

Sides

Fries	\$5.00
Garden Salad	\$5.00
Kuchumber Salad	\$6.00

Biryani

Vegetable Biryani	\$13.50
<i>Vegetables cooked with basmati rice, coriander onions & spices.</i>	
Chicken/Lamb/Goat Biryani	\$16.50
<i>Boneless pieces of chicken/lamb cooked with basmati rice, coriander onions & spices.</i>	
Fish/Prawn Biryani	\$17.50
<i>Boneless pieces of fish/prawn cooked with basmati rice, coriander onions & spices.</i>	

Breads

Naan	\$3.00
<i>White flour.</i>	
Roti	\$3.00
<i>Whole wheat flour.</i>	
Garlic/Cheese/Keema	\$3.90
<i>Lamb mince naan.</i>	
Kashmiri Naan	\$3.90
<i>Dry fruits and nuts.</i>	
Paneer Kulcha	\$3.90
<i>Stuffed with panner.</i>	
Lacha Parantha	\$3.90
<i>Stuff with butter.</i>	
Aloo Parantha	\$3.90
<i>Stuffed with boiled potatoes.</i>	
Onion Kulcha	\$3.90
<i>Stuffed with spicy onions and coriander.</i>	
Chaahat Special Naan	\$4.50
<i>Stuffed with chopped onion & chicken.</i>	

Accompaniments

Raita	\$3.00
<i>Cucumber, carrot & yoghurt.</i>	
Sweet Mango Chutney	\$3.00
Tamarind Chutney	\$3.00
Mint Chutney	\$3.00
Mixed Pickle	\$3.00
Side Dish Platter	\$8.50
<i>Selections of raita, sweet mango chutney, tamarind sauce, mint sauce, pickle.</i>	

Set Menu

The order is given for a minimum of 2 persons.

Chaahat Vegetarian Banquet for 2	\$28.00 (per person)
Entrée Samosa, vegetable pakora & paneer tikka.	
Mains Vegetable korma, palak paneer, daal & rice, naan & condiments, tea/coffee.	
Maharaja Banquet for 2	\$32.00 (per person)
Entrée Samosa, chicken tikka, seekh kebab & onion bhaji.	
Mains Butter chicken, lamb roganjosh, lamb madras, vegetable korma & rice, naan & condiments, tea/coffee.	

Kids Menu

Kids Butter Chicken and Rice	\$12.00
<i>Marinated chicken fillets roasted in the Tandoori oven and cooked in creamy tomato gravy.</i>	
Kids Chicken Korma and Rice	\$12.00
<i>Chicken cooked with gravy of cashews, sultanas and very mild spices.</i>	
Wedges	\$6.00
Nuggets and Chips	\$6.00



We also specialize in catering for all your events & group orders.

Chaahat Epsom

Shop 3/583 Manukau Road, Greenwood Corner, Epsom
Ph 09 625 0200 | F 625 0202 | Reservations or order

Chaahat Newmarket

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Chaahat
Indian Cuisine

EPSOM
MENU



Appetisers

Bread and Dips <i>Home made breads served with dips.</i>	\$6 ^{.50}
Indian Dips with Poppadoms <i>Raita, sweet mango chutney, 4 poppadoms.</i>	\$6 ^{.50}
Samosa <i>Pastry stuffed with spicy potatoes and peas (2 pieces).</i>	\$6 ^{.50}
Onion Bhaji <i>Sliced onions dipped in chick pea batter & deep fried (hand full).</i>	\$6 ^{.50}
Pakora <i>Fresh vegetables smothered in chick pea batter & deep fried (4 pieces).</i>	\$6 ^{.50}
Hara Bhara Kebab <i>Mashed potatoes, seasonal vegetables and spinach flavoured with spices and deep fried (4 pieces).</i>	\$6 ^{.50}
Vegetarian Platter <i>Paneer tikka, samosa, pakora, served with salad and two dips.</i>	\$14 ^{.00}
Chicken Pakora <i>Deep fried chicken cubes mixed in chick pea flour.</i>	\$10 ^{.00}
Sizzler Platter for Two <i>Selection of 4 entrees (samosa, onion bhaji, chicken tikka, seekh kebab).</i>	\$19 ^{.00}
Prawn Pakora <i>King prawns dipped in chick pea batter and deep fried.</i>	\$12 ^{.50}
Calamari <i>Crispy calamari with black pepper lemon and mixed salad.</i>	\$12 ^{.50}
Prawn Garlic <i>King prawns cooked in garlic & butter, served with leaf salad.</i>	\$12 ^{.50}
Fish Pakora <i>Fresh fish wrapped in herbs and spices, then dipped in chick peas batter and deep fried.</i>	\$12 ^{.50}

Tandoori

Tandoori Chicken/Fish Salad <i>Tandoori chicken/fish with sundried tomatoes, Indian cottage cheese, garden salad with mint yoghurt dressing.</i>	\$14 ^{.50}
Seekh Kebab <i>Lamb mince rolled on a skewer & roasted in Tandoori oven, served with dip (4 pieces).</i>	\$10 ^{.00}
Chicken Tikka <i>Boneless pieces of chicken marinated with Indian spices & grilled in Tandoori (4 pieces).</i>	\$10 ^{.00}
Tandoori Chicken <i>Marinated spring chicken chargrilled in tandoori oven & served with a summer salad.</i>	Half \$12 ^{.50} Full \$20 ^{.00}
Lamb Kebab <i>Lamb cutlets marinated with spices and roasted in Tandoori oven (6 pieces).</i>	\$18 ^{.00}
Paneer Tikka <i>Home made cheese dipped in chick pea batter and roasted in Tandoori oven.</i>	\$12 ^{.00}
Tandoori Prawn <i>Prawn marinated in yoghurt and spices cooked in Tandoori oven.</i>	\$14 ^{.50}
Tandoori Platter for 2 <i>Sizzling platter served with lamb kebab, fish tikka, chicken tikka and tandoori prawns.</i>	\$21 ^{.50}

All Mains

*All curries are available as mild, medium & hot - served with Basmati rice.
Chicken /Lamb/ Seafood available in different style.*

Chicken/Lamb

Butter Chicken <i>Marinated chicken fillets roasted in the Tandoori oven and cooked in creamy tomato gravy.</i>	\$16 ^{.50}
Mango Chicken <i>Boneless chicken cooked in delicious mango flavoured sauce.</i>	\$16 ^{.50}
Goat Curry <i>Goat meat cooked on the bone in a rich curry sauce and a wide array of spices. This is our Chef special recipe.</i>	\$16 ^{.50}
Chicken Tikka Masala <i>Tender chicken fillets roasted in Tandoori oven and cooked with onions, capsicum & spices.</i>	\$16 ^{.50}
Chicken/Lamb Fenugreek <i>Curry cooked with fenugreek and spices.</i>	\$16 ^{.50}
Chicken/Lamb Karahi <i>Meat cooked with diced onions, capsicums and tomatoes and made into thick curry.</i>	\$16 ^{.50}
Chicken/Lamb Tawa <i>Boneless pieces of meat cooked with onions, tomatoes, ginger and coriander and made into dry curry.</i>	\$16 ^{.50}
Chicken/Lamb Takatak <i>Chaahat Chef's special recipe.</i>	\$16 ^{.50}
Chicken/Lamb Bhuna <i>Tender meat cooked with sweet mango chutney, garam masala, ginger, garlic & spices.</i>	\$16 ^{.50}
Chicken Jaipuri <i>Chicken cooked with sliced pineapple and cherries with mild spices.</i>	\$16 ^{.50}
Chicken/Lamb Rara <i>Selection of your choice of meat cooked with tomatoes and capsicum.</i>	\$16 ^{.50}
Chicken/Lamb Saagwala <i>Selection of your choice of meat cooked in puree of spinach.</i>	\$16 ^{.50}
Chicken/Lamb Korma <i>Selection of your choice meat cooked with gravy of cashews, sultanas and very mild spices.</i>	\$16 ^{.50}
Chicken/Lamb Madras <i>Selection of your choice of meat cooked with coconut and Southern Indian spices. A dish that does wonders to you taste buds.</i>	\$16 ^{.50}
Chicken/Lamb Jhalfragie <i>Curry cooked with vegetables.</i>	\$16 ^{.50}
Chicken/Lamb Do Piazza <i>Selection of your choice of meat toasted with onions in spicy gravy.</i>	\$16 ^{.50}
Chicken/Lamb Vindaloo <i>Red hot curry from Goa, not for the faint at heart.</i>	\$16 ^{.50}
Chicken Jahangir <i>Boneless pieces of chicken cooked with the spicy yoghurt.</i>	\$16 ^{.50}
Handi Meat <i>A thick chicken/lamb curry cooked with tomatoes, ginger, coriander and spices.</i>	\$16 ^{.50}
Lamb Keema Masala <i>Tender lamb pieces & lamb mince cooked to perfection.</i>	\$16 ^{.50}
Roganjosh <i>Lamb coated with exotic blend of herbs & spices in thick gravy.</i>	\$16 ^{.50}

Seafood

King Prawn Masala <i>Prawns cooked with onions, capsicum, herbs and spices.</i>	\$17 ^{.50}
Prawn/Fish Malabari <i>Curry cooked with onion, capsicum, coconut & spices.</i>	\$17 ^{.50}

Prawn/Fish Madras <i>Prawn/Fish cooked with coconut in a south Indian style.</i>	\$17 ^{.50}
Fish/Prawn Masala <i>Boneless fish pieces cooked with tomato, onion and capsicum.</i>	\$17 ^{.50}
Fish Vindaloo <i>Boneless fish with hot spicy sauce.</i>	\$15 ^{.50}

Vegetarian Delights

Bombay Aloo <i>Spring potatoes sautéed with fenugreek, cumin & spices.</i>	\$13 ^{.50}
Vegetable Korma <i>A variety of vegetables cooked with mild spices & cashews.</i>	\$13 ^{.50}
Dal Makhni <i>Lentils cooked with ginger, onions, tomatoes & coriander leaves.</i>	\$13 ^{.50}
Aloo Gobi <i>Potatoes and cauliflower cooked with mild spices.</i>	\$13 ^{.50}
Channa Masala <i>Chick peas cooked with blended onions, ginger and tomatoes.</i>	\$13 ^{.50}
Shahi Paneer <i>Indian cottage cheese cooked in a cashew nut cream sauce.</i>	\$14 ^{.00}
Karahi Paneer <i>Indian cottage cheese cooked with diced onions, capsicums and tomatoes.</i>	\$14 ^{.00}
Palak Paneer/Aloo <i>Choice of potatoes or Indian cottage cheese cooked in mild spices spinach puree.</i>	\$13 ^{.50}
Matar Paneer/Aloo <i>Paneer/potatoes and peas cooked in a spicy curry.</i>	\$13 ^{.50}
Paneer Makhni <i>Indian cottage cheese cooked in mild tomato curry.</i>	\$14 ^{.00}
Malai Kofta <i>Succulent vegetable balls made with dried fruit, nuts & cheese simmered in cashew gravy.</i>	\$13 ^{.50}
Paneer Malai Methi <i>Indian cottage cheese cooked with fenugreek in a cashew nut base.</i>	\$14 ^{.00}
Mushroom Mattar <i>Fresh mushrooms and peas cooked in a North Indian style.</i>	\$13 ^{.50}
Mushroom Do Piazza <i>Fresh mushrooms cooked with diced onions in a thick gravy.</i>	\$13 ^{.50}
Vegetable Karahi <i>A variety of vegetables, plus cottage cheese cooked with spices.</i>	\$13 ^{.50}

Indo-Chinese Dishes

Any Indo- Chinese dishes can be made to order that are not on the menu. Please ask staff.

Vegetable Manchurian (Dry/Gravy) <i>Vegetable balls cooked with finely chopped vegetables in soya sauce.</i>	\$14 ^{.50}
Gobi Manchurian (Dry/Gravy) <i>Cauliflower cooked in Chinese style.</i>	\$14 ^{.50}
Chili Paneer (Dry/Gravy) <i>Indian cottage cheese with capsicums in a Chinese style.</i>	\$14 ^{.50}
Chicken Garlic <i>Boneless pieces cooked with chopped onions and crushed garlic.</i>	\$16 ^{.50}
Chicken/Fish (Dry/Gravy) Chili <i>Boneless pieces of chicken/fish cooked with chillies, capsicum in a Chinese style.</i>	\$16 ^{.50}
Chicken Manchurian (Dry/Gravy) <i>Boneless pieces of chicken cooked with finely chopped vegetables in soya sauce.</i>	\$16 ^{.50}
Honey Cauliflower (Dry/Gravy) <i>Crispy cauliflower cooked with chillies and honey in a Chinese style.</i>	\$14 ^{.50}
Chicken Noodles <i>Cooked in Chinese style.</i>	\$16 ^{.50}