SEAFOOD		2		
Butter Fish or Prawn Choice of prawn or fish cooked in cream and to	tomatoes.	\$17		
Prawn Dhania Punjabi Cooked with coriander, chillies and onions.		\$17		
Sagwala Fish or Prawn Choice of prawn or fish cooked with spinach a with cream.	nd finished	\$17		
Vindaloo Fish or Prawn Cooked with hot spices.		\$17		
Goan Fish Curry Cooked with a goan paste which has a blend o coconut, ginger and cumin seed.	f coriander,	\$17		
Madras Fish or Prawn Choice of prawn or fish cooked in coconut cream.				
Prawn Balti Cooked in onion, tomato & cashew gravy & sp	oices.	\$17		
Prawn Malabari Prawn cooked with sauteed onions, capsicum, coconut cream, finished with cream.	tomatoes an	\$17		
-		2		
INDO-CHINESE		7		
Veg Manchurian Mixed veggie balls tossed in wok with diced or capsicum & soy sauce.	nion,	\$16		
Paneer Chilli Paneer cooked with chilli, onion, capsicum, soga, spices.	ya sauce	\$17		
Chilli Chicken Chicken cooked with chilli, onion, capsicum, so & spices.	oya sauce	\$17		
Chicken or Veg Fried Rice Steamed rice cooked with carrot, cabbage, capsicum, peas and spring onions.	Veg Chicken	\$16 \$17		
Chicken or Veg Schezwan Sauce Fried Rice hot only	Veg Chicken	\$17 \$18		

Cooked in hot Schezwan sauce.

	ICE DISLIES	2
	ICE DISHES	7
Chicken or Lamb	Biryani	Chicken \$17 Lamb \$18
Veg Biryani		\$16
Plain Rice		\$3
Jeera Rice		\$5
Kashmiri Pulao Ric	e	\$8
4	NAAN	7
Butter		\$4
Garlic		\$4.5
Cheese		\$5
Cheese and Garlic		\$5.5
Cheese and Spinad	ch	\$5.5
Kheema		\$6
Peshwari		\$6
Lacha Paratha		\$4
Tandoori Roti		\$3
Chilli and Cheese		\$5.5
Onion Kulcha		\$5
Onion Paratha		\$5
Aloo Naan		\$5
Aloo Paratha		\$5
	IDE DISHES	
Raita		\$3
Mango Chutney		\$3
Spicy Pickles		\$3
Mint Sauce		\$3
Tamarind and Date	e Sauce	\$3
	4.0	



PHONE: **09 218 7685**



Takeaway Menu

13 Mount Smart Road Royal Oak 1061

PHONE: **09 218 7685**

Lunch: Thur & Fri - 12pm - 2pm Sat & Sun - 12pm - 2.30pm Dinner: Tuesday to Sunday 5pm to 10pm

We also do Catering and Private Functions

flamingoindian.co.nz



VEGETARIAN ENTREES		Chilli Prawns (Dry)		\$17	Lamb Rogan Josh		\$17
Papadoms	\$4	Cooked in thick, flavourful chinese sauce.		400	Curry cooked in mild spices		\$18
Onion Bhaji Onions battered in spiced chickpea flour and deep fried.	\$8	Mix Platter Chicken Tikka, Seekh Kebab, Tandoori Chicken drumstick Malai Tikka.		\$20 k,	Goat Curry Simmered in tomato and onion sauce and enriched with aromatic spices.		φιο
Mixed Vegetable Pakora Mixed Vegetables battered in spiced chickpea flour and deep fried.	\$8	NON-VEG CURRI	ES		VEGETARIAN MA		
Hara Bhara Kebab Mashed potatoes, seasonal vegetables & spinach,	\$8	Butter Chicken Chicken pieces cooked in cream with tomator	es and spice		Korma Cooked in cashew nut gravy with cream.	Mix Veg Paneer	\$14 \$15
flavoured with spices & deep fried. Veg Samosa Deep-fried pastry stuffed with peas & potatoes.	\$8	Chicken Tikka Masala Chicken pieces cooked with onion, capsicum, tomato and spices in a cream sauce.		\$16	Jalfrezi Choice of chicken or lamb with onions and capsicums cooked in tomatoes.	Mix Veg Paneer	\$14 \$15
Paneer Tikka Cottage cheese marinated in yoghurt and spices skewered with onions & roasted in tandoor.	\$14	Mango Chicken Cooked in delicious mango flavoured cream 8 sauce.	k lightly spice	\$16 ed	Kadai Cooked with capsicum, onion, ginger, spices & finished with a dash of cream.	Mix Veg Paneer	\$14 \$15
Veg Manchurian (Dry) Fried veg balls cooked with thick, flavourful chinese sauce	\$14	Methi Chicken Cooked with fenugreek, spices in special chef sauce.		\$16	Dhal Makhani Dhal cooked in cream with tomatoes and spices.		\$14
Chilli Paneer (Dry) Indo chinese style paneer cooked in onion, capsicum and chillies.	\$15	Home style curry		\$16	Dhal Fry Yellow lentil cooked with onion garlic, ginger with fresh coriander, tomatoes and spices		\$14
Veg Platter for Two Pakora, Onion Bhaji, Samosa & Harabhara Kebab.	\$18	Korma Choice of chicken or lamb pieces cooked in cashew nut gravy with cream and spices	Chicken Lamb	\$16 \$17	Mutter Paneer Cottage cheese & peas cooked in rich spicy gravy.		\$15
NON VEGE ENTREES	7	Jalfrezi	Chicken		Palak Paneer Cooked with spinach and finished with crea	m	\$15
Meat Samosa	\$10	Choice of chicken or lamb with onions and capsicums cooked in tomatoes	Lamb	\$17	Palak Aloo Cooked with spinach and finished with crea	m	\$14
Deep-fried pastry stuffed with lamb mince & spinach.	1			Malai Kofta		\$16	
Chicken Tikka Cubes chicken marinated in yogurt, ginger and garlic, then cooked in the Tandoor.	\$12	Choice of chicken or lamb cooked with capsicum, onion, ginger and spices.	Lamb	\$17	Deep fried mashed potatoes and cottage cheese balls, cooked in rich spicy gravy, finished with cream		ΨΙΟ
Mirchi Chicken	\$12	Saagwala Choice of chicken or lamb cooked with	Chicken Lamb	\$16 \$17	Chana Masala Chickpeas and potatoes cooked in spicy ma	sala	\$14
Cubes of chicken marinated in yoghurt, chilli, ginger & garlic. Seekh Kebab \$12 Do Piaza Chicken		\$16	Shahi Paneer Cooked in cashew nut and cream		\$15		
Minced lamb in spices skewered and roasted in the Tando	oor.	Choice of chicken or lamb pieces cooked	Lamb	\$17	Butter Paneer		\$15
Malai Tikka Cubes of chicken marinated in crushed cashew-nut, yogh	\$12	with garlic ginger with onion	-	.	Cottage cheese cooked in cream with toma	toes and spice	
cheese & cream.		Madras Choice of chicken or lamb pieces cooked in	Chicken Lamb	\$16 \$17	Veg Kolhapuri Hot only Cooked with whole chillies		\$15
Tandoori Chicken Half		coconut cream		T.	Paneer Tikka Masala		\$15
Chicken marinated in yogurt, ginger, Full garlic and spices cooked in the Tandoor.	\$24	Vindaloo (Hot)	Chicken		Cottage cheese cooked with onion, capsicul in a thick tomato sauce.	m & spices	
Chilli Chicken (Dry) Cooked in thick, flavourful Chinese sauce.	\$16	Choice of chicken or lamb cooked with hot spices	Lamb	\$17	Bombay Aloo Potatoes cooked with cumin seed.		\$14
Chicken 65 Fried chicken pieces marinated with a special sauce.	\$16	Kolhapuri Hot Only Cooked with whole red chillies	Chicken Lamb	\$16 \$17	Aloo Gobi Potatoes and cauliflower cooked with spices		\$14
Bhara Kebab	\$18	Balti	Chicken	\$16 \$17	Paneer Bhurji		\$16
Lamb cutlets marinated in yoghurt, garlic, ginger Cooked in onion. tomato and finished in the tandoor. & spices		Cooked in onion. tomato & cashew gravy & spices	new gravy Lamb		Grated homemade cottage cheese tossed wonions, capsicum, garlic & ginger.	vith tomatoes,	