

SOUTH INDIAN DISHES

Pancakes made of grounded rice and lentils, served with sambhar and varieties of chutney. Upgrade any dosa or utthapam with cheese for \$1.00 extra, chicken \$1.50 extra, lamb \$2.00 extra.

PLAIN DOSA	\$9.50
MASALA DOSA	\$11.50
Dosa stuffed with mashed potatoes, onions and spices	
MYSORE MASALA DOSA	\$12.50
Dosa layered with chutney also stuffed with mashed potatoes and spices	
RAVA MASALA DOSA	\$14.00
Dosa made of rice flour and semolina also stuffed with mashed potatoes and spices	
PAPER MASALA DOSA	\$15.50
A thin and crispy long sized dosa stuffed with mashed potatoes and spices	
PANEER DOSA	\$16.00
Dosa stuffed with paneer and spices	
CHEESE DOSA	\$15.50
Dosa stuffed with cheese and finished with cheese	
CHICKEN DOSA	\$16.00
Dosa stuffed with chicken pieces and spices	
EGG DOSA	\$13.50
Dosa layered with beaten eggs	
KEEMA LAMB DOSA	\$16.50
Dosa stuffed with mince lamb and spices	
MIX UTTHAPAM <i>2 pieces</i>	\$11.50
Pancake topped with onions, tomatoes, chillies and coriander	
SET DOSA WITH KORMA	\$15.50
A set of three dosa served with Chilli Masala special mix veg curry	
MEDU WADA	\$9.00
Two deep fried savoury fritters shaped as a doughnut made of grinded lentils, curry leaves and green chillies, served with sambhar and chutney	
SPRING DOSA WITH CHEESE	\$16.50
ONION DOSA	\$10.50

BOMBAY INDO - CHINESE

Rice not included. • upgrade dishes with rice \$2.00 extra.

CHICKEN 65 DRY	\$15.00
Popular Chinese dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves	
CHILLI CHICKEN DRY/GRAVY	\$15.50
Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar	
CHICKEN MANCHURIAN DRY/GRAVY	\$15.50
Small chicken pieces deep fried and sautéed with garlic, ginger, onions, vinegar, soy sauce and finished with spring onions	
CHICKEN HONG KONG	\$15.50
Chicken pieces deep fried and sautéed with sesame oil, red chillies, soy sauce and spring onions	
CHICKEN FRIED RICE/SCHEZUAN	\$14.50
Rice sautéed with chicken, eggs, capsicum, soy sauce and vinegar	
CHICKEN NOODLES/SCHEZUAN	\$14.50
Egg noodles sautéed with chicken, capsicum, soy sauce, vinegar and finished with pepper	
PANEER CHILLI DRY/GRAVY	\$15.50
Paneer mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar	
MIX VEGETABLE MANCHURIAN DRY/GRAVY	\$14.50
Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar	
VEGETABLE FRIED RICE/SCHEZUAN	\$13.50
Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinegar	

VEGETABLE NOODLES/SCHEZUAN	\$13.50
Noodles sautéed with garlic, carrot, cabbage, capsicum, soy sauce	
EGG FRIED RICE/SCHEZUAN	\$14.00
Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions	
EGG NOODLES/SCHEZUAN	\$14.00
Scrambled eggs sautéed with noodles, garlic, ginger, onions, soy sauce, vinegar and coriander	
PRAWNS FRIED RICE/SCHEZUAN	\$17.50
Prawns sautéed with rice, garlic, ginger, soy sauce, vinegar, spring onions	
PRAWNS NOODLES/SCHEZUAN	\$17.50
Noodles sautéed with prawns, chillies, soy sauce, vinegar	
GARLIC PRAWNS (GRAVY)	\$19.50
Prawns cooked with garlic, ginger, soy sauce, vinegar, schezuan sauce and spring onions	
MUSHROOM CHILLI (DRY)	\$17.50
PRAWNS CHILLI (DRY)	\$20.00

BREADS WITH BUTTER (ADVISE IF DONT WANT BUTTER ON BREAD)

PLAIN NAAN	\$3.00
GARLIC NAAN	\$3.70
MALAYSIAN / TANDOORI ROTI	\$2.50
METHI ROTI	\$3.00
LACCHA PARANTHA	\$4.50
CHEESE NAAN	\$4.50
CHEESE & GARLIC NAAN	\$5.00
CHEESE & CHILLI NAAN	\$5.00
CHEESE & OLIVE NAAN <i>Chef's Recommendation</i>	\$5.50
ALOO PARANTHA	\$4.50
ONION KULCHA	\$4.50
PANEER KULCHA	\$5.50
KEEMA / CHICKEN / PESHAWARI NAAN	\$5.50
PUNJABI BUTTER NAAN	\$5.00

RICE

BASMATI / JEERA RICE	\$3.50
VEGETABLE BIRYANI	\$15.00
CHICKEN DUM BIRYANI WITH BONE	\$16.00
LAMB BIRYANI	\$17.50
EGG BIRYANI	\$15.50
CURD RICE	\$7.90
MUSHROOM PEAS GARLIC PULAO	\$8.00
BONELESS CHICKEN BIRYANI	\$17.00
PRAWNS BIRYANI	\$18.50
GOAT BIRYANI	\$17.50

SIDES

PAPADOM (EACH)	\$1.00
MINT / TAMARIND CHUTNEY	\$2.00
MANGO CHUTNEY / ONION SALAD / MIXED PICKLE	\$3.00
RAITA	\$3.50
GREEN SALAD	\$6.00

DRINKS

LASSI (MANGO / SALTED / SWEET)	\$5.00
ANY CANS	\$2.50

DESSERTS

CARROT HALWA	\$6.00
Grated carrots cooked with ghee, milk, nuts, and sugar	
GULAB JAMUN	\$4.50
Sweet dumplings in a golden syrup (2 pieces)	



458 High Street

Lower Hutt (Near Pak n Save)

Phone: 586 4820

Mobile: 0210 717 412 (no txt messages pls)

Online ordering available
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Delivery

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Dine In, Takeaway, Catering and Door
Delivery

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11:00am - 2:30pm & 4:30pm - 10:00pm

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STARTERS

VEGETARIAN	
ONION BHAJI <i>5 pieces</i>	\$6.00
VEGETABLE SAMOSA <i>2 pieces</i>	\$6.00
PANEER PAKORA <i>6 pakoras</i>	\$8.50
VEGETABLE SPRING ROLLS	\$10.00
PANEER KANTHI ROLL	\$11.50
PANEER TIKKA	\$14.50
SEASONAL VEGETABLES	\$10.00
BOMBAY AALOO	\$10.00
TANDOORI MUSHROOM	\$11.50
POTATO FRIES	\$5.50
VEGETABLE PLATTER	\$18.50

Consists of vegetable samosa, onion bhaji, paneer tikka, tandoori mushroom, served with chutney

ANY ALLERGIES PLEASE ADVISE THE STAFF.
PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

Lunch Special: includes rice and plain naan

Any Vegetable Curry: \$10.90

Chicken Curry: \$11.50

Lamb Curry: \$12.00

Seafood Curry: \$12.00

STARTERS *Non-Vegetarian*

CHICKEN LOLLIPOPS <i>6 pieces</i>	\$11.50
Chicken wings marinated overnight and deep fried, served with hot garlic sauce	
CHICKEN TIKKA <i>5 pieces</i>	\$13.50
Boneless chicken pieces marinated and seasoned with tandoori masala, than skewered and roasted in charcoal tandoor, served with salad and mint chutney	
CHICKEN MALAI TIKKA <i>5 pieces</i>	\$13.50
Chicken pieces marinated in yoghurt, cream, white pepper, than skewered and roasted in charcoal tandoor, served with salad and mint chutney	
CHICKEN RESHMI KEBAB <i>5 pieces</i>	\$13.50
Chicken mince marinated in cheese, eggs, spices and roasted in charcoal tandoor, served with salad and mint chutney	
CHICKEN ACHARI TIKKA <i>5 pieces</i>	\$13.50
Chicken pieces marinated in yoghurt, mustard, fenugreek and spices and roasted in charcoal tandoor, served with salad and mint chutney	
TANDOORI CHICKEN	HALF \$12.50 FULL \$21.00
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in charcoal tandoor, served with mint chutney	
CHICKEN KANTHI ROLL	\$12.50
Roti wrapped with grilled chicken, onion, tomatoes and spices, served with mint chutney	
LAMB SEEKH <i>5 pieces</i>	\$14.50
Lamb mince mixed with spices, onions and roasted in charcoal tandoor, served with salad and mint chutney	
TANDOORI LAMB CHOPS <i>4 pieces</i>	\$15.00
Lamb chops marinated in a spicy mixture and roasted in charcoal tandoor, served with salad and mint chutney	
NON-VEGETARIAN PLATTER	\$25.00
Consists of malai tikka, lamb chops, lamb seekh, hariyali fish tikka, achari tikka, served with salad and mint chutney	
HARIYALI FISH TIKKA	\$14.00
Boneless fish pieces marinated overnight in mustard oil, spices, yoghurt, mint, skewered and roasted in charcoal tandoor, served with salad and mint chutney	
GOLDEN PRAWNS <i>8 pieces</i>	\$15.50
Prawns dipped in special batter and deep fried, served with tomato ketchup - <i>All time kids favourite!</i>	
MIX PLATTER	\$22.50
Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken, served with chutney	
DRY PEPPER CHICKEN	\$16.00
DRY PEPPER LAMB	\$16.50
DRY PEPPER GOAT	\$16.50

SNACKS

PAV BHAJI <i>(extra Pav \$2.50)</i>	\$11.50
A most popular dish from Mumbai. Bread buns served with a unique flavour of potato based mix vegetables, served with onions and lemon	
CHOLE BHATURE <i>lunch only (extra Bhature \$3.50 each)</i>	\$12.50
Deep fried puffy bread (bhature) served with chickpeas (chole), pickle, raita and onions	
DAHI BHALLA	\$8.00
A tasteful dish...wada is made from crushed lentils and then deep fried and soaked in water. Soft wada is then transferred to thick sweet beaten yoghurt and finished with tamarind and mint chutney	
SAMOSA CHAAT	\$10.00
A mouth watering dish with a mixture of samosa, chickpea, chutney and onions	
PAPDI CHAAT	\$10.00

SOUPS

VEGETARIAN MANCHOW / VEGETARIAN HOT & SOUR	\$8.00
VEGETARIAN SWEET CORN / VEGETARIAN LEMON CORIANDER	\$8.00
CHICKEN MANCHOW / CHICKEN HOT & SOUR	\$9.00
CHICKEN SWEET CORN	\$9.00
CHICKEN LEMON CORIANDER	\$9.00

MAINS *Non -Vegetarian with complimentary rice*

BUTTER	Chicken \$17.50 Prawns \$20.00
A world famous Indian delicacy. Curry cooked with cashew and almond gravy with a light tomato flavour	
ACHARI CHICKEN	\$17.50
Chicken cooked with mustard oil, onions, fenugreek and pickle... hot dish	
METHI MURG	\$17.50
Chicken cooked with fenugreek leaves,tomatoes and spices	
MANGO CHICKEN	\$17.50
Succulent chicken cooked in tandoor and finished with mango sauce and cashew gravy	
GOAT CURRY MASALA WITH BONE	\$18.00
A must try dish cooked in a traditional way with whole spices, onions and tomatoes	
ANDHRA SPICY CHICKEN	\$17.50
BENGALI FISH	\$19.00
A popular East India dish. Fresh fish cooked with onions, tomatoes and freshly grounded spices	
KERALA FISH CURRY	\$19.00
Fish curry coked with mustard seeds, curry leaves, tomatoes and spices	
MANGALORE FISH CURRY	\$19.00
A popular fish curry from mangalore with its very different flavours of onions, tomatoes and special spices	
PRAWNS MALABARI	\$20.00
A creamy dish cooked with coconut, tomatoes and spices	
EGG CURRY <i>No lunch option</i>	\$15.50
Boiled egg curry cooked with onion and tomato gravy	
EGG BHURJI <i>No lunch option</i>	\$16.00
Eggs cooked with onions, tomatoes and spices. It's a dry dish	
DHANIYA MURG	\$17.50
Chicken cooked with a taste of coriander and spices	
MASALA	Prawns \$20.00 Fish \$19.00
Fresh fish/prawns marinated in spices and simmered in thick onion gravy and tomato gravy	
BHUNA <i>No lunch option</i>	Chicken \$19.00 Lamb \$20.00
Must try dish cooked with onion, garlic, capsicum and spices	
PASANDA	Chicken \$17.50 Lamb \$19.00
A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander	
DO PYAZA	Chicken \$17.50 Lamb \$19.00
Cooked with diced onion, garlic, ginger, tomatoes and spices... a dish with more onions	
PEPPER <i>No lunch option</i>	Chicken \$19.00 Lamb \$20.00 Goat \$20.00
A hot dish cooked with crushed peppers, onions and spices... for the daring	
KERALA STEW	Chicken \$17.50 Lamb \$19.00
A dish from Southern India with its creamy flavour of coconut milk, carrots, potatoes and spices	
ROGANJOSH	Chicken \$17.50 Lamb \$19.00
Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander	
TIKKA MASALA CHICKEN	Chicken \$17.50 Lamb \$19.00
An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt	
KADAI	Chicken \$17.50 Lamb \$19.00 Prawns \$20.00
Curry cooked with a special kadai sauce, onions, capsicum and tomatoes	
SAAG	Chicken \$17.50 Lamb \$19.00 Prawns \$20.00
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices	
KORMA	Chicken \$17.50 Lamb \$19.00 Prawns \$20.00
A mild dish cooked with cashew, almond gravy, cream and spices	
AFGHANI	Chicken \$17.50 Lamb \$19.00 Prawns \$20.00
A creamy dish with onions, cashew, almond gravy, yoghurt and spices	
JHALFREZEE	Chicken \$17.50 Lamb \$19.00 Prawns \$20.00
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions	
MADRAS	Chicken \$17.50 Lamb \$19.00 Prawns \$20.00
A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices	
VINDALOO	Chicken \$17.50 Lamb \$19.00 Prawns \$20.00 Fish \$19.00
A hot dish cooked with peppers, chillies and special vindaloo sauce	

VEGETARIAN *With complimentary rice*

CHILLI MASALA SPECIAL <i>No lunch option</i>	\$17.50
A dish cooked with cashew pieces, paneer and spices... a must try	
PANEER MUSHROOM MATTAR	\$17.00
Mixture of paneer, mushroom and green peas cooked with onion, tomatoes and spices finished with coriander	
PANEER SHIMLA MIRCH <i>No lunch option</i>	\$17.00
Paneer cooked with onion, capsicum and tomatoes... specially recommended by chef	
PANEER PASANDA	\$17.00
Paneer cooked in a creamy style with cashew, almond and mint sauce	
PANEER BHUNA <i>No lunch option</i>	\$18.00
Paneer cooked with bhuna sauce, onions, capsicum, tomatoes and spices	
METHI MALAI MATTAR <i>No lunch option</i>	\$16.50
A dish with a mixture of fenugreek leaves, cream, green peas and spices	
MALAI KOFTA	\$16.50
Dumplings made of grated paneer, potatoes and nuts deep fried and served with cashew, almond gravy	
VEGETABLE JAIPURI	\$15.50
All mixed vegetable cooked with onions and cashew gravy, finished with papadoms	
VEGETABLE KORMA	\$15.50
A combination of mix vegetables in a creamy style with cashew gravy	
BAIGAN KA BHARTA <i>(seasonal) No lunch option</i>	\$17.50
Roasted eggplant dish sautéed with onions, tomatoes and spices... a dry dish	
BHINDI DO PYAZA <i>No lunch option</i>	\$17.50
An okra dish with onions, tomatoes and grounded spices... a dry dish	
SABJ MILONI	\$15.50
A dish with a wonderful mixture of vegetables with spinach and spices	
VEGETABLE MAKHANI	\$15.50
Mixed vegetables cooked in a makhani sauce with tomato flavour and cream	
LAHSUNI MUSHROOM PALAK <i>No lunch option</i>	\$17.50
Fresh spinach sautéed with garlic, onion, tomatoes and mushroom	
KADAI VEGETABLE	\$15.50
A dish with a combination of vegetables and kadai sauce, finished with onions and coriander	
DAL TADKA	\$14.50
Yellow split lentils cooked with onion, ginger, turmeric and tomatoes	
DAL MAKHANI	\$15.00
Black lentils and kidney beans cooked with onion, tomatoes, butter and spices	
CHANA MASALA	\$15.00
Chickpeas cooked with onions, tomatoes and spices... giving the dish unique flavours of north India	
GINGERI ALOO GOBHI <i>No lunch option</i>	\$16.50
A dish with ginger, onions, potatoes and florets of cauliflower with spices	
ALOO SAAG	\$15.50
Potatoes cooked with potatoes, spinach and spices	
ALOO MATTAR	\$15.50
Potatoes cooked with onion, tomatoes, green peas and spices	
SHAHI PANEER	\$17.00
Cubes of paneer cooked with cashew, almond gravy and cream	
MATTAR PANEER	\$17.00
A dish cooked with onion, garlic, tomatoes, green peas and paneer	
KADAI PANEER	\$17.00
Paneer cooked with onion, garlic, tomatoes and kadai sauce	
PALAK PANEER	\$17.00
Paneer cooked with fresh spinach, tomatoes and ginger	
PANEER MAKHANI	\$17.00
Paneer cooked with a special makhani sauce and cream	
PANEER BHURJI <i>No lunch option</i>	\$18.50
A dry dish... paneer grated and sautéed with garlic, onion and tomatoes	
PANEER TIKKA MASALA	\$17.00
Paneer cooked with spices and capsicum	
PANEER BUTTER MASALA	\$17.00
Paneer cooked with spices, butter and cream	
PEPPER PANEER GRAVY <i>No lunch option</i>	\$18.00
Paneer cooked with spices and pepper powder	
SABJ KOLHAPURI <i>No lunch option</i>	\$16.50
Mixed vegetables cooked with spices and special sauce made of ground coconut	
ALOO BAIGAN <i>No lunch option</i>	\$16.50
Potatoes cooked with eggplant and spices	