

CHEF CHOICE STARTERS

GARLIC PRAWNS	\$20.50
<i>Cooked with garlic,ginger,vinegar,schezwan sauce and spring onions.</i>	
GREAT CHILLI FRY CHICKEN	\$16.50
<i>Indian spice, flour cornflakes and deep fried.</i>	
MURG GREEN TIKKA	\$16.50
<i>Boneless chicken pieces marinated with mint paste roasted in tandoor.</i>	

CHEF CHOICE MAINS

HANDI GOAT CURRY (dairy free).....	\$24.50
<i>With bone north indian home style curry.</i>	
GREAT CHILLI LAMB CHOP MASALA.....	\$25.50
<i>Lamp chops marinated in a secret spicy sauce and grilled in oven.</i>	
BENGALI FISH CURRY (dairy free).....	\$22.50
<i>Gurnard fish cooked with ginger,garlic,onion,tomatoes and ground spice.</i>	

BOMBAY INDO-CHINESE

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

MIXED VEG MANCHURIAN 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	\$19.00
CHICKEN 65	\$19.00
CHICKEN MOMOS (Chef Recommendation)	\$17.50
PANEER MOMOS (Chef Recommendation)	\$16.50
CHICKEN LOLYPOP	\$15.50

RICE (BASMATI RICE)

STEAM RICE	\$4.50
PEAS PULAO	\$6.50
JEERA RICE	\$6.50
KASHMIRI PULAO	\$7.50
MIXED VEG PULAO	\$7.50
COCONUT RICE	\$7.50
VEG BIRYANI	\$17.50
CHICKEN DUM BIRYANI (Hyderabadi)	\$23.50
<i>Served with pickle and raita.</i>	
LAMB BIRYANI	\$20.50
GOAT BIRYANI (With Bone)	\$24.50
PRAWN BIRYANI	\$22.50

SIDES

PAPADOMS (2 pcs)	\$2.00
TAMARIND CHUTNEY	\$4.50
MIX PICKLE	\$4.00
MIX RAITA	\$4.50
<i>Yogurt, cucumber, tomato, roasted cumin,carrot.</i>	
MANGO CHUTNEY	\$4.50

SOUTH INDIAN

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

MASALA DOSA	\$17.50
CHICKEN DOSA	\$18.50
PANEER DOSA	\$18.50
LAMB DOSA	\$18.50

KIDS MENU

POTATO FRIES	\$7.50
CHICKEN NUGGETS	\$ 8.50
BUTTER CHICKEN AND RICE	\$16.50
<i>(Served with naan, pappadom)</i>	
BUTTER SAUCE AND CHIPS	\$10.00
FISH AND CHIPS	\$16.50

DESSERT (Home made)

GULAB JAMUN (2 pieces)	\$6.50
<i>Cottage cheese balls dipped in hot sugar syrup.</i>	

DRINK

LASSI (MANGO/SWEET/SALTED)	\$5.00
ANY CANS (330 ml) COKE, COKE ZERO, FANTA, L&P, SPRITE ..	\$3.00
COKE & SPRITE (1.5 ltr)	\$6.50

SALADS

ONION SALAD	\$5.50
MIX GREEN SALAD	\$10.50

Cucumber,onion ,tomatoes,sprinkled with chaat Masala.

STREET FOOD

SAMOSAS CHAAT	\$10.00
<i>Samosa cut into pieces & topped with chopped onion, tomato & chutneys</i>	
PAPRI CHAAT	\$10.00
<i>Crispy papri, chaat masala ,yoghurt and chutney</i>	

DINNER SPECIAL \$15.99

1/2 Curry | 1/2 Rice | Naan | 1X Pappadom

DINNER COMBO \$55

*(for about 2-3 people)
2-Onion bhaji,2-samosa, 2- Any curry, 2-Naan ,
2-rice and 2 Pappadums.*

FAMILY PACK \$115

*(for about 4-6 people)
Chose your own curry,2-Non-veg curry,2-Veg curry,2-Garlic naan,
2-Plan naan,2-Onion bhaji,2-samosa,4-pieces Tandoori chicken,
4-Papadums,1.5 ltr drink*



Namaste
Open 7 days



Monday-Sunday

11.30am-2.30pm,4pm-10pm.

Takeaway,Restaurant Bar & Tandoor

AUTHENTIC INDIAN CUISINE
Fully Licenced and B.Y.O.wine

FOR ONLINE ORDER ON www.greatchilli.co.nz

24B Havelock Road,Havelock North

Ph 068770321 or 0220361797

Minimum charge \$5.00/delivery and minimum order applies \$30.00

WE CAN DO CATERING AND HOME MADE SWEETS

AT YOUR HOME OR OFFICE...ASK US!

LUNCH SPECIAL (\$12.99 Takeaway with drink)

(Includes rice and plain naan,garlic naan extra \$1.00)

VEG THALI (only for lunch)	\$22.50
<i>(Traditional lunch thali containing two dishes of your own choice)</i>	
NON VEG THALI (only for lunch)	\$25.50
<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

I am Gopal Chandra Mandal

The Great Chilli Restaurant owner.

I am highly motivated and professional chef with a real passion for preparing popular, healthy and delicious food for my guests.

I have been raised in small town in India, Odisha.

I deliver 21 years of my life time experience in five star hotel and restaurants. I am devoted to make my guests dining experience one of the most memorable when they dine with us.

Me and my team welcome you to The Great Chilli.

VEGETARIAN STARTERS (Served with chutney)

ONION BHAJI (GF/V)	\$7.50
Onion sliced deep fried with chickpea flour & spices batter.	
SAMOSAS (2 pieces) (V)	\$7.50
Deep fried pastry stuffed with potato, green peas, & ground spices	
VEG PAKORAS (GF/V)	\$7.50
Spinach Onion slice deep fried with chickpea flour & spices batter	
PANEER ALOO TIKKI	\$7.50
Mixture of potatoes, home made indian cottage cheese, onions and fresh coriander made into patties and fried in hot oil.	
PANEER PAKORAS (GF)	\$14.50
Cottage cheese, chickpea flour and indian spices	
VEG PLATTER for 2	\$20.50
Samosa, pakora, onions bhaji, paneer pakora and paneer aloo tikki.	

NONVEG STARTERS (Served with chutney)

TANDOORI CHICKEN (GF)	HALF-\$14.00, FULL-\$25.50
Whole Chicken pieces roasted in Tandoor.	
CHICKEN TIKKA (GF).....	\$14.50
Boneless pieces of chicken roasted in Tandoor.	
ACHARI TIKKA (GF)	\$14.50
Boneless chicken cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices Intense in Indian picklers.	
LAMB CHOP (4 piece) (GF)	\$21.00
Lamb chops dipped in a spicy marinated skewered and roasted in Tandoor.	
LAMB SHEEK KEBAB (GF)	\$14.50
Lamb mince mix with spices, onion and garlic ginger rosti in charcoal Tandoor.	
MIX PLATTER FOR 2	\$26.50
Chicken tikka, achaari tikka, tandoori chicken, onion bhaji and samosa.	
TANDOORI PLATTER FOR 2 (GF)	\$29.50
Lamb chops, lamb sheekh kebab, prawn, achari tikka, chicken tikka .	

NAAN BREADS (Advised if don't want butter)

PLAN NAAN	\$ 4.00
BUTTER NAAN	\$ 4.50
TANDOORI ROTI	\$ 3.50
GARLIC ROTI	\$4.50
GARLIC NAAN	\$ 5.00
CHEESE AND GARLIC NAAN	\$ 6.00
LACHHA PARATHA	\$ 5.50
ALOO PARATHA	\$ 5.50
KASHMIRI NAAN	\$ 6.50
Bread stuffed with dry nuts and cherries	
CHOCOLATE NAAN	\$ 5.50
CHEESE NAAN	\$ 5.50
MISSI ROTI (gluten free)	\$ 4.50
Chickpea flour bread	
KEEMA NAAN	\$ 6.50
Bread stuffed with lamb mince	

MAINS VEGETARIAN (All curries are served with basmati rice)

TARKA DAAL (GF)Vegan	\$17.50
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.	
BOMBAY ALOO (GF/V)	\$17.50
Diced potatoes cooked with cumin seeds and spices. . This is a dry dish.	
ALOO GOBI (GF)	\$17.50
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric coriander and spices.	
ALOO SAAG (GF/V)	\$17.50
Potatoes cooked with spinach and spices.	
VEGETABLES SUBZI (GF)	\$17.50
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.	
PUNJABI BHINDI MASALA (GF/V)	\$17.50
Roasted okra, sauteed with cumin seeds tomatoes, onions and spices	
BAINGAN KA BHARTA (Aubergine curry) (GF/V)	\$18.00
Roasted egg plant cooked with tomatoes onion 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)	\$18.00
Cubes of home made Indian cottage cheese cooked with spinach and spices.	
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)	\$18.00
Homemade cottage cheese cooked in a secret recipe of yoghurt, cream	
KADAI PANEER (GF)	\$18.00
Homemade cottage cheese cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander.	
KADAI MUSHROOM (GF)	\$17.50
Mushrooms cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander.	
BUTTER PANEER (GF)	\$18.00
Homemade cottage cheese cooked with crushed cashews, cream and spices.	

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

PRAWN MALABARI (GF)	\$22.50
A South Speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.	
CHICKEN ACHARI (GF)	\$19.00
Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and fresh Coriander	
LAMB ACHARI (GF)	\$20.50
Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices Intense in Indian picklers. cream and spices.	

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

CHICKEN VINDALOO (Dairy free).....	\$19.00
Meat cooked with potato and onion tomato gravy Special	
LAMB VINDALOO (GF)(Dairy free).....	\$20.50
MANGO CHICKEN (GF).....	\$19.00
Chicken cooked in tandoor and finished in our mouthwatering fragrance mango sauce.	
BUTTER CHICKEN (GF)	\$19.00
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.	
KADAI CHICKEN (GF).....	\$19.00
Pieces cooked in thick masala gravy with diced capsicum & onion fresh ginger.	
KADAI LAMB (GF).....	\$20.50
Cooked in thick masala gravy with diced capsicum & onion fresh coriander fresh.	
KADAI PRAWNS (GF)	\$22.50
Cooked cream thick with diced capsicum & onion fresh ginger	
KADAI GOAT (GF)	\$24.50
Cooked with bone creamy gravy capsicum, ground spices.	
CHICKEN BHUNA (Dairy free)	\$19.00
Meat cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.	
LAMB BHUNA (Dairy free)	\$20.50
Boneless spring meat cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.	
CHICKEN MADRAS (GF)(Dairy free)	\$19.00
A traditional South Indian dish with onions, tomatoes, curry Leave , coconut power	
LAMB MADRAS (GF)	\$20.50
A traditional South Indian dish with onions, tomatoes, curry Leave , coconut milk	
CHICKEN SAAGWALA (GF)	\$19.00
Cooked with spinach puree and onion tomato gravy Fresh coriander and ginger.	
GOAT SAAGWALA (GF)	\$24.50
Cooked with bone spinach puree cream and onion tomato gravy.	
LAMB SAAGWALA (GF)	\$20.50
Cooked with spinach puree and onion tomato gravy Fresh coriander and ginger.	
PRAWN SAAGWALA (GF)	\$22.50
An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.	
LAMB KORMA (GF)	\$20.50
Cooked in creamy cashew nut and almond gravy Special.	
CHICKEN KORMA (GF)	\$19.00
Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices.	
LAMB ROGAN JOSH (Dairy free)	\$20.50
North Indian home style curry.	
CHICKEN TIKKA MASALA (GF)	\$19.00
Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.	
CHICKEN JALFREZI (Dairy free)	\$19.00
Meat Cooked with vegetables Special, coconut milk	
LAMB JALFREZI (Dairy free)	\$20.50
our choice of meat Cooked with Spring onion, coconut milk.	
PRAWN JALFREZI (GF) (Dairy free)	\$22.50
Cooked with red capsicum, coconut milk, tomatoes, spring onions.	
FISH MALABARI (GF)	\$22.50
Cooked with gurnard fish, coconut milk, tomatoes, spring onions	