No lunch option</small>	\$18.00
A dish with ginger, onions, potatoes and florets of cauliflower with spices	
ALOO SAAG (GF)	\$17.50
Potatoes cooked with potatoes, spinach and spices	
ALOO MATTAR (GF, Vegan - Plesase Advise)	\$17.50
Potatoes cooked with onion, tomatoes, green peas and spices	
SHAHI PANEER (GF)	\$18.50
Cubes of paneer cooked with cashew, almond gravy and cream	
MATTAR PANEER (GF)	\$18.50
A dish cooked with onion, garlic, tomatoes, green peas and paneer	
KADAI PANEER (GF)	\$18.50
Paneer cooked with onion, garlic, tomatoes and kadai sauce	
PALAK PANEER (GF)	\$18.50
Paneer cooked with fresh spinach, tomatoes and ginger	
PANEER MAKHANI (GF)	\$18.50
Paneer cooked with a special makhani sauce and cream	
PANEER TIKKA MASALA (GF)	\$18.50
Paneer cooked with spices and capsicum	
PANEER BUTTER MASALA (GF)	\$19.00
Paneer cooked with spices, butter and cream	
PEPPER PANEER GRAVY (GF) <small>No lunch option</small>	\$21.00
Paneer cooked with spices and pepper powder	
BAGARA BAIGAN (GF) <small>No lunch option</small>	\$20.00
eggplant cooked with green chilli,peanuts,coconut, sesame seeds	
KHUMB MATTAR MASALA (GF) <small>No lunch option</small>	\$22.00
Mushroom cooked with green peas,onion,tomatoes and spices	
HARIYALI KOFTA <small>No lunch option</small>	\$19.00
Dumplings made of grated paneer,potatoes,nuts and deep fried,served in spinach gravy	

BOMBAY INDO - CHINESE

<i>Rice not included. • upgrade dishes with rice \$3.00 extra.</i>	
CHICKEN 65 DRY	\$17.00
Popular Chinese dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves	
CHILLI CHICKEN DRY/GRAVY	\$17.50
Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar	
CHICKEN FRIED RICE/SCHEZUAN	\$16.00
Rice sautéed with chicken, eggs, capsicum, soy sauce and vinegar	
CHICKEN NOODLES/SCHEZUAN	\$16.00
Egg noodles sautéed with chicken, capsicum, soy sauce, vinegar and finished with pepper	
PANEER CHILLI DRY/GRAVY	\$17.00
Paneer mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar	
MIX VEGETABLE MANCHURIAN DRY/GRAVY	\$16.00
Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar	
VEGETABLE FRIED RICE/SCHEZUAN	\$15.00
Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinegar	
VEGETABLE NOODLES/SCHEZUAN	\$15.00
Noodles sautéed with garlic, carrot, cabbage, capsicum, soy sauce	
EGG FRIED RICE/SCHEZUAN	\$15.50
Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions	
EGG NOODLES/SCHEZUAN	\$15.50
Scrambled eggs sautéed with noodles, garlic, ginger, onions, soy sauce, vinegar and coriander	

BREADS WITH BUTTER

BUTTER NAAN	\$3.50
GARLIC NAAN	\$4.00
TANDOORI ROTI	\$3.50
GARLIC ROTI	\$5.00
LACCHA PARANTHA	\$5.00
CHEESE NAAN	\$5.50
GARLIC & CHILLI NAAN	\$5.50
CHEESE & GARLIC NAAN	\$6.00
CHEESE & CHILLI NAAN	\$6.00
CHEESE & OLIVE NAAN <i>Chef's Recommendation</i>	\$6.50
ALOO PARANTHA	\$5.50
ONION KULCHA	\$6.00
PANEER KULCHA	\$6.50
KEEMA / CHICKEN / PESHAWARI NAAN	EACH \$6.50

RICE (Family Pack Biryani Enquire In Store)

BASMATI RICE	\$4.50
JEERA RICE	\$5.50
VEGETABLE BIRYANI	\$18.00
CHICKEN DUM BIRYANI WITH BONE	19.00
LAMB BIRYANI	\$22.00
EGG BIRYANI	\$18.00
BONELESS CHICKEN BIRYANI	\$22.00
PRAWNS BIRYANI	\$23.00
GOAT BIRYANI	\$22.00

DRINKS & DESSERTS

ANY CANS	\$3.00
LASSI (MANGO / SALTED / SWEET)	\$5.50
CARROT HALWA	\$7.00
Grated carrots cooked with ghee, milk, nuts, and sugar	
GULAB JAMUN	\$5.50
Sweet dumplings in a golden syrup (2 pieces)	

Prices subject to change without prior notice

ANY ALLERGIES PLEASE ADVISE THE STAFF



200-202 Jackson Street, Petone 5012

Phone: 04 939 3048

Mobile: 021 071 7412
(no text messages)

Online Ordering Available

www.chillinspice.co.nz

Dine In, Takeaway, Catering
& Delivery

(for delivery enquire in store)

Trading Hours: Open 7 days

Monday - Sunday

Lunch 11:00am - 2:30pm

Dinner 5:00pm - 10:00pm

Fully Licensed & B.Y.O Wine Only

ANY ALLERGIES PLEASE ADVISE THE STAFF

WE CAN DO CATERING
AT YOUR HOME OR OFFICE... ASK US!

STARTERS

VEGETARIAN	
ONION BHAJI 5 pieces (GF,Vegan)	\$7.00
VEGETABLE SAMOSA 2 pieces	\$7.00
PANEER PAKORA 6 pakoras	\$12.00
VEGETABLE SPRING ROLLS	\$12.00
ZAFRANI PANEER TIKKA 5 pieces (GF)	\$15.50
DRY PEPPER PANEER (GF)	\$18.50
JEERA AALOO (GF,Vegan)	\$12.00
TANDOORI MUSHROOM 5 pieces (GF)	\$14.00
POTATO FRIES	\$6.50
VEGETABLE PLATTER	\$20.00

Consists of vegetable samosa, onion bhaji, zafrani paneer tikka, tandoori mushroom, served with mint chutney

Prices subject to change without prior notice

Lunch Special:
includes rice and plain naan, any upgrades are extra

Any Vegetable Curry: \$11.50

Chicken Curry: \$12.00

Lamb Curry: \$12.50

Seafood Curry: \$12.50

STARTERS *Non-Vegetarian*

CHICKEN LOLLIPOPS <i>6 pieces</i>	\$13.50
Chicken wings marinated overnight and deep fried, served with hot garlic sauce	
MURGH TIKKA <i>5 pieces (GF)</i>	\$15.50
Boneless chicken pieces marinated and seasoned with tandoori masala, than skewered and roasted in tandoor, served with salad and mint chutney	
CHICKEN MALAI TIKKA <i>5 pieces (GF)</i>	\$15.50
Chicken pieces marinated in yoghurt, cream, white pepper, than skewered and roasted in tandoor, served with salad and mint chutney	
CHICKEN RESHMI KEBAB <i>5 pieces (GF)</i>	\$15.50
Chicken mince marinated in cheese, eggs, spices and roasted in tandoor, served with salad and mint chutney	
TANDOORI CHICKEN <i>(GF)</i>	HALF \$14.00 FULL \$23.00
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in tandoor, served with mint chutney	
LAMB SEEKH <i>5 pieces (GF)</i>	\$16.50
Lamb mince mixed with spices, onions and roasted in tandoor, served with salad and mint chutney	
TANDOORI LAMB CHOPS <i>4 pieces</i>	\$20.00
Lamb chops marinated in a spicy mixture and roasted in tandoor, served with salad and mint chutney	
MEAT PLATTER	\$27.00
Consists of chicken malai tikka,lamb chops,lamb seekh,ajwaini fish tikka,tandoori chicken,served with mint chutney	
AJWAINI FISH TIKKA <i>5 pieces (GF)</i>	\$16.50
Boneless fish pieces marinated in mustard oil,carrom seed,yoghurt and roasted in tandoor,served with mint chutney	
TANDOORI PRAWNS <i>6 pieces</i>	\$20.00
Prawns marinated in tandoori masala and roasted in tandoori, served with mint chutney	
CHILLINSPICE PLATTER <i>mix of veg &no veg</i>	\$25.00
Consists of vegetable samosa, onion bhaji, lamb seekh, murgh tikka, tandoori chicken, served with chutney	
DRY PEPPER CHICKEN	\$19.00
Chicken sauteed with ginger,garlic,curry leaves and black pepper powder	
DRY PEPPER LAMB	\$20.00
Lamb sauteed with ginger,garlic,curry leaves and black pepper powder	
DRY PEPPER GOAT	\$20.00
Goat with bone sauteed with ginger,garlic,curry leaves and black pepper powder	

SNACKS

CHOLE BHATURE <i>lunch only (extra Bhature \$4.00 each)</i>	\$13.50
Deep fried puffy bread (bhature) served with chickpeas (chole), pickle, raita and onions	
SAMOSA CHAAT	\$13.00
A mouth watering dish with a mixture of samosa, chickpea, chutney and onions	
PAPDI CHAAT	\$13.00
Papdi topped with sweet yoghurt,onion,tomatoes,potatoes and chutney	

SOUPS

VEGETARIAN MANCHOW / VEGETARIAN HOT N SOUR	\$10.00
VEGETARIAN LEMON CORIANDER	\$10.00
CHICKEN MANCHOW / CHICKEN HOT N SOUR	\$11.00
CHICKEN LEMON CORIANDER	\$11.00

SIDES

PAPADOM (EACH)		\$1.00	
MINT CHUTNEY	\$2.00	TAMARIND CHUTNEY	\$2.00
MANGO CHUTNEY	\$3.50	MIXED PICKLE	\$3.50
ONION SALAD	\$5.00	RAITA	\$5.00
GREEN SALAD			\$7.00
PLAIN YOGHURT			\$4.00

CHICKEN & EGG CURRY *with complimentary plain rice*

BUTTER CHICKEN <i>(GF)</i>	\$19.90
A world famous Indian delicacy. Curry cooked with cashew and almond gravy with a light tomato flavour	
ACHARI CHICKEN <i>(GF)</i>	\$19.90
Chicken cooked with mustard oil, onions, fenugreek and pickle... hot dish	
METHI MURG <i>(GF)</i>	\$19.90
Chicken cooked with fenugreek leaves,tomatoes and spices	
MANGO CHICKEN <i>(GF)</i>	\$19.90
Succulent chicken cooked in tandoor and finished with mango sauce and cashew gravy	
ANDHRA SPICY CHICKEN <i>(GF)</i>	\$21.00
Chicken cooked with peanuts,sesame seeds,coconut,red chilli	
DHANIYA MURG <i>(GF)</i>	\$19.90
Chicken cooked with a taste of coriander and spices	
BHUNA CHICKEN <i>(GF)</i>	<i>No lunch option</i> \$22.00
Must try dish cooked with onion, garlic, capsicum and spices	
CHICKEN PASANDA <i>(GF)</i>	\$19.90
A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander	
CHICKEN DO PYAZA <i>(GF)</i>	\$19.90
Cooked with diced onion, garlic, ginger, tomatoes and spices... a dish with more onions	
PEPPER CHICKEN <i>(GF)</i>	<i>No lunch option</i> \$22.00
A hot dish cooked with crushed peppers, onions and spices... for the daring	
KERALA CHICKEN STEW <i>(GF)</i>	\$19.90
A dish from Southern India with its creamy flavour of coconut milk, carrots, potatoes and spices	
CHICKEN ROGANJOSH <i>(GF)</i>	\$19.90
Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander	
CHICKEN TIKKA MASALA <i>(GF)</i>	\$19.90
An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt	
CHICKEN KADAI <i>(GF)</i>	\$19.90
Curry cooked with a special kadai sauce, onions, capsicum and tomatoes	
CHICKEN SAAG <i>(GF)</i>	\$19.90
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices	
CHICKEN KORMA <i>(GF)</i>	\$19.90
A mild dish cooked with cashew, almond gravy, cream and spices	
CHICKEN AFGHANI <i>(GF)</i>	\$19.90
A creamy dish with onions, cashew, almond gravy, yoghurt and spices	
CHICKEN JHALFREZEE <i>(GF)</i>	\$19.90
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions	
CHICKEN MADRAS <i>(GF)</i>	\$19.90
A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices	
CHICKEN VINDALOO <i>(GF)</i>	\$19.90
A hot dish cooked with peppers, chillies and special vindaloo sauce	
AMRITSARI CHICKEN <i>(GF)</i>	<i>No lunch option</i> \$21.00
chicken curry cooked in traditional style with bone	
EGG CURRY MASALA <i>(GF)</i>	<i>No lunch option</i> \$18.50
3 Boiled egg curry cooked with onion and tomato gravy	

LAMB CURRY *with complimentary plain rice*

LAMB TIKKA MASALA <i>(GF)</i>	\$21.50
An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt	
LAMB VINDALOO <i>(GF)</i>	\$21.50
A hot dish cooked with peppers, chillies and special vindaloo sauce	
LAMB ROGANJOSH <i>(GF)</i>	\$21.50
Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander	
LAMB KADAI <i>(GF)</i>	\$21.50
Curry cooked with a special kadai sauce, onions, capsicum and tomatoes	

LAMB SAAG <i>(GF)</i>	\$21.50
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices	
LAMB KORMA <i>(GF)</i>	\$21.50
A mild dish cooked with cashew, almond gravy, cream and spices	
LAMB AFGHANI <i>(GF)</i>	\$21.50
A creamy dish with onions, cashew, almond gravy, yoghurt and spices	
LAMB JHALFREZEE <i>(GF)</i>	\$21.50
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions	
LAMB MADRAS <i>(GF)</i>	\$21.50
A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices	
LAMB BHUNA <i>(GF)</i>	<i>No lunch option</i> \$23.00
Must try dish cooked with onion, garlic, capsicum and spices	
LAMB PASANDA <i>(GF)</i>	\$21.50
A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander	
LAMB DO PYAZA <i>(GF)</i>	\$21.50
Cooked with diced onion, garlic, ginger, tomatoes and spices... a dish with more onions	
PEPPER LAMB <i>(GF)</i>	<i>No lunch option</i> \$23.00
A hot dish cooked with crushed peppers, onions and spices... for the daring	
KERALA LAMB STEW <i>(GF)</i>	\$21.50
A dish from Southern India with its creamy flavour of coconut milk, carrots, potatoes and spices	
ACHARI LAMB <i>(GF)</i>	\$21.50
Chicken cooked with mustard oil, onions, fenugreek and pickle... hot dish	
ANDHRA SPICY LAMB <i>(GF)</i>	\$21.50
Cooked with peanuts,red chilli,sesame seeds,coconut	

GOAT CURRY *with complimentary plain rice*

GOAT CURRY MASALA WITH BONE <i>(GF)</i>	\$21.00
A must try dish cooked in a traditional way with whole spices, onions and tomatoes	
PEPPER GOAT WITH BONE <i>(GF)</i>	<i>No lunch option</i> \$23.00
A hot dish cooked with crushed peppers, onions and spices... for the daring	

SEAFOOD CURRY *with complimentary plain rice*

FISH MASALA <i>(GF)</i>	\$22.00
Fresh fish/prawns marinated in spices and simmered in thick onion gravy and tomato gravy	
KERALA FISH CURRY <i>(GF)</i>	\$22.00
Fish curry coked with mustard seeds, curry leaves, tomatoes and spices coconut milk & cream	
MANGALORE FISH CURRY <i>(GF)</i>	\$22.00
A popular fish curry from mangalore with its very different flavours of onions, tomatoes and special spices, coconut	
GOAN FISH CURRY <i>(GF)</i>	<i>No lunch option</i> \$22.50
A popular goan dish,fish cooked with coconut,fenugreek,coriander seeds and finished with coriander	
PRAWN MALABARI <i>(GF)</i>	\$22.00
A creamy dish cooked with coconut, tomatoes and spices	
PRAWN MASALA <i>(GF)</i>	\$22.00
Prawns marinated in spices and simmered in thick onion gravy and tomato gravy	
BUTTER PRAWN <i>(GF)</i>	\$22.00
A world famous Indian delicacy. Curry cooked with cashew and almond gravy with a light tomato flavour	
PRAWN VINDALOO <i>(GF)</i>	\$22.00
A hot dish cooked with peppers, chillies and special vindaloo sauce	
PRAWN SAAG <i>(GF)</i>	\$22.00
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices	
PRAWN AFGHANI <i>(GF)</i>	\$22.00
A creamy dish with onions, cashew, almond gravy, yoghurt and spices	
PRAWN JHALFREZEE <i>(GF)</i>	\$22.00
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions	
PRAWN MADRAS <i>(GF)</i>	\$22.00
A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices	

Prices subject to change without prior notice

ANY ALLERGIES PLEASE ADVISE THE STAFF