

## Vegetarian

<b>Butter Paneer GF</b>	\$20
A homemade cottage cheese with crushed cashews, cream and spices	
<b>Palak Paneer GF</b>	\$20.50
Cubes of homemade cottage cheese cooked with spinach and spices	
<b>Shahee Paneer GF</b>	\$20
homemade cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds	
<b>Kadai Paneer GF</b>	\$20.50
Cooked in thick masala gravy with diced capsicum, onions and fresh coriander	
<b>Paneer Tikka Masala GF</b>	\$20.50
Homemade cottage cheese cooked in secret receipt of yogurt cream and spices	
<b>Kaju Paneer GF</b>	\$20.50
A dish cooked with cashew pieces, paneer and spices	
<b>Dal Makhana GF</b>	\$20
Black lentils and kidney beans cooked with onion, tomatoes, butter and spices	
<b>Vegetable Korma GF</b>	\$20
Freshly assorted vegetables cooked with cashew, almond gravy cream and spices	
<b>Paneer Achari GF</b>	\$20.50
Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavour.	
<b>Malai Kofta</b>	\$21
Dumpling made with potatoes, paneer, nuts deep fried and cooked with cream, tomatoes and crushed almonds	
<b>Methi Mutter Malai Paneer GF</b>	\$21
Fenugreek leaves, green peas and cottage cheese cooked in a rich, flavourful combination and creamy gravy.	

## Biryani

Chicken/ Lamb Biryani (Boneless)	(C-\$20/ L-\$21)
Dum Biryani (Chicken/Lamb)	(C-\$20/ L-\$21)
Veg Biryani	\$18
Prawn Biryani	\$23

## Indo - Chinese

<b>Veg Noodles</b>	\$18
Noodles sauteed with garlic, carrot, cabbage, capsicum, soy sauce	
<b>Chicken Noodles</b>	\$19
Noodles sauteed with chicken, capsicum, soy sauce, vinegar and finished with pepper	

## Breads

Plain Naan	\$3.50
Butter Naan	\$4
Garlic Naan	\$4.50
Cheese & Garlic-Chilli Naan	\$7
Cheese & Garlic Naan	\$7
Keema (Lamb mince) Naan	\$8
Kerala Parotta	\$4
Cheese Naan	\$6.50
Chicken Naan	\$7
Chicken & Cheese Naan	\$8
Flaky Roti Canai	\$5
Roti	\$4.50
Butter Roti	\$5
Garlic Roti	\$5.50
Paneer Kulcha	\$8
Onion Kulcha	\$7.50
Aloo Kulcha	\$7.50
Peshwari Naan	\$7

## Sides

Papadum (2 piece)	\$3
Masala Papadum (2 piece)	\$7
Papadum topped with onion, tomato cucumber and spices	
Raitha	\$7
Mint Sauce	\$5
Cucumber Salad	\$7
(Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices)	

## Desserts

Gulab Jamun (2 piece)	\$7
Ravva Kesari	\$7
traditional South Indian dessert made with semolina, sugar, ghee, nuts and raisins(nuts and raisins optional)	
Gulab Jamun with Ice Cream	\$10
KULFI (Flavours Available)	\$7

## Drinks

Coke Range 300ml	\$2.50
Coke Range 600ml	\$4
Mango lassi	\$6.50
Strawberry Lassi	\$6.50
Coke Range 1.5L	\$5

## Kid's Menu

(Small size curry with rice)

Butter Chicken	\$15
Chicken Korma	\$15
Lamb Rogan Josh	\$16
Lamb Korma	\$16
French Fries	\$7

## Rice

Plain Rice	\$4.50
Coconut Rice	\$8
Pece pulao	\$8
Tangy (Tamarind) Rice	\$9
Jeera Rice	\$10

# Tummy Treat

Trusted Place for Quality Food

Indian Cuisine - Takeaway Menu



### Timings

Tuesday to Thursday - 4:30 PM to 9:00 PM  
Friday & Saturday - 4:30 PM to 9:30 PM  
Sunday - 4:30 PM to 9:00 PM  
Monday - Closed

### OUR DELIVERY PARTNERS



WE DELIVER



### WE UNDERTAKE PARTY ORDERS

**BREAKFAST - LUNCH - DINNER**

41 Glen Road, Stokes Valley  
Lower Hutt - 5019 Wellington



SCAN HERE

04 210 1485

www.tummytreat.co.nz

contact@tummytreat.co.nz



Note : Please notify if any allergy or dietary requirements.

V Vegan DF Dairy Free GF Gluten Free

For Breakfast Menu & More:  
www.tummytreat.co.nz

## Veg Starter

<b>Onion Bhaji (4pcs)</b> V DF GF	\$8.50
Spiced chickpea-battered onion slices fried to perfection.	
<b>Samosa (2pcs)</b> V DF	\$9
Pastry stuffed with potato, green peas and ground spices then fried golden brown	
<b>Paneer Pakora (6 pcs)</b> GF	\$15
Spiced chickpea-battered Indian cottage cheese, deep-fried to perfection.	
<b>Chilli Paneer</b> DF	\$19
Spicy stir-fry featuring capsicum, onion, and spring onion, coated in soy sauce and our homemade chilli chutney.	
<b>Bombay Aloo</b> V DF GF	\$14
Diced potatoes cooked with cumin seeds and spices	
<b>Tandoori Jackfruit</b> GF	\$17
Young Jackfruit marinated in yogurt and spices cooked in tandoor served with mint chutney.	
<b>Crispy Cauliflower Bites</b> DF V	\$18
Cauliflower pieces marinated in special batter and deep fried garnished with curry leaves	
<b>Paneer Momos (6pcs)</b> DF	\$18
Made with white flour, paneer, onion, ginger, garlic, steam Cooked & served with red chutney.	
<b>Veg Platter</b>	\$22
3 onion bhaji, 2 samosa, 3 paneer pakora	

## Non Veg Starter

<b>Egg Bomb (6pcs)</b> GF	\$15
Boiled sliced eggs coated in spiced batter, deep-fried and served with mint sauce.	
<b>Tandoori Chicken</b> GF	(Full – \$27 / Half – \$17)
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.	
<b>Kanthari Tandoori Chicken</b> GF	(Full – \$27 / Half – \$17)
Chicken marinated with bird's eye green chili, coriander, curry leaves, onion, mint, and aromatic spices, expertly cooked in the tandoor.	
<b>Chicken Momos (6pcs)</b> DF	\$18
Chicken momos made with white flour, chicken mince, onion, ginger, garlic, steam cooked, & served with red chutney.	
<b>Chicken Lollipops (6pcs)</b> DF	\$16
Chicken wings marinated overnight and deep fried	
<b>Tandoori Chicken Tikka (4pcs)</b> GF	\$19
Filletts of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor.	

<b>Chicken65</b> DF	\$20
Popular Chinese dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves	
<b>Bali Prawns</b> DF	\$23
Marinated prawns coated in bread crumbs fried them until golden.	
<b>Hyderabadi Chicken 65</b> DF	\$20
crispy fried spicy chicken tossed in a curry leaves, green chilli, garlic, ginger and special sauce flavours are incredible	
<b>Chilli Chicken</b> DF	\$19
Boneless chicken pieces deep fried and sauteed with onion, garlic, capsicum, soy sauce, vinegar	
<b>Lamb Chops (4pcs)</b> GF	\$26
Lamb chops marinated with yoghurt and spices and grilled in Tandoor 4 pcs	
<b>Tandoori Prawns</b> GF	\$23
Marinated prawns cooked in the tandoor.	
<b>Tandoori Platter</b>	\$32
Chicken tikka, tandoori chicken, lamb chops	
<b>Mix Platter</b>	\$29
Samosa, onion bhaji, chicken tikka, Tandoori chicken	
<b>Apolo Fish</b> DF	\$22
Apollo Fish is cubes of boneless fish fillets marinated and deep fried to perfection. tempering for a flavour burst with garlic, ginger, chilli, curry leaves and special sauce	

## Mains

( Mains Served with Complementary Rice )

## Vegan

<b>Dal Tadka</b> DF GF	\$19
Yellow split lentils cocked with cumin seed, ginger, garlic, tomatoes and turmeric.	
<b>Veg Madras</b> DF GF	\$20.50
A traditional south Indian dish made with assorted vegetables, shredded coconut, onions tomato gravy, curry leaf and coconut milk	
<b>Mix veg Masala</b> DF GF	\$20
fresh vegetables cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices,	
<b>Bhindi Masala</b> DF GF	\$20
An okra dish with onions, tomatoes and ground spices	
<b>Egg plant curry</b> DF GF	\$20
Roasted eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.	
<b>Black dal</b> DF GF	\$20
Black lentils and kidney beans cooked with onion, tomatoes, coconut cream and spices	

## Chicken/Lamb/ Prawns

<b>Butter Chicken / Prawns</b> GF	(C – \$21 / P – \$23.5)
Tomato gravy enriched with crushed cashews, cream, and spices	
<b>Mughlai chicken with Bone</b> GF	\$22.50
Bone grilled chicken cooked with tandoori masala gravy.	
<b>Chicken Chettinad</b> GF	\$22.50
Chicken with bone cooked with red chilli, garlic, onion, tomato & dry coconut. Fairly hot	
<b>Lamb Rogan Josh</b> DF GF	\$22
Lean lamb cooked with roasted and crushed spices	
<b>Achari (chicken /Lamb / Prawns)</b> GF	(C – \$21 / L-\$22 / P – \$23.5)
Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours.	
<b>Kurma (Chicken / Lamb)</b> GF	(C-\$21 / L-\$22)
A mild gravy dish cooked in almond, cream and spices	
<b>Tikka masala (Chicken / Lamb )</b> GF	(C – \$21 / L-\$22)
A famous dish cooked with onions, tomatoes, spices and finished with yogurt	
<b>Kadai (Chicken / Lamb / Prawns)</b> GF	(C-\$21 / L-\$22 / P \$23.5)
Cooked in thick masala gravy with diced capsicum, onions and fresh coriander	
<b>Jalfrezi (Chicken / Lamb / Prawns)</b> DF GF	(C-\$21.5 / L-\$22.50 / P-\$24)
A dish cooked with capsicum, tomatoes, cream and finished with spring onions	
<b>Saag (Chicken / Lamb / Prawns)</b> GF	(C-\$21.50 / L-\$22.50 / P-\$24)
Cooked with spinach puree and onion tomato gravy fresh coriander and ginger	
<b>Vindaloo (Chicken / Lamb/ Prawns)</b> DF GF	(C-\$21.50 / L-\$22.50 / P-\$24)
A hot dish cooked with chillies and special vindaloo sauce	
<b>Madras (Chicken / Lamb / Prawns)</b> DF GF	(C-\$21 / L-\$22 / P-\$23.5)
A traditional south Indian dish made with onions tomatoes, shredded coconut curry leaf and coconut milk	
<b>Bhuna (Chicken / Lamb)</b> DF GF	(C-\$22 / L-\$23)
Boneless meat cooked with ginger, garlic, fresh coriander, capsicum, onion and spices	
<b>Bengali Fish</b> DF GF	\$23
A popular Bengali fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.	
<b>Malabari Fish</b> DF GF	\$23
A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.	