

LUNCH SPECIAL ONLY

1/2 Sub Rice, Curry, Naan

\$12.99

(without drink)

\$14.99

(with drink)

Pay extra to change butter naan with any below
Garlic: \$1.00, Cheese: \$2.00 Cheese & Garlic: \$3.00

Lunch Deal Only- Chicken & Chips

DRUM \$3.00 | THIGH \$4.00

REGULAR CHIPS: \$3.00 | LARGE CHIPS: \$5.00

Chicken and Chips Meal Packs

- | | |
|---|---------|
| 1. x1 DRUM, CHIPS: | \$6.00 |
| 2. x1 THIGH & CHIPS: | \$7.00 |
| 3. x1 DRUM + x1 THIGH & CHIPS | \$10.00 |
| 4. x1 DRUM + x1 THIGH + CHIPS & CAN DRINK | \$12.00 |

Entree

- | | |
|---|---------|
| 1. ONION BHAJI (VEGAN)
(Onion stirred in chickpea flour batter and deep fried) | \$6.99 |
| 2. VEGETABLE SAMOSA (2PCS) (VEGAN)
(Triangular pastry with potatoes & pea subtly flavoured spices) | \$6.99 |
| 3. MIX PAKORA (VEGAN)
(Chopped vegetables mildly spiced dipped in batter & deep fried) | \$6.99 |
| 4. PANEER PAKORA (6PCS)
(Cottage cheese layered in chickpea flour batter and deep fried, accompanied with tamarin sauce) | \$11.99 |
| 5. CHICKEN TIKKA (6PCS)
(Tender pieces of boneless chicken marinated overnight and cooked in tandoori oven) | \$12.49 |
| 6. CHICKEN ACHARI TIKKA
(Marinated chicken pieces with pickle flavour, with mint sauce) | \$12.49 |
| 7. SEEKH KEBAB (6PCS)
(Minced lamb flavoured with exotic spices cooked on skewer & finished in tandoori oven) | \$12.49 |
| 8. TANDOORI PRAWN
(Prawns marinated in yoghurt, herbs and spices baked in tandoor) | \$17.99 |
| 9. MIXED PLATTER (MINIMUM FOR TWO)
(2pc samosa, 2pc chicken tikka, 2pc seekh kebab, onion bhaji served with tamarind & mint sauce) | \$19.99 |
| 10. NON VEG PLATTER (MINIMUM FOR TWO)
(1/2 tandoori chicken, 4pcs boneless chicken tikka & 4pcs seekh kebab) | \$21.99 |
| 11. TANDOORI CHICKEN Half \$12.49 Full \$21.99
(Whole chicken with bone marinated in yoghurt and exotic spices cooked in tandoori oven) | \$21.99 |
| 12. FISH AMRITSARI (8PCS)
(Fish cubes layered in chickpea flour batter and deep fried, served with tamarind sauce) | \$15.99 |
| 13. PRAWN PAKORA (8PCS)
(Prawns dipped in chickpea flour batter, deep fried and accomplished with mint sauce) | \$17.99 |
| 14. MANSOON VEGETARIAN PLATTER
(2 pcs Samosa, 2 pcs Mix Pakora, 2 pcs Panner Pakora, onion bhaji) | \$18.99 |

Mains

All the mains served with complimentary Rice
Made according to your spice level **MILD, MEDIUM OR HOT**
(All Curries are Gluten Free)

Chicken

REGULAR - \$17.49 | LARGE - \$23.99

- BUTTER CHICKEN**
(Highly recommended, Tender morsels of boneless chicken marinated overnight, smoked in tandoor & cooked in a delicious butter and tomato gravy)
- CHICKEN KORMA**
(Boneless pieces of chicken cooked in ground cashew nut and cream based gravy to create rich and nutty flavour)
- CHICKEN JALFRAZI**
(Chicken cooked with julienne of capsicum, onion, tomato and coriander)
- CHICKEN VINDALOO**
(A speciality from Goa. Boneless pieces of chicken prepared in spicy vindaloo paste and carefully selected spices)
- CHICKEN SAAGWALA**
(Tender pieces of chicken cooked in a subtly flavour with spinach and cream sauce)
- MANGO CHICKEN**
(Boneless chicken morsels cooked together with mango and cream based gravy, lightly spiced with herbs and spices)
- CHICKEN MADRAS**
(A traditional South Indian dish. Boneless chicken cooked in herbs and spices with coconut based gravy)
- CHICKEN TIKKA MASALA**
(Tender boneless chicken pieces grilled in tandoor, then simmered in a tomato onion sauce and enriched fresh green pepper and aromatic spices)
- KADAI CHICKEN**
(Boneless chicken sauteed with fresh ginger and garlic julienne of pepper and onion cooked together with onion based gravy)
- CHICKEN SABJIWALA**
(Tender chicken pieces and mix vegetables cooked along with onion and tomato based gravy, lightly spiced with herbs and spices)
- CHICKEN DO PIAZZA**
(Chicken prepared in traditionally in special spices and herbs and sauteed twice with onion slices.)
- CHICKEN BHUNA**
(Boneless chicken sauteed with spicy onion tomato gravy and garnished with fresh green coriander)
- ACHAARI CHICKEN**
(Boneless chicken cooked with onion, ginger & garlic with a touch of pickle flavour)
- CHICKEN PASANDA** \$17.99
(A house specialty from the chef's creation)
- MANSOON SPECIAL CHICKEN** \$18.99
(A house speciality from the chef's creation)

Lamb

REGULAR - \$18.49 | LARGE - \$24.49

- LAMB ROGAN JOSH** (We guarantee you the best)
(A traditional North Indian dish, boneless lamb cooked with crushed spices in tomato based gravy)
- LAMB KORMA**
(Boneless lamb pieces cooked in ground cashew nut and cream based gravy)
- LAMB MADRAS**
(A South Indian speciality dish. Diced lamb cooked in herbs and spices with coconut based gravy)
- LAMB SAAGWALA**
(Tender pieces of lamb cooked in subtly flavour spinach and cream sauce)
- LAMB VINDALOO**
(A speciality from Goa. Boneless pieces of lamb prepared with spicy vindaloo paste and carefully selected species.) (Optional: with potatoes)
- LAMB DO PIAZA**
(Boneless lamb pieces prepared in traditionally in special spices and herbs and sauteed twice with sliced onions to create a unique flavour)

7. LAMB BHUNA

(Diced lamb pieces sauteed with spicy onion tomato gravy and garnished with fresh green coriander)

8. LAMB MASALA

(Boneless diced lamb pieces simmered in tomato onion sauce and enriched with fresh green pepper and aromatic spices)

9. BUTTER LAMB

(Boneless lamb pieces cooked in a delicious butter and tomato gravy.)

10. KADHAI LAMB

(Boneless lamb sauted with fresh ginger & garlic, bell pepper and onion cooked together with an onion based gravy)

11. LAMB JALFREEZI

(Lamb cooked with julienne of capsicum, onion, tomato, and coriander)

12. ACHARI LAMB

(Lamb cooked with onion, ginger & garlic with a hint of pickle flavour)

13. MANSOON LAMB SPECIAL

(A house speciality from the chef's creation)

\$19.99

Goat

REGULAR - \$18.99

1. GOAT CURRY (WITH BONE)

(Diced Goat with bone pieces cooked with onion, tomato, and ground spice sauce)

2. GOAT HANDI (WITH BONE)

(Goat pieces cooked with onion & mild spices gravy, finished with coriander.)

3. GOAT BHUNA (WITH BONE)

(Goat pieces sauteed with spicy onion tomato gravy and garnished with fresh coriander)

Seafood

REGULAR - \$19.99 | LARGE - \$25.49

1. BUTTER PRAWNS

(Prawns smoked in tandoor and cooked in delicious butter and tomato gravy)

2. PRAWN MASALA

(Succulent pieces of prawns cooked in green pepper sliced onions in aromatically spiced tomato based gravy)

3. PRAWN MALABARI

(A traditional South Indian dish, prawns cooked in sauteed onions, capsicum, tomatoes in coconut based gravy)

4. PRAWN KORMA

(Prawn pieces cooked in ground cashew nut and cream based gravy)

5. PRAWN VINDALOO

(A speciality from Goa. Prawn cooked with ginger garlic paste and finalized with vindaloo paste and a rich gravy)

6. PRAWN MANGO

(Prawn sauteed in fresh garlic and cooked together in mango and cream based gravy, lightly spiced with herbs and spices)

7. PRAWN SAAGWALA

(Luscious Prawn pieces cooked in spinach and cream sauce)

8. FISH SAAGWALA

(Fish pieces cooked with ginger garlic paste, fresh blended spinach and completed with cashew nut gravy)

9. FISH MASALA

(Succulent pieces of fish cooked in green pepper sliced onions in aromatically spiced tomato based gravy)

10. GOAN FISH CURRY

(Fish cooked in coconut and mild spices, its an authentic Goan delicacy)

11. KADHAI PRAWN

(Prawn pieces sauteed with fresh ginger and garlic, capsicum and onion cooked together with an onion based gravy)

Vegetarian Delight

REGULAR - \$16.50 | LARGE - \$20.99

- DAL MAKHANI**
(Black Lentils and kidney beans soaked overnight, and seasoned with mild spices finished with butter, a traditional North Indian dish)
- ALOO GOBHI (Vegan)**
(Cauliflower and potatoes deep fried cooked with garlic, ginger, onion and herbs and spices, it's a dry vegetarian delicacy)
- JEERA ALOO (Vegan)**
(Diced potatoes cooked with tomatoes tossed in spices, it's a dry dish)
- ALOO MUTTER (Vegan)**
(Green peas and potatoes sauteed in ginger garlic paste and chopped onions and finished with a tomato based gravy)
- SAAG PANEER**
(Cubes of home made cottage cheese cooked delicately with creamed spinach in selected spices)
- BUTTER PANEER**
(Homemade cottage cheese sauteed with garlic & finished with creamy butter sauce)
- SHAHI PANNER**
(Home made cottage cheese cooked in ground cashew & cream based gravy)
- PANNER MASALA**
(Soft cottage cheese cooked in sauteed onions, capsicums, fresh tomatoes with a spiced tomato based gravy)
- VEG KORMA**
(Fresh mixed vegetables cooked in ground cashew nut & cream based gravy)
- MALAI KOFTA**
(Round balls of Homemade cottage cheese and mashed potatoes deep fried and generously cooked with rich cashew-nut based gravy and enriched with mixed dry fruits)
- VEG JALFREZI (Vegan)**
(Mixed Vegetables cooked with julene of capsium, onion, tomato and generously flavoured with fresh coriander)
- CHANNA MASALA (V)**
(Chickpeas cooked with onion and tomato-based gravy)
- KADHAI PANNER**
(Homemade cottage cheese sauteed with fresh ginger and garlic, capsicum and onion cooked together with an onion-based gravy)
- MIX VEG (V)**
(Cauliflower, potatoes, beans, carrot, and peas cooked in an onion masala)
- METHI MUTTAR ALOO**
(Fenugreek leaves, green peas, cooked in creamy sauce)
- BUTTER VEG**
(Mixed vegetables cooked in a delicious butter and tomato gravy)

Rice Specialities

- | | |
|--|--|
| 1. JEERA RICE (CUMIN RICE) (Rice cooked with cumin seeds) | \$4.99 |
| 2. GARLIC RICE | \$4.99 |
| 3. COCONUT RICE | \$4.99 |
| 4. PULAO RICE | \$6.99 |
| 5. PLAIN RICE | Standard: \$4.49 Large: \$5.99 |
| (Pay \$2 extra to change plain rice with any above) | |
| 6. VEGETABLE BIRYANI | \$16.49 |
| (Basmati rice cooked with vegetables in herbs and spices) | |
| 7. CHICKEN BIRYANI | \$16.49 |
| (Basmati rice cooked with chicken in herbs and spices) | |
| 8. LAMB BIRYANI | \$16.99 |
| (Basmati rice cooked with lamb in herbs and spices) | |
| 9. PRAWN BIRYANI | \$17.99 |
| (Basmati rice cooked with prawns in herbs and spices) | |

Tandoori Breads

- | | |
|---|----------------|
| 1. BUTTER NAAN (A traditional Indian bread baked in tandoor) | \$3.50 |
| 2. GARLIC NAAN (A traditional Indian bread stuffed with garlic baked in tandoor) | \$4.50 |
| 3. CHEESE NAAN (Naan stuffed with cheese and baked in tandoor) | \$4.99 |
| 4. CHEESE & GARLIC NAAN (Naan stuffed with cheese and garlic baked in tandoor) | \$5.99 |
| 5. PESHWARI NAAN (Traditional Indian bread stuffed with dry fruits and nuts) | \$5.99 |
| 6. CHICKEN CHEESE NAAN (Naan stuffed with combination of tandoori chicken and cheese) | \$5.99 |
| 7. KHEEMA NAAN (Naan stuffed with cooked spiced lamb mince) | \$5.00 |
| 8. ROTI (Vegan) (Traditional indian whole wheat bread, baked in tandoor) | \$3.00 |
| 9. GARLIC ROTI (VEGAN) (Traditional Indian whole wheat bread stuffed with garlic and baked in tandoor) | \$3.50 |
| 10. ALOO KULCHA (Naan Stuffed with potatoes and flavoured with herbs) | \$5.49 |
| 11. ONION KULCHA (Naan Stuffed with chopped onions & potatoes) | \$5.49 |
| 12. PANNER KULCHA (Naan stuffed with Homemade cottage cheese) | \$5.99 |
| 13. BREAD BASKET (Cheese Naan, Garlic Naan, Aloo Kulcha, Roti) | \$16.99 |

Side Dishes

- | | |
|---|---------------------------------------|
| 1. POPADOM- GF (2 PCS) | \$1.49 |
| 2. RAITA | SMALL \$2.99 REGULAR \$4.99 |
| 3. MANGO CHUTNEY | \$3.99 |
| 4. MIXED PICKLE | \$3.99 |
| 5. POPADOM AND DIPS (4pcs popadom, mango chutney, mixed pickle, and raita) | \$6.99 |
| 6. MANGO CHUTNEY | \$3.99 |
| 7. MINT SAUCE | \$3.99 |
| 8. TAMARIN SAUCE | \$3.99 |
| 9. GREEN SALAD | \$7.49 |

Children's Menu

- | | |
|--------------------------------------|----------------|
| 1. KIDS BUTTER CHICKEN | \$10.99 |
| 2. KIDS BUTTER PANEER | \$10.99 |
| 3. CHICKEN NUGGETS (6 PIECES) | \$6.00 |
| 4. SCOOP OF CHIPS | \$5.00 |
| 5. CHICKEN NUGGET WITH CHIPS | \$9.99 |
| 6. FISH AND CHIPS | \$9.99 |

Dessert

- | | |
|------------------------------|---------------|
| 1. MANGO KULFI | \$5.49 |
| 2. GULAB JAMUN (4PCS) | \$5.99 |
| 3. ICE- CREAM PLATTER | \$6.99 |

Drinks

- | | |
|--|---------------|
| 1. CAN DRINKS (Coke, Coke Zero, Fanta, Sprite, L&P) | \$2.49 |
| 2. BUNDEBERG'S (Lemon Lime Bitters, Ginger Beer) | \$4.49 |
| 3. 1.5L DRINK (Coke, Coke Zero, Fanta, Sprite, L&P, Sparkling Duet) | \$4.99 |
| 4. MANGO LASSI | \$5.99 |
| 5. SALTED LASSI | \$5.99 |

The Mansoon Ltd INDIAN RESTAURANT

DINE IN & TAKEAWAY
Fully Licenced Wine and Dine (BYO)



OPENING HOURS

LUNCH: Monday to Friday 11:30am to 2:00pm
DINNER: Monday to Sunday 4:30pm to 9:30pm

- 🎉 **Christmas Parties**
- 🎉 **Birthday Parties**
- 🎉 **Kids Parties**
- 🎉 **Outdoor Catering**

Group Bookings for Dinner

Phone: **07 323 7486**

**31 Islington Street,
Kawerau**

