

NON-VEGETARIAN MAKE YOUR OWN CURRIES

choose between Chicken, Lamb, Goat, Beef
Prawn & Fish - \$26.99

Oh my Butter

Delhi style butter chicken, lamb or prawn, everyones favourite!

My Fenugreek

Your choice of meat simmered in a creamy fenugreek-infused curry with a hint of spice and earthy aroma.

Love Ginger

Curry is a fragrant and flavorful dish that features tender meat pieces simmered in a rich, spiced gravy infused with fresh ginger.

Tikka Masala

Your choice of meat tikka cooked in thick tomato gravy, with plenty of OOMPH in it

Shahi Korma

Your choice of meat cooked in rich gravy with special herbs, spices and cashew nuts

Jalfrezi

A delightfully flavoured curry with your choice of meat & spiced tomato sauce studded with onion & mixed vegetables, garnished with fresh coriander

My Favourite Mango

Mild spicy meat of your choice in mango gravy tempered with mustard seeds and finished with fresh cream

Karahi

Your choice of meat sauteed with thick cut pieces of onion and capsicum cooked in onion gravy and spices, with a dash of cream.

Spinach Harabhara

Your choice of meat slow cooked in pureed spinach gravy

Something from Kerala

South Indian style curry with your choice of meat

Vindaloo

Your choice of meat cooked in authentic vindaloo gravy

Rogan Josh

Your choice of meat cooked rogan josh style

VEGETARIAN

Daal Makahni - \$24.99

Black Lentils stewed,seasoned with butter and spices.

Paneer Adraki- \$24.99

Curry is a fragrant and flavorful dish that features paneer pieces simmered in a rich, spiced gravy infused with fresh ginger.

Daal Tadka - \$24.99

Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes and Cumin.

Aloo Jeera - \$24.99

Potatoes sautéed in special Indian spices.

Channa Masala- \$24.99

Chick-Peas cooked in thick gravy.

Bhindi Masala - \$24.99

Okra shallow fried and tossed in dry Masala flavoured with dry coriander.

Karahi Paneer - \$24.99

Paneer, diced Onion, Capsicum seasoned with spices, cooked in onion gravy.

Malai Kofta - \$24.99

Paneer and cardamom powder balls, cooked in cashew gravy.

Butter Paneer - \$24.99

Paneer cooked in creamy butter gravy.

Palak Paneer - \$24.99

Paneer cooked in simmered spinach gravy.

Shahi Paneer - \$24.99

Paneer cooked in a cashew gravy flavoured with saffron.

Vegetable Korma - \$24.99

Mixed vegetables cooked in an exotic cashew gravy.

Vegetable Jhalfrezi - \$24.99

Stir fried mixed vegetables, capsicum and onion cooked in Onion and tomato gravy.

Tawa Aloo Gobhi - \$24.99

Fried Potatoes and Cauliflower cooked in an authentic and Homely style.

Masala Soya Chaap - \$24.99

Soyabean Chaap cooked in thick onion tomato gravy flavoured with Coriander.

Makhani Soya Chaap - \$24.99

Soyabean Chaap cooked in pure Indian style Butter Gravy.

Methi Paneer - \$24.99

Cottage Cheese cooked, fresh fenugreek leaves in a creamy spiced gravy.

Mixed Vegetables - \$24.99

Seasonal vegetables sautéed in a mildly spiced curry.



LALQILA

TAKEAWAY MENU

7 DAYS DINNER

3pm - 9:30pm

ORDER ONLINE &
GET EXTRA DISCOUNT!

WE DO DELIVERY
AS WELL



06 345 7864

51 Victoria Avenue

www.lalqila.co.nz

ENTREE

Poppadoms and Chutney (G.F) - \$10.00

5 pcs of Tandoori poppadoms with chutney.

Pineapple Sizzler - \$15.00

Char-grilled pineapple rings glazed with honey and spices. sweet, smoky, and tangy.

Dahi Golgappa - \$12.00

Famous Indian Street Food Golgappa stuffed with masala mash potato's, Yoghurt and drizzled with tamrind chutney.

Mini Samosa (3 Pcs) (Vegetarian) - \$12.00

Crispy Pastry filled with Seasoned potatoes and peas, dry fruits, deep fried till golden brown. Served with chutney.

Beef Bruschetta - \$14.00

Toasted baguette topped with spiced beef mince, herbs, and creamy aioli. An Indo-Italian fusion.

Onion Bhaji (G.F) - \$15.00

Cut onions mixed with chickpea flour and spices.

Indian Fried Chicken - \$18.00

A taste Straight from Indian Street fried chicken. Serves with Pickles onions & Youghurt mint.

Paneer Bullets - \$15.00

Soft paneer and herb croquettes, crisp on the outside and melting inside. Vegetarian delight.

Chicken popcorn - \$15.00

Fried chicken cubes cooked Indian Street food style. Served with Sezwan sauce.

Chicken Lollipop (4 Pcs) - \$15.00

Chicken winglet marinated in chef's secret sauce and deep fried. Served with Szechuan sauce.

Punjabi Fried Fish - \$18.00

Crispy Amritsari-style fish filets marinated in ajwain, ginger, and gram-flour batter.

Honey Cauliflower - \$17.00

Crispy cauliflower florets tossed in honey-chilli glaze. Sweet, spicy, and addictive.

Sweet & Sour Chicken - \$17.00

Crispy chicken tossed in tangy Indo-Chinese sauce with capsicum and pineapple.

Indian Street Food Platter (Vegetarian) - \$39.99

Papadums, Golgappa, Onion Bhaji, Potali samosas, Pineapple sizzler. Served with mint and date chutney.

Lal Qila Platter - \$49.99

Chicken Popcorn & Lollipops, Golgappa, Papadums, Samosa's & Onion Bhaji. Served with mint and date chutney.

Tandoori Sirloin Steak - \$22.00

Tender NZ sirloin marinated in Mughlai spices, char-grilled in clay oven to smoky perfection.

Chicken Tikka - \$19.00

Classic boneless chicken marinated in yogurt, garlic, and spices. juicy and full of flavor.

Creamy Chicken Tikka - \$19.00

Mild creamy version of tikka enriched with cashew and cream marinade.

Smokey Beef Tikka - \$20.00

Chunks of beef infused with robust masala, grilled over charcoal for a deep smoky aroma.

Roast Lamb Cutlets - \$22.00

Premium lamb cutlets coated with royal spice rub, roasted and finished in tandoor.

Chicken Drumsticks (4pcs) - \$20.00

Spicy marinated drumsticks charred with smoky tandoor aroma and served sizzling hot.

Malai Paneer Tikka - \$18.00

Pickle-spiced paneer cubes grilled with bell peppers and onions. Tangy vegetarian indulgence.

Nizami Prawn Skewers - \$20.00

Juicy prawns marinated in mughlai creamy sauce, grilled to royal perfection.

Afghani Fish Tikka - \$18.00

Creamy, mild fish tikka marinated in cashew and yogurt. Delicate and rich in flavor.

BREADS

Butter Naan - **\$6.00**
Plain Naan - **\$3.50**
Garlic Naan - **\$4.00**
Cheese Naan - **\$4.50**
Cheese & Garlic Naan - **\$5.00**
Butter Roti - **\$4.00**
Garlic Roti - **\$4.50**
Blue Cheese Naan - **\$7.00**
Peshwari Naan - **\$5.00**
Cheese and Chilli Naan - **\$5.00**
Lacha Parantha - **\$6.50**

KIDS

Curry & Rice - **\$16.00**
Kids Chicken Curry & Small Naan - **\$20.00**
Chicken Popcorn & Fries - **\$18.00**
Fish & Chips - **\$20.00**

NOODLES

Vegetable Chow Mein - **\$18.00**
Chicken Noodles - **\$20.00**
Prawn Noodles - **\$20.00**
Chilli Paneer Noodles - **\$20.00**
Beef Noodles - **\$20.00**

BIRYANI

Lamb Biryani - **\$23.00**
Chicken Biryani - **\$23.00**
Vegetable Biryani - **\$23.00**
Prawn Biryani - **\$23.00**
Goat Biryani - **\$23.00**

MAINS

CHEF'S SIGNATURE CURRIES - \$32.00

Rib Eye Steak – Mughlai Style

Char-grilled steak served with a creamy Mughlai sauce, stir-fried vegetables, duck-fat potatoes, and royal spices.

Mughlai Lamb Shank

Slow-braised lamb shank simmered in a rich saffron-and-almond gravy.regal and comforting.

Lust Chicken

Creamy tomato-based curry with a hint of honey and spice. a chef's special indulgence.

Kashmiri Beef Curry

Tender beef cooked with dry fruits and aromatic Kashmiri spices in a silky sauce.

Velvet Buttery Chicken

Famous Delhi-style tandoori drumsticks cooked in smooth, buttery makhani gravy.

Portuguese Fish

Pan-seared fish fillet in a tangy coconut and Portuguese-inspired sauce.an Indo-Portuguese fusion.

Lamb Rack Badshah

Grilled lamb rack glazed with Mughlai spices and served over a creamy spinach sauce.

Balti Goat

Authentic North-Indian goat curry cooked in traditional balti style with bold, rustic spices.

Amritsari Chicken

Home-style Punjabi chicken curry. Rich, spicy, and slow-cooked to perfection.

Paneer Lababdar

Soft paneer cubes simmered in a tomato-butter gravy with cream and crushed fenugreek.

Goat Navratan

Tender goat cooked with nine vegetables and dry fruits in a mildly spiced royal gravy.

Coconut Prawn Curry

Succulent prawns in a fragrant coconut curry with curry leaves and mustard seeds a coastal delight.