

ACCOMPANIMENTS

Papadom \$1.00
Crispy wafer

Pickles & Chutney \$4.50
Three different types of pickles & chutneys to accompany meals

Raita \$3.50
Yoghurt mixed with cucumber, carrot & ground spices

Green Salad \$5.00
Various salad greens tossed together, garnished with lemon

DESSERTS/COFFEE

Gulub Jamun \$7.50
Round dumplings dressed in sweet syrup, served with vanilla ice cream

Kulfi \$6.50
Indian ice cream, garnished with almonds & Pistachio

Rus Gulla \$7.50
Sweet steamed dumplings served with French vanilla ice-cream

Coffees – Cappuccino, Mochachino, \$3.50
Flat White, Long Black, Espresso

Hot Chocolate \$3.50

Teas – Ginger or Masala tea \$3.00

DRINKS

Soft Drinks – Coke, Diet Coke & Sprite \$3.50

Juices – Orange, Apple & Tomato \$4.00

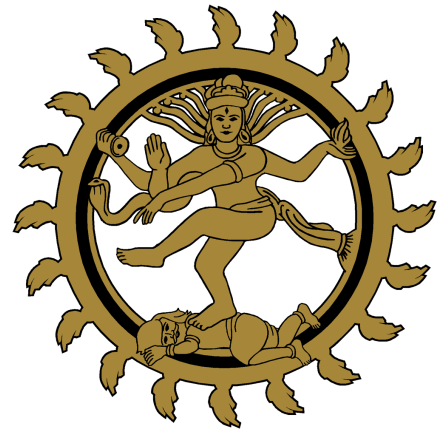
Ginger Beer \$4.00

Sweet Lassi \$4.50
A sweetened yoghurt drink

Salty Lassi \$4.50
A salty yoghurt drink, sprinkled with cumin seeds & coriander

Mango Lassi \$4.50
Sweetened yoghurt drink made from sweet mango plup

N A T R A J



A Brief Description of Natraj

The Lord Nataraja (Lord of Dance) is a manifestation of the Lord Shiva, who performs the dance known as Ananda Tandava.

This dance is a metaphor for the belief that life is essentially a dynamic balancing of good & bad, where opposites are interdependent.

Shiva's cosmic dance represents the dance of life where the gestures encompass Shiva's five activities of Creation, Preservation, Destruction, Embodiment & Release.

At Natraj Indian Restaurant we hope to provide you with a warm, inviting atmosphere & a quality dining experience of Authentic Indian Cuisine

*Check out our dine in specials on our website
www.natraj.co.nz*

Please Note:

Only ONE BILL per table, or Bill may be divided by the number of People. A minimum charge of \$20.00 per table. Last updated 4/10/10.

ENTREES

All entrees' are accompanied with sauces that compliment the meal

VEGETARIAN

Vegetable Samosa **\$6.50**

Deep fried pastries with spicy mixed vegetable filling

Vegetable Pakora **\$7.00**

A selection of vegetables dipped in special batter & deep fried

Aloo Bonda **\$7.00**

Deep fried potato balls dipped in batter

Masala Papadom **\$5.50**

Crispy wafer topped with onion, tomatoes & coriander

NON-VEGETARIAN

Tandoori Chicken **\$9.50**

Chicken pieces marinated in special recipe & grilled in the tandoor

Chicken Tikka **\$9.50**

Chicken fillet pieces marinated in yoghurt & spices, grilled in a clay tandoor

Lahsuni Tikka **\$9.50**

Boneless chicken pieces marinated in yoghurt, garlic & spices, grilled in clay tandoor

Sheek Kebab **\$8.50**

Minced lamb mixed with fresh herbs & spices, cooked in tandoor

Gulnar Champ **\$9.50**

Lamb chops marinated in yoghurt, spices & cooked in the tandoor

Fish Tikka **\$10.00**

Delicate pieces of tandoor roasted fish marinated in yoghurt & spices

Golden Fried Prawns **\$12.50**

King prawns marinated in tempura batter, deep fried

Chana Masala **\$16.50**

Chickpeas cooked in a thick onion & tomato based sauce

Paneer Tikka Masala **\$17.50**

Homemade cottage cheese cooked in a onion & capsicum sauce

Saag Aloo **\$16.50**

Potato pieces cooked in spinach gravy

Palak Paneer **\$17.50**

Cottage cheese cooked with spinach in a creamy onion sauce flavoured with cumin seeds & spices

RICE DISHES

Chicken Biryani **\$16.00**

Marinated chicken pieces cooked with basmati rice, flavoured with saffron & other exotic spices

Lamb Biryani **\$16.00**

Marinated lamb pieces cooked with basmati rice, flavoured with saffron & other exotic spices

Vegetable Biryani **\$15.00**

Seasoned vegetables cooked with basmati rice, flavoured with saffron & other exotic spices

Jerra Rice **\$4.50**

Basmati rice flavoured with cumin & coriander

Pea Pulao **\$5.50**

Basmati rice cooked with peas & cumin seeds, garnished with sliced almonds

Yellow Rice **\$5.50**

Basmati rice flavoured with saffron, cumin, lemon juice, dried fruits & garnished with shredded coconut

Extra Rice **\$3.00**

Plain white basmati rice

SEAFOOD DISHES

Fish Makhani **\$20.50**
Fish fillets cooked in a creamy tomato based sauce

Fish Tikka Masala **\$20.50**
Fish fillets tenderly cooked in onion, capsicum & special tasty sauce

Shrimp Masala **\$20.00**
Shrimps cooked in delicate onion, capsicum & tangy sauce

Shrimp Korma **\$20.00**
Shrimps cooked in a creamy cashewnut sauce

King Prawn Masala **\$24.50**
King prawns cooked in a spicy sauce

King Prawn Makhani **\$24.50**
King prawns cooked in a creamy tomato based sauce

VEGETARIAN DISHES

Vegetable Korma **\$17.00**
Selection of mixed seasonal vegetables cooked in a cashew nut gravy

Aloo Gobhi Masala **\$17.00**
Mouth watering blend of cauliflower & potato seasoned with spices

Dal Special **\$16.50**
Yellow split chickpeas cooked in onion gravy with ground spices

Vegetable Makhani **\$17.00**
Seasonal mixed vegetables cooked in a creamy tomato based sauce

Malai Kofta **\$17.50**
Vegetables & cheese balls cooked in a tomato & cashew nut sauce

Mutter Paneer **\$17.50**
A combination of home made cottage cheese and peas in a spicy onion sauce

PLATTERS

All platters contain a mixture of vegetarian and non-vegetarian entrees

Mixed Platter for 2 **\$15.00**
Includes 2 pieces each of Samosas, Pakoras, Lahsuni Tikka and Seekh Kebab

Mixed Platter for 4 **\$30.00**
Includes 4 pieces each of Samosas, Pakoras, Lahsuni Tikka and Seekh Kebab

BREADS

All breads made with white or wholemeal flour & baked in the tandoor

Bread Basket – Selection of breads for 4 people **\$13.00**

Naan **\$3.00**
A light & fluffy bread made from white flour

Garlic Naan **\$3.50**
A light & fluffy bread garnished with fresh garlic & coriander

Butter Naan **\$3.50**
A light & fluffy bread garnished with butter

Keema Naan **\$4.50**
Naan stuffed with spiced minced lamb

Peshawri Naan **\$4.50**
Naan filled with nuts & raisins, baked in the tandoor

Chilli Cheese Naan **\$4.50**
A flaky Naan filled with chilli and cheese

Potato Kulcha **\$4.50**
Naan stuffed with boiled potato & fresh coriander

Onion Kulcha **\$4.50**
Light flat bread filled with onion and fresh coriander

Paratha **\$3.50**
A flaky Naan made from wholemeal flour with butter

Roti **\$3.00**
Wholemeal bread baked in the tandoor

MAIN DISHES

All main dishes will be served with complimentary rice. Please specify the degree of 'hotness' required for meals (mild / med / med-plus/ med-hot / hot/ extra hot).

CHICKEN DISHES

Tandoori Chicken **\$17.00**

Chicken pieces with bone marinated in special recipe & grilled in the tandoor

Butter Chicken **\$21.00**

Boneless pieces of chicken cooked in a creamy tomato and butter gravy

Murgh Madras **\$20.00**

Boneless pieces of chicken cooked in a spicy coconut cream & tomato based gravy, with a touch of cinnamon

Chicken Lajawab **\$21.00**

A tangy preparation of chicken with tomato, onion & cashew nut sauce, mixed with oriental spices

Murgh Korma **\$20.00**

Boneless chicken pieces prepared in creamy yoghurt & cashew nut gravy

Murgh Kashmiri **\$20.00**

Chicken pieces cooked in a creamy cashew nut sauce with freshly grounded spices & garnished with dried fruit

Chicken Tikka Masala **\$20.50**

Boneless chicken pieces tenderly cooked in a spiced tomato, onion & capsicum sauce

Chicken Vindaloo **\$20.00**

Chicken pieces with potato cooked in a hot spicy sauce

Chicken Tak Tak **\$21.00**

Chicken pieces cooked in a thick creamy tomato, onion & capsicum sauce

Chicken Sagwala **\$20.50**

Marinated chicken pieces cooked in a creamy spinach & coriander sauce

Malai Chicken **\$20.50**

Chicken pieces cooked in yoghurt, cream, ground spices with an onion sauce

Chicken Subji **\$20.00**

Chicken pieces cooked with vegetables in a Masala sauce

Murgh Lajizs **\$20.00**

Tender chicken pieces cooked in a tangy tomato and onion gravy with a touch of roasted cumin seeds

LAMB DISHES

Rogan Josh **\$20.50**

Lamb pieces cooked in an onion, garlic & ginger based simmering sauce

Lamb Kofta Curry **\$21.00**

Tandoor roasted minced lamb balls cooked in a tomato, onion & cashew nut sauce, garnished with dried fruits

Lamb Madras **\$20.00**

Lamb pieces cooked in a spicy coconut cream & tomato based gravy, with a touch of cinnamon

Lamb Vindaloo **\$20.00**

Lamb pieces with potato cooked in a hot spicy sauce

Lamb Korma **\$20.00**

Boneless lamb pieces prepared in creamy yoghurt & cashew nut gravy

Saag Gosht **\$20.50**

Pieces of lamb cooked in a creamy spinach & coriander based sauce

Lamb Subji **\$20.00**

Tender lamb pieces cooked with vegetables in a Masala sauce

Limdi Lamb **\$20.00**

Lamb cooked in an onion puree with mustard seeds and a Limdi infused flavour.

***Prices subject to change**