

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	16.00
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	15.00
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	8.50
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	21.00
An assortment of 2 veg samosas, 2 veg Pokora, 2 gobhi pakoda and 4 onion bhaji served with tamarind sauce.	
11. Tandoori Chicken	Half 16.00 Full 30.00
Whole chicken pieces marinated in yoghurt based sauce, lemon, spices and roasted in tandoor.	
12. Paneer Tikka (6 Pieces)	19.00
Diced cottage cheese marinated in yoghurt based sauce, spices and roasted in tandoori oven, with mint chutney.	
13. Paneer Finger (6 Pieces)	16.00
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	20.00
Boneless Chicken pieces marinated in yoghurt, lemon and spices and roasted in tandoor.	
15. Chicken Malai Tikka (6 Pieces)	19.00
Boneless Chicken marinated in yoghurt, crushed cashews, ginger, garlic mild spices and roasted in tandoor.	
16. Chicken 65	18.50
Boneless chicken marinated in ginger garlic paste, rice and corn flour and deep fried.	
17. Fish Amritsari	17.00
Small pieces of fish marinated with ginger, garlic, lemon juice with corn flour and deep fried.	
18. Lamb Seekh Kebab (4 pieces)	18.00
Lamb Mince Flavoured with exotic spices, pressed on skewer and roasted in tandoori Oven.	
19. Tandoori Mixed Platter	22.00
Assortment of 2 Kabab tikka, 2 Malai Kabab, 2 Mince Tikka, 2 fish Pokara served with mint sauce.	
20. Indian Mixed platter	22.00
Assortment of 2-somasas, 2veg Pokora, 2 Malai Kabab, 2 Kabab Tikka served with mint and tamarind sauce.	
21. Tandoori Prawns	24.50

FRIENDS INDO CHINESE

1. Hakka Noodle (VEG)	18.00
2. Hakka Noodle (Chicken)	21.00
3. Veg Manchurian (dry)	20.00
4. Chicken Manchurian (dry)	22.00
5. Chilli Chicken (dry)	22.00
6. Paneer Chilli (dry)	20.00
7. Veg Fried Rice	19.00

CHICKEN

1. Butter Chicken	22.00
Chicken tikka cooked in creamy tomato and cashew gravy with mild spices.	
2. Chicken Korma	22.00
Boneless pieces of chicken cooked in ground cashew nuts and cream based gravy to create rich and nutty flavour.	
2. Chicken Vilayati	22.00
Boneless pieces of chicken cooked in ground cashew nuts and cream based gravy to create rich and nutty flavour.	
3. Chicken Tikka Masala	22.00
Chicken tikka sautéed with chopped capsicum and onion and cooked in thick onion and creamy gravy with fresh tomatoes and oriental spices.	
4. Chicken Kadhai	22.00
Chicken sautéed with julienne capsicum and onion and cooked in onion and tomato based gravy with whole ground spices.	
5. Chicken Vindaloo	22.00
Chicken cooked with special spicy vindaloo paste, onion based gravy and carefully selected spices.	
6. Chili Chicken (Gravy)	22.00
Diced chicken marinated with corn flour, deep fried and then cooked with capsicums, onions and tantalizing Chinese sauces.	
7. Honey Chili Chicken	22.00
Diced chicken marinated with corn flour, deep fried and then cooked with capsicums, onions and tantalizing Chinese sauces.	
8. Chicken Manchurian (Gravy)	22.00
Chicken dumplings deep fried and cooked with Indian spices and flavoured with soya sauce and vinegar.	
9. Chicken Jalfrezi	22.00
Chicken tikka in a spicy tomato sauce studded with stir-fried peppers, tomatoes and onions.	
10. Chicken Madras	22.00
A traditional south Indian dish, Boneless pieces of chicken cooked in coconut based gravy.	
11. Chicken Curry Punjabi	22.00
Chicken cooked in simple onion and tomato based gravy with freshly ground spices.	
12. Chicken Saag	22.00
Tender pieces of chicken cooked in subtly flavoured spinach, ginger, garlic and spices.	
13. Chicken Do Pyaaza	22.00
Chicken Pieces cooked in onion gravy with black pepper, garlic, ginger, curry leaves and herbs.	
14. Chicken Chettinadu	22.00
Chicken cooked with onion based gravy with black pepper, garlic, ginger, curry leaves and herbs.	
15. Chicken Nilgiri	22.00
Chicken cooked with mint, spinach, coriander, curry leaves and other Indian spices.	
16. Mango Chicken	22.00
Tender pieces of chicken cooked in mango puree and mild spices.	
17. Chicken Potato Curry	22.00
Chicken and potato cooked together in a Indian spices.	
18. Chicken Kolapuri	22.00
Marinated Chicken cooked in onion and Tomato based gravy with Indian spices and finish with mustard seeds.	

GOAT

1. Goat Curry	24.00
Traditional Indian Style goat curry with bones.	

LAMB

1. Lamb Rogan Josh	24.00
Boneless lamb cooked with crushed spices in onion and tomato based gravy.	
2. Lamb Korma	24.00
Boneless lamb cooked with ground cashew nut and cream based gravy to create unique nutty flavour.	
3. Lamb Kadhai	24.00
Lamb sauteed with thick cut pieces of onion and capsicum cooked in onion gravy and spices.	
1. Lamb Madras	24.00
A traditional south Indian dish. Boneless pieces of lamb cooked in coconut based gravy.	
2. Lamb Chettinadu	24.00
Lamb cooked with onion based gravy with black pepper, garlic, ginger, curry leaves, herbs and spices.	
3. Lamb Vindaloo	24.00
A speciality from Goa. Boneless pieces of lamb prepared with special vindaloo paste and carefully selected spices	
4. Lamb Saag	24.00
Tender pieces of lamb cooked in subtly flavoured spinach and cream.	
5. Lamb Nilgiri	24.00
Marinated lamb cooked with mint, spinach, coriander, curry leaves and other Indian spices and spices.	
6. Lamb Benglori	24.00
Cooked with special masala with curry leaves, coconut oil and indian spices	
7. Lamb Nawabi	24.00
Lamb Cooked in fried onion with cashew gravy and exotic spices.	
8. Lamb Takatak	24.00
Tender pieces of lamb and potato cooked in a thick chef special gravy.	

BEEF

1. Beef Vindaloo	23.00
A speciality from Goa. Boneless pieces of beef prepared with special vindaloo paste and carefully selected spices.	
2. Beef Madras	23.00
A traditional south India dish. Boneless pieces of beef cooked in coconut based gravy.	
3. Beef Korma	23.00
Beef cooked with ground cashew nut and cream based gravy to create unique nutty flavour..	
4. Beef Saag	23.00
Beef Cooked in subtly flavoured spinach and cream.	
5. Beef Takatak	23.00
Tender pieces of beef and potato cooked in a thick chef special gravy.	

SOUTH INDIAN

South Indian food available only at Gordonton, Hamilton

1. Plain or Onion Dosa	18.00
Crispy pancake made with fermented lentils and rice flour/ stuffer with onion.	
2. Masala or Mysore Masala Dosa	19.00
Crispy pancake made with fermented lentil and rice flour/ stuffed with potatoes/ stuffed with potato along with tomato and coconut chutney.	
3. Egg or Lamb or Chicken Dosa	22.00
Crispy pancake stuffed with cooked egg/ lamb mince/ shredded chicken.	

VEGETARIAN

1. Bombay Aloo Potatoes tossed in oil, flavoured with cumin seeds and tomatoes. A dry vegetarian delicacy.	20.00
2. Aloo Matar Potatoes and peas cooked in onion and tomato based gravy with mild spices.	20.50
3. Aloo Gobhi Potatoes and peas/ potatoes and cauliflower cooked in onion and tomato based gravy with mild spices.	20.00
4. Gobhi Matar Masala Cauliflower and peas cooked with cumin seeds, tomatoes, ginger and garlic with spices.	21.00
5. Dal Makhani Creamed whole urad lentils tempered and seasoned with mild spices finished with butter in a true Punjabi style.	20.00
6. Dal Fry Yellow lentil is cooked on slow heat, seasoned with sautéed onion, ginger and tomatoes and garnished with coriander.	20.00
7. Dal Palak Yellow lentil and spinach cooked on slow heat, seasoned with sautéed onion, ginger and tomatoes and garnished with coriander.	20.00
8. Vegetable Korma Mix vegetables cooked in mild special cashew and creamy gravy.	21.00
9. Chana Masala Chick peas cooked with onion and tomato gravy with special spices and coriander.	20.00
10. Matar Paneer Peas and cottage cheese cooked in tomato based gravy with Punjabi style.	21.00
11. Kadhai Paneer Cottage cheese cooked with julienne capsicum and onion and onion and tomato based creamy gravy.	21.00
12. Butter Paneer Cubes of cottage cheese cooked in tomato and creamy gravy with mild sauce.	21.00
13. Butter Paneer Masala Cottage cheese cooked with tomato, chopped onion and capsicum with creamy sauce.	21.00
14. Palak Paneer Cubes of cottage cheese cooked in spinach and exotic spices.	21.00
15. Shahi Paneer Fresh cottage cheese cooked in creamy cashew nut gravy with mild spices.	21.00
16. Chilli Paneer Diced cottage cheese marinated with corn flour, deep fried and then stir fried with capsicums, onions and tantalizing Chinese sauces.	21.00
17. Malai Kofta Dumplings of cottage cheese and potatoes, cooked in cashew gravy	21.00
18. Veg Manchurian Mix vegetable dumplings deep fried and cooked with garlic, ginger, spices and flavoured with soya sauce and vinegar.	21.00
19. 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.	21.00

SEA FOOD

1. Prawn Malabari From the exotic locals of Malbar, South India, Prawns cooked with coconut cream, curry leaves and south Indian spices.	24.00
2. Butter Prawns Prawns cooked in delicate butter and tomato based creamy gravy.	24.00

3. Prawn Jalfrezi Prawns cooked in a spicy tomato gravy in a spicy tomato sauce studded with stir-fried peppers, tomato and onions.	24.00
4. Prawn Masala Slow cooked prawns curry in onion based gravy with tomatoes, garlic and selected spices.	24.00
5. Fish Curry Fish cooked in simple onion and tomato based gravy with freshly ground spices.	24.00
6. Fish Malabari Fish cooked with coconut milk, curry leaves and south Indian spices.	24.00
7. Fish Masala Fish cooked and simmered in tomato and onion sauce enriched with our chefs special sauce.	24.00
8. Goan Fish Curry Fish cooked in a fine thick tomato and coconut gravy	24.00

BIRYANI

1. Vegetable Biryani Fragrant colourful basmati rice with mix vegetables cooked in butter, Indian spices and dry fruits.	20.00
2. Paneer Biryani Fragrant colourful basmati rice with cottage cheese cooked in butter, Indian spices and dry fruits.	20.00
3. Chicken or Egg Biryani Fragrant colourful basmati rice cooked in butter, Indian spices and dry fruits.	22.00
4. Lamb Biryani Fragrant colourful basmati rice cooked in butter, Indian spices and dry fruits.	23.00
5. Prawn or Fish Biryani Fragrant colourful basmati rice with prawns cooked in butter, Indian spices and dry fruits.	24.00

RICE

1. Steamed Plain rice	5.00	3. Lemon or tomato rice	10.00
2. Jira Tadka Rice	9.00		

TANDOORI BREADS

1. Plain Naan	4.00	9. Aloo or Gobhi Paratha	6.50
2. Tandoori Roti	3.50	10. Paneer Kulcha	7.00
3. Garlic Naan	5.00	11. Keema Naan	6.50
4. Butter Naan	4.50	12. Peshawari Naan	6.00
5. Lachha Prantha	5.50	13. Chilli Chicken Naan	7.50
6. Cheese Naan	5.99	14. Cheese Chilli Naan	6.50
7. Cheese & Garlic Naan	5.99	15. Spinach & Cheese Naan	6.50
8. Amritsari Kulcha	7.00	16. Rumali Roti	5.00

SIDES

1. Raita	5.00	4. Poppadoms	5.00
2. Mix Pickle	3.50	5. Indian green Salad	10.00
3. Mango Chutney	3.50	6. Onion Salad	7.00

DESSERTS

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

FRIENDS Indian Cuisine Takeaway Menu

LUNCH MEAL DEALS ONLY

Includes any chicken or lamb or beef Curry with rice, naan & can of drink
(excluded seafood)



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



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