

URBANN INDIAN RESTAURANT & BAR

**thezing**

501 NEW NORTH ROAD  
KINGSLAND, AUCKLAND

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[thezing.nz](http://thezing.nz)

URBANN INDIAN RESTAURANT & BAR

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## TAKEAWAY MENU

\*Free delivery - within 5km  
for orders over \$30

\*Limited free parking  
available on request

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# ENTRÉES

MIX PAKORA	5-
ALOO PANEER TIKKI	10-
PANEER TIKKA	12-
PANEER CHILLI	12-
SHAMMI KEBAB	11.5-
CHICKEN LOLLIPOP	10-
CHICKEN TIKKA	12-
CHICKEN CHILLI	13-
TANDOORI CHICKEN	HALF: 11- FULL: 20-
LAMB CHOPS	15-
TANDOORI PRAWNS	13.5-
GARLIC PRAWNS	13.5-

# MAINS

<b>BUTTER</b> • PANEER: 15- CHICKEN: 16- PRAWNS: 18-	
Tangy tomato sauce in cashew gravy	
<b>TIKKA MASALA</b> • PANEER: 14.5- CHICKEN: 16-	
Diced onion, capsicum & grounded spices in a creamy tomato sauce	
<b>KADAI</b> • PANEER: 14.5- CHICKEN: 16- PRAWNS: 18-	
Juliennes of onion & capsicum in thick gravy	
<b>KORMA</b> VEG: 14- CHICKEN: 16- LAMB: 16.5-	
A velvety sauce of cashews, onions & fenugreek (GLUTEN FREE)	

<b>MALABAR</b> FISH: 17- PRAWNS: 18-	
Mustard sauce with coconut milk & curry leaves	
<b>SAAGWALA</b> •	
PANEER: 14.5- CHICKEN: 16- LAMB: 16.5- PRAWNS: 18-	
Mildly spiced spinach puree with herbs	
<b>MALAI KOFTA</b> • 14-	
Paneer & potato stuffed Kofta balls served with a lightly spiced sauce	
<b>METHI MALAI MUTTER MUSHROOM</b> • 16-	
Green peas & mushrooms cooked in a creamy sauce of cashews with a hint of fenugreek	
<b>AMRITSARI CHOLE</b> • 12.5-	
Chickpeas simmered with onion, tomato & spices from Punjab	
<b>DAL MAKHANI</b> • 14-	
Whole lentils simmered overnight flavoured with ginger, garlic, & a touch of cream	
<b>DAL TADKA</b> • 12-	
Mixed yellow lentils flavoured with onions, tomato & ginger	
<b>LAMB ROGAN JOSH</b> 16.5-	
Chunks of lamb cooked in exotic herbs in a traditional north Indian style	
<b>LAMB VINDALOO</b> 16.5-	
Lamb cooked in hot curry sauce goan style	
<b>LAMB MADRAS</b> 16.5-	
Lamb cooked in rich curry sauce with an oomph of south Indian spices & grated coconut	
<b>MIXED VEG</b> • 12.5-	
Seasonal vegetables cooked to perfection	

<b>BHUNA CHICKEN</b> 17-	
Indian classical roast chicken with onion, green capsicum & a zest of spices in thick sauce	
<b>BHUNA GOSHT</b> 20-	
Goat is slowly cooked in its own juices to make this delicious curry with deep flavours	
<b>DAL GOSHT</b> 20-	
Succulent pieces of goat wrapped in a perfect blend of aromatic spices & herbs cooked with yellow lentils	
<b>BIRYANI</b> VEG: 16- LAMB: 17- PRAWNS: 20-	
An aromatic rice flavoured with saffron, mace & pandan extract (GLUTEN FREE)	

# SIDES

ROTI OR NAAN	3-
GARLIC OR CHEESE NAAN	3.5-
CHEESE & GARLIC NAAN	4-
PESHAWARI NAAN	4-
LACCHA PARATHA	4-
STEAMED RICE	2-
JERRA RICE	2.5-
KASHMIRI RICE	3-
PAPADUM/MIXED PICKLE/MANGO CHUTNEY	2-
SLICED ONION	2-
GREEN CHILLIS	2-
GREEN SALAD	6-

• VEGETARIAN