Mushroom Dopiaza Cooked with garlic ginger with onion.	\$13					
Bombay Aloo Potatoes cooked with cumin seed.	\$13					
Aloo Gobi Potatoes and cauliflower cooked with spices.	\$13					
Paneer Bhurji Grated homemade cottage cheese tossed with tomatoes, onions, capsicum, garlic & ginger.	\$14					
SEAFOOD	2					
SEAFOOD						
Butter Fish or Prawn Choice of prawn or fish cooked in cream and tomatoes.	\$16					
Prawn Dhania Punjabi Cooked with coriander, chillies and onions.						
Saagwala Fish or Prawn Choice of prawn or fish cooked with spinach and finished with cream.						
Vindaloo Fish or Prawn Cooked with hot spices.						
Goan Fish Curry Cooked with a goan paste which has a blend of coriander, coconut, ginger and cumin seed.						
Madras Fish or Prawn Choice of prawn or fish cooked in coconut cream.	\$16					
Prawn Balti Cooked in onion, tomato & cashew gravy & spices.	\$16					
Prawn Malabari Prawn cooked with sauteed onions, capsicum, tomatoes and coconut cream, finished with cream.	\$16					
INDO-CHINESE	3					
Veg Manchurian Mixed veggie balls tossed in wok with diced onion, capsicum & soy sauce.	\$13					
Paneer Chilli Paneer cooked with chilli, onion, capsicum, soya sauce & s	\$14 pices.					
Garlic Chicken Cooked with special garlic sauce, ginger and onion.	\$15					
Chilli Chicken Chicken cooked with chilli, onion, capsicum, soya sauce & spices.	\$15					
Chicken or Veg Fried Rice Veg Steamed rice cooked with carrot, cabbage, capsicum, peas and spring onions. Veg Chicken	\$13 \$15					
Chicken or Veg Schezwan Sauce Veg Fried rice hot only Chicken	\$13 \$15					

Cooked in hot Schezwan sauce.

DIOT DIGITIES	2
RICE DISHES	7
Chicken or Lamb Biryani	Chicken \$15 Lamb \$16
Va - Dim ani	
Veg Biryani	\$13
Plain Rice	\$3
Jeera Rice	\$5
Mushroom Rice	\$8
Kashmiri Pulao Rice	\$8
NAAN	7
Butter	\$3.5
Garlic	\$4
Cheese	\$4.5
Cheese and Garlic	\$5
Cheese and Spinach	\$5
Kheema	\$5.5
Peshwari	\$5.5
Lacha Paratha	\$3.5
Tandoori Roti	\$2.5
Chilli and Cheese	\$5
Onion Kulcha	\$4.5
Onion Paratha	\$4.5
Aloo Naan	\$4.5
Aloo Paratha	\$4.5
SIDE DISHES	
Raita	\$2.5
Mango Chutney	\$2.5
Spicy Pickles	\$2.5
Mint Sauce	\$2.5
Tamarind and Date Sauce	\$2.5



PHONE: **09 218 7685**



Takeaway Menu

13 Mount Smart Road Royal Oak 1061

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Open Tuesday to Sunday 5pm to 10pm

We also do Catering and Private Functions

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	2						
VEGETARIAN ENTREES		Chinese Chilli Prawns (Dry) Cooked in thick, flavourful chinese sauce.		\$14	Balti Cooked in onion. tomato & cashew gravy	Chicken Lamb	\$15 \$16
Papadoms	\$4	Prawn Pakora		\$14	& spices.		,
Onion Bhaji Onions battered in spiced chickpea flour and deep fried.	\$6	Prawn dipped in thick chick pea batter & deep Mix Platter		\$20	Archari Cooked with Indian pickles.	Chicken Lamb	\$15 \$16
Mixed Vegetable Pakora Mixed Vegetables battered in spiced chickpea flour and deep fried.	\$6	Chicken Tikka, Seekh Kebab, Tandoori Chicke Malai Tikka.	n drumstick	ς, ΄	Dhansak Choice of chicken or lamb cooked with	Chicken Lamb	\$15 \$16
Hara Bhara Kebab Mashed potatoes, seasonal vegetables & spinach,	\$6	NON-VEG CURRIE	ES		lentils, garlic and ginger. Lamb Rogan Josh Curry cooked in mild spices.		\$16
flavoured with spices & deep fried.	*	Butter Chicken Chicken pieces cooked in cream with tomatoe	s and spices	\$15 s.			¢1 7
Veg Samosa Deep-fried pastry stuffed with peas & potatoes.	\$6			\$15	Goat Curry Simmered in tomato and onion sauce and enriched with aromatic spices.		\$16
Paneer Tikka Cottage cheese marinated in yoghurt and spices skewered with onions & roasted in tandoor.	\$10	tomato and spices in a cream sauce. Mango Chicken		\$15		NIC	2
Paneer Pakora	\$10	Cooked in delicious mango flavoured cream & spiced sauce.	lightly	ΨΙΟ	VEGETARIAN MAII Korma	Mix Veg	\$13
Paneer deep fried in battered chickpea flour. Veg Manchurian (Dry) Fried veg balls cooked with thick, flavourful chinese sauce	\$12	Methi Chicken Cooked with fenugreek, spices in special chefs	sauce.	\$15	Cooked in cashew nut gravy with cream.	Paneer	\$14
Fried veg balls cooked with thick, flavourful chinese sauce Chilli Paneer (Dry) Indo chinese style paneer cooked in onion, capsicum and	\$12	Flamingo Home Made Chicken Cul Home style curry.		\$15	Jalfrezi Onions and capsicums cooked in tomatoes.	Mix Veg Paneer	\$13 \$14
Veg Platter for Two Pakora, Onion Bhaji, Samosa & Harabhara Kebab.	\$14	Korma Choice of chicken or lamb pieces cooked in cashew nut gravy with cream and spices.	Chicken Lamb	\$15 \$16	Kadai Cooked with capsicum, onion, ginger, spices	Mix Veg Paneer	\$13 \$14
	2	alfrezi	Chicken	\$15	& finished with a dash of cream.		
NON VEGE ENTREES	\$8	Choice of chicken or lamb with onions and capsicums cooked in tomatoes.	Lamb	\$16	Dhal Makhani Dhal cooked in cream with tomatoes and spice	es.	\$13
Meat Samosa Deep-fried pastry stuffed with lamb mince	фО	Kadai	Chicken	\$15	Dhal Fry		\$13
Chicken Tikka Cubes chicken marinated in yogurt, ginger and garlic,	\$10	Choice of chicken or lamb cooked with capsicum, onion, ginger and spices.	Lamb	\$16	Yellow lentil cooked with onion garlic, ginger v fresh coriander, tomatoes and spices.	VILII	¢1 4
then cooked in the Tandoor.	***	Saagwala	Chicken	\$15	Mutter Paneer Cottage cheese & peas cooked in rich spicy gr	avy.	\$14
Mirchi Chicken Cubes of chicken marinated in yoghurt, chilli, ginger & gar	\$10 ·lic.	Choice of chicken or lamb cooked with spinach and finished with cream.	Lamb	\$16	Palak Paneer Cooked with spinach and finished with cream.	•	\$14
Seekh Kebab Minced lamb in spices skewered and roasted in the Tando	\$10 oor.	Do Piaza Choice of chicken or lamb pieces cooked	Chicken Lamb	\$15 \$16	Palak Aloo Cooked with spinach and finished with cream.		\$13
Malai Tikka Cubes of chicken marinated in crushed cashew-nut, yogh	\$10 urt,	with garlic ginger with onion. Bhuna	Chicken	\$15	Malai Kofta		\$14
cheese & cream. Hariyali	\$11	Choice of chicken or lamb cooked with ginger, garlic and spices finished with lemon juice.	, Lamb	\$16	Deep fried mashed potatoes and cottage chee cooked in rich spicy gravy, finished with cream	se balls,	4
Chickén pieces marinated with spinach, mint and cheese.		Madras	Chicken	\$15	Chana Masala Chickpeas and potatoes cooked in spicy masal	a	\$13
Tandoori Chicken Half Chicken marinated in yogurt, ginger, Full	\$12 \$20	Choice of chicken or lamb pieces cooked in coconut cream.	Lamb	\$16	Shahi Paneer Cooked in cashew nut and cream.	a.	\$14
garlic and spices cooked in the Tandoor.	#12	Vindaloo (Hot) Choice of chicken or lamb cooked with	Chicken Lamb	\$15 \$16	Butter Paneer		\$14
Chilli Chicken Chinese (Dry) Cooked in thick, flavourful Chinese sauce.	\$12	hot spices.	Laiiib		Cottage cheese cooked in cream with tomator	es and spices	
Chicken 65 Fried chicken pieces marinated with a special sauce.	\$13	Kolhapuri Hot Only Cooked with whole red chillies.	Chicken Lamb	\$15 \$16	Veg Kolhapuri Hot only Cooked with whole chillies.		\$14
Bhara Kebab Lamb cutlets marinated in yoghurt, garlic, ginger and finished in the tandoor.	\$14	Handi Traditional dish cooked in tomato and onion sauce.	Chicken Lamb	\$15 \$16	Paneer Tikka Masala Cottage cheese cooked with onion, capsicum spices in a thick tomato sauce.	&	\$14
and mission in the tandoon		Official Sauce.			-1		