

Sides

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 Chilli Chutney **5.5**
For the daring!

Mixed Vegetable Pickle **6**
(Achaar)

Mango Chutney **6.5**

Tamarind **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**

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 sautéed 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.

Desserts

Gulab Jamun **10**
Creamed milk dumplings within a sweet syrup flavoured with green cardamoms. Served warm.

Drinks

Lassi **7**
(Sweet or salted)
Yoghurt based Indian drink.

Mango Lassi **8.5**
Yoghurt and mango drink.

Vegan Mango Lassi **9**
Made with coconut milk

Soft Drinks **4.5**
Coke, Diet Coke, Fanta, L&P, Lemonade.

Mineral Water **8**
Sparkling, Still.

Ginger Beer **7**

Lemon, Lime & Bitters **7**

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!



Download our Little India app for Online ordering, Bookings, Loyalty, Specials and more.

The wonder of Little India cuisine can be enjoyed in
Your own home
where we can prepare your choice of menu and wait on your guests.

Little India Business lunches

Looking to arrange a group business lunch at Little India or at your office?

Talk to our friendly staff today and we can cater for your numbers and requirements or visit our website www.littleindia.co.nz to make an enquiry or booking.

Sat Sri Akal

Kia ora. Welcome to Little India

Order online
littleindia.co.nz
for takeaways & home deliveries

little **India**
takeaway menu

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

Starters

Vegetable Samosa Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown. <i>2 Samosas per portion.</i>	9.5	Malai Tikka Fillet of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. <i>3 pieces per portion.</i>	17.5
Pakor as Fresh vegetables dipped in a spiced chickpea batter and finished in hot oil.	9	Achaari Tikka Fillet of chicken marinated overnight in Little India's own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. <i>3 pieces per portion.</i>	17.5
Onion Bhaji Onion rings dipped in a spiced chickpea batter and finished in hot oil. <i>3 Onion Bhajis per portion.</i>	9	Tandoori Chicken	FULL 27 HALF 16
Paneer Aloo Tikki 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. <i>6 Tikki s per portion.</i>	15	Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.	
Paneer Pakoras Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil. <i>6 Pakoras per portion.</i>	15	Sheekh Kebab Minced lamb blended with our signature spices, skewered and cooked in the tandoor to perfection. Served with mint chutney.	20
Paneer Tikka Home made Indian cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the tandoor. <i>6 pieces per portion.</i>	21	Barra Kebab Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor. <i>4 pieces per portion.</i>	30
Masala Fries Crispy golden fries tossed in our special masala spice blend. A bold and flavourful twist on a classic favourite.	14		
Tandoori Mushrooms Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. <i>8 pieces per portion.</i>	18		
Tandoori Prawns Marinated prawns cooked in the tandoor. <i>8 pieces per portion.</i>	23		
Fish Tikka Fillet of fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor. <i>6 pieces per portion.</i>	20		
Chooza Tikka Fillet of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. <i>3 pieces per portion.</i>	16		

Platters

Our platters are designed to be shared between 2 people.

Tandoori Platter for 2 Consists of Chooza Tikka, Malai Tikka, Achaari Tikka and Barra Kebab. A delightful array of Tandoori Kebabs.	36
Mixed Platter for 2 Consists of Vegetable Samosa, Onion Bhaji, Barra Kebab and Tandoori Chicken. Specially recommended by Little India.	33
Vegetarian Platter for 2	26

Good things take time, if you are in a hurry please let our friendly staff know. 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, egg, wheat, soy, sesame and lupin. Please advise our staff of any allergies or dietary requirements before ordering. While we take every care, we cannot guarantee the complete absence of allergens due to potential cross-contamination in our kitchen.

Mains

Chicken Vindaloo Lamb Vindaloo Prawn Vindaloo	23 24.5 28	Lamb Korma Chicken Korma	24.5 23
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)	23.5	Rogan Josh	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	Chicken Tikka Masala	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.			
Kadai Chicken Kadai Lamb Kadai Prawns	24.5 25 30	Chicken Jhalfreeze Lamb Jhalfreeze Prawn Jhalfreeze	23.5 25 27.5
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	23	Bengali Fish	26.5
Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.			
Bhuna Gosht	24.5	Fish Malabari Prawn Malabari	26.5 27.5
Diced lamb cooked with ginger, garlic, onions and spices.			
Murgee Madras (Chicken) Lamb Madras	22.5 23.5	Chicken Jhalfreeze Lamb Jhalfreeze Prawn Jhalfreeze	23.5 25 27.5
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 Lamb Saagwala Prawn Saagwala	23.5 24.5 27.5	Chicken Biryani Lamb Biryani Prawn Biryani	25.5 27.5 28.5
An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.			
Chilli Chicken	23.5	Handi Goat Masala	28
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.			

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VEGETARIAN

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VEGAN

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CONTAINS GLUTEN

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CONTAINS EGG

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NOT KETO FRIENDLY
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DAIRY FREE ON REQUEST

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VEGAN ON REQUEST

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LITTLE INDIA FAVOURITE

Vegetarian

Aloo Gobi	19.5	Chilli Paneer	22
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.			
Aloo Saag	19.5	Daal Makhani	19
Potatoes cooked with spinach and spices.			
Ganga Jamuna Subzi	20	Tarka Daal	17
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.			
Subzi Bhaji	20	Bombay Aloo	18
Finely chopped seasonal vegetables cooked with garlic, ghee and a special mix of spices.			
Malai Kofta	21	Khumb Mattar	20
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.			
Palak Paneer	21.5	Amritsari Chole	19
Cubes of home made Indian cottage cheese cooked with spinach and spices.			
Mattar Paneer	21.5	Vegetarian Biryani	23.5
Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.			
Shahi Paneer	21.5		
Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.			
Paneer Shimla Mirch	21.5	Aloo Baingan	19.5
Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Little India.			
		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.	

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	5.5
Leavened bread made of refined flour baked in the tandoor.	
Garlic Naan	6
Leavened bread sprinkled with crushed garlic, baked in the tandoor.	
Keema Naan	7.5
Naan with a stuffing of spiced lamb mince.	
Onion Kulcha	7
Naan with a stuffing of onions and spices.	
Chicken Naan	7
Naan with a stuffing of mildly spiced chicken.	
Paneer Kulcha	7
Naan stuffed with home made Indian cottage cheese and spices.	
Paneer & Garlic Kulcha	7.5
Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.	
Kashmiri Naan	6.5
Naan topped with nuts and sultanas.	
Vegetable Kulcha	7
Naan stuffed with fresh seasoned vegetables and spices.	
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	
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	6
Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.	
Cheese Naan	7
Naan stuffed with cheese and spices.	
Cheese & Garlic Naan	7.5
Naan sprinkled with crushed garlic, stuffed with cheese and spices.	

Full bodied Flavours

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

