

◆ SOUP

CREAM OF TOMATO SOUP \$9.99
Tomato based soup of creamy consistency topped with fresh cream

VEG. MANCHOW SOUP \$11.99
A Chinese thick mixed veg soup with an Indian twist topped & crisp fried noodles

◆ CHAAT

BHEL PURI \$14.99
Light Indian snack made out of mixing puffed rice, diced potatoes, cucumber, onion, tomatoes and tossed with mint chutney and tamarind chutney

DAHI BHALLA (2 PCS) \$15.99
A lentil deep fry soft ball served with sweet and salt curd with Tamarind Chutney

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

VEG SAMOSA (2 PIECES) \$14.99
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)

PENNE ARRABITTA SAUCE \$19.99
Boiled penne tossed with arabitta sauce.

VEG MANCHURIAN \$20.99
An Indo - Chinese dish of fried Vegetable balls in tangy sauce (Dry and Gravy)

◆ SNACK

HARA BHARA KEBAB \$16.99
Green Vegetables mixed together with Potato, Cottage cheese and cashews. Served with green chutney

MIX PAKODA \$15.99
Vegetables mixed with gram flour batter and deep fried Served with mint chutney

ONION BHAJI \$15.99
Sliced onion mixed with gram flour batter & spices, deep fried until golden brown

PANEER TIKKA \$16.99
Cottage cheese, onion, capsicum marinated in yogurt - Cooked in Tandoor

SOYA CHAP \$16.99
Tender sticks made from soya, marinated with fresh yogurt, herbs, and spices, grilled to perfection.

CRISPY VEGETABLES \$16.99
Deep fry vegetable tossed with seaseme seeds, sweet & sour medium spice sauce

The Bull

Indian Veg Vegan

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



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

Curry & Lentil will come with Single Serve Rice

Take-Away Combo

2 Curry / Rice / Roti
Papad Pickle \$ 18.99

HOT CATERING

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

Also Available in

Jain Vegan

Nut Free Gluten Free

Gravy color

TAKE-AWAY Charges \$1/ITEM

meals@thebull.co.nz

Call: +64 212 788 917

THEBULL.CO.NZ

T&C Applies. Visit our website for more details

◆ PANEER CURRY

KADAI PANEER \$27.99
Cottage Cheese cooked along with special freshly ground spices in brown gravy

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

PANEER TIKKA MASALA \$27.99
Cottage cheese, onion, capsicum tempered with tikka masala served in rich red gravy

◆ ROTI

CHAPATI \$5.99
Indian flat bread made out of whole wheat flour; cooked on tawa

KULCHA \$7.99
Indian flat bread made of refined flour cooked in clay pot tandoor with sesame seeds and coriander leaves

NAAN \$5.50
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 \$4.99

◆ VEG CURRY

ALOO GOBHI \$23.99
Simple stir fry of potatoes & cauliflower flavoured with aromatic Indian Spices

ALOO JEERA \$23.99
Diced potato & green peas cooked in yellow gravy

ALOO PALAK \$23.99
Soft cottage cheese cubes & Diced Potato simmered in smooth vibrant green, medium spicy spinach gravy

BHINDI MASALA \$27.99
Deep fried okra semi dry with authentic spices.

KAJU CURRY \$27.99
Roasted cashew nuts cooked in tomato & onion gravy

MALAI KOFTA \$27.99
Cottage cheese kofta with sweet creamy yellow gravy

VEG. DIWANI HANDI \$23.99
Vegetables cooked with creamy spinach gravy and authentic Indian spices.

VEG. JAIPURI \$23.99
Vegetables cooked in yellow gravy. Creamy rich nutritious dish garnished with poppadom.

VEG. JALFREZI \$23.99
Chunky vegetables cooked in sweet & sour based gravy.

VEG. KADAI \$23.99
Mixed vegetables cooked along with special freshly ground spices in brown gravy

VEG. KOLHAPURI \$23.99
Mixed vegetables cooked with authentic hot spices in thick gravy



◆ 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

◆ RICE

JEERA RICE \$6.99
Rice tempered with clarified butter and cumin seeds, garnished with coriander leaves

STEAMED RICE \$4.99
Boiled steamed rice

VEG BIRYANI \$29.99
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 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) \$27.99
Simply irresistible sweet and sour dish prepared with yogurt, chickpeas flour

MASALA KHICHDI \$27.99
Delicious wholesome recipe of rice & yellow lentil pressure cooked with whole spice

SEV TAMATER SABJI \$28.99
Sweet & sour dish made from diced tomatoes topped with chickpeas noodles

◆ 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 Seasonal Vegetables

ONION SALAD \$9.99
Fresh Sliced Onion

YOGHURT (DAHI) \$4.99
Fresh Yoghurt

MANGO PICKLE \$4.99

GREEN CHILLIES (FRIED) \$5.99

GARLIC CHUTNEY \$5.99

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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

IDLI (2 PCS) \$18.99
Steamed small white Cakes made from Rice & Lentil. Served with Coconut Chutney & Sambhar (Lentil soup)

MEDUVADA (2 PCS) \$18.99
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

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 \$25.99
Popular South Indian thin crepe made of fermented rice and lentil batter with Potato Masala and Chutney

◆ STREET SE

FRENCH FRIES \$9.99
Kiwi Favourite

VEGETABLE SANDWICH \$14.99
Seasonal Vegetable Sandwich Grilled + \$3

CHOLE BHATURE \$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 \$16.99
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 \$9.99
Freshly sourced New Zealand Yoghurt churned with flavoured spices

MASALA TEA - CUTTING CHAI \$5.99
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 \$14.99
Grated carrots cooked with condensed whole milk, dried fruit and nuts - (Sweet Pudding)

GULAB JAMUN \$14.99
Deep fried balls made with flour and milk dipped in sugar syrup. Approx 3 Pcs

FALOODA WITH ICE CREAM \$16.99
Falooda with Strawberry Ice Cream and Crispy Noodles

