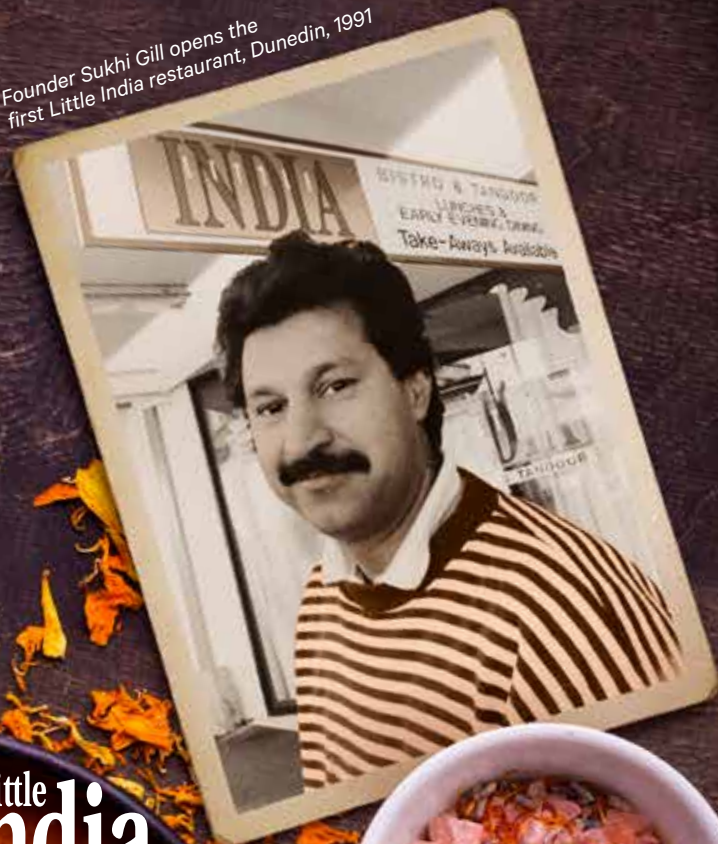




Sat Sri Akal

Kia ora. Welcome to Little India

Founder Sukhi Gill opens the
first Little India restaurant, Dunedin, 1991



little
India®



Authentic *cuisine*

We have chosen to present some
of the more characteristic, yet
legendary dishes from North
India, especially the Punjab.

Our preparation makes our food
beautiful to behold and addictive
to the palate.

little
India®



About the menu

**Did you know we do not add any
Sugar or MSG into any of our dishes?**

**The majority of our dishes are Gluten Free
and Keto friendly because we do not add
anything to thicken our sauces.**

**Please see our food key to help with your
choices. Please talk with our friendly
staff if you have any questions.**

All our dishes are made fresh to order.

**Good things take time, if you are in hurry
please let our staff know.**

(V) VEGETARIAN

(VE) VEGAN

(DF) DAIRY FREE

**(G) CONTAINS
GLUTEN**

**(VR) VEGAN ON
REQUEST**

**(DR) DAIRY FREE
ON REQUEST**

(E) CONTAINS EGG

(NK) NOT KETO FRIENDLY



little
India®

Culinary *legend*

Our Grandmother Premjit Kaur Gill

The recipes we use have come from the kitchen
of our Grandmother Premjit Kaur Gill.

Health and happiness. Enjoy!

Our grandmother Premjit Kaur Gill





Banquets



Banquets



Our grandfather Squadron Leader Jasber Singh Gill,
ADC to Jackie Kennedy on her trip to India, 1962

Maharaja Vegetarian Banquet \$50

(minimum 4 people or more) per person

Starters:

Vegetable Samosa, Pakora, Onion Bhaji,
and Paneer Pakora.

Mains:

Choice of 4 mains from the vegetarian
section served with Basmati rice and Naan
bread.

Dessert:

Choice of dessert from the dessert menu.

Maharaja Banquet

(minimum 4 people or more)

\$60
per person

Starters:

Vegetable Samosa, Onion Bhaji, Barra
Kebab and Tandoori chicken.

Mains:

Choice of 4 mains from the mains or
vegetarian section served with Basmati
rice and Naan bread.

Dessert:

Choice of dessert from the dessert menu.



Good things take time, if you are in a hurry please let our friendly staff know. Fully
licensed BYO wine only (corkage applies). All our dishes have no added sugar or
MSG. All mains & starters gluten free (except Vegetable Samosa, Paneer Aloo Tikki,
Malai Kofta, Chilli Chicken, Chilli Paneer & Vegetarian Manchurian).
Credit Card, Paywave and online payment Service fees apply.

Allergen Disclaimer: Our menu items may contain or come into contact with
common allergens, including: Almonds, cashews, hazelnuts, pistachios, fish, milk,
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requirements before ordering. While we take every care, we cannot guarantee the
complete absence of allergens due to potential cross-contamination in our kitchen.

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Full bodied *flavour*

**We use traditional Tandoors which
have a clay pot and are fired by
charcoal. This gives our naans and
meats their great flavour.**





Starters

Starters



Platters

Our platters are designed to be shared between 2 people.

Tandoori Platter for 2 36

Consists of Chooza Tikka, Malai Tikka, Achaari Tikka and Barra Kebab. A delightful array of Tandoori Kebabs.

♥ Mixed Platter for 2 (NK) 33

Consists of Vegetable Samosa, Onion Bhaji, Barra Kebab and Tandoori Chicken. Specially recommended by Little India.

Vegetarian Platter for 2 (V) (NK) 28

Consists of Vegetable Samosa, Pakoras, Onion Bhaji, Paneer Pakoras and Paneer Aloo Tikki. A must for all vegetarians.



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Vegetable Samosa (G) (VE) (DF) (NK) 9.5

Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown. 2 Samosas per portion.

Pakoras (VE) (DF) 9

Fresh vegetables dipped in a spiced chickpea batter and finished in hot oil.

Onion Bhaji (VE) (DF) 9

Onion rings dipped in a spiced chick pea batter and finished in hot oil. 3 Onion Bhajis per portion.

a Little India favourite

Paneer Aloo Tikki (G) (V) (NK) 15

An interesting mixture of potatoes, home made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. A must for all vegetarians. 6 Tikkis per portion.

Paneer Pakoras (V) 15

Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil. 6 Pakoras per portion.

Paneer Tikkas (V) 21

Home made Indian cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the Tandoor. 6 pieces per portion.

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Masala Fries (VE) (NK)

Crispy golden fries tossed in our special masala spice blend. A bold and flavourful twist on a classic favourite.

14

Masala Loaded Fries (NK)

Fries taken to the next level — topped with tender tandoori-roasted chicken, our famous butter chicken sauce, and lightly crumbled paneer. A rich and indulgent street-style treat.

20

Aloo Chaat (V) (NK)

Samosa Chaat (V) (G) (NK)

Paneer Aloo Tikki Chaat (V) (G) (NK)

15

15

15

Chaat: A vibrant Indian street snack — a medley of fresh vegetables tossed with yoghurt, mint, tamarind, chaat masala and lemon juice. Garnished with coriander and pomegranate seeds. Sweet, sour, spicy and crunchy in every bite.

Tandoori Mushrooms (V)

Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. *8 pieces per portion.*

18

Tandoori Prawns

Marinated prawns cooked in the tandoor. *8 pieces per portion.*

23

Fish Tikka

Filletted fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor. *6 pieces per portion.*

20

Chooza Tikka

Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. *3 pieces per portion.*

16

Malai Tikka

Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. *3 pieces per portion.*

17.5

Achaari Tikka

Fillets of chicken marinated overnight in Little India's own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. *3 pieces per portion.*

17.5

Tandoori Chicken

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

FULL 27

HALF 16

Sheekh Kebab

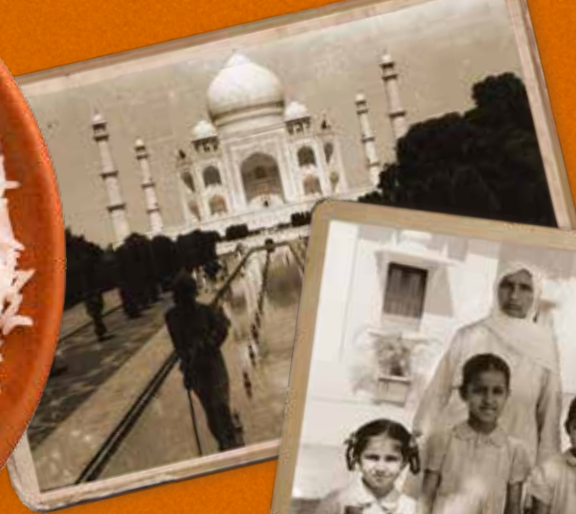
Minced lamb blended with our signature spices, skewered and cooked in the tandoor to perfection. Served with mint chutney.

20

Barra Kebab

Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor. *4 pieces per portion.*

30



The Gill family

The perfect *compliment*

**Our food with its tandoori kebabs,
kadais, and other delicacies,
is complimented with Naan breads
and Basmati rice.**

**Basmati rice is the king of all rice
grown only in the Punjab.**



A close-up photograph of a meal. In the foreground, a metal bowl filled with a vibrant red curry, garnished with fresh green herbs, sits on a textured beige surface. A silver spoon is partially submerged in the curry. To the right, a metal plate holds several pieces of naan bread, which are topped with sliced almonds. The background shows a folded beige cloth. The word "Mains" is overlaid in a white serif font in the center of the image.

Mains

Mains



Chicken Vindaloo 23.5

Lamb Vindaloo (DF) 24.5

Prawn Vindaloo (DF) 28

A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Murg Mumtaz (Butter Chicken) 24.5

A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Mango Chicken 23.5

Due to popular demand Little India has created its own unique recipe for Mango Chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.

a Little India favourite

Kadai Chicken 24.5

Kadai Lamb 26.5

Kadai Prawns 30

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Bhuna Chicken 24.5

Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

Bhuna Gosht (DF) 26.5

Diced lamb cooked with ginger, garlic, onions and spices.

Murgee Madras (Chicken) 23.5

Lamb Madras (DF) 25.5

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

Chicken Saagwala 24.5

Lamb Saagwala (DR) 26.5

Prawn Saagwala (DR) 30

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Lamb Korma 26

Chicken Korma 24

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

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Chilli Chicken (DF) (E) (NK) 24.5

This Indo-Chinese influenced dish has become increasingly popular in the Punjab. Fresh chicken coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with soy sauce and our home made chilli chutney. As name describes this dish is only served spicy.

Rogan Josh (DR) 25.5

The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.

Chicken Tikka Masala 24

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

Chicken Jhalfreze 24.5

Lamb Jhalfreze (DF) 26.5

Prawn Jhalfreze (DF) 30

Jhalfreze was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Bengali Fish 29

A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.

Fish Malabari 29

Prawn Malabari 30

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

Achaari Chicken 24

Achaari Lamb 26

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Lamb Pasanda 26

Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.

Lamb Dhansak (DF) 26.5

Dhansak is a Parsi delicacy. Diced lean lamb cooked with lentils and vegetables, in a sauce tempered with coriander seeds, ginger, garlic and perfected with cooked pumpkin. Jeera rice is a real compliment with this dish.

Handi Goat Masala 28

Tender slow-cooked Goat cooked with whole spices. A deeply flavoured dish with rustic charm and bold spices.

Chicken Biryani (NK) 26

Lamb Biryani (NK) 28

Prawn Biryani (NK) 31

Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.





For your *well being*

TURMERIC is a blood purifier, improves liver functions, prevents coughs and colds, improves skin tone and is an antiseptic

CARDAMOM prevents formation of kidney stones.

NUTMEG helps relieve stress.

CINNAMON helps fight diabetes and food poisoning.

CUMIN is a good digestive to 'settle' a heavy meal.

BLACK PEPPER effectively wards off colds and throat infections.

CLOVE controls gum and tooth infections, anti-nausea, combats colds, strengthens nerves and improves circulation.

A close-up photograph of a white ceramic bowl filled with sautéed spinach. The spinach is dark green and appears to be coated in a yellowish sauce or melted cheese. A silver fork is visible on the right side of the bowl, and a silver knife is in the background, slightly out of focus. The bowl is resting on a brown, textured cloth. The word "Vegetarian" is overlaid in a white serif font in the center of the image.

Vegetarian

Vegetarian



Aloo Gobi (DF) (VE) (NK) 20

Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag (VR) (NK) 20.5

Potatoes cooked with spinach and spices.

Ganga Jamuna Subzi (NK) 21.5

Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Aloo Baingan (Seasonal) (VE) (NK) 22.5

Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

Subzi Bhaji (VR) (NK) 21.5

Finely chopped seasonal vegetables cooked with garlic, ghee and a special mix of spices.

Malai Kofta (G) (NK) 22

Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Chilli Paneer (G) (NK) 22

This Indo-Chinese influenced dish has become increasingly popular with vegetarians in the Punjab. Home made paneer coated in cornflour. Cooked with capsicum, onion, spring onion and finished with soy sauce and our home made chilli chutney. As name describes this dish is only served spicy.

Mattar Paneer 21.5

Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.

Palak Paneer 22.5

Cubes of home made Indian cottage cheese cooked with spinach and spices.

Shahi Paneer 22.5

Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

Paneer Shimla Mirch 21.5

Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Little India .

a Little India favourite

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- | | | |
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Daal Makhani



21

Black lentils and kidney beans cooked with ghee and spices.

Tarka Daal



19

Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Bombay Aloo



19

Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

Khumb Mattar

22.5

Mushrooms and green peas cooked with garlic, cream and spices.

Aloo Mattar



20

Potatoes and peas cooked with tomatoes and ground spices.

Vegetarian Manchurian



23

Crisp vegetable dumplings tossed in a tangy Indo-Chinese sauce with garlic, ginger, and spring onion. A bold fusion favourite full of flavour and crunch.

Amritsari Chole



19.5

Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani



24

Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Founder of Little India, Sukhi Gill (photo taken 1962)



A photograph of three bowls filled with fluffy, yellow-tinted rice, likely saffron rice, garnished with small pieces of brown meat and green herbs. The bowls are arranged on a rustic wooden surface. The bowl in the foreground left is ornate silver, the one in the foreground right is dark, and the one in the background is terracotta. A silver spoon lies on the table to the left.

Sides & Rice

SIDES

Side Dish Platter (NK) 17

Raita, mint chutney, kechumber, Tamarind, Little India mixed vegetable pickle and mango chutney served with 10 poppadoms.

Poppadom (4 Pieces) 3

Raita 6

Yoghurt mixed with cucumber and ground spices.

Mint Chutney 6

Yoghurt mixed with mint, green chillies and spices.

Kechumber 6

Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.

Little India Chilly Chutney 5.5

For the daring!!!

Mixed Vegetable Pickle (Achaar) 6

Mango Chutney (NK) 6.5

Tamarind (NK) 6

A sweet but tangy sauce, a perfect match for our vegetarian starters.

Little India Salad 12

Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.

Onion Salad 8

Sides & Rice

Premjit playing a sitar

RICE

Basmati Rice 1.5

Plain, steamed Basmati rice.

Jeera Rice 5

Basmati rice cooked with cumin seeds.

Kashmiri Pulao 7.5

Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.

Peas Pulao 5

Basmati rice cooked with sauteed peas, onions and spices.

Mixed Vegetable Pulao 6

Basmati rice cooked with fresh seasonal vegetables and spices.

Chicken Pulao 16

Basmati rice cooked with tender boneless chicken, peas, onions and spices.

Cauliflower Rice 12.5

Cauliflower blended and cooked with cumin and turmeric. This is a ultra-low carb (keto) alternative to rice.

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Breads



Breads

Ask our friendly staff if you would like one of breads made without egg. (All our breads contain Gluten and are not keto friendly, except our Gluten Free Roti).

Naan (E) 5.5

Leavened bread made of refined flour baked in the tandoor.

Garlic Naan (E) 6

Leavened bread sprinkled with crushed garlic, baked in the tandoor.

Keema Naan (E) 7.5

Naan with a stuffing of spiced lamb mince.

Onion Kulcha (E) 7

Naan with a stuffing of onions and spices.

Chicken Naan (E) 7.5

Naan with a stuffing of mildly spiced chicken.

Paneer Kulcha (E) 7

Naan stuffed with home made Indian cottage cheese and spices.

Paneer & Garlic Kulcha (E) 7.5

Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan (E) 6.5

Naan topped with nuts and sultanas.

Gluten Free Roti 8

Made with a blend of Lupin Flour and Tapioca flour, our Gluten free roti is high in protein and fiber and ultra-low in carbs. A delicious alternative for traditional rotis for our Gluten-free and low-carb diet diners.

Important Note: While we take precautions to avoid cross-contamination, our kitchen does handle gluten products. We recommend caution for those with extreme gluten allergies

Vegetable Kulcha (E) 7

Naan stuffed with fresh seasoned vegetables and spices.

Tandoori Roti 5

Unleavened wholemeal flour bread baked in the tandoor.

Lacha Parantha 7

Unleavened wholemeal flour bread layered with lashings of ghee and sprinkled with Kasuri Methi (dried fenugreek). Baked in the tandoor.

Aloo Parantha 7

Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.

Cheese Naan (E) 7

Naan stuffed with cheese and spices.

Cheese & Garlic Naan (E) 7.5

Naan sprinkled with crushed garlic, stuffed with cheese and spices.

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VEGAN
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VEGAN ON REQUEST
- (NK)

NOT KETO FRIENDLY
- (DF)

DAIRY FREE
- (DR)

DAIRY FREE ON REQUEST



Natural *balance*

5000 years ago, the Himalayan sages conceived the use of spice and herbs as a natural means to balance the metabolism of the body. This knowledge became the cornerstone of the Ayurvedic 'Science of Medicine'.

