

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

## 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**

1. **BUTTER CHICKEN**  
(Highly recommended, Tender morsels of boneless chicken marinated overnight, smoked in tandoor & cooked in a delicious butter and tomato gravy)
2. **CHICKEN KORMA**  
(Boneless pieces of chicken cooked in ground cashew nut and cream based gravy to create rich and nutty flavour)
3. **CHICKEN JALFRAZI**  
(Chicken cooked with julienne of capsicum, onion, tomato and coriander)
4. **CHICKEN VINDALOO**  
(A speciality from Goa. Boneless pieces of chicken prepared in spicy vindaloo paste and carefully selected spices)
5. **CHICKEN SAAGWALA**  
(Tender pieces of chicken cooked in a subtly flavour with spinach and cream sauce)
6. **MANGO CHICKEN**  
(Boneless chicken morsels cooked together with mango and cream based gravy, lightly spiced with herbs and spices)
7. **CHICKEN MADRAS**  
(A traditional South Indian dish. Boneless chicken cooked in herbs and spices with coconut based gravy)
8. **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)
9. **KADAI CHICKEN**  
(Boneless chicken sautéed with fresh ginger and garlic julienne of pepper and onion cooked together with onion based gravy)
10. **CHICKEN SABJIWALA**  
(Tender chicken pieces and mix vegetables cooked along with onion and tomato based gravy, lightly spiced with herbs and spices)
11. **CHICKEN DO PIAZZA**  
(Chicken prepared in traditionally in special spices and herbs and sautéed twice with onion slices.)
12. **CHICKEN BHUNA**  
(Boneless chicken sautéed with spicy onion tomato gravy and garnished with fresh green coriander)
13. **ACHAARI CHICKEN**  
(Boneless chicken cooked with onion, ginger & garlic with a touch of pickle flavour)
14. **CHICKEN PASANDA** \$17.99  
(A house specialty from the chef's creation)
15. **MANSOON SPECIAL CHICKEN** \$18.99  
(A house specialty from the chef's creation)

### Lamb

**REGULAR - \$18.49 | LARGE - \$24.49**

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

## 7. LAMB BHUNA

(Diced lamb pieces sautéed 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 sautéed 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 specialty 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 sautéed 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 sautéed 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 sautéed 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 sautéed 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 juilene of capsicum, 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 MATTAR ALOO**  
(Fenugreek leaves, green peas, cooked in creamy sauce)
- BUTTER VEG**  
(Mixed vegetables cooked in a delicious butter and tomato gravy)

## Rice Specialities

- JEERA RICE (CUMIN RICE)** (Rice cooked with cumin seeds) **\$4.99**
- GARLIC RICE** **\$4.99**
- COCONUT RICE** **\$4.99**
- PULAO RICE** **\$6.99**
- PLAIN RICE** **Standard: \$4.49** **Large: \$5.99**  
(Pay \$2 extra to change plain rice with any above)
- VEGETABLE BIRYANI** **\$16.49**  
(Basmati rice cooked with vegetables in herbs and spices)
- CHICKEN BIRYANI** **\$16.49**  
(Basmati rice cooked with chicken in herbs and spices)
- LAMB BIRYANI** **\$16.99**  
(Basmati rice cooked with lamb in herbs and spices)
- 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)	SMALL \$2.99	REGULAR \$4.99
2. RAITA		
3. MANGO CHUTNEY		\$3.99
4. MIXED PICKLE		\$3.99
5. POPADOM AND DIPS		\$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	\$2.49
2. BUNDABERG'S	\$4.49
3. 1.5L DRINK	\$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

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Kawerau

