



www.thegulmohar.co.nz

Let us introduce you a world of authentic Indian flavor that will mesmerize all your senses and taste buds. Here you will find something for everyone. Our friendly professional staff is here to enhance your experiences of real Indian cuisine.

In India people believes that any recipe is incomplete without the essence of spices. At Gulmohar, you will find those spice infuse a soul into each of our dish with their deep and unique aroma, flavors and colors. Here you will find traditional dishes from various Indian states and regions to enjoy. There is also a unique fashion of classic Indian recipe with a little Chinese twist to delight any foodie.

Opening Timings

Lunch

Mon - Fri 11.30 am To 2.00 pm

Dinner

Mon - Sun 5.00 pm To 10.00 pm

Location

851 Victoria Street,
Hamilton City Center

Entree (Veg)

Samosa	\$6.90
Two pieces for serving. Triangular flour shells filled with green peas and potatoes, deep fried and served with tamarind dressing.	
Onion Bhaji	\$6.90
Slices of onion, coated with a chickpea batter, deep fried and served with tamarind dressing.	
Mixed Pakora	\$6.90
Chef's Special recipe	
Subz Kebab	\$7.90
Four pieces for serving. Deep fried patties of cottage cheese, potatoes and green peas, served with tamarind dressing.	
Paneer Pakora	\$13.90
Four pieces for serving. Stuffed cottage cheese with Indian spice, coated with a chickpea batter, deep fried and served with tamarind dressing.	
Paneer Tikka	\$13.90
Cottage cheese, onion, capsicum marinated in yogurt – Cooked in Tandoor	
Vegetarian Gulmohar Platter (for 2)	\$19.90
Serves for two persons. An assortment of samosa, onion bhaji, pakora and subji kebab, served with tamarind	

Entree (Non - Veg)

Chicken Tikka	\$14.90
Four pieces for serving. Boneless thigh peices marinated overnight in ginger garlic and roasted over charcoal.Main Portion	
Garlic Tikka	\$14.90
Four pieces per serving. Boneless chicken cubes marinated with yoghurt, garlic, white pepper, aromatic Indian herbs and cooked in the tandoor, served with salad and mint dressing.	
Tandoori Chicken	Half \$14.90 Full \$23.90
Tender spring chicken marinated in yoghurt, spices and gently roasted over charcoal.	
Lamb Seekh Kebab	\$14.90
Four pieces per serving. Lightly spiced lamb mince rolled on skewers and roasted in tandoor, served with cabbage and mint dressing.	
Tandoori Prawns	\$15.90
Nine pieces per serving. Tiger prawns marinated with yoghurt and our special tandoori sauce cooked in our tandoor, served with fresh green cabbage and mint dressing.	
Prawn Pakora	\$15.90
Prawns mixed with fresh spices and deep fried in chickpea flour batter.	
Fish Tikka	\$15.90
Four pieces per serving. Large chunks of fresh lemon fish marinated in yoghurt dressing and cooked in our tandoor, served with salad and mint dressing.	
Fish Pakora	\$15.90
Four Pieces Per Serving. Large Chunks Of Fresh Lemon Fish Marinated In Yoghurt Dressing And Cooked In Our Tandoor, Served With Salad And Mint Dressing.	
Tandoori Gulmohar Platter (Non-Veg)	\$23.50
Serves for two persons. A selection of tandoori chicken, chicken tikka, seekh kebab, and Garlic tikka served with mint dressing.	
Mixed Gulmohar Platter for 2	\$22.50
Serves for two persons. Samosa, mixed pakora, chicken tikka, and seekh kebab served with mint and tamarind dressing.	

Blend of Indian and Chinese Veg

Chilli Paneer **\$17.50**

Cottage cheese cooked in onion, capsicum, green chillies and soy sauce.

Veg Manchurian **\$17.50**

Mixed veggies (cabbage, carrot and spring onions) dumplings tossed in wok with diced onions, capsicum, spring onions and soy sauce. Manchurian style.

Blend of Indian and Chinese Non Veg

Chilli Chicken **\$18.90**

Fresh Chicken coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with soy sauce

Chicken Manchurian **\$18.90**

Chicken cooked with onion, capsicum and chillies and finished with soy sauce

The Gulmohar Banquet (Veg)

\$60 (2 people)

Entree

special banquet selection of samosa, Veg, Pakora, Onion bhaji, subz kebab

Main (with rice)

Navratan korma, Malai Kofta, Dal Makhani, Paneer Butter Masala

Bread

Garlic Naan / Cheese Naan or butter naan

Dessert

Mango Kulfi / Gulab Jamun

The Gulmohar Banquet (Non-Veg)

\$66 (2 people)

Entree

special banquet selection of chicken tikka, lamb seekh kebab, samosa & Onion Bhaji

Main (with Rice)

Butter Chicken, Lamb Rogan Josh, Beef Vindaloo, Navratan Korma
(Any one dish can be exchanged for an equal price dish from the menu)

Bread

Garlic Naan / Cheese Naan or butter naan

Dessert

Mango Kulfi / Gulab Jamun

Chicken Main Course Heaven

Butter Chicken **\$18.90**

Highly recommended, tender morsels of boneless chicken marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy.

Chicken Tikka Masala **\$18.90**

Tender boneless chicken pieces grilled in tandoor then simmered in a tomato, onion sauce, and enriched with fresh green peppers and aromatic spices. Served with rice.

Mango Chicken **\$18.90**

Boneless chicken morsels cooked together with mango and cream based gravy light spiced with herbs and spices. Served with rice.

Chicken Chettinad **\$18.90**

Black pepper, garlic, ginger and herb based curry. Served with rice.

Chicken Korma **\$18.90**

Boneless chicken pieces cooked in ground chashew nut and cream based gravy to create rich and nutty flavour. Served with rice.

Chicken Madras **\$18.90**

A traditional South Indian dish, boneless chicken pieces cooked in coconut based gravy. Served with rice.

Chicken Vindaloo **\$18.90**

A speciality from Goa, boneless chicken prepared with special Vindaloo. Served with rice.

Chicken

Home Style Chicken Curry	\$18.90
Creamy onion , ginger & garlic and tomato based curry.	
Chicken Saagwala	\$18.90
Tender peices of chicken and spinach sauteed in garlic finished with cream and cooked with carefully selected spices. Served with rice.	
Chicken Jalfrezi (From UK)	\$18.90
Roasted chicken cooked with mix veges and julienne of capsicum, onion, and sauteed with touch of garlic and onion gravy, a dry chicken dish. Served with rice.	
Chicken Methi Malai	\$18.90
Boneless chicken cooked in white gravy with kasoori methi.	
Chicken Amritsari	\$18.90
Boneless chicken cooked in a ginger , garlic , curry with yoghurt base	
Kadhai Chicken	\$18.90
Tender boneless chicken sauteed with onion, tomato, and capsicum with a touch of indian spices	

Lamb *Main Course Heaven*

Lamb Rogan Josh	\$20.50
A traditional North Indian dish, boneless lamb dish cooked in tomato and onion based gravy with spices and herbs. Served with rice.	
Lamb Nawabi	\$20.50
Tender diced lamb cooked with chopped capsicum, sauteed onions and garnished with cashew nuts. Served with rice.	
Lamb Chettinad	\$20.50
Black pepper, garlic, ginger and herb based curry. Served with rice.	
Lamb Kadhai	\$20.50
Slow cooked curry with tomatoes, garlic, and garam masala. Served with rice.	
Lamb Korma	\$20.50
Boneless lamb peices cooked in ground cashew nut and cream based gravy to create rich and nutty flavour. Served with rice.	
Lamb Madras	\$20.50
A traditional South Indian dish, boneless lamb peices cooked in coconut based gravy. Served with rice.	
Lamb Vindaloo	\$20.50
A speciality from Goa, boneless lamb prepared with special vindaloo. Served with rice.	
Lamb Saagwala	\$20.50
Tender peices of lamb and spinach sauteed in garlic finished with cream and cooked with carefully selected spices. Served with rice.	
Lamb Methi Malai	\$20.50
Meat cooked with white gravy flavoured with kasoori methi	
Lamb Jalfrezi	\$20.50
Boneless Lamb cooked with mix veggies and julinennes of capsicum, onion, sauteed with touch of garlic and onion gravy	
Goat <i>Main Course Heaven</i>	
Goat Curry with bone	\$20.50
Pieces of goat Leg with bone, slow cooked with in blended flavours of ginger garlic, fenugreek, Cinnamon, tomato, coriander and bay leaves.	

Beef Main Course Heaven

Beef Karahi	\$19.50
Slow Cooked curry with tomatoes, garlic and garam masala	
Beef Chettinad	\$19.50
Black pepper, garlic, ginger and herbs based curry. Served with rice.	
Beef Vindaloo	\$19.50
A speciality from Goa, boneless beef prepared with special vindaloo. Served with rice.	
Beef Saagwala	\$19.50
Tender pieces of beef and spinach sauteed in garlic finished with cream and cooked with carefully selected spices. Served with rice.	
Beef Methi Malai	\$19.50
Meat cooked with white gravy flavoured with kasoori methi Served with rice.	
Beef Rogan Josh	\$19.50
A Traditional Noth Indian Dish, Boneless Beef Dish Cooked In Tomato And Onion Based Gravy With Spices And Herbs. Served With Rice.	
Beef Korma	\$19.50
Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor.	

Seafood Main Course Heaven

Goan Fish Curry	\$22.50
Fish cooked in authentic and traditional goan style curry.	
Fish Masala	\$22.50
Specially marinated fish, cooked in onion gravy to perfection.	
Fish Korma	\$22.50
Boneless fish pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour.	
Fish Vindaloo	\$22.50
Fish pieces prepared with special vindaloo paste and carefully selected spices.	
Prawn Masala	\$22.50
Specially marinated prawn, cooked in onion gravy to perfection.	
Prawn Malabari	\$22.50
Shelled prawns cooked with garlic, ginger, capsicum, onion, and a blend of spices, flavoured with coconut cream.	
Prawn Vindaloo	\$22.50
Shelled prawns cooked in spicy vindaloo sauce.	
Prawn Saagwala	\$22.50
King prawns and spinach sauteed in garlic finished with cream and cooked with carefully selected spices.	
Prawn Jalfrezi	\$22.50
King prawns cooked with mix veggies and julinennes of capsicum, onion, sauteed with touch of garlic and onion gravy.	
Butter Prawn	\$22.50
Prawn cooked in exotic spices with creamy butter of garlic and onion gravy (dry prawn dish).	

Vegetartian Main Course Heaven

Dal Makhani	\$15.90
Black Lentils stewed, seasoned with butter and spices.	
Dal Fry	\$15.90
Yellow lentils cooked on slow heat, seasoned with sauteed onion , ginger, Garlic & tomatoes & garnished with coriander.	
Shahi Paneer	\$16.90
Cottage cheese cooked in a cashew nut based gravy, exotic spices from the shahi kitchen.	

Vegetarian

Saag Aloo

Spinach, cream, ginger and garlic sauce based potato curry.

\$15.90

Chana Masala

Chickpeas cooked in thick gravy.

\$15.90

Mixed Vegetable

Fresh seasonal vegetables cooked in ginger or garlic and mix of spices.

\$15.90

Navratan Korma

Mixed vegetables cooked in an exotic curry variation using cashew nut base.

\$15.90

Aloo Gobhi

Potato and cauliflower cooked with garlic, ginger, onion and Indian herbs and spices.

\$15.90

A dry veg delicacy.

Paneer Methi Malai

Cottage cheese cooked with white gravy flavoured with kasoori methi

\$15.90

Bombay Aloo (Aloo Jeera)

Potatoes sauteed in special Indian spices and cumin seeds.

\$15.90

Kadhai Paneer

Cottage cheese, diced onion, and capsicum, seasoned with spices and cooked in onion gravy.

\$15.90

Malai Kofta

Balls of cottage cheese and potatoes, cooked in nutty gravy.

\$15.90

Palak Paneer

Dhaba style spinach and cheese cubes curry.

\$16.90

Paneer Butter Masala

Cubes of cottage cheese cooked in tomato and cream gravy.

\$16.90

Matar Paneer

Cubes of cottage cheese with peas cooked in tomato and cream gravy.

\$16.90

Paneer Chettinad

Cottage cheese with black pepper, garlic, ginger and herbs based curry.

\$16.90

Rice and Biryani

Basmati Rice

Traditional steamed rice served free with all main course.

\$3.00

Jeera Rice

Steamed basmati rice tossed in wok with cumin seeds in tin of diced onions.

\$5.00

Matar Pulao

Steamed basmati rice toosed with cumin seeds, green peas, and onions.

\$5.00

Chicken Biryani

Chicken tikka pieces blened with aromatic spices and cooked with rice, served with raita (a delightful meal it self).

\$18.90

Lamb Biryani

Small dices of lamb cooked with garlic, ginger, onion, a blend of spices and fried with rice.

\$19.90

Beef Biryani

Small dices of beef cooked with garlic, ginger, onion, a blend of spices and fried with rice.

\$19.90

Veg Biryani

Basmatic rice cooked in spices and combanation of seasonal vegetable served with raita.

\$16.90

Prawn Biryani

Prawns blended with garlic, ginger, onion, and spices and cooked with rice.

\$21.90

Breads from Tandoor



Naan	\$3.00
Buttered plain flour tandoori bread.	
Butter Naan	\$3.90
Famous Indian hot bread coated with butter.	
Garlic Naan	\$3.90
Naan coated with garlic and coriander leaves.	
Cheese Naan	\$4.50
Naan stuffed with cheese.	
Cheese and Garlic Naan	\$4.90
Naan stuffed with cheese and coated with garlic and coriander leaves.	
Stuffed Naan	\$4.90
Naan stuffed with spicy peas and potatoes.	
Kashmiri Naan	\$4.90
Peshwari. Naan stuffed with sutas, sweetened coconut, and red cherries.	
Tandoori Paratha	\$3.90
Unleavened wholemeal flour bread with tasting of butter with lashing of butter baked in tandoori oven.	
Paneer Kulcha	\$4.90
Naan stuffed with cottage cheese.	
Onion Kulcha	\$4.90
Naan stuffed with diced onions and spices.	
Roti	\$3.00
Unleavened whole wheat bread.	
Aloo Paratha	\$4.90
Wholemeal flour bread stuffed with potatoes, onions and spices.	
Keema Naan	\$5.50
Naan stuffed with spicy roasted lamb mince.	
Chicken Naan	\$5.50
Naan stuffed with spicy roasted chicken mince.	

Salad & Sides

Veg Raita	\$3.90
Fresh yoghurt mixed with cucumber	
Onion Salad	\$3.50
Green Garden Salad	\$6.90
Mint Chutney	\$2.90
Tamarind Chutney	\$2.90
Mango Chutney	\$2.90
Mixed Pickles	\$2.90
Poppadoms	\$2.90
Four pieces.	
Side Dish Platter	\$8.90
include Mint Chutney, Tamarind chutney, Mango chutney , Mixed Pickles Poppadums(2pcs)	

Kids Menu

Butter Chicken / Lamb Korma / Navratan Korma (Veg)
with baby naan /butter naan choice of 1 soft drink

\$12.90

Desserts

Gulab Jamun

\$4.90

Two pieces. Fried milk balls, soaked in syrup.

Mango Kulfi

\$5.50

Homemade mango flavoured dessert topped with mango pulp, cream and cherry.

Please advice to staff if you are allergic to any food products
We will endeavor to cook all dishes to your
requirement of Mild , Medium & Hot
Please advice your host

