

URBANN INDIAN RESTAURANT & BAR



501 NEW NORTH ROAD
KINGSLAND, AUCKLAND

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thezing.nz

URBAN INDIAN RESTAURANT & BAR



TAKEAWAY MENU

\$5 delivery within 5km
for orders over \$30

 /  / THEZING.NZ

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	20-
TANDOORI PRAWNS	13.5-
GARLIC PRAWNS	13.5-

MAINS

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

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

BHUNA CHICKEN 17-
Indian classical roast chicken with onion, green capsicum & a zest of spices in thick sauce
BHUNA GOSHT 20-
Goat is slowly cooked in its own juices to make this delicious curry with deep flavours
DAL GOSHT 20-
Succulent pieces of goat wrapped in a perfect blend of aromatic spices & herbs cooked with yellow lentils
BIRYANI VEG: 16- CHICKEN: 17- LAMB: 18- 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