

VEGETARIAN

1. Bombay Aloo Potatoes tossed in oil, flavoured with cumin seeds and tomatoes. A dry vegetarian delicacy.	\$18.00
2. Aloo Matar Potatoes and peas cooked in onion and tomato based gravy with mild spices.	\$18.00
3. Aloo Gobhi Potatoes and peas/ potatoes and cauliflower cooked in onion and tomato based gravy with mild spices.	\$18.00
4. Gobhi Matar Masala Cauliflower and peas cooked with cumin seeds, tomatoes, ginger and garlic with spices.	\$18.00
5. Dal Makhani Creamed whole urad lentils tempered and seasoned with mild spices finished with butter in a true Punjabi style.	\$18.00
6. Dal Fry Yellow lentil is cooked on slow heat, seasoned with sautéed onion, ginger and tomatoes and garnished with coriander.	\$18.00
7. Dal Palak Yellow lentil and spinach cooked on slow heat, seasoned with sautéed onion, ginger and tomatoes and garnished with coriander.	\$18.00
8. Vegetable Korma Mix vegetables cooked in mild special cashew and creamy gravy.	\$18.00
9. Chana Masala Chick peas cooked with onion and tomato gravy with special spices and coriander.	\$18.00
10. Matar Paneer Peas and cottage cheese cooked in tomato based gravy with punjabi style.	\$18.00
11. Kadhui Paneer Cottage cheese cooked with julienne capsicum and onion and onion and tomato based creamy gravy.	\$18.00
12. Butter Paneer Cubes of cottage cheese cooked in tomato and creamy gravy with mild sauce.	\$18.00
13. Butter Paneer Masala Cottage cheese cooked with tomato, chopped onion and capsicum with creamy sauce.	\$18.00
14. Palak Paneer Cubes of cottage cheese cooked in spinach and exotic spices.	\$19.00
15. Shahi Paneer Fresh cottage cheese cooked in creamy cashew nut gravy with mild spices.	\$19.00
17. Chilli Paneer Diced cottage cheese marinated with corn flour, deep fried and then stir fried with capsicums, onions and tantalizing Chinese sauces.	\$19.00
18. Malai Kofta Dumplings of cottage cheese and potatoes, cooked in cashew gravy	\$18.00
20. Veg Manchurian Mix vegetable dumplings deep fried and cooked with garlic, ginger, spices and flavoured with soya sauce and vinegar.	\$20.00
21. Paneer Tikka Masala Cottage cheese marinated in indian herbs & cooked in clay oven, then mixed with thick sauce of fresh tomatoes, capsicum, onion and oriental spices.	\$20.00

SEA FOOD

1. Prawn Malabari From the exotic locals of Malbar, South India, Prawns cooked with coconut cream, curry leaves and south Indian spices.	\$22.00
2. Butter Prawns Prawns cooked in delicate butter and tomato based creamy gravy.	\$22.00

3. Prawn Jalfrezi Prawns cooked in a spicy tomato gravy in a spicy tomato sauce studded with stir-fried peppers, tomato and onions.	\$22.00
4. Prawn Masala Slow cooked prawns curry in onion based gravy with tomatoes, garlic and selected spices.	\$22.00
5. Fish Curry Fish cooked in simple onion and tomato based gravy with freshly ground spices.	\$22.00
6. Fish Malabari Fish cooked with coconut milk, curry leaves and south Indian spices.	\$22.00
7. Fish Masala Fish cooked and simmered in tomato and onion sauce enriched with our chefs special sauce.	\$22.00
8. Goan Fish Curry Fish cooked in a fine thick tomato and coconut gravy	\$22.00

BIRYANI

1. Vegetable Biryani Fragrant colourful basmati rice with mix vegetables cooked in butter, Indian spices and dry fruits.	\$19.00
2. Paneer Biryani Fragrant colourful basmati rice with cottage cheese cooked in butter, Indian spices and dry fruits.	\$19.00
3. Chicken or Egg Biryani Fragrant colourful basmati rice cooked in butter, Indian spices and dry fruits.	\$19.00
4. Lamb Biryani Fragrant colourful basmati rice cooked in butter, Indian spices and dry fruits.	\$21.00
5. Prawn or Fish Biryani Fragrant colourful basmati rice with prawns cooked in butter, Indian spices and dry fruits.	\$22.00

RICE

1. Steamed Plain Rice	\$5.00	3. Lemon or Tomato Rice	\$9.00
2. Jira Tadka Rice	\$7.00		

TANDOORI BREADS

1. Plain Naan	\$3.00	9. Aloo or Gobhi Paratha	\$5.50
2. Tandoori Roti	\$3.00	10. Paneer Kulcha	\$5.50
3. Garlic Naan	\$3.50	11. Keema Naan	\$5.50
4. Butter Naan	\$4.00	12. Peshawari Naan	\$5.00
5. Lachha Parantha	\$5.00	13. Chilli Chicken Naan	\$5.50
6. Cheese Naan	\$4.50	14. Cheese Chilli Naan	\$5.50
7. Cheese & Garlic Naan	\$4.99	15. Spinach & Cheese Naan	\$5.50
8. Amritsari Kulcha	\$5.50	16. Rumali Roti	\$4.00

SIDES

1. Raita	\$4.00	3. Poppadoms	\$4.00
2. Mix Pickle	\$3.00	4. Indian green Salad	\$8.00
3. Mango Chutney	\$3.00	5. Onion Salad	\$6.00

DESSERTS

1. Mango Kulfi	\$6.00	2. Rasmalai	\$10.00
3. Gulab Jamun	\$8.00		

FRIENDS Cuisine Of India

Fully Licensed Restaurant

Takeaway Menu

Lunch meal deals only

Includes any chicken or lamb or beef
curry with rice, naan & can of drink \$19.00
(excluded seafood)

Vegetable combo includes any Veg
curry with rice, naan & can of drink \$17.00
(excluded seafood)

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Online ordering and Delivery Options
UberEats, BooknOrder or Door Dash
WWW.FRIENDSINDIA.CO.NZ

APPETISERS

1. Veg Pakoda (6 Pieces)	\$12.00
Chopped vegetables mixed with chickpeas flour, mild spices and deep fried.	
2. Gobhi Pakoda (6 Pieces)	\$12.00
Cauliflower mixed with chickpeas flour, mild spices and deep fried.	
3. Samosa (2 Pieces)	\$8.00
Triangular flour pastry stuffed with potatoes, peas, cashews mixed with spices and deep fried.	
4. Samosa Choley	\$12.00
Triangular flour pastry stuffed with potatoes, peas, cashews mixed with spices, chickpeas and deep fried.	
5. Dahi Bhala	\$14.00
Served with boiled potato cubes, boiled white chickpeas, green chutney with spices.	
6. Chole Bhature or puri	\$14.00
Served with chickpea and sauces mint and green chutney with Fried Puri.	
7. Lamb Samosa (2 Pieces)	\$10.00
Triangular flour pastry stuffed with Lamb mince, potatoes and spices and deep fried.	
8. Onion Rings	\$8.00
Onion rings dipped in flour and fried.	
9. Harabara Kebab (4pieces)	\$12.00
Chopped Green Beans, Spinach, Potatoes mixed with mild spices and deep fried.	
10. Vegetarian Mixed Platter	\$18.00
An assortment of 2 veg samosas, 2 veg Pokora, 2 gobhi pakoda and 4 onion bhaji served with tamarind sauce.	
11. Tandoori Chicken	Half 14.00 Full \$28.00
Whole chicken pieces marinated in yoghurt based sauce, lemon, spices and roasted in tandoor.	
12. Paneer Tikka (6 Pieces)	\$18.00
Diced cottage cheese marinated in yoghurt based sauce, spices and roasted in tandoori oven, with mint chutney.	
13. Paneer Finger (6 Pieces)	\$12.00
Sliced cottage cheese dipped in marinating mix (gram flour and Indian spices) nicely shallow fried for a crisp . Served with mint chutney.	
14. Chicken Tikka	\$18.00
Boneless Chicken pieces marinated in yoghurt, lemon and spices and roasted in tandoor.	
15. Chicken Malai Tikka (6 Pieces)	\$18.00
Boneless Chicken marinated in yoghurt, crushed cashews, ginger, garlic mild spices and roasted in tandoor.	
16. Chicken 65	\$17.00
Boneless chicken marinated in ginger garlic paste, rice and corn flour and deep fried.	
17. Fish Amritsari	\$16.00
Small pieces of fish marinated with ginger, garlic , lemon juice with corn flour and deep fried.	
18. Lamb Seekh Kebab (4 pieces)	\$16.00
Lamb Mince Flavoured with exotic spices, pressed on skewer and roasted in tandoori Oven.	
19. Tandoori Mixed Platter	\$20.00
Assortment of 2 Kabab tikka, 2 Malai kabab, 2 Mince Tikka, 2 fish Pokara served with mint sauce.	
20. Indian Mixed platter	\$21.00
Assortment of 2-somasas, 2veg Pakora, 2 Malai Kabab, 2 Kabab Tikka served with mint and tamarind sauce.	
21. Tandoori Prawns	\$24.50

FRIENDS INDO CHINESE

1. Hakka Noodle (VEG)	\$17.00
2. Hakka Noodle (Chicken)	\$18.00
3. Veg Manchurian	\$18.00
4. Chicken Manchurian	\$19.00
5. Chilli Chicken	\$20.00
6. Paneer Chilli	\$20.00
7. Veg Fried Rice	\$18.00

CHICKEN

1. Butter Chicken	\$20.00
Chicken tikka cooked in creamy tomato and cashew gravy with mild spices.	
2. Chicken Korma	\$20.00
Boneless pieces of chicken cooked in ground cashew nuts and cream based gravy to create rich and nutty flavour.	
3. Chicken Vilayati	\$20.00
Boneless pieces of chicken cooked in ground cashew, cheese nuts and cream based gravy to create rich and nutty flavour.	
4. Chicken Tikka Masala	\$20.00
Chicken tikka sautéed with chopped capsicum and onion and cooked in thick onion and creamy gravy with fresh tomatoes and oriental spices.	
5. Chicken Kadhai	\$20.00
Chicken sautéed with julienne capsicum and onion and cooked in onion and tomato based gravy with whole ground spices.	
6. Chicken Vindaloo	\$20.00
Chicken cooked with special spicy vindaloo paste, onion based gravy and carefully selected spices.	
7. Chilli Chicken (Gravy)	\$20.00
Diced chicken marinated with corn flour, deep fried and then cooked with capsicums, onions and tantalizing Chinese sauces.	
8. Honey Chilli Chicken	\$20.00
Diced chicken marinated with corn flour, deep fried and then cooked with capsicums, onions and tantalizing Chinese sauces.	
9. Chicken Manchurian (Gravy)	\$20.00
Chicken dumplings deep fried and cooked with Indian spices and flavoured with soya sauce and vinegar.	
10. Chicken Jalfrezi	\$20.00
Chicken tikka in a spicy tomato sauce studded with stir-fried peppers, tomatoes and onions.	
11. Chicken Madras	\$20.00
A traditional south Indian dish, Boneless pieces of chicken cooked in coconut based gravy.	
12. Chicken Curry Punjabi	\$20.00
Chicken cooked in simple onion and tomato based gravy with freshly ground spices.	
13. Chicken Saag	\$20.00
Tender pieces of chicken cooked in subtly flavoured spinach, ginger, garlic and spices.	
14. Chicken Do Pyaaza	\$20.00
Chicken Pieces cooked in onion gravy with black pepper, garlic, ginger, curry leaves and herbs.	
15. Chicken Chettinadu	\$20.00
Chicken cooked with onion based gravy with black pepper, garlic, ginger, curry leaves and herbs.	
16. Chicken Nilgiri	\$20.00
Chicken cooked with mint, spinach, coriander, curry leaves and other Indian spices.	
17. Mango Chicken	\$20.00
Tender pieces of chicken cooked in mango puree and mild spices.	
18. Chicken Potato Curry	\$20.00
Chicken and potato cooked together in a Indian spices.	
19. Chicken Kolapuri	\$20.00
Marinated Chicken cooked in onion and Tomato based gravy with Indian spices and finish with mustard seeds.	

GOAT

1. Goat Curry	\$22.00
Traditional Indian Style goat curry with bones.	

LAMB

1. Lamb Rogan Josh	\$22.00
Boneless lamb cooked with crushed spices in onion and tomato based gravy.	
2. Lamb Korma	\$22.00
Boneless lamb cooked with ground cashew nut and cream based gravy to create unique nutty flavour.	
3. Lamb Kadhai	\$22.00
Lamb sauteed with thick cut pieces of onion and capsicum cooked in onion gravy and spices.	
4. Lamb Madras	\$22.00
A traditional south Indian dish, Boneless pieces of lamb cooked in coconut based gravy.	
5. Lamb Chettinadu	\$22.00
Lamb cooked with onion based gravy with black pepper, garlic, ginger, curry leaves, herbs and spices.	
6. Lamb Vindaloo	\$22.00
A specialty from Goa. Boneless pieces of lamb prepared with special vindaloo paste and carefully selected spices	
7. Lamb Saag	\$22.00
Tender pieces of lamb cooked in subtly flavoured spinach and cream.	
8. Lamb Nilgiri	\$22.00
Marinated lamb cooked with mint, spinach, coriander, curry leaves and other Indian spices and spices.	
9. Lamb Bengluri	\$22.00
Cooked with special masala with curry leaves, coconut oil and Indian spices	
10. Lamb Nawabi	\$22.00
Lamb Cooked in fried onion with cashew gravy and exotic spices.	
11. Lamb Takatak	\$22.00
Tender pieces of lamb and potato cooked in a thick chef special gravy.	

BEEF

1. Beef Vindaloo	\$21.00
A specialty from Goa. Boneless pieces of beef prepared with special vindaloo paste and carefully selected spices.	
2. Beef Madras	\$21.00
A traditional south India dish. Boneless pieces of beef cooked in coconut based gravy.	
3. Beef Korma	\$21.00
Beef cooked with ground cashew nut and cream based gravy to create unique nutty flavour..	
4. Beef Saag	\$21.00
Beef Cooked in subtly flavoured spinach and cream.	
5. Beef Takatak	\$21.00
Tender pieces of beef and potato cooked in a thick chef special gravy.	