

ENTREES

ONION & SPINACH BHAJI 8 GF

Sliced onion mixed with fresh herbs, turmeric, chickpea flour, cumin and deep fried, Served W/ chutney

ALOO SAMOSA 8

Mashed potatoes, peas, cumin seeds, turmeric and coriander stuffed in a crispy homemade pastry, Served W/ chutney

CHEESE PAKORA 14 GF

Cottage cheese slices layered with spinach, mozzarella cheese and dipped in chickpea batter and finished in hot oil. Served W/ chutney
A must try for cheese lovers!

GOLDEN FRIED CHICKEN 14

Chunks of chicken, coated with garlic, homemade spice mix, dipped in a crispy batter, deep fried and served W/ tandoori Mayo.

WAH WAH WINGS 14

Wings coated in homemade spice mix, dipped in a crispy batter and deep fried

CHEESE CHILLY 17

Cottage cheese cubes, coated with corn flour, eggs, garlic, ginger, pepper, deep fried and tossed in a pan with onions, capsicum, homemade chilli sauce and finished with spring onions

CHICKEN CHILLY 18

Chicken cubes, coated with corn flour, eggs, garlic, ginger, pepper, deep fried and tossed in a pan with onions, capsicum, homemade chilli sauce and finished with spring onions
A perfect palate pleaser!

AMRITSARI FISH PAKORA 19

Fish of the day marinated with ginger, garlic, Indian spices, carrom seeds and coated in a crispy chickpea batter and deep fried. Served W/ mint chutney and salad
Most popular north Indian seafood delicacy!

FROM THE TANDOOR

CHICKEN TIKKA 15 GF

Boneless chicken marinated in yoghurt, Indian herbs, and spices, cooked in tandoor, bringing out the juicy flavor, Served W/ mint chutney and salad.

CREAMY MALAI TIKKA 16 GF

Boneless chicken marinated in cream, cheese, pepper, Indian herbs, cooked in tandoor and finished with butter coating Served W/ cream salad
It will surely melt in your mouth!

TANDOORI CHICKEN 16 GF

Bone-in chicken, marinated overnight in yoghurt, homemade spice mix, mustard oil, roasted over charcoal, to bring out the smoky flavour

KASUNDI PANEER TIKKA 16 GF

Cubes of homemade cottage cheese dipped in turmeric, yoghurt, Indian herbs, and mustard marinade, then skewered in tandoor with onions and bell peppers Served W/ mint chutney and salad

MUSHROOM TIKKA 16 GF

Mushrooms, dipped in yoghurt, Indian herbs, and spices marinade, then skewered in tandoor with onions and bell peppers Served W/ mint chutney and salad

LAMB TIKKA 22 GF

Lamb tenderloin marinated in yoghurt, garlic, ginger, herbs, and spices, roasted in tandoor
Must try for meat lovers!

BAREILLY KE KEBAB 14

Lamb mince flavoured with garlic, herbs and spices and skewered over charcoal, Hometown favourite.

TANDOORI PRAWNS 19 GF

Prawn cutlets, marinated with yoghurt, turmeric, freshly ground spices, skewered in tandoor and finished with aromatic herb, drizzled with ghee

GT PLATTERS

VEGETARIAN PLATTER 24

Onion bhaji, aloo samosa, paneer tikka, mushroom tikka

MIXED PLATTER 27

Onion bhaji, spinach & cheese samosa, malai chicken tikka, lamb kebab

MEAT SIZZLING PLATTER 29

Tandoori chicken, lamb chops, chicken tikka, tandoori prawn

CHEF'S SPECIAL PLATTER 34

Chify chicken, spinach and cheese samosa, squid bhaji, aloo chips, onion bhaji, Served W/ house dips, garlic naan and salad

CHEF'S SPECIAL ENTRÉES

SPINACH & CHEESE SAMOSA 12

Grated homemade cottage cheese, spinach, and mozzarella, stuffed in a crispy homemade pastry

KASUNDI MALAI BROCOLI 16 GF

Broccoli dipped in chef's special marinade and skewered in tandoor with onions and bell peppers, drizzled with ghee.

TURMERIC CHICKEN TIKKA 18 GF

Tender chicken pieces, marinated overnight in secret indian spices, grilled in charcoal tandoor, Served W/ mint chutney and salad.

TURMERIC LAMB CHOPS 24 GF

Lamb cutlets marinated with yoghurt, fresh ginger, garlic and authentic herbs and spices, skewered and cooked in charcoal tandoor

CRISPY CHILLY CAULIFLOWER 16

Battered and deep-fried cauliflower, tossed in a pan with sweet and spicy sauce, topped with sesame seeds

CHILLI GARLIC PRAWN 19

Prawn cutlets, sauteed with ginger, garlic, onions, bell pepper, herbs, spices, and sweet and spicy sauce.

SQUID BHAJI 17

Squids coated with garlic, homemade spice mix, dipped in a crispy batter, deep fried and Served hot W/ tandoori Mayo

CHICKEN CURRIES

CHICKEN KORMA 22

Chicken cubes cooked in cashew gravy with mild spices fenugreek, and finished with cream

CHICKEN PUNJABI 23





A dish from royal state of India, cooked in cashew gravy, with onion and tomato masala, freshly ground spices, butter and lots of coriander

BUTTER CHICKEN 22

Does not need a description!

MURG POSTO 22

Sliced chicken cooked with poppy seeds, garlic, onion, tomatoes and cream.

All Mains are served with Rice with the choice of hotness: MILD  MEDIUM  HOT  EXTRA HOT 

 Vegan  Dairy Free **GF** Gluten Free **DFA** Dairy Free Available

- Please speak to the Duty Manager for allergens information : The dishes may contain traces of allergens / nuts despite our persistent efforts

CHICKEN VINDALOO 22

For spice lovers, chicken cooked in a tangy and spicy sauce with freshly sliced capsicums

CHICKEN TIKKA MASALA 22

Originated from the UK, an all-time favorite. Tender pieces of chicken tikka cooked in onion and tomato masala, fresh ginger, garlic finished with cream

CHICKEN JALFRAZEE 23 **DFA**

Chicken cooked in tomato gravy with capsicums, onions, fresh herbs and finished with coconut cream

KADAI MURG 23

An Indian Classic! Chicken pieces cooked with crushed tomatoes sliced onions, capsicums, cashew gravy and fresh coriander

CHICKEN MADRAS 22 **DFA**

Classic south Indian dish, chicken pieces, cooked in onion and Tomato Masala with shredded coconut, mustard, curry leaves and coconut cream

CHICKEN SAAGWALA 22 **DFA**

Popular homemade Indian dish. chicken pieces cooked in spinach gravy with onions, crushed tomatoes, ginger, garlic, spices, and cream

BALTI DANSAK CHICKEN 22 **DFA**

Chicken pieces cooked with black lentils, onion and tomato masala, topped with fresh cream

CHETTINAD CHICKEN 22

From south of India, this popular chicken curry is made with oriental spices, onion and tomato masala and curry leaves

TAWA CHICKEN 23

India's capital, Delhi special, cooked with cream, onion and tomato masala, butter sauce, fenugreek and finished with ghee!

CHICKEN BHUNA MASALA 23 **DFA**

Indian stir fry chicken, cooked with ginger, garlic, sliced onions, capsicums, topped with fresh coriander

LAMB CURRIES

LAMB BHUNA MASALA 24 **DFA**

Chunks of lamb, sauteed with ginger, garlic, sliced onion, crushed tomatoes, spices and fresh coriander, delicious and not too saucy!

LAMB PUNJABI 24

Diced lamb, cooked in cashew gravy, with onion and tomato masala, freshly ground spices, butter and lots of coriander

LAMB JALFRAZEE 24 **DFA**

Lamb cubes cooked in tomato gravy with capsicums, onions, fresh coriander, and herbs and finished with coconut cream

LAMB KADAI 24

Lamb pieces cooked with crushed tomatoes, sliced onions, capsicums, cashew gravy and fresh coriander.

LAMB ROGAN JOSH 24

Originated from Kashmir, this delicious meat curry is slow cooked with aromatic herbs and spices, binging out the authentic flavours of India

LAMB KORMA 24

Lamb cubes cooked in cashew gravy with mild spices, Fenugreek, and finished cream

LAMB SAAGWALA 24 **DFA**

Lamb chunks, cooked in spinach gravy with onions, crushed tomatoes ginger, garlic, spices, and cream

LAMB VINDALOO 24

For spice lovers, chicken cooked in a tangy and spicy sauce with freshly sliced capsicums

LAMB CHETTINAD 24

Lamb pieces cooked with oriental spices, onion and tomato masala and curry leaves

LAMB MADRAS 24 **DFA**

Lamb pieces, cooked in onion and tomato masala with shredded coconut, mustard, curry leaves and coconut cream

LAMB DO PYAZA 24 **DFA**

Lamb pieces cooked with garlic, chunks of onions in a tomato gravy and finished with coriander

SEAFOOD CURRIES

PRAWN JALFREEZE 25 **DFA**

Prawns cooked in tomato gravy with capsicums, onions, fresh herbs and finished with coconut cream

GOAN PRAWN CURRY 25 **DFA**

Goa's speciality, Prawns cooked with garlic, turmeric, coconut cream, in a tangy base sauce

FISH CURRY 25

Spices marinated fish fillets cooked in onion and tomato masala with ginger, garlic, turmeric and fresh coriander

FISH MADRAS 25 **DFA**

Fish fillets, cooked in onion and tomato masala with shredded coconut, mustard, curry leaves and coconut cream

BUTTER PRAWNS 25

Prawns cooked in a creamy butter sauce with a touch of fenugreek

FISH BUTTER MASALA 25

Pan fried marinated fish fillets, cooked with garlic in a creamy butter sauce with fenugreek

PRAWN KADAI 25

Prawns cooked with crushed tomatoes, sliced onions, capsicums, Cashew gravy and fresh coriander

PRAWN SAAGWALA 25 **DFA**

Prawns cooked in spinach gravy with onions, crushed tomatoes, ginger, garlic, spices, and finished cream

CHETTINAD PRAWNS 25 **DFA**

Prawns cooked with oriental spices, onion and tomato masala and curry leaves
A hot curry from south of India

MALABARI FISH 25 **DFA**

Goa's speciality, Fish cooked with garlic, turmeric, coconut cream, in a tangy base sauce

RICE DISHES

BIRYANI - Layers of long grained aromatic rice steamed together with flavorful meat or vegetables cooked in thick gravy and homemade spices.

CHIKEN BIRYANI 22

LAMB BIRYANI 23





PRAWN BIRYANI 24

VEGETABLE BIRYANI 21

CAULIFLOWER RICE 7

PANEER AND PEAS PULAO 7

PLAIN RICE 5

All Mains are served with Rice with the choice of hotness: MILD  MEDIUM  HOT  EXTRA HOT 

 Vegan  Dairy Free **GF** Gluten Free **DFA** Dairy Free Available

- Please speak to the Duty Manager for allergens information : The dishes may contain traces of allergens / nuts despite our persistent efforts

VEGETARIAN CURRIES

VEGETABLE JALFREEZE 18 **DFA**

Seasonal vegetables cooked in tomato gravy with capsicums, onions, fresh herbs and finished with coconut cream

VEGETABLE KORMA 18

Seasonal vegetables cooked in cashew gravy with mild spices, fenugreek, and finished with cream

KADHAI PANEER 20

Homemade cottage cheese cooked with crushed tomatoes sliced onions, capsicums, cashew gravy and fresh coriander

SHAHI PANER 20

Homemade cottage cheese cooked in cashew gravy with turmeric, ginger, garlic and onions

PALAK PANEER 20

Homemade cottage cheese cooked in spinach gravy with onions, crushed tomatoes, ginger, garlic, spices, and cream

ALOO JEERA 16 **DFA**

Turmeric flavored potatoes sauteed with ginger garlic, onion tomatoes and cumin seeds

SAAG ALOO 17 **DFA**

Potatoes cooked in spinach gravy with onions, crushed tomatoes, ginger, garlic, spices, and cream

ALOO GOBI 18 **DFA**

Turmeric flavored potatoes and cauliflower sauteed with ginger, garlic, onion and tomatoes

DAAL MAKHNI 18 **DFA**

Black lentils and kidney beans cooked with ginger, garlic, onions, tomatoes, and fresh cream

MALAI KOFTA 20

Homemade cottage cheese, nuts, sultanas and mashed potato balls deep fried and simmered in creamy cashew gravy

PANEER BUTTER MASALA 20

Paneer cooked in butter sauce, onion and tomato masala topped with ghee and fresh coriander

VEGAN CURRIES

VEGAN BUTTER MASALA 23

Soy chunks cooked in onion and tomato gravy with ginger garlic and homemade spices and almond milk

VEGAN SAAGWALA 23

Soy chunks cooked in spinach gravy with onions, crushed tomatoes, ginger, garlic and spices

VEGAN ROGANJOSH 22

Soy chunks cooked with freshly chopped ginger, garlic, onion and tomato masala and coriander

VEGAN CHETTINAD 23

Soy pieces cooked with oriental spices, onion and tomato masala and curry leaves

VEGAN BHUNA MASALA 23

Soy pieces, stir fry with ginger, garlic, sliced onions, capsicums, topped with fresh coriander

BAIGAN BHARTA 19

Mashed eggplant cooked with green peas, in onion and tomato gravy and fresh coriander

TADKA DAAL 18

Mum's favorite, lentils simmered with turmeric, garlic, onions, and cumin seeds

MUSHROOM MASALA 19

Mushroom and green peas cooked in onion and tomato gravy with herbs and spices

BREADS

BREAD TRIO 14

Garlic naan, peshawari naan, chicken naan

NAAN 4

Tandoor baked, fresh leavened bread

GARLIC NAAN 4.50

Tandoor charred, crisp and freshly baked bread with garlic and butter on top

TANDOORI ROTI 4

A traditional, tandoor baked, thin whole meal flat bread

LACHHA PARATHA 5

A traditional, tandoor baked, crispy and flaky whole meal flat bread layered with ghee

STUFFED NAAN

ALOO PARATHA 6

Naan stuffed with mashed potatoes, herbs, spices and coriander

CHEESE NAAN 6

CHEESE AND GARLIC NAAN 6.50

CHICKEN NAAN 6

Naan stuffed with chicken, herbs, spices and coriander

PESHAWARI NAAN 6

Naan stuffed with coconut, sultanas, nuts and cinnamon

ONION KULCHA 6

Naan stuffed with freshly chopped onions, herbs, spices and coriander

JALAPENO AND CHEESE NAAN 6.50

SIDES

POPPADOMS 3 **GF**

ALOO CHIPS 8

Crunchy thick cut potato chips with Indian masala, served with homemade tandoori mayo

RAITA 5

Homemade yoghurt mixed with freshly grated cucumber, herbs, and spices

MANGO CHUTNEY 4

MIX PICKLE 5 **GF**

KECHUMBER 6

Freshly chopped onion, tomatoes, cucumber, mixed with Indian herbs and masalas, tossed with lemon juice and coriander

GREEN SALAAD 9 **GF**

Sliced fresh red onions, cucumber, tomatoes, topped with freshly squeezed lemon juice and coriander

MINT CHUTNEY 4 **GF**

TAMRIND CHUTNEY 4 **GF**

POPPADOMS PLATTER 12 **GF**

Chickpea and lentils flour crackers served with kechumber, raita and mango chutney

DRINKS

COKE/ SPRITE/ FANTA 330ML 4

NO SUGAR - COKE/ SPRITE 330ML 4

GINGER BEER 5

GINGER ALE 5

SODA/ TONIC WATER 6

MANGO LASSI 6

RED BULL 6

All Mains are served with Rice with the choice of hotness: MILD  MEDIUM  HOT  EXTRA HOT 

 Vegan  Dairy Free **GF** Gluten Free **DFA** Dairy Free Available

- Please speak to the Duty Manager for allergens information : The dishes may contain traces of allergens / nuts despite our persistent efforts

TAKEAWAY MENU

ORDER ONLINE



GOLDEN TURMERIC
Authentic Indian Cuisine

OPENING HOURS

LUNCH 11:30 AM - 2:00 PM

DINNER 4:30 PM - 9:00 PM

DINE IN | TAKEAWAY | HOME DELIVERY

FULLY LICENSED & BYO RESTAURANT

Opening Offer

BOOK YOUR TABLE ONLINE

**10% OFF ON TAKEAWAYS
& 15% OFF DINE IN**

LIMITED TIME OFFER, DISCOUNT VALID ON FOOD ONLY

 3/61 Willams Street, Kaiapoi, 7630

 Phone: 03 327 8800

 www.thegoldenturmeric.co.nz

 email: info@thegoldenturmeric.co.nz