

SPECIALS

Thursday Only Special

\$18

Indo Chinese Combo
2 Veg Starters, 2 Non-Veg Starters
& (1 Veg-Noodles or Veg-Fried Rice)

BREAKFAST THALI

\$18

Idli-2 Pcs, Mysore Bonda-2 Pcs,
Vada-1 Pc, Plain Dosa-1,
Tomato Bath with
2-chutneys & Sambar
Add on \$2 KM Special Chai



A CULINARY JOURNEY THROUGH INDIA

CONTACT US

+6442600119

www.kitchenmanthra.nz

1/935 High street, Avalon,
Lower Hutt, Wellington

WE CATER FOR ALL
OCCASIONS

+64224098242



FOOD MENU



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VEG STARTERS

Veg Manchurian \$15

Tasty Indo Chinese deep-fried dish made with veggie balls, sauteed with spicy, sweet and tangy sauce.

Gobi 65(Dry) \$15

Cauliflower marinated in spices, herbs and deep fried until crisp. Garnished with curry leaves.

Panner 65 \$15

Marinated paneer deep fried until crisp, tossed with spices, garlic and curry leaves.

Chilly Panner \$15

Crisply fried paneer tossed in a spicy sauce, capsicum, garlic, ginger and green chillis.

Chilly Baby corn \$15

Crisply deep-fried baby corn, tossed with spices, capsicum and sauces.

NON VEG STARTERS

Chicken 65 \$16

Marinated boneless chicken deep fried until crisp, tossed in spices, garlic and curry leaves.

KM Hot Chicken \$16

Boneless chicken marinated with spices and sauteed in Chef's special sauce.

Chicken Lollipop \$16

Chicken drumsticks battered, marinated with spices and fried until crisp.

Chicken Majestic \$16

Thin strips of chicken deep fried and sauteed in chef's special sauce.

Tawa Fish \$16

Fish fillets marinated with Indian spices and pan fried.

Appollo Fish \$16

Fish fillets marinated, battered, deep fried and sauteed with garlic and curry leaves.

BREAD

Parata \$3



MAINS

(All curries are served with complimentary white rice)

VEG CURRIES

Kaju Paneer \$16

Kaju (Cashew) and paneer cooked in thick gravy with Indian spices.

Palak Soyachaap Curry \$16

A protein rich soya cooked with thick spinach gravy and Indian spices.

Paneer Butter Masala \$16

A popular rich creamy, flavoured curry made with paneer cubes and tomato onion gravy.

NON VEG CURRIES

Andhra Style Chicken Curry \$17

Slow cooked chicken (with bone) in an onion-based gravy with Chef's special spices and curry leaves.

Butter Chicken \$17

Aromatic dish made of boneless chicken cooked in tomato and cashew-based sauce with Indian spices.

Desi Lamb Curry \$17

Lamb slow cooked to perfection with onions and authentic Indian spices

Lamb Kheema \$17

Unique dish made with lamb mince cooked with chef's secret spices.

BIRYANIS

Veg Biryani \$12 Single \$40 Family

Chicken Biryani \$14 \$50

Lamb Biryani \$14 \$50

INDO - CHINESE

Veg Noodle \$13

Egg Noodles \$14

Chicken Noodles \$15

Veg Fried Rice \$13

Egg Fried Rice \$14

Chicken Fried Rice \$15

SATURDAY & SUNDAY BREAKFAST MENU

(All breakfast items are served with Peanut Chutney, Tomato Chutney and Sambar)

Idli (4/Plate) \$12

Mysore Bonda (4/Plate) \$12

Vada (3/Plate) \$12

Plain Dosa (1/Plate) \$12

KM Special Chai/Tea \$4

