

SOUTH INDIAN

(Made of grounded rice and lentils, served with Sambar and variety of chutneys)

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| PLAIN DOSA | \$14.50 |
| MASALA DOSA | \$15.50 |
| LAMB DOSA | \$18.70 |
| CHICKEN DOSA | \$17.50 |
| PANEER DOSA | \$16.50 |
| MASALA UTTHAPAM | \$16.50 |

BOMBAY INDO-CHINESE

(Rice not included upgrade to extra rice for \$4.00)

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| MIXED VEG MANCHURIAN DRY/GRAVY | \$17.50 |
| CHILLY PANEER DRY/GRAVY | \$17.50 |
| VEG/NON VEG NOODLES | \$15.50/\$16.50 |
| VEG/NON VEG FRIED RICE/SCHEZWAN) | \$15/\$16.50 |
| CHILLY CHICKEN DRY/GRAVY | \$17.50 |
| CHICKEN 65 | \$17.50 |
| CHICKEN MOMOS (Chef recommendation) | \$17.50 |
| PANEER MOMOS (Chef recommendation) | \$16.00 |

RICE (BASMATI RICE)

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| STEAM RICE | \$4.00 |
| PEAS PULAO | \$6.00 |
| JEERA RICE | \$6.00 |
| KASHMIRI PULAO | \$7.00 |
| MIXED VEG PULAO | \$7.00 |
| COCONUT RICE | \$6.50 |
| VEG BIRYANI | \$17.00 |
| CHICKEN DUM BIRYANI (Hyderabadi) | \$21.50 |
| <i>Biryani served with mirchi ka salan and raita</i> | |
| LAMB BIRYANI | \$21.50 |
| GOAT BIRYANI | \$23.50 |
| PRAWN BIRYANI | \$21.50 |

THE GREAT CHILLI COMBO

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| COMBO | \$48.00 |
| <i>Onion bhaji,veg samosa any choice of 2 curry, served with 2 Naan and rice and a complementary side of 2 Papadums.</i> | |
| FAMILY PACK | \$75.00 |
| <i>Veg/Nonveg 3 curry mix platter served with 2 Naan and 2 rice complementary side 2 Papadums pickle & 2 coke.</i> | |

CHEF CHOICE MAINS

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| HANDI GOAT CURRY | \$23.50 |
| <i>Delicacies cooked on the bone with crushed whole spices masala.</i> | |
| MUGHLAI CHICKEN (With bone) | \$21.50 |
| <i>Roasted chicken cooked with a cashew souce and onion,tomato and spices.</i> | |
| BENGALI FISH CURRY | \$23.50 |
| <i>Fish cooked with ginger,garlic,onions,tomatoes and ground spices.</i> | |
| GREAT CHILLI LAMB CHOP MASALA | \$24.50 |
| <i>Lamp chops marinated in a secret spicy sauce and grilled in oven grill cloven oven.</i> | |
| EGG CURRY | \$17.50 |
| <i>Boiled eggs cooked with ginger,garlic and brown onion gravy.</i> | |

CHEF CHOICE STARTERS

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| DAHI KE KEBAB | \$15.50 |
| <i>Chef Gopal special, made of yoghurt filled with mango chutney and coated with vermicelli.</i> | |
| GARLIC PRAWNS | \$17.50 |
| <i>Cooked with garlic,ginger,vinegar,schezwan sauce and spring onions.</i> | |
| GREAT CHILLI FRY CHICKEN | \$15.50 |
| <i>Indian spice, egg white, flour cornflakes and deep fried.</i> | |

KIDS MENU

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| POTATO FRIES | \$7.50 |
| CHICKEN NUGGETS | \$8.50 |
| NOODLES VEG/NON VEG | \$13/\$14.50 |
| BUTTER CHICKEN AND RICE (Served with naan and papadum) | \$14.50 |
| CHOCOLATE NAAN | \$5.50 |

DESSERT (Home made)

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| RASMALAI (2 pieces) | \$7.50 |
| <i>Cottage cheese Pattie served with saffron milk.</i> | |
| GULAB JAMUN (2 pieces) | \$5.50 |
| <i>Cottage cheese balls dipped in hot sugar syrup.</i> | |
| RASGULLA (2 pieces) | \$6.50 |
| GAJAR KA HALWA | \$7.50 |
| <i>Grated carrots, with milk, sugar and nuts.</i> | |

SIDES

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| PAPADUMS (for 2pcs) | \$1.00 |
| TAMARIND CHUTNEY | \$3.50 |
| MIX PICKLE/MIX RAITA/MANGO CHUTNEY | \$3.50 |

DRINK

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| LASSI (MANGO/SWEET/SALTED) | \$5.00 |
| ANY CANS (330 ml) COKE, COKE ZERO, FANTA, L&P, SPRITE | \$3.00 |

SALADS

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| ONION SALAD | \$5.00 |
| MIX GREEN SALAD | \$10.50 |
| <i>Cucumber,onion baby spinach chat masala tomato.</i> | |
| GREAT CHILLI LAMB SALAD (2pieces) | \$15.00 |
| <i>Cucumber, onions, baby spinach, tomatoes, sprinkled with chaat masala.</i> | |

STREET FOOD

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| SAMOSAS CHAAT | \$9.99 |
| <i>Samosa cut into pieces & topped with chopped onion, tomato & chutneys.</i> | |
| DAHI BHALLA | \$9.99 |
| <i>White lentils, chopped ginger, cumin seeds, chutney and sweet yoghurt.</i> | |
| RAJ KACHORI | \$9.99 |
| <i>Flour, gram flour, lentils,yoghurt and chutney.</i> | |
| PANI PURI | \$9.99 |
| <i>Coriander,mint water, ginger.</i> | |
| PAPRI CHAAT | \$9.99 |
| <i>Flour, chaat masala ,yoghurt and chutney.</i> | |
| CHOLE BHATURE (Spice needed) | \$17.50 |
| <i>Semolina,flour, chic pea, onion, pickle and Raita (Extra bhatura) \$4.00</i> | |



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Monday-Sunday



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LUNCH SPECIAL (\$12.99 Chef choice Takeaway)

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| <i>(Includes rice and plain naan, garlic naan extra \$1.00)</i> | |
| VEG THALI (only for lunch) | \$18.50 |
| <i>(Traditional lunch thali containing two dishes of your own choice)</i> | |
| NON VEG THALI (only for lunch) | \$21.50 |
| <i>(Traditional lunch Thali containing two dishes of your own choice)</i> | |
| CHICKEN | \$14.50 |
| VEGETARIAN | \$13.50 |
| LAMB | \$15.00 |
| SEAFOOD | \$15.50 |
| GOAT | \$16.50 |

The owner
Gopal chandra mandal

fulfils his dream of having an own takeaway or restaurant himself being an experienced Chef. He hails from a small town in Odissa, India. He brings about his vast and diverse experience of about 20 years from working in big brands like Taj group hotels, Haldirams and The lodhi New Delhi. He has also worked in some countries like India and Singapore for a good period of time. And now presently in New Zealand from last 5 years working in Little India Group.

VEGETARIAN STARTERS (Served with chutney)

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| ONION BHAJI (3 pieces) (GF) | \$6.99 |
| Onion sliced deep fried with chickpea flour & spices batter. | |
| VEG PAKORAS (3 pieces)(GF/V) | \$6.99 |
| Spinach Onion slice deep fried with chickpea flour & spices batter | |
| SAMOSAS (2pieces) (V) | \$7.50 |
| Deep fried pastry stuffed with potato, green peas & ground spices | |
| PANEER ALOO TIKKI | \$6.99 |
| Mixture of potatoes,home made indian cottage cheese, onions and fresh coriander made into patties and fried in hot oil. | |
| TANDOORI MUSHROOM (GF) | \$13.50 |
| Mushroom marinated in yoghurt and spices. | |
| PANEER PAKORAS (GF) | \$13.50 |
| Spinach,chickpea flour and Indian spices. | |
| PANEER TIKKA (GF) | \$14.50 |
| Homemade Indian cottage cheese marinated in yoghurt and spices roasted in tandoor. | |
| VEG PLATTER for 2 | \$19.50 |
| Samosa, pakora, onions bhaji,paneer pakora and paneer aloo tikki. | |

NONVEG STARTERS (Served with chutney)

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| TANDOORI CHICKEN (GF) | HALF \$14 / FULL \$24.50 |
| Whole Chicken pieces roasted in Tandoor. | |
| CHOOZA TIKKA (Chicken tikka) (GF) | \$14.50 |
| Boneless pieces of chicken roasted in Tandoor. | |
| AFGHANI TIKKA (malai tikka) (GF) | \$14.50 |
| Boneless pieces of chicken fillet marinated n yoghurt, crushed cashew paste. | |
| PANCHPURAN TIKKA (achari tikka) (GF) | \$14.50 |
| Boneless chicken cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices Intense in Indian picklers. | |
| DOONGAR LAMB CHOP (4piece) (GF) | \$18.00 |
| Lamb chops dipped in a spicy marinated skewered and roasted in tandoor. | |
| LAMB SEEKH KEBAB (GF) | \$14.50 |
| Lamb mince mix with spices,onion and garlic ginger rost in charcoal tandoor. | |
| AMRITSARI FISH (GF) | \$16.50 |
| Marinated with gram flour, ginger garlic paste and some ground spices and deep fried. | |
| TANDOORI PRAWNS (GF) | \$16.50 |
| Prawns marinated and roasted in Tandoor. | |
| MIX PLATTER FOR 2 | \$25.50 |
| Chooza achaari tikka,tandoori chicken,onion bhaji and samosa. | |
| TANDOORI PLATTER FOR 2 (GF) | \$29.50 |
| Lamb chops,lamb sheekh kebab,malai tikka,chooza tikka,achari tikka. | |

NAAN BREADS (Advised if don't want butter)

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| NAAN | \$4.00 |
| BUTTER NAAN | \$4.50 |
| TANDOORI ROTI | \$3.00 |
| GARLIC NAAN | \$4.50 |
| ONION KULCHA | \$5.00 |
| CHICKEN NAAN | \$5.50 |
| CHEESE AND GARLIC NAAN | \$5.50 |
| CHEESE NAAN/KEEMA NAAN/OLIVE NAAN(Chef recommendation) | \$5.50 |
| PANEER KULCHA | \$5.50 |
| LACHHA PARATHA | \$5.50 |

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| ALOO PARATHA | \$5.50 |
| KASHMIRI NAAN | \$5.50 |
| CHOCOLATE NAAN | \$5.50 |

MAINS VEGETARIAN (All curries are served with basmati rice)

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| TARKA DAAL (GF) | \$16.50 |
| Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric. | |
| BOMBAY ALOO (GF) | \$16.50 |
| Diced potatoes cooked with cumin seeds and spices. .This is a dry dish. | |
| ALOO GOBI (GF) | \$16.50 |
| Potatoes and florets of cauliflower cooked with cumin seeds, turmeric coriander and spices. | |
| ALOO BAINGAN (GF) | \$17.50 |
| Potatoes cooked with egg plant,onion,tomatoes and spices. | |
| ALOO SAAG (GF) | \$17.50 |
| Potatoes cooked with spinach and spices. | |
| ALOO MUTTER (GF) | \$17.50 |
| Green peas cooked with cream, tomatoes, onion and spices. | |
| GANGA JAMUNA SUBZI (GF) | \$17.50 |
| Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices. | |
| PUNJABI BHINDI MASALA (GF) | \$17.50 |
| Roasted okra, sauteed with cumin seeds tomatoes, onions and spices | |
| BAINGAN KA BHARTA (Aubergine curry) (GF) | \$17.50 |
| Roasted egg plant cooked with tomatoes onion and spices. | |
| METHI MALAI MUTTER (GF) | \$17.50 |
| A dish with a mixture of fenugreek leaves,cream,green peas and spices. | |
| MALAI KOFTA | \$17.50 |
| Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices. | |
| PALAK PANEER (GF) | \$17.50 |
| Cubes of home made Indian cottage cheese cooked with spinach and spices. | |
| SHAHI PANEER (GF) | \$17.50 |
| Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and cashew nut. | |
| DAAL MAKHANI (GF) | \$17.50 |
| Black lentils and kidney beans cooked with ghee and spices. | |
| AMRITSARI CHOLE (GF) | \$17.50 |
| Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices. | |
| PANEER TIKKA MASALA (GF) | \$17.50 |
| Homemade cottage cheese cooked in a secret recipe of yoghurt, cream. | |
| KADAI PANEER (GF) | \$17.50 |
| Homemade cottage cheese cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander. | |
| KADAI MUSHROOM (GF) | \$17.50 |
| Mushrooms cookedwith crushed tomatoes, capsicum, onions, cream and fresh coriander. | |
| BUTTER PANEER (GF) | \$17.50 |
| Homemade cottage cheese cooked with crushed cashews, cream and spices. | |
| VEGETABLE LABABDAR (GF) | \$17.50 |
| Mixed vegetables cooked with cumin seeds,ground spices and coconut cream. | |

MAINS NON VEGETARIAN (All curries are served with basmati rice)

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| CHICKEN VINDALOO (GF) | \$18.00 |
| LAMB VINDALOO (GF) | \$18.50 |
| PRAWN VINDALOO (GF) | \$20.00 |
| It has a Portugese influence. It is cooked with vinegar, capsicum and spices. | |
| BUTTER CHICKEN (KIWI STYLE boneless) (GF) | \$18.00 |
| A world famous Indian delicacy.Also known as butter chicken. Half cooked the tandoori way and finished the curry way,with crushed cashews,cream and spices. | |
| BUTTER CHICKEN (WITH BONE indian style) (GF) | \$18.00 |
| A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way,with crushed cashews,cream and spices. | |
| MANGO CHICKEN (GF) | \$18.00 |
| Chicken cooked in tandoor and finished in our mouthwatering fragrance mango sauce. | |
| KADAI CHICKEN (GF) | \$18.00 |
| KADAI LAMB (GF) | \$18.50 |
| KADAI PRAWNS (GF) | \$20.00 |
| KADAI GOAT (GF) | \$23.50 |
| This mouth watering dish is cooked with crushed tomatoes,onions, cream and fresh coriander. | |
| CHICKEN BHUNA (GF) | \$18.00 |
| LAMB BHUNA (GF) | \$18.50 |
| Boneless spring meat cooked with ginger, garlic, fresh coriander, capsicum, onions and spices. | |
| CHICKEN MADRAS (GF) | \$18.00 |
| LAMB MADRAS (GF) | \$18.50 |
| GOAT MADRAS (GF) | \$23.50 |
| A South Indian dish with onions, ginger, garlic and spices. | |
| CHICKEN SAAGWALA (GF) | \$18.00 |
| LAMB SAAGWALA (GF) | \$18.50 |
| PRAWN SAAGWALA (GF) | \$20.00 |
| GOAT SAAGWALA (GF) | \$23.50 |
| An abundance of spinach, cooked with tomatoes, ginger, garlic and spices. | |
| LAMB KORMA (GF) | \$18.50 |
| CHICKEN KORMA (GF) | \$18.00 |
| Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. | |
| LAMB ROGAN JOSH (GF) | \$18.50 |
| GOAT ROGANJOSH (GF) | \$23.50 |
| Tender meat cooked with roasted and crushed spices. | |
| CHICKEN TIKKA MASALA (GF) | \$18.00 |
| Boneless chicken cooked in a secret recipe of yoghurt, cream and spices. | |
| CHICKEN JALFREZI (GF) | \$18.00 |
| LAMB JALFREZI (GF) | \$18.50 |
| PRAWN JALFREZ (GF) | \$20.00 |
| Cooked with red capsicum, coconut milk, tomatoes, spring onions. | |
| FISH MALABARI (GF) | \$20.00 |
| Cooked with red capsicum, coconut milk, tomatoes, spring onions. | |
| PRAWN MALABARI (GF) | \$20.00 |
| A South Speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices. | |
| CHICKEN ACHARI (GF) | \$18.00 |
| LAMB ACHARI (GF) | \$18.50 |
| Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices Intense in Indian picklers. | |
| LAMB PASANDA (GF) | \$18.50 |
| Traditionally a mild dish cooked in a creamy sauce made of cream and spices. | |