

APPETISERS

1. Vegetable Pakora (6 pieces)	\$5.00
Fresh vegetables with chickpea flour and deep fried	
2. Samosa (2 pieces)	\$3.00
Potatoes with peas, spice wrapped in pastry and deep fried	
3. Onion Bhaji	\$4.00
Deep fried onion rings dipped in flour batter. Served with tamarind	
4. Paneer Tikka (6 pieces)	\$12.00
Diced cottage cheese cooked in clay oven. Served in hot sizzler	
5. Vegetarian Mixed Platter	\$10.00
An assortment of veg samosa, onion bhaji, gobhi punjabi and veg pakora served with mint and tamarind dressing	
6. Chilli Paneer	\$10.00
Diced cottage cheese, onion, capsicum cooked in chef's special sauce	
7. Lamb Samosa (2 Pieces)	\$4.00
Lamb, onion, spice wrapped in pastry and deep fried	
8. Chicken Tikka (6 pieces)	\$9.00
Boneless tandoori chicken marinated in yoghurt and spices BBQ on skewer	
9. Tandoori Chicken	Half \$9.00 Full \$16.00
Whole chicken marinated in yoghurt and spice BBQ on skewer	
10. Chicken Punjabi	\$9.00
Chicken pieces (with bones) marinated in special masala and deep fried	
11. Fish Amritsari	\$9.00
Flavoured with ajwain, popular fish delicacy	
12. Malai Tikka (6 pieces)	\$10.00
Chicken marinated in yoghurt, crushed cashews, ground spices and cooked in tandoor	
13. Chilli Chicken	\$12.00
Chicken cooked with capsicum, onion with special masala	
14. Seekh Kebab (4 pieces)	\$8.00
Minced lamb marinated in spices and herbs, BBQ on skewer	
15. Tandoori Mixed Platter	\$14.00
Assortment mixed chicken tikka, fish tikka, lamb seekh kebab and malai tikka	
16. Veg Manchurian	\$11.00
Vegetarian ball cooked in soya sauce with capsicum and onion	

SOUTHINDIAN

17. Sambar Vadai	\$5.00
Indian urad dal with onion, coriander & curry leaves deepfried	
18. Plain/Onion Dosa	\$6.00
Crispy pan cake made with fermented lentil and rice flour/stuffed onion	
19. Masala/Mysore Masala Dosa	\$7.00
Dosa stuffed with potatoes/ Dosa stuffed with spicy vegetables	
20. Egg/Lamb/Chicken Dosa	\$8.00
21. Paper Roast	\$8.00
Crispy savoury pancake as thin and crispy as paper	

ALL CURRYS ARE GLUTEN FREE

CHICKEN	(Mild, Medium or Hot)
22. Butter Chicken	\$13.50
Chicken tikka cooked in creamy tomato gravy	
23. Mango Chicken	\$13.50
Tender pieces of chicken cooked in mango puree	

24. Chicken Tikka Masala	\$13.50
Chicken tikka cooked in thick sauce with fresh tomatoes and oriental spices	
25. Chicken Vindaloo	\$13.50
Chicken prepared with special vindaloo and carefully selected spices	
26. Chilli Chicken	\$13.50
Chicken cooked with capsicum, onion with special masala	
26. Honey Chilli Chicken	\$13.50
Chicken fried & cooked in garlic, onion & honey	
27. Chicken Korma	\$13.50
Chicken cooked in ground cashew nut & cream based gravy with rich & nutty flavour	
28. Chicken Jalfrezi	\$13.50
Chicken cooked with julienne capsicum, onion, tomato and coriander	
29. Chicken Madras	\$13.50
A traditional south Indian Dish, chicken pieces cooked in coconut based gravy	
30. Chicken Curry Punjabi	\$13.50
Chicken cooked in light gravy with freshly ground spices and tomato	
31. Chicken Saag	\$13.50
Tender pieces of chicken cooked in subtly flavoured spinach, ginger, garlic and spices	
32. Chicken Do Pyaaza	\$13.50
Boneless pieces of chicken prepared traditionally in special spices and herbs and sautéed twice with sliced onions to create a unique flavour	
33. Chicken Kadhahi	\$13.50
Chicken sautéed with thick cut pieces of onion and capsicum cooked in onion gravy	
34. Chicken Kolhapuri	\$13.50
Chef's special	
35. Chicken Chettinadu	\$13.50
Chicken cooked according to traditional Chettinadu recipe. With black pepper, garlic, ginger and herb based chicken curry	
36. Chicken Nilgiri	\$13.50
Marinated chicken cooked with mint, spinach, coriander, curry leaves	
37. Chicken Benglori	\$13.50
Cooked with special masala with curry leaves, coconut oil and Indian spices	

LAMB	(Mild, Medium or Hot)
38. Lamb Rogan Josh	\$14.50
Boneless lamb cooked with crushed spices in tomato based gravy	
39. Lamb Korma	\$14.50
Lamb cooked in ground cashew nut & cream gravy to create unique nutty flavour	
40. Lamb Chettinadu	\$14.50
Black pepper, garlic, ginger and herb based lamb curry	
41. Lamb Madras	\$14.50
Traditional south Indian Dish, lamb pieces cooked in coconut based gravy	
42. Lamb Vindaloo	\$14.50
A speciality from Goa. Boneless pieces of lamb prepared with special vindaloo paste and carefully selected spices	
43. Lamb Saag	\$14.50
Tender pieces of lamb cooked in subtly flavoured spinach and cream	
44. Lamb Do Pyaaza	\$14.50
Boneless pieces of lamb prepared traditionally in special spices and herbs and sautéed twice with sliced onions to create unique flavour	
45. Rara Lamb	\$17.50
Lamb cooked with yogurt, bay leaves & other Indian spices with Chef special touch	
46. Lamb Masala	\$14.50
Boneless lamb cooked in thick gravy	
47. Lamb Nilgiri	\$14.50
Marinated lamb cooked with mint, spinach, coriander, curry leaves	

48. Lamb Perrattal	\$14.50
Lamb cubes tossed in tomato and onion sauce	
49. Lamb kadhahi	\$14.50
Lamb sautéed with thick cut pieces of onion and capsicums cooked in onion gravy	
50. Lamb Benglori	\$14.50
Cooked with special masala with curry leaves, coconut oil and Indian spices	
51. Lamb Nawabi	
Lamb cooked in fried onion with cashew gravy and exotic species	

BEEF (Mild, Medium or Hot)

52. Beef Vindaloo	\$13.50
A speciality from Goa. Boneless pieces of beef prepared with special vindaloo paste and carefully selected spices	
53. Beef Madras	\$13.50
A traditional south Indian Dish Boneless pieces of beef cooked in coconut based gravy	
54. Beef korma	\$13.50
Beef cooked in ground cashew nut & cream gravy to create unique nutty flavour	
55. Beef Masala	\$13.50
Boneless beef cooked in thick gravy	
56. Rara Beef	\$13.50
Beef cooked with yogurt, bay leaves & other Indian spices with Chef special touch	

VEGETARIAN (Mild, Medium or Hot)

57. Bombay Aloo	\$11.00
Potatoes tossed in butter, flavoured with cumin seeds and tomatoes. A dry vegetarian delicacy	
58. Aloo Gobhi	\$11.00
Potato and cauliflower cooked in onion and tomato gravy	
59. Dal Makhani	\$11.00
Creamed whole urad lentils tempered and seasoned with mild spices finished with butter in a true Punjabi style	
60. Dal Fry	\$11.00
Yellow lentils cooked on a slow heat, seasoned with sautéed onion, ginger and tomatoes and garnished with coriander	
61. Navratan Korma	\$11.00
Assorted vegetables cooked in cashewnut gravy with a subtle fragrance of rose water	
62. Vegetable Korma	\$11.00
Mix vegetables cooked in mild special cashew and cream gravy	
63. Gobhi Matar masala	\$11.00
Cauliflower and peas cooked with cumin seeds, tomatoes, ginger and garlic	
64. Dal Palak	\$11.00
Variety of lentils cooked with spinach in our special sauce	
65. Chana Masala	\$11.00
Chick peas cooked with onion and tomato gravy	
66. Aloo Matar	\$11.00
Potato and peas cooked together in subtle spiced gravy	
67. Matar Paneer	\$12.00
Peas and cottage cheese curry Punjabi style	
68. Kadhahi Paneer	\$12.00
Cottage cheese, onion, seasoned with capsicum & cooked in onion gravy	
69. Butter Paneer	\$12.00
Cubes of cottage cheese cooked in tomato and cream gravy	
70. Palak Paneer	\$12.00
Cubes of cottage cheese cooked in spinach and exotic spices	

71. Shahi Paneer	\$12.00
Fresh cottage cheese cooked in creamy special sauce	
72. Malai Kofta	\$12.00
Dumplings of cottage cheese and potatoes, cooked in a cashew gravy	
73. Palak Kofta	\$12.00
Dumplings of cottage cheese and potatoes, cooked in a spinach and exotic spices	
74. Sarson ka saag	\$12.00
Fresh Indian spinach cooked with ginger onion & exotic spices	
75. Veg Manchurian	\$13.00
Vegetarian ball cooked in soya sauce with capsicum and onion	
76. Panner Tikka Masala	\$16.00
Cottage Cheese marinated in Indian herbs & cooked in clay oven, then mixed with thick sauce with fresh tomatoes, capsicum, onion and oriental spices on pan	

SEA FOOD

78. Fish Curry	\$15.00
Chunks of fresh fish cooked in tamarind, chillies and cumin sauce	
79. Fish Malabari	\$15.00
From the exotic locals of Malbar, South India. Lemon fish cooked with coconut milk, capsicum and coriander	
80. Fish Masala	\$15.00
Fish fillets cooked and simmered in tomato and onion sauce enriched with our chef's special sauce	
81. Goan Fish Curry	\$15.00
Fish fillets cooked in a fine thick tomato and coconut gravy	
82. Prawn Malabari	\$16.00
Prawns cooked with coconut milk, tomato, onion and coriander	
83. Butter Prawns	\$16.00
Shelled prawns smoked in tandoor and cooked in delicate butter and tomato gravy	
84. Prawn Jalfrezi	\$16.00
Prawns cooked with julienne of capsicum, onion, tomato and coriander.	
85. Prawn Masala	\$16.00
Shelled succulent prawns cooked with green peppers, sliced onion and aromatically spiced tomato based gravy	
86. Prawn Do Pyaaza	\$16.00
Prawns prepared traditionally in special spices and herbs and sautéed twice with slice onions to create unique flavour	

BIRYANI

87. Vegetable Biryani	\$11.00
Steamed basmati rice cooked with butter, Indian masala and mixed vegetables	
88. Chicken/Lamb/Egg/Fish Biryani	\$13.00
Basmati rice cooked with, Indian herbs, coriander and mint leaves.	
89. Prawn Biryani	\$15.00
Basmati rice cooked with prawns, Indian herbs, coriander and mint leaves.	

RICE

Plain Rice	\$2.50	Lemon Rice	\$5.00
Tomato Rice	\$5.00	Jira Rice	\$4.00

TANDOORI BREADS

Tandoori Roti	\$2.00
Plain Naan	\$2.00
Garlic Naan	\$2.50
Butter Naan	\$3.00
Cheese Naan	\$3.00
Amritsari Kulcha	\$3.00
Fermented flat bread stuffed with potatoes & mint flavour	
Paneer Kulcha	\$3.00
Naan stuffed with cottage cheese and coriander	
Aloo Kulcha	\$3.00
Fermented flat bread stuffed with potatoes	
Tandoori Paratha	\$3.00
A flaky thick bread, enriched with butter	
Keema Naan	\$3.00
Naan stuffed with cooked spiced lamb mince	
Peshawari Naan	\$3.00
Naan stuffed with dry fruits and cherries	
Friends Chicken Naan	\$3.50
Naan stuffed with cooked spiced chicken mince	
Gobhi Kulcha	\$3:50

DRINKS

Mango Lassi	\$3.50	Lassi(Sweet/Salted)	\$3.00
Indian Masala Tea	\$2.00	Coffee	\$2.00

SIDES

Raita	\$2.50	Mango Chutney	\$2.00
Indian salad	\$4.00	Mix Pickle	\$2.00
Poppadoms	\$2.00		

DESSERTS

Mango Kulfi	\$3.00	Ice-cream Indian	\$3.00
Rasgulla	\$3.00	Gulab Jamun	\$3.00
Traditional Indian sweet, Homemade		Soft balls made of reduced milk,deep	
Cheese balls soaked in chilled		fried and soaked in hot sugar syrup	
Sugar syrup			

PUNJABI MENU

Choley Bhature	\$5.00	Choley Puri	\$5.00
Samose choley	\$5.00	Dahi Bhalla	\$5.00

FRIENDS

Cuisine of India

TAKEWAY MENU

COMBO MEAL DEAL

Any curry dish with rice, naan & a small coke (excluded seafood)	\$ 13.00
Vegetable combo	\$ 11.00

FREE DELIVERY

*Condition Apply

OPEN 7 DAYS

**4/201 Sandwich Road,
St.Andrews, Hamilton**

Phone: 07 849 4646

11:30Am – 3:00 Pm & 5:00Pm-10:00Pm

**4/220 Glenview Shopping Mall, Ohapu Road,
Hamilton**

Phone: 07 843 0909

10:00Am-9:00Pm

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