

Vegetarian (All Curries served with rice)

Dal Makhani	\$17.00
Black lentils are slowly cooked in a creamy sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander and fresh ginger slices.	
Dal Fry	\$17.00
Yellow lentils cooked on slow heat, seasoned with sauteed onion, ginger, Garlic & tomatoes garnished with coriander.	
Shahi Paneer	\$18.00
Homemade cottage cheese cooked in a creamy cashew nut gravy with a blend of spices and garnished with cashew, almond slices, suntans.	
Saag Aloo	\$17.00
Potatoes cooked in a spinach and onion sauce, ginger, with a mixture of light spices and garnished with slices of ginger.	
Chana Masala	\$17.00
Chickpeas cooked in a thick onion gravy, tomatoes, with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.	
Mixed Vegetable	\$17.00
A selection of mixed vegetables cooked together in a blend of spices, tomatoes, garlic and ginger, garnished with fresh coriander and fresh ginger slice.	
Paneer Methi Malai	\$18.00
Homemade cottage cheese cooked with dry fenugreek leaves in the creamy cashewnuts sauce and garnished with fresh coriander and ginger slices.	
Navratan Korma	\$17.00
A selection of mixed vegetables cooked in a creamy cashew based sauce, a blend of spices and garnished with sliced almonds and sultanas.	
Aloo Gobhi	\$17.00
It is a popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices and garnished with Fresh coriander and ginger.	
Aloo Jeera	\$17.00
Jeera Aloo is a popular Indian dish where potatoes are cooked with cumin seeds and spices and garnished with coriander and ginger.	
Kadhai Paneer	\$18.00
Homemade cottage cheese cooked in a thick onion sauce with capsicum and a blend of unique Indian spices, garnished with fresh coriander and ginger slices.	
Malai Kofta	\$17.00
Homemade cottage cheese and potatoes that are deep fried and finished in a creamy cashew nut based sauce, a blend of spices and garnished with fresh sliced almonds, sultana and cashew nut.	
Palak Paneer	\$18.00
Homemade Cottage Cheese cooked in a spinach and onion sauce, ginger, with a mixture of light spices and garnished with slices of ginger.	
Paneer Butter Masala	\$18.00
Homemade cottage cheese cooked in creamy tomato sauce and a touch of chef special spice and garnished with fresh coriander and ginger.	
Matar Paneer	\$18.00
Homemade Cottage Cheese and peas cooked in a onion gravy consisting of tomatoes, onions, garlic, ginger and exotic spices, garnished with fresh coriander & fresh ginger slice.	
Paneer Chettinad	\$18.00
South India's most flavorful dish is made with homemade cottage cheese, cooked with authentic chettinad spices and finished with coconut cream and garnished with fresh coriander, ginger and spices.	

Momos

Chicken Momos	\$17.00
Chilli Chicken Momos	\$19.00
Fried Chicken Momos	\$18.00
Vegetarian Momos	\$16.00
Chilli Vegetarian Momos	\$18.00
Fried Vegetarian Momos	\$17.00

Tandoori Breads

Naan	\$3.00
Plain flour tandoori bread.	
Butter Naan	\$3.50
Famous Indian hot bread coated with butter.	
Garlic Naan	\$4.00
Naan coated with garlic and coriander leaves.	
Cheese Naan	\$4.90
Naan stuffed with cheese.	
Cheese and Garlic Naan	\$5.00
Naan stuffed with cheese and coated with garlic and coriander leaves.	
Stuffed Naan	\$5.00
Naan stuffed with spicy peas and potatoes.	
Kashmiri Naan	\$5.00
Peshwari. Naan stuffed with sultanas, sweetened coconut, and red cherries.	
Tandoori Paratha	\$4.00
Unleavened wholemeal flour bread with tasting of butter with lashing of butter baked in tandoori oven.	
Paneer Kulcha	\$5.00
Naan stuffed with cottage cheese.	
Onion Kulcha	\$5.00
Naan stuffed with diced onions and spices.	
Roti/Butter Roti	\$3.00/\$3.50
Unleavened whole wheat bread.	
Garlic Roti	\$3.50
Wholemeal bread cooked in tandoori oven and coated with garlic.	
Aloo Paratha	\$5.00
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	\$3.00
Fresh yoghurt mixed with cucumber and tomato.	
Onion Salad	\$3.50
Green Garden Salad	\$6.50
Mint Chutney	\$2.90
Tamarind Chutney	\$2.90
Mango Chutney	\$2.90
Mixed Pickles	\$2.90
Poppadoms	\$3.00
Four pieces.	
Side Dish Platter	\$8.90
include Mint Chutney, Tamarind chutney, Mango chutney, Mixed Pickles Poppadums(2pc)	

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.	

Drinks

Sweet Mango Lassi	\$5.00
Soft Drink 1.5 L	\$7.00
Can Drink	\$3.00



The Gulmohar

INDIAN RESTAURANT & BAR

www.thegulmohar.co.nz
TAKEAWAY & DELIVERY MENU

**851 Victoria Street,
 Hamilton City Center
 PH :07 8395005**

Every Day Special \$46.90

Any 2 Curries + 2Naan (Plain/Butter)
 + 2 Can Drinks
 (Exclude seafood and goat)

**Delivery Service (Min order \$35)
 upto 3 Km (charges \$6)**

Opening Hours

**Lunch : Mon - Fri 11.30 am To 2.00 pm
 Dinner : Mon - Sun 5.00 pm To 10.00 pm**
We also cater for parties, functions & get togethers.
 email : thegulmohar851@gmail.com



[thegulmohar](https://www.facebook.com/thegulmohar)

Before placing your order,
 Please inform our staff in advance
 if you have any food allergies.

Entree (Veg)

Samosa	\$7.00
Two pieces for serving. Triangular flour shells filled with green peas and potatoes, deep fried and served with tamarind dressing.	
Onion Bhaji	\$7.00
Slices of onion, coated with a chickpea batter, deep fried and served with tamarind dressing.	
Mixed Pakora	\$7.00
Chef's Special recipe	
Subz Kebab	\$8.00
Four pieces for serving. Deep fried patties of cottage cheese, potatoes and green peas, served with tamarind dressing.	
Paneer Pakora	\$14.00
Four pieces for serving. Stuffed cottage cheese with Indian spice, coated with a chickpea batter, deep fried	
Paneer Tikka	\$14.50
Cottage cheese, onion, capsicum marinated in yogurt Cooked in Tandoor	
Vegetarian Gulmohar Platter (for 2)	\$18.00
Serves for two persons. An assortment of samosa, onion bhaji pakora and subji kebab, served with tamarind dressing.	

Entree (Non-Veg)

Chicken Tikka	\$15.00
Boneless chicken thighs marinated in a blend of spices with Yoghurt and cooked in a Tandoor.	
Garlic Tikka	\$15.00
Boneless chicken marinated with yoghurt, garlic, white pepper, aromatic Indian herbs and cooked in the tandoor.	
Tandoori Chicken	Half \$15.00 Full \$24.00
Boned chicken marinated in yoghurt, spices and gently roasted in tandoor.	
Chicken Lollypop	\$18.00
Chicken wings marinated with ginger, garlic corn flour and lemon juice & deep fried	
Smoked Chicken Cholia	\$18.00
Smoked chicken tossed in mustard oil and garlic with chefs spl sauce.	
Lamb Seekh Kebab	\$15.00
Lightly spiced lamb mince rolled on skewers and roasted in tandoor	
Tandoori Prawns	\$16.00
King prawns marinated with yoghurt ginger, garlic and spices roasted in tandoor	
Prawn Pakora	\$16.00
King Prawns mixed with fresh spices and deep fried in chickpea flour batter.	
Fish Tikka	\$16.00
Large chunks of fresh lemon fish marinated with yoghurt ginger, garlic and spices roasted in tandoor	
Fish Pakora	\$16.00
Large Chunks Of Fresh Lemon Fish marinated with yoghurt ginger, garlic, spices and deep fried	
Tandoori Gulmohar Platter (Non-Veg)	\$24.00
A selection of tandoori chicken, chicken tikka, lamb seekh kebab and garlic tikka	
Mixed Gulmohar Platter for 2	\$23.00
Serves for two persons. Samosa, mixed pakora, chicken tikka, and lamb seekh kebab.	

Blend of Indian and Chinese

Chilli Paneer	VEG	\$18.00
Cottage cheese cooked in onion, capsicum, green chillies and soy sauce.		
Veg Manchurian		\$17.00
Mixed veggies (cabbage, carrot and spring onions) dumplings tossed in wok with diced onions, capsicum, spring onions and soy sauce.		
Chilli Chicken	NON VEG	\$20.00
Fresh Chicken coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with soy sauce		
Chilli Prawns		\$23.00
King Prawns coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with soy sauce		

Chicken \$20 (All Curries served with rice)

Butter Chicken	
The most popular dish is made from Chicken Tikka cooked in a creamy tomato-based sauce and onion sauce with a blend of exotic spices and garnished with sliced almonds.	
Chicken Tikka Masala	
Chicken Tikka cooked in a thick onion and tomato sauce with diced capsicum, onion and a blend of spices, and cream garnished with fresh coriander & ginger	
Mango Chicken	
Chicken cooked in a creamy tomato-based sauce with a touch of mango pulp and spices, garnished with a swirl of mango pulp and sliced almonds.	
Chicken Chettinad	
South India's most flavorful dish is made with chicken cooked with authentic chettinad spices and finished with coconut cream and garnished with fresh coriander, ginger and spices.	
Chicken Korma	
Boneless chicken cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.	
Chicken Madras	
Boneless Chicken pieces cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander, ginger slices and coconut flakes.	
Chicken Vindaloo	
Chicken cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.	
Home Style Chicken Curry	
Chef's special blend of rich Indian spices cooked in a gravy of tomatoes, onions, garlic, and ginger with tender chicken garnished with fresh coriander and ginger.	
Chicken Saagwala	
Boneless Chicken cooked in a creamy spinach and onion sauce, ginger, with a mixture of light spices and garnished with slices of ginger.	
Chicken Jalfrezi	
Chicken tikka is cooked with mixed veggies, capsicum and tomato-based sauce with a blend of spices and garnished with fresh coriander and ginger.	
Chicken Methi Malai	
Chicken Cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slice.	
Chicken Amritsari	
Amritsari Chicken is an authentic Punjabi dish, chicken is simply made in the unique amritsari gravy and flavoured with fresh cream, yoghurt and garnished with fresh coriander and ginger slice.	
Kadhai Chicken	
Boneless Chicken cooked in a thick onion sauce with capsicum and a blend of unique spices, garnished with fresh coriander and ginger slices.	

Lamb \$21/Beef \$20 (All Curries served with rice)

Lamb Jalfrezi	
Tender diced lamb cooked with mixed veggies, capsicum and tomato-based sauce with a blend of spices and garnished with fresh coriander and ginger.	
Lamb Nawabi	
Tender diced lamb cooked with chopped capsicum, onion, creamy cashew nut gravy and garnished with coriander, ginger, almond slice, sultanas, and fried onion.	
Lamb /Beef Rogan Josh	
Tender pieces of diced meat are slowly cooked in onion sauce consisting of tomato, garlic, garam masala, many more spices and garnished with fresh coriander and ginger slices.	
Lamb/Beef Chettinad	
South India's most flavorful dish is made with diced meat, cooked with authentic chettinad spices and finished with coconut cream and garnished with fresh coriander, ginger and grounded spices.	
Lamb/Beef Kadhai	
Diced meat cooked in a thick onion sauce with capsicum and a blend of unique Indian spices, garnished with fresh coriander and ginger slices.	
Lamb/Beef Korma	
Diced Meat cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.	

Lamb/Beef Madras

Boneless tender meat pieces cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander, ginger slices and coconut flakes.

Lamb/Beef Vindaloo

Diced meat cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Lamb/Beef Saagwala

Premium tender meat pieces cooked in a creamy spinach and onion sauce, ginger with a mixture of light spices and garnished with slices of ginger.

Lamb/Beef Methi Malai

Diced meat cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.

Goat \$21 (All Curries served with rice)

Goat Curry with bone

Pieces of goat Leg with bone, slow cooked with in blended flavours of ginger garlic, fenugreek, Cinnamon, tomato, coriander and bay leaves.

Seafood \$23 (All Curries served with rice)

Goan Fish Curry

Lemon fish fillet cooked in onion sauce with a blend of herbs and spices and finished in a light coconut cream sauce, garnished with fresh coriander, ginger, and coconut flakes.

Fish Masala

Lemon fish fillet cooked in onion gravy, fresh tomatoes with a blend of herbs and spices, garnished with fresh coriander, ginger slice.

Fish Korma

Lemon fish fillet cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.

Fish Vindaloo

Lemon fish fillet cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Prawn Masala

Prawns cooked in onion gravy, fresh tomatoes with a blend of herbs and spices, garnished with fresh coriander, ginger slice.

Prawn Malabari

Prawns cooked in a coconut cream, capsicum and onion sauce with a blend of spices and garnished with fresh coriander, ginger and coconut flakes.

Prawn Vindaloo

Prawns cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Prawn Saagwala

Prawns cooked in a creamy spinach and onion sauce, ginger, with a mixture of light spices and garnished with slices of ginger.

Prawn Jalfrezi

King prawns cooked with mix veggies and julinennes of capsicum, onion, sauteed with touch of garlic and onion gravy.

Butter Prawn

Prawn cooked in exotic spices with creamy butter of garlic and onion gravy.

Rice & Biryani

Basmati Rice	\$4.00
Traditional steamed rice served free with all main course.	
Jeera Rice	\$5.00
Steamed basmati rice tossed in wok with cumin seeds in tin of diced onions.	
Matar Pulao	\$8.00
Steamed basmati rice tossed with cumin seeds, green peas, and onions.	
Chicken Biryani	\$20.00
Chicken tikka pieces blended with aromatic spices and cooked with rice, served with raita (a delightful meal itself).	
Lamb Biryani	\$21.00
Small dices of lamb cooked with garlic, ginger, onion, a blend of spices and fried with rice.	
Beef Biryani	\$20.00
Small dices of beef cooked with garlic, ginger, onion, a blend of spices and fried with rice.	
Veg Biryani	\$18.00
Basmati rice cooked in spices and combination of seasonal vegetable served with raita.	
Prawn Biryani	\$23.00
Prawns blended with garlic, ginger, onion, and spices and cooked with rice.	