

SEAFOOD

Prawns Malabari	\$24.50
Prawns cooked with capsicum, onion & spicy coconut flavoured sauce	
Prawn Masala	\$24.50
Prawn Masala is a mixture of spices made to a thick gravy sauce cooked with onion, Tomatoes, Ginger & Garlic	
Butter Prawns	\$24.50
Prawns cooked in a especially creamy tomato flavoured sauce	
Prawns Saagwala	\$24.50
Prawns cooked in puree of spinach, An iron – rich meal	
Kadhai Prawn	\$24.50
Prawn Cooked with ginger, garlic, tomatoes, cumin seed & Medium Spices garnished with coriander leaves	
Goan Fish	\$24.50
Fish cooked in lightly spiced coconut flavoured sauce	
Butter Fish	\$24.50
Fish cooked in a especially creamy tomato flavoured sauce	
Fish Masala	\$24.50
Fish Masala is a mixture of spices made to a thick gravy sauce cooked with onion, Tomatoes, Ginger & Garlic	
Fish Saagwala	\$24.50
Fish cooked in puree of spinach a iron-rich meal	
Bengali Fish Curry	\$24.50
A popular East Indian Fish cooked Onion Ginger Garlic tomatoes with ground spices	
Kadhai Fish	\$24.50
Fish Cooked with ginger, garlic, tomatoes, cumin seed & Medium Spices garnished with coriander leaves	
Bengali Prawn Curry	\$24.50
Fish cooked in a fine thick tomato & coconut gravy finished with lemon & cream.	
Fish Malabari	\$24.50
Fish cooked with capsicum onion & spices with coconut flavoured sauce	
Goan Prawn Curry	\$24.50
Fish cooked in lightly spiced coconut flavoured sauce	

VEGETABLE

Vegetable Korma	\$19.00
Seasonal vegetables cooked in mild creamy cashew gravy	
Saag Paneer	\$19.50
Cottage cheese cooked in pureed spinach & along with onion, ginger, garlic & tomato gravy	
Kadhai Paneer	\$19.50
Paneer Cooked with ginger, garlic, tomatoes, cumin seed & Medium Spices garnished with coriander leaves	
Malai Kofta	\$19.00
Mashed potatoes and lightly spiced cottage cheese balls, lightly cooked until golden brown then finished in a rich mild yummy sauce	
Matter Paneer	\$19.50
Cottage cheese, green peas cooked in curry sauce	
Aloo Matter	\$18.50
Cubes of potatoes, green peas cooked in curry sauce	
Bombay Aloo	\$18.00
Potatoes cooked with cumin seeds & curry sauce.	
Dal Fry	\$18.50
Lentils cooked with cumin seed and mixture of spices	
Dal Tadka	\$18.50
Lentils cooked with cumin seed & mixture of spice fry with garlic & coriander.	
Dal Makhani	\$18.50
Lentils with fresh ground spices sauteed in butter, onions & tomatoes	
Aloo Gobi	\$18.00
Potatoes & cauliflower cooked with exotic spices, ginger & coriander.	
Mix Vegetable Curry	\$18.00
Selection of mixed vegetables cooked in Rogenjosh flavoured sauce	
Methi Matter Malai	\$18.50
Mattar cooked in mild creamy cashew gravy & fenogreek flavour	
Chana Masala	\$18.50
Chick peas cooked with tomatoes, onions, ginger, garlic & other herbs.	

Vegetable cont..

Shahi Paneer	\$19.50
Paneer cooked in mild creamy cashew gravy	
Chole Bhature	\$24.00
Chickpeas curry serve with leavened fried bread	
Butter Paneer	\$19.50
Paneer cubes in a tomato cream sauce with Indian spices.	
Paneer Dopiazza	\$19.50
Paneer cooked in lightly spiced flavoured sauce & diced fried onions	

KIDS MENU

Butter Chicken	\$15.00
Chicken Nuggets (4 pcs nuggets with fries)	\$9.00
Fish Nuggets (4 pcs nuggets with fries)	\$9.00
French Fries	\$7.00
Home Made Fries	\$8.00
Wedges	\$8.00

BREADS Breads From Clay Oven

Naan - Plain flour tandoori bread without butter.	\$5.00
Butter Naan - Plain flour tandoori bread with butter.	\$5.00
Roti - Whole meal flour tandoori bread with or without butter.	\$5.00
Garlic Naan - Naan bread stuffed with garlic.	\$6.00
Keema Naan Naan filled with premium lightly spiced lamb mince.	\$7.00
Cheese Naan - Naan bread stuffed with tasty cheese.	\$7.00
Cheese & Garlic Naan Naan bread stuffed with cheese & garlic	\$7.50
Chicken Naan Naan bread stuffed with tasty chicken.	\$7.00
Paneer Kulcha - Stuffed with homemade cottage cheese	\$7.00
Aloo Paratha - Bread stuffed with mildly spiced potatoes.	\$7.00
Lassa Paratha	\$7.00
Chocolate Naan Naan Stuffed with chocolate	\$7.00
Peswari Naan Naan Stuffed with dried fruits & nuts	\$7.00

SOMETHING EXTRA

Tandoori Chicken Salad	\$16.00
Onion Salad	\$7.00
Kachumbar Salad	\$10.00
Papadum 5 pieces	\$5.50
Mango Chutney	\$4.50
Raita	\$4.00
Mix Pickle	\$4.50
Mint Sauce	\$4.50
Tamarind Sauce	\$4.50

DRINKS

Can Soft Drinks - Coke, Coke Zero, L&P, Fanta , Lemonade	\$3.50
Mango Lassi	\$6.00
Ginger Beer	\$5.50
1.5 lt Bottle - Coke, Coke Zero, L&P, Fanta , Lemonade	\$6.00
Lemon Lime Bitter	\$5.50

DESSERTS

Mango Kulfi	\$7.50
Gulab Jamun	\$8.00
Malai Kulfi	\$7.50



AR INDIAN ON ESK

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OTHER BRANCH

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APPETISERS

Vegetable Samosa (2 Pcs)		\$8.00
Onion Bhaji		\$8.00
Slice onion seasoned with spices and deep fried		
Hara Bhara Kabab	Half \$12	Full \$20.00
Crispy spiced pieces fried with spinach and potatoes		
Paneer Tikka	Half \$14	Full \$22.00
Home made cubes of cottage cheese marinated in yoghurt and spices, cooked in tandoori oven		
Chicken Tikka	Half \$14	Full \$24.00
Marinated in yoghurt herbs, spices cooked in the tandoor oven		
Muragh Malai Tikka	Half \$14	Full \$24.00
Boneless chicken marinated overnight in yoghurt and Cashewnut then Smoked over in tandoori oven		
Seekh Kabab	Half \$14	Full \$24.00
Minced lamb, flavoured with exotic spices, rolled on skewer & cooked in tandoor (clay oven).		
Tandoori Prawns	Half \$14	Full \$25.00
Prawns marinated in spices & yoghurt then roasted in the tandoori oven		
Tandoori Chicken	Half \$16	Full \$26.00
Tender chicken marinated in traditional Indian spices & yoghurt then cooked in tandoor.		
Ajwani Fish Tikka	Half \$14	Full \$25.00
Marinated pieces of boneless fish cooked with a hint of carom seeds and roasted in the tandoori oven		
Honey Chilli Potatoes		\$22.00
Sliced potatoes, garlic paste, chilli sauce and deep-fry		
Mix Platter For Two		\$27.00
2 Samosa, Onion Bhaji, Seekh Kabab, Chicken Tikka		

MAIN (CHICKEN DISHES)

Butter Chicken		\$21.50
Chicken tikka cooked in exotic, spicy creamy tomato flavoured sauce		
Tikka Masala		\$21.50
Chicken tikka cooked with tomato capsicum and thick onion sauce		
Mango Chicken		\$21.50
Chicken tikka cooked in delicious, light spiced creamy mango flavoured sauce.		
Kadhai Chicken		\$21.50
Chicken Cooked with ginger, garlic, tomatoes, cumin seed & Medium Spices garnished with coriander leaves		
Chicken Vindaloo		\$21.50
Chicken cooked in a hot vindaloo spicy sauce, Straight from Goa		
Chicken Jalfrizy		\$21.50
Boneless chicken cooked in a spicy sauce with capsicum tomatoes, Onion and a mixture of spices		

Chicken cont...

Chicken Korma		\$21.50
A mildly spiced curry cooked with herbs spices cream & cashewnuts		
Chicken Masala		\$21.50
Masala means a mixture of spices, a thick gravy sauce made from a mixture of spices		
Chicken Saagwala		\$21.50
Saag is a leaf based curry made from a puree of spinach. An iron rich meal		
Chicken Madras		\$21.50
Tender boneless chicken cooked in garlic in garlic and then finished in coconut flavoured sauce		
Chicken Anchari		\$21.50
Boneless chicken cooked in mustard oil, ginger garlic, Aenu greek and pickle tangy sauce.		
Methi Chicken		\$21.50
Chicken cooked with fenugreek leaves, spices and onions, This dish is delicious and healthy.		

LAMB DISHES

Rogan Josh		\$22.50
An aromatic dish of Persian origin. One of the Signature dishes of Kashmiri cuisine, Lamb cooked in a rich tomato based sauce with ginger and garlic.		
Saag Gosh		\$22.50
Lamb cooked in spinach and mildly spiced sauce		
Lamb Korma		\$22.50
A mildly spiced curry cooked with herbs, spices cream and cashewnuts.		
Lamb Madras		\$22.50
Diced lamb cooked in a garlic and Ginger then finished in coconut flavoured sauce		
Lamb Vindaloo		\$22.50
A highly seasoned dish made with of meats. Cooked in a sauce contain Vinegar red chilli garlic and spices.		
Aloo Gosh		\$22.50
Diced Lamb cooked with Potatoes & spices finished in ginger & coriander.		
Lamb Masala		\$22.50
Masala means a mixture of spices, a thick gravy sauce made from a of spices		
Kadhai Lamb		\$22.50
Capsicums tomatoes & onions folded into a spiced sauce cooked with Lamb		
Bhuna Ghosh		\$22.50
A dish which is hot in flavour predominantly of fenugreek and coriander		
Butter Lamb		\$22.50
Delicacy of barbecued lamb cooked in creamy sauce		
Lamb Jalfrezie		\$22.50
A tangy flavoured dish with chunks of capsicum, tomatoes, onions and garnished with cheese		
Methi Lamb		\$22.50
Lamb cooked with fenugreek leaves, spices and onions		

BEEF DISHES

Beef Rogan Josh		\$22.50
An aromatic dish of Persian origin. One of the Signature dishes of Kashmiri cuisine, Beef cooked in a rich tomato based sauce with ginger and garlic.		
Beef Saag		\$22.50
Beef cooked in spinach and mildly spiced.		
Butter Beef		\$22.50
Beef tikka cooked in exotic, spicy creamy tomato flavoured sauce		
Beef Jalfrizy		\$22.50
Boneless Beef cooked in a spicy sauce with capsicum tomatoes, Onion and a mixture of spices		
Beef Korma		\$22.50
A mildly spiced curry cooked with herbs, spices cream and cashewnuts.		
Beef Madras		\$22.50
Diced Beef cooked in a garlic and Ginger then finished in coconut flavoured sauce		
Beef Vindaloo		\$22.50
A highly seasoned dish made with of meats. Cooked in a sauce contain Vinegar red chilli garlic and spices.		
Beef Masala		\$22.50
Masala means a mixture of spices, a thick gravy sauce made from a mixture of spices		
Beef Kadhai		\$22.50
Capsicums tomatoes, onions folded into a spiced sauce cooked with beef		
Beef Methi		\$22.50
Beef cooked with fenugreek leaves, spices and onions, This dish is delicious and healthy.		
Beef Aloo		\$22.50
Diced beef cooked with Potatoes & spices finished in ginger & coriander.		
Beef Bhuna		\$22.50
A dish which is hot in flavor predominantly of fenugreek & coriander		
INDO CHINESE		
Vegetable Manchurian	Gravy \$19.00	Dry \$22.00
Chicken Manchurian	Gravy \$19.50	Dry \$23.00
Chilli Chicken	Gravy \$19.50	Dry \$23.00
Gobi Manchurian	Gravy \$19.00	Dry \$22.00
Chicken Fried Rice		\$22.50
Vegetable Fried Rice		\$21.50
Egg Fried Rice		\$22.00
Chicken Noodles		\$22.50
Vegetable Noodles		\$21.50
Prawn Noodles		\$24.50
BIRYANI		
(Highly seasoned rice dish with a mixture of meats or vegetables)		
Vegetable Biryani		\$20.00
Chicken Biryani		\$22.50
Lamb Biryani		\$23.00
Beef Biryani		\$23.00
Prawns Biryani		\$24.50
RICE		
Basmati Rice Small		\$5.00
Basmati Rice Large		\$7.00
Peas Pulao		\$12.00
Mix Veg Pulao		\$12.00
Jeera Rice		\$10.00