

## VEGETARIAN

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

## SEA FOOD

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

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

## BIRYANI

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

## RICE

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

## TANDOORI BREADS

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

## SIDES

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

## DESSERTS

<b>1. Mango Kulfi</b>	<b>\$6.00</b>	<b>2. Rasmalai</b>	<b>\$10.00</b>
<b>3. Gulab Jamun</b>	<b>\$8.00</b>		

# 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)

4-201 Sandwich Road, st Andrew, Hamilton  
Ph: 07 847 4646

3/4 Gordonton Road, Huntington, Hamilton  
Ph: 07 853 6000

4/220 Ohaupo Road, Glenview, Hamilton  
Ph: 07 843 0909

Email: Friendscuisinehamilton@gmail.com

Online ordering and Delivery Options  
UberEats or BooknOrder  
WWW.FRIENDSCUISINE.CO.NZ

## APPETISERS

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

## FRIENDS INDO CHINESE

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

## CHICKEN

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

## GOAT

<b>1. Goat Curry</b>	<b>\$22.00</b>
Traditional Indian Style goat curry with bones.	

## LAMB

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

## BEEF

<b>1. Beef Vindaloo</b>	<b>\$21.00</b>
A speciality from Goa, Boneless pieces of beef prepared with special vindaloo paste and carefully selected spices.	
<b>2. Beef Madras</b>	<b>\$21.00</b>
A traditional south India dish, Boneless pieces of beef cooked in coconut based gravy.	
<b>3. Beef Korma</b>	<b>\$21.00</b>
Slow cooked beef curry in onion based gravy with tomatoes, garlic and selected spices with posifull.	
<b>4. Beef Saag</b>	<b>\$21.00</b>
Beef Cooked in subtly flavoured spinach and cream.	
<b>5. Beef Takatak</b>	<b>\$21.00</b>
Tender pieces of beef and potato cooked in a thick chef special gravy.	

## SOUTH INDIAN

South indian food available only at Hntington, Hamilton.

<b>1. Plain or Onion Dosa</b>	<b>\$15.00</b>
Crispy pan cake made with fermented lentil and rice flour/ stuffed with onions.	
<b>2. Masala or Mysore Masala Dosa</b>	<b>\$17.00</b>
Crispy pan cake made with fermented lentil and rice flour/ stuffed with potatoes/ stuffed with potato along with tomato and coconut chutney.	
<b>3. Egg or Lamb or Chicken Dosa</b>	<b>\$18.00</b>
Crispy pan cake stuffed with cooked egg/ lamb mince/ shredded chicken.	