# ♦ SOUP

CREAM OF TOMATO SOUP Tomato based soup of creamy consistency topped with fresh cream

\$9.99

\$11.99

**VEG. MANCHOW SOUP** A Chinese thick mixed veg soup with an Indian twist topped &

(1) (2)

## CHAAT

crisp fried noodles

DAHI BHALLA (2 PCS)

**BHEL PURI** \$14.99

Light Indian snack made out of mixing puffed rice, diced potatoes, cucumber, onion, tomatoes and tossed with mint chutney (A) (B) (B) and tamarind chutney

A lentil deep fry soft ball served with sweet and salt curd with Tamarined Chutney

(I)

(¥)(#)

(#)(#)

\$15.99

GOL GAPPA (PANI PURI 6 PCS) \$14.99

A round shaped small crispy ball served with spiced mashed potatoes, chilled mint flavoured water & tamarind chutney

PAPDI CHAT \$15.99

A crunchy white flour biscuit mixed with potato and sweet & sour chutney

SAMOSA CHAT \$16.99

Samosa broken into pieces and topped with yogurt, tamarind & mint chutney

\$14.99 **VEG SAMOSA (2 PIECES)** 

Deep fried flaky pastry stuffed with potato, peas, coriander & cashew nuts, Served with tamarind chutney

### **♦** BOWL

HAKKA NOODLES \$18.99

Plain boiled noodles stir fried in sauces and tossed with assorted vegetables

(#)(#)(#)

**PANEER CHILLY** \$20.99

Cottage cheese cooked with onion & capsicum with hint of soy & chilli sauce (Dry and Gravy)

(4)

(¥)(¥)

PENNE ARRABITTA SAUCE \$19.99

Boiled penne tossed with arabitta sauce.

\$20.99 **VEG MANCHURIAN** 

An Indo - Chinese dish of fried Vegetable balls in tangy sauce (Dry and Gravy)

\$16.99

## **♦** SNACK

HARA BHARA KEBAB

Served with green chutney

Green Vegetables mixed together with Potato, Cottage cheese and cashews.



MIX PAKODA \$15.99

Vegetables mixed with gram flour batter and deep fried Served with mint chutney



\$15.99

ONION BHAJI

Sliced onion mixed with gram flour batter & spices, deep fried until golden brown



**PANEER TIKKA** 

Cottage cheese, onion, capsicum marinated in yogurt - Cooked in Tandoor



SOYA CHAP

Tender sticks made from sova. marinated with fresh yogurt, herbs, and spices, grilled to perfection.



**CRISPY VEGETABLES** 

Deep fry vegetable tossed with seaseme seeds, sweet & sour medium spice sauce

\$16.99

(H)

(E) (E)

\$16.99

**TOFU** will be used instead of Paneer in **VEGAN** Curry

Indian **W** Vegan



We only use New Zealand's Favourité Vegetarian Cheese (ADD TO ANY DELICACIES **\$2 EXTRA**)

> Curry & Lentil will come with Single Serve Rice

Take-Away Combo

Curry / Rice / Roti Papad Pickle



# HOT WA CATERING

Breakfast, Lunch & Dinner options for **Group Tours &** Local Available. Select your menu and enquire

Also Available in



√ Vegan



Mut Free ( Gluten Free

Gravy color



TAKE-AWAY Charges \$1/ITEM

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## **♦ PANEER CURRY**

KADAI PANEER



Cottage Cheese cooked along with special freshly ground spices in brown gravy



\$27.99

PALAK PANEER \$27.99

Soft cottage cheese cubes simmered in smooth vibrant green, medium spicy spinach gravy



PANEER BHURJI \$27.99

Grated cottage cheese cooked with chopped onion & tomato served in yellow gravy



PANEER BUTTER MASALA \$27.99

All time classical preparation of cottage cheese cubes in a rich creamy yellow gravy



Cottage cheese, onion, capsicum tempered with tikka masala served in rich red gravy



(V)(II)

\$4.99

(#)(E)



CHAPATI \$5.99

Indian flat bread made out of whole wheat flour; cooked on tawa



Indian flat bread made of refined flour cooked in clay pot tandoor with sesame seeds and coriander leaves

\$5.50 ΝΔΔΝ

Indian flat bread made of refined flour cooked in clay pot tandoor Add Chilly + \$2

PARATHA (ALOO / GOBHI / ONION / PANEER) \$14.99

Flat Indian stuffed bread made with wheatmeal flour served with curd & pickle

TANDOORI ROTI

## **♦ VEG CURRY**

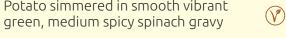
ALOO GOBHI Simple stir fry of potatoes &

cauliflower flavoured with (V)(1) aromatic Indian Spices

ALOO JEERA \$23.99 Diced potato & green peas

cooked in yellow gravy (V)(1) \$23.99

ALOO PALAK Soft cottage cheese cubes & Diced Potato simmered in smooth vibrant



\$23.99

\$27.99 **BHINDI MASALA** 

Deep fried okra semi dry with authentic spices.

KAJU CURRY



Roasted cashew nuts cooked in tomato & onion gravy



\$27.99

\$23.99

MALAI KOFTA Cottage cheese kofta with sweet

creamy yellow gravy VEG. DIWANI HANDI \$23.99

Vegetables cooked with creamy spinach gravy and authentic (#)(V)(\mathbb{k}) Indian spices.

VEG. JAIPURI \$23.99

Vegetables cooked in yellow gravy.

Creamy rich nutritious dish (#)(V)(E) garnished with poppadom.

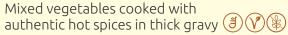
VEG. JALFREZI \$23.99

Chunky vegetables cooked in sweet & sour based gravy.

VEG. KADAI Mixed vegetables cooked along

with special freshly ground spices in brown gravy

VEG. KOLHAPURI \$23.99







## **♦ LENTIL**

DAL MAKHANI \$28.99

Marvellous punjabi dal prepared with red kidney beans & black lentil slow cooked with tomato & fresh cream



DAL PALAK \$28.99

Wonderful combination of lentils, spinach and garlic cooked with aromatic spices



DAL TADKA \$28.99

Yellow lentil slow cooked & tempered with whole spices, garlic & curry leaves





**JEERA RICE** \$6.99

Rice tempered with clarified butter and cumin seeds. garnished with coriander leaves



STEAMED RICE \$4.99

Boiled steamed rice 

\$29.99 **VEG BIRYANI** 

Basmati rice cooked with mixed vegetables and aromatic Indian spices, served with curd raita



VEG FRIED RICE (CHINESE)/VEG PULAO \$27.99

Soft wok tossed rice along with mix veg.



# **♦ OVEN SE**

**CHEESE PIZZA (MEDIUM 6 SLICES)** \$18.99

NZ Vegetarian Cheese

**VEGETABLE PIZZA (MEDIUM 6 SLICES)** \$20.99

NZ Vegetarian Cheese, Tomato, Capsicum, Olive, Paneer

### **♦** GUJARAT SE

**BAJRE KI ROTI** \$6.99

Indian flat bread made out of (V)(B) millet flour; cooked on tawa

BAINGAN BHARTHA (SEASONAL) \$30.99

Eggplant grilled in Tandoor & cooked with diced onion & tomato tempered with Garlic



KADHI (SWEET/SOUR)

Simply irresistible sweet and sour dish prepared with yogurt, chickpeas flour



\$27.99

\$27.99

\$28.99

MASALA KHICHDI

Delicious wholesome recipe of rice & yellow lentil pressure cooked with whole spice



SEV TAMATER SABJI

chickpeas noodles

Sweet & sour dish made from diced tomatoes topped with



## **♦** SIDES

POPPADOM-ROSTED/FRY (2) \$9.99 Roasted/Fried Poppadom 

RAITA BOONDI \$5.99

Tiny fried gram flour balls - served with yogurt & Indian spices. (#)(#)(#)

SALAD GREEN \$9.99 Fresh Sliced (#)(Y)(#) Seasonal Vegetables

**ONION SALAD** \$9.99 Fresh Sliced Onion (#)(V)(#)(#)

YOGHURT (DAHI) \$4.99 Fresh Yoghurt

MANGO PICKLE \$4.99 **GREEN CHILLIES (FRIED)** \$5.99 **GARLIC CHUTNEY** \$5.99

Indian **W** Vegan

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Take-Away Combo

Curry / Rice / Roti Papad Pickle



s 18.99

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## ♦ SOUTH SE

MIX VEG UTTAPAM \$18.99

Popular South Indian thin crepe made of fermented rice and lentil batter topped with Tomato, Onion, Capsicum



\$18.99

IDLI (2 PCS) \$18.99

Steamed small white Cakes made from Rice & Lentil. Served with Coconut Chutney & Sambhar (Lentil soup)



MEDUVADA (2 PCS)

Deep fried crispy Donuts made from lentil. Served with Coconut Chutney and Sambhar (Lentil Soup)



RASAM VADA \$18.99

Deep fried crispy Donuts made from lentil. Served with Coconut Chutney and Rasam (Lentil Soup)

**PLAIN DOSA** \$20.99

Popular South Indian thin crepe made of fermented rice and lentil batter



\$25.99

**CHEESE DOSA** \$27.99

Popular South Indian thin crepe made of fermented rice and lentil batter Topped with NZ Vegetarian Cheese

MASALA DOSA \$23.99

Popular South Indian thin crepe made of fermented rice and lentil batter with Potato Masala



MYSORE MASALA

Popular South Indian thin crepe made of fermented rice and lentil batter with Potato Masala and Chutney

## **♦** STREET SE

**FRENCH FRIES** 



Kiwi Favourite

**VEGETABLE SANDWICH** Seasonal Vegetable Sandwich Grilled + \$3



\$9.99

CHOLE BHATURE (V) \$27.99

Delightful street snack made of saucy chickpeas cooked with onion & tomato gravy. Served with puffy fried white flour bread

PAV BHAJI \$27.99

Delicious mouth watering dish made of mixed vegetables and mashed potatoes cooked with special blend of spices & Served with soft bun

**BURGER** 

Potato & Peas patties dressed with tomato and Chilli sauce, lettuce, tomato, red onion and New Zealand Cheese

VADA PAV \$14.99

Potato & Peas patties, deep fried in Gram flour batter & spices, stuffed between bread and chutneys

## **♦ KUCHH PI LE**

**BUTTERMILK - KUTCHI BEER** 

Freshly sourced New Zealand Yoghurt churned with flavoured spices

\$5.99 MASALA TEA - CUTTING CHAI

An Indian Street Style boiled Tea with Milk and Spices

MANGO LASSI/SWEET LASSI \$7.99

Freshly sourced New Zealand Yoghurt churned with Mango Pulp

# **♦** MEETHA

**GAJAR HALWA** 

Grated carrots cooked with condensed whole milk, dried fruit and nuts - (Sweet Pudding)

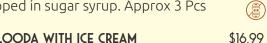


\$14.99

\$9.99

**GULAB JAMUN** \$14.99

Deep fried balls made with flour and milk dipped in sugar syrup. Approx 3 Pcs 



**FALOODA WITH ICE CREAM** 

Falooda with Strawberry Ice Cream and Crispy Noodles

