

Starters

Served with Mint or Tamarind Sauce

VEGETABLE SAMOSA (2 PIECES) • \$ 7.90

Triangular flour shells filled with potatoes and green peas. Deep fried and served with Tamarind Sauce.

ONION BHAJI • \$ 7.90

Chopped onion rings mixed with chickpea flour and spices. Deep fried and served with Tamarind Sauce.

VEGETABLE PAKORA • \$ 7.90

Mix of chopped potatoes, cauliflower and onions coated with chickpea batter. Deep fried and served with Tamarind Sauce.

Paneer Pakora • \$ 12.90

Cubes of cottage cheese coated with Chickpea batter, deep fried and served with tamarind sauce.

CHICKEN TIKKA • \$ 13.90

Diced breast chicken matured overnight in smooth yoghurt based marinade, lightly spiced and char grilled in tandoor. Served with Mint Sauce.

GARLIC TIKKA • \$ 15.90

Succulent morsels of chicken spiced with garlic tikka marinade chargrilled in tandoor. Served with Mint Sauce.



SEEKH KEBAB • \$ 13.90

Lightly spiced Lamb mince mixed with traditional spices cooked in tandoor. Served with Mint Sauce.

TANDOORI CHICKEN •

Chicken with bone marinated in yoghurt, spices and lemon then barbequed in the tandoor. Served with Mint Sauce.

Half \$ 14.90

Full \$ 25.90

VEGETABLE PLATTER FOR TWO • \$ 17.90

Assorted pieces of Samosa, Onion Bhaji and Vegetable Pakora. It is served with Tamarind & Mint Sauce.

NON-VEGETARIAN PLATTER FOR TWO • \$ 22.90

Assorted pieces of Tandoori Chicken, Chicken Tikka and Seekh Kabab. Served with Mint Sauce.

MIX PLATTER FOR TWO • \$ 19.90

Assorted pieces of Chicken Tikka, Seekh kebab, Samosa and Pakoras served with Mint and Tamarind Sauce.

GREEN'S Special Banquets

GREEN'S NON-VEG BANQUET FOR TWO (MINIMUM TWO)
(PER PERSON) • \$ 40.00

Starters: Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebab.

Main Course: Butter Chicken, Lamb Rogan Josh, Beef Vindaloo, Chicken Korma.

Served with naan breads and rice.

Dessert: Chef's choice.

(No leftovers will be taken away)

GREEN'S VEG BANQUET FOR TWO (MINIMUM TWO)
(PER PERSON) • \$ 36.00

Starters: Samosa, Onion Bhaji and Vegetable Pakora.

Main Course: Aloo Matar, Kadai Paneer, Dal Makhni, Vegetable Korma.

Served with naan breads and rice.

Dessert: Chef's choice.

(No leftovers will be taken away)



GREEN'S KIDS COMBO

CHICKEN • \$ 22.00

Butter Chicken, one piece of chicken tikka, baby cheese naan and a soft drink.

LAMB • \$ 24.00

Lamb Rogan Josh, one piece of Seekh kebab, baby Cheese naan and a soft drink.

VEGETARIAN • \$ 20.00

Paneer Makhni, one piece of Veg Pakora, baby Cheese Naan and a soft drink.

Main Course

Basmati Rice is served complimentary with the mains. We can adjust the flavour according to your taste- mild, medium or hot.

Chicken Specialties •

BUTTER CHICKEN \$ 19.90

Roasted chicken pieces cooked in a creamy tomato sauce.

CHICKEN KORMA \$ 19.90

Boneless chicken pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavor.

CHICKEN KADAI

Diced Chicken cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

\$ 19.90**CHICKEN CURRY**

Chicken pieces cooked in thin onion and tomato based gravy.

\$ 19.90**CHICKEN JALFREZI**

Boneless chicken cooked with onion, spiced with garlic, ginger, turmeric, cumin and seasoned vegetables.

\$ 19.90**CHICKEN-DO-PYAAZA**

Boneless chicken prepared traditionally in special spices and herbs with petal onions to create a unique flavor.

\$ 19.90**CHICKEN VINDALOO**

Hot and spicy chicken curry in a very special Vindaloo sauce.

\$ 19.90**CHICKEN SAAG**

Tender pieces of chicken cooked in a subtly flavoured spinach and exotic spices.

\$ 19.90**METHI CHICKEN**

Boneless chicken cooked with golden brown onions, garam masala and finished with kasoori methi.

\$ 19.90**MANGO CHICKEN**

Boneless chicken cooked together with mango and cream based gravy lightly spiced with herbs and spices.

\$ 19.90**CHICKEN TIKKA MASALA**

Marinated and char-grilled cubes of chicken cooked in a tandoori masala sauce with ginger, garlic, turmeric, coriander and dash of cumin.

\$ 19.90**CHICKEN MADRAS**

Chicken pieces cooked in coconut cream with spices, mustard seeds and curry leaves.

\$ 19.90**Lamb and Beef Dishes** •**LAMB ROGAN JOSH**

Tender boneless lamb pieces delicately cooked in traditional Mughlai style.

\$ 20.90**LAMB VINDALOO**

Hot and spicy lamb curry in a very special Vindaloo sauce.

\$ 20.90**LAMB KADAI**

Diced Lamb cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

\$ 20.90**LAMB BHUNA**

Lamb cooked with onion and tomatoes, lightly spiced with ginger, turmeric and fresh mixed herbs.

\$ 20.90**LAMB KORMA**

Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.

\$ 20.90

LAMB MADRAS

Lamb pieces cooked in coconut cream with spices, mustard seeds and curry leaves.

\$ 20.90**LAMB SAAG**

Chopped subtly flavored spinach cooked together with lamb.

\$ 20.90**LAMB CURRY**

Lamb pieces cooked in thin onion and tomato based gravy.

\$ 20.90**LAMB DO PYAAZA****\$ 20.90**

Boneless lamb prepared traditionally in special spices and herbs with petal onions to create a unique flavor.

BEEF MADRAS**\$ 20.90**

Beef pieces cooked in coconut cream with spices, mustard seeds and curry leaves.

BEEF VINDALOO**\$ 20.90**

Hot and spicy beef curry in a very special Vindaloo sauce.

BEEF SAAG**\$ 20.90**

Tender pieces of beef cooked in a subtly flavoured spinach and exotic spices.

BEEF KORMA**\$ 20.90**

Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.

BEEF CURRY**\$ 20.90**

Beef pieces cooked in thin onion and tomato based gravy.

**Goat** •**GOAT CURRY****\$ 21.90**

Boneless tender Goat pieces cooked in thin tomato and onion based curry.

GOAT MASALA**\$ 21.90**

Goat cooked and simmered in a tomato, onion sauce and enriched with aromatic spices.

GOAT VINDALOO**\$ 21.90**

Hot and spicy goat curry in a very special Vindaloo sauce.

GOAT KADAI**\$ 21.90**

Diced Goat cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

Seafood •**FISH MASALA****\$ 21.90**

Fish fillets cooked in an onion, cream and tomato based sauce.

GOAN FISH CURRY**\$ 21.90**

Fish fillets prepared in Goanese style with rich herbs and coconut cream.

FISH KORMA**\$ 21.90**

Boneless fish pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.

BUTTER PRAWNS**\$ 21.90**

Prawn pieces cooked in a creamy tomato butter sauce.

PRAWN SAAG**\$ 21.90**

Tender pieces of prawns cooked in a subtly flavoured spinach and exotic spices.

PRAWN MALABARI**\$ 21.90**

Prawns cooked with capsicum, onion, fresh tomatoes and coconut milk in a mild creamy sauce.

PRAWN JALFREZI**\$ 21.90**

Prawns cooked with onion, spiced with garlic, ginger, turmeric, cumin and seasoned vegetables.

PRAWN MASALA**\$ 21.90**

Succulent prawns gently cooked in a true North Indian style with fresh onion and coriander.

PRAWN KADAI**\$ 21.90**

Prawn cooked with tempering of cumin, coriander seeds, diced onions, tomatoes and capsicum

**Vegetarian Delights** •**DAAL MAKHNI****\$ 17.50**

Black lentil along with red kidney beans cooked on slow fire, finished with coriander and ginger.

TADKA DAAL**\$ 17.50**

Yellow lentil cooked on slow fire, finished with garlic, ginger, onion, tomato and coriander.

ALOO GOBHI**\$ 17.50**

Cauliflower and potato sautéed in our selected spices.

ALOO MATAR**\$ 17.50**

Peas, potatoes with special herbs and spices cooked in Punjabi style.

PALAK PANEER**\$ 18.50**

Cubes of homemade cheese cooked delicately with subtly flavored spinach in selected spices.

KADAI PANEER**\$ 18.50**

Cottage cheese cooked in spicy Kadai masala.

VEGETABLE KORMA**\$ 18.50**

Mixed fresh vegetables cooked in mild creamy cashew nut sauce.

SHAHI PANEER*Indian fresh cheese cooked in thick creamy and onion based sauce.***\$ 18.50****MATAR PANEER***Cottage cheese cubes and green peas cooked in an onion based sauce.***\$ 18.50****MALAI KOFFTA***Soft croquettes stuffed with cottage cheese, potatoes and raisins cooked in rich cashew nut sauce.***\$ 18.50****VEGETABLE JALFREZI****\$ 18.50***Sliced capsicum, onion, tomato, beans, potato and cauliflower cooked in special onion and tomato gravy.***PANEER MAKHANI****\$ 18.50***Cottage cheese cubes in creamy tomato sauce.***ALOO ZEERA****\$ 18.50***Potatoes tossed in butter, flavoured with cumin seeds and tomatoes.****Tandoori Breads*****NAAN BUTTERED •****\$3.50***Plain flour bread cooked in tandoor topped with butter.***GARLIC NAAN •****\$4.00***Plain flour bread sprinkled with fresh Garlic.***CHEESE NAAN •****\$ 4.50***Plain flour bread stuffed with cheese.***STUFFED NAAN •****\$ 4.50***Naan stuffed with a filling of potatoes and peas.***BULLET NAAN •****\$ 5.00***Plain Flour Bread with a touch of finely chopped green chilies***KASHMIRI NAAN •****\$ 5.00***Naan stuffed with shredded coconut, sultanas and nuts mixture.***KEEMA NAAN •****\$ 5.50***Mince lamb stuffed in naan bread.***TANDOORI ROTI •****\$ 4.00***Whole wheat roti.***PANEER KULCHA •****\$ 5.00***Naan filled with Indian cheese and spices.***TANDOORI PARANTHA •****\$ 4.50***Layered bread with butter, fenugreek and coriander cooked in tandoor.***ALOO PARANTHA •****\$ 4.50***Flour bread stuffed with Indian spices, mashed potato and chopped onion mixture.*

Basmati Rice •

PLAIN RICE	\$ 3.00
<i>Steamed basmati rice.</i>	
JEERA RICE	\$ 5.50
<i>Basmati rice flavoured with aromatic cumin.</i>	
PEAS PULAV RICE	\$ 6.50
<i>Basmati rice with peas.</i>	

Biryani Dishes

The appropriate chicken, lamb, prawns or vegetables are cooked with the finest basmati rice.

All biryani served with raita.

VEGETABLE BIRYANI •	\$ 17.90
CHICKEN BIRYANI •	\$ 18.90
LAMB BIRYANI •	\$ 19.90
PRawn BIRYANI •	\$ 20.90



Accompaniments •

RAITA	\$ 4.00
<i>Yoghurt mixed with chopped cucumber, onion and tomatoes.</i>	
MIXED PICKLES	\$ 2.50
PAPADOM (4 PIECES)	\$ 2.50
FRESH GARDEN SALAD	\$ 5.00
<i>Tomato, onion, cucumber and lemon pieces sprinkled with Indian chat masala.</i>	
ONION SALAD	\$ 3.50
<i>Onion and lemon pieces sprinkled with Indian chat masala.</i>	
MANGO CHUTNEY	\$ 3.00
MINT CHUTNEY	\$ 3.00
<i>Yoghurt with mint and coriander</i>	

Desserts •

GULAB JAMUN (3 PIECES) \$ 6.99

Popular Indian Deep fried sweet balls made from cottage cheese and soaked in hot sweetened syrup.

MANGO KULFI (3 PIECES) \$ 6.99

Rich creamy Indian Ice cream made from mango.

NZ NATURAL ICE CREAM (3 SCOOPS) \$ 6.99



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