

ENTREES

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| (1) CHIPS | ----- | \$4.00 |
| (2) SAMOSA | ----- | \$5.50 |
| Deep fried pastry filled with vegetables. (2 pieces) | | |
| (3) PAKORAS OR ONION BHAJI | ----- | \$5.50 |
| Slices of onion, dipped in a spicy chickpea flour batter and deep fried. (6 pieces) | | |
| (4) CHICKEN TIKKA | \$10.00 | \$18.00 |
| Tender boneless chicken marinated in authentic spices and cooked in tandoor. (Half: 4 pieces. Full: 8 pieces) | | |
| (5) SHEEKH KEBAB | \$9.90 | \$17.00 |
| Lamb rolls on skewers, roasted in tandoori oven. (Half: 5 pieces. Full: 10 pieces) | | |
| (6) MIX PLATTER | ----- | \$8.50 |
| Samosa, Pakora, Chicken Tikka and Sheekh Kebab. | | |
| (7) CHICKEN PAKORA | \$8.90 | \$16.50 |
| Fried chicken nibbles - a "Shiraz speciality". (Half: 4 pieces. Full: 8 pieces) | | |
| (8) CHICKEN TANDOORI | \$10.00 | \$17.00 |
| Chicken marinated in yoghurt, herbs & spices and roasted in tandoori oven. | | |
| (9) TANDOORI FISH | \$9.90 | \$18.90 |
| Boneless pieces of fish wrapped in yellow masala, herbs & spices. (Half: 4 pieces. Full: 8 pieces) | | |
| (10) TANDOORI PRAWN | \$9.90 | \$17.90 |
| Prawns marinated in yoghurt, herbs & spices cooked gently in tandoori oven. (Half: 6 pieces. Full: 12 pieces) | | |
| (11) DHAHI BHADA | ----- | \$7.00 |
| Lentil dumpling served on yoghurt and tamarind sauce with light spices to make your day cool. (Served cold) | | |

CHICKEN

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| (12) BUTTER CHICKEN | \$14.50 |
| Boneless tandoori chicken in a gravy of tomatoes and fresh cream. | |
| (13) CHICKEN TIKKA MASALA | \$14.50 |
| Boneless chicken pieces cooked in tandoor & served in spicy masala. | |
| (14) CHICKEN SAAGWALA | \$14.50 |
| Delicious combination of fresh spinach, chicken, herbs & spices. | |
| (15) CHICKEN KORMA | \$14.50 |
| Tender boneless chicken pieces cooked in selected spices, cashew nut gravy and nuts. | |
| (16) CHICKEN SHAN-E-PUNJAB | \$14.90 |
| Traditional Punjab chicken curry. | |
| (17) CHICKEN KADHAI | \$14.90 |
| Kadhahi cooking originated with this boneless chicken delicacy, cooked in tomatoes. The predominant flavour is of fenugreek, coriander and capsicum. | |

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| (18) CHICKEN VINDALOO | \$14.90 |
| Spicy chicken, specialty from Goa, real hot curry. | |
| (19) MANGO CHICKEN | \$14.90 |
| Boneless tender chicken pieces cooked in mango and creamy sauce with light spice & herbs. | |

LAMB OR BEEF

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| (20) LAMB KORMA OR BEEF KORMA | \$14.00 |
| Succulent pieces of boneless lamb/beef gently simmered in a cashew nut gravy. | |
| (21) SAAG GOSH | \$14.50 |
| Tender boneless combination of garden fresh spinach, lamb, herbs & spices. | |
| (22) LAMB MASALA OR BEEF MASALA | \$13.90 |
| Succulent pieces of boneless lamb/beef gently cooked in the chef's special herbs and spices. | |
| (23) LAMB OR BEEF KADAHI | \$14.50 |
| Lamb / beef cooked in tomatoes, capsicum, fenugreek and coriander. | |
| (24) LAMB SHIRAZ | \$14.50 |
| Traditional Punjabi lamb curry. | |
| (25) BEEF SHIRAZ | \$14.50 |
| Tender beef cooked deliciously in chef's own style. | |
| (26) BEEF OR LAMB VINDALOO | \$14.50 |
| Spicy beef / lamb - a speciality from Goa. | |

SEA FOOD

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| (27) FISH MASALA | \$15.90 |
| Fish cooked in chef's special recipe. | |
| (28) PRAWN NARIYALWALA | \$16.90 |
| Prawn curry cooked in tomato, capsicum & onion with coconut and fresh cream. | |
| (29) PRAWN MASALA | \$16.90 |
| Prawns cooked in spicy gravy with fresh cream & coconut cream. | |
| (30) BUTTER PRAWNS | \$16.90 |
| Shelled prawns cooked with rich tomato gravy, butter and fresh cream. | |
| (31) ROYAL BANQUET (per person) | \$28.00 |
| (Minimum order for 2 persons) | |

ENTREE

Pakora, Seekh Kebab, Chicken Tikka, Samosa.

MAINS

Butter Chicken, Lamb Masala, Beef Vindaloo, Vegetable Korma served with Naan, Rice and side dishes.

RICE SPECIALITIES

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| (32) CHICKEN BIRYANI | \$15.00 |
| Chicken and rice cooked together, flavoured with a variety of herbs. | |
| (33) LAMB BIRYANI | \$15.00 |
| Lamb and rice cooked together, flavoured with a variety of herbs. | |
| (34) VEGETABLE BIRYANI | \$12.00 |
| Vegetables and rice cooked together, flavoured with a variety of herbs. | |
| (35) PLAIN RICE | \$2.00 |

VEGETARIAN

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| (36) PANEER MAKHANI | \$12.50 |
| (Butter Paneer) Fresh home made cottage cheese cooked in a rich tomato gravy and fresh cream. | |
| (37) PALAK PANEER | \$12.00 |
| Cubes of cottage cheese and spinach cooked in a rich gravy. | |
| (38) PALAK KOFTA | \$12.00 |
| Cottage cheese and potato dumplings cooked in a spinach gravy. | |
| (39) MALAI KOFTA CURRY | \$12.50 |
| Cottage cheese dumplings simmered in a rich creamy gravy. | |
| (40) VEGETABLE BAHAR | \$11.50 |
| Vegetables cooked in selected spices. | |
| (41) VEGETABLE KORMA | \$12.50 |
| Vegetables cooked in yoghurt, assorted nuts and creamy sauce. | |
| (42) DAL MAKHANI | \$11.50 |
| Lentils delicately cooked in spices and cream. | |
| (43) JEERAALOO | \$10.50 |
| Subtly spiced potatoes. (not served with rice) | |
| (44) ALOO MATTER | \$11.50 |
| Potatoes and peas cooked together in a spicy gravy. | |
| (45) CHANA | \$12.00 |
| Chick peas cooked in selected spices with gravy. | |
| (46) MATTER MUSHROOM | \$12.00 |
| Peas & mushrooms cooked in onion, tomato and creamy sauce. | |

KIDS MEALS

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| (47) Hot dogs with chips | \$7.00 |
| (48) Chicken nuggets with chips | \$7.00 |

Also branches at:

Shiraz Cafe, Port Road, Whangarei
 Shiraz Walton St, 58 Walton Street, Whangarei
 Shiraz Dargaville, 17 Hokianga Road, Dargaville

Shiraz serving Whangarei with fine foods for 12 years