

## WHILE YOU WAIT

### Aloo Samosa

Seasoned with aromatic spices, our potato samosas are hand-crafted by our expert chefs  
| v | 2pc | 13 |

### Spiced Onion Bhaji

Indulge in these irresistibly crispy, thinly sliced onions coated in a chickpea flour batter & fried until golden for a truly moreish treat  
| v | s | 14 |

### Konkani Prawns

Wok-tossed prawn cutlets, perfectly seasoned with tamarind and chilli, offering a delightful balance of tang and spice | 18.5 |

### Chowk Ki Aloo Tikka

Spiced potato patties, drizzled with yoghurt & tamarind  
| v | 4pc | 16.5 |

## INSPIRED BY FIRE

### Mansoori Lamb Chops

Succulent lamb cutlets, delicately spiced to highlight the rich, natural flavours of New Zealand lamb  
| 3pc | s | 28 |

### Murgh Chicken Tikka

Kashmiri Red Chill, Yoghurt, Turmeric, Ground Cumin, Garam Chaat Masala  
| 3pc | 21 |

### Lamb Seekh Kebabs

The very best of New Zealand lamb, together with spices, including green chilli, coriander and garam masala, skewered and cooked over hot coals | 4pc | 19 |

### Stewart Island Tandoori Salmon

Hailing from Big Glory Bay, this ocean farmed salmon is subtly spiced, then smoked over charcoal  
| 3pc | s | 28 |

### Half Tandoori Chicken

The spiced yoghurt mixture is the key to obtaining the super flavourful tender succulent young chicken  
| 25 |

## TANDOORI BREADS

Butter Naan		6.5
Garlic Naan		6.9
Cheese Chilli Naan		8
Wholemeal Roti	vf	7
Wholemeal Paratha	vf	7.5
Keema Naan		8
Peshawari Naan		8

Just a heads up, there's a minimum meal charge for guests over 12

And of course we want everyone to have a great experience, so we reserve the right to refuse service if needed

## INSPIRED BY CLAY

### - lamb - goat - beef

### Kashmiri Rogan Josh

32.5  
A boneless lamb curry with intense spices in a tomato gravy. Relish the exquisite experience of fall-apart tender lamb | gf |

### Lamb Nawabi

32.5  
Experience the essence of Kashmiri cuisine with this flavourful, coconut delicacy. A dish that is both hearty and aromatic | gf |

### Punjabi Saag Gosht

32.5  
Slow-cooked lamb, combined with spinach, infused with cumin, coriander, fenugreek & garam masala | gf | s |

### Beef Sirloin Madras

35.5  
A fiery blend of spices & coconut milk, creating a bold, tasty, and well-balanced sauce | gf | s |

### The Billy Goat Curry

36  
This classic reflects my identity, childhood, and understanding of love. Our Billy Goat originates from the renowned Chettinad cuisine, blending earthy dark spices with the freshness of coriander | gf | s |

### - chicken

### Chicken Tikka Masala

32.5  
A tantalizing dish featuring tender pieces of tandoori chicken smothered in a rich and creamy tomato-based sauce | gf |

### Cashew Chicken Korma

32.5  
A lightly spiced curry made from ground cashews and cream that is buttery and delicious | gf | n |

### Chicken Shah Jahan

35  
Our version, is worthy from the pages of the Nuskha-e-Shahjahani (a handwritten manuscript which was thought to be written around 11BC). Made for royalty, mild but rich in flavour from the ground cashews, paneer & coriander | gf | s | n |

### Kadhai Chicken

36  
Created by Meena Anand in 1998. Made with shredded boneless tandoori chicken, married together with onions, capsicum, roasted cumin & garlic | gf |

### Original Butter Chicken

32.5  
One of the most famous curries in the world. We can comfortably say we are New Zealand's best. A recipe shared with less than 2 people in the entire country | gf | s |

### Goan Murgh Vindaloo

32.5  
Goan inspired. If you are a spicy food lover then this is for you. Created with layers of South Western spices, this dish will leave your taste buds tingling

### Chicken Biryani

32.5  
A bold and flavourful rice dish with slow cooked chicken, fragrant spices and caramelised onions | gf |

### - seafood

### Prawn Thooku Masala

35  
A South Indian dry curry, made in a spicy tomato masala, reminiscent of a chutney. The lime adds freshness, while the coconut balances the dish | gf |

### Prawn Malabari Curry

34.5  
One of Kerala's staple dishes. South Indian coastal flavours from the coconut to the curry leaves makes this prawn delicacy creamy and well balanced | gf | s |

### - vegetarian

### Navrattan Korma

32.5  
A flavourful creamy cashew vegetable curry known as the "nine-gem" curry due to its diverse ingredients | gf | v | n |

### Saag Khumb

32.5  
The mild taste of mushrooms blended with a spinach-based sauce; this dish was inspired by Meena | gf | vf |

### Malai Kofta

30.5  
Indulge in these creamy potato dumplings filled with a rich cheese and nutty goodness, served in a luscious coconut-cashew sauce | v | n |

### House Black Dahl

32.5  
Indulge in the richness of this creamy dish, crafted from slow-cooked lentils infused with aromatic spices | gf | s | vf |

### Chole Masala

28  
A delicious & comforting chickpea curry in a spicy onion, tomato and masala sauce | gf | vf |

### Saag Malai Paneer

32.5  
An exotic treat, blending the refreshing flavour of fenugreek leaves with soft paneer bites in a creamy, gently spiced spinach sauce | gf | v |

### Kaju Paneer Masala

35  
A homestyle delight featuring the perfect blend of cashews and paneer in a rich masala gravy, resulting in a creamy, spiced dish | gf | s | v | n |

## ESSENTIALS

Five Poppadum Wafers	6
Cucumber   Yoghurt   Raita	6
Tomato   Onion   Coriander Salsa	7
Sweet Mango Chutney	6
Spicy Pickles	7

## OH CALCUTTA

### Food Allergen Policy: Your Safety Is Our Priority

Please always inform our restaurant manager of any allergies or intolerances before placing your order.

Please be aware that airborne particles and traces of gluten remain present throughout the kitchen and restaurant. For this reason, we cannot guarantee that any food prepared is 100% Gluten or Allergen Free.

gf | no added gluten

s | signature

n | contains nuts

v | vegetarian

vf | can be made vegan on request



A Celebration of Culinary Heritage and Communal Joy

OH CALCUTTA

# THE GREAT INDIAN FEAST

75 pp minimum six people

## TO START

- + **ALOO SAMOSA** Seasoned with aromatic spices, our potato samosas are hand-crafted by our expert chefs | **v** |
- + **LAMB SEEKH KEBABS** The very best of New Zealand lamb, together with spices, including green chilli, coriander and garam masala, skewered and cooked over hot coals
- + **MURGH CHICKEN TIKKA** Kashmiri Red Chill, Yoghurt, Turmeric, Ground Cumin, Garam Chaat Masala
- + **CHOWK KI ALOO TIKKA** Spiced potato patties, drizzled with yoghurt & tamarind | **v** |
- + **STEWART ISLAND TANDOORI SALMON** Hailing from Big Glory Bay, this ocean farmed salmon is subtly spiced, then smoked over charcoal + 8 pp

## TO FOLLOW

- + **PUNJABI SAAG GOSHT** Slow-cooked lamb, combined with spinach, infused with cumin, coriander, fenugreek & garam masala | **gf** |
- + **PRAWN MALABARI CURRY** One of Kerala's staple dishes. South Indian coastal flavours from the coconut to the curry leaves makes this prawn delicacy creamy and well balanced | **gf** |
- + **KASHMIRI ROGAN JOSH** A boneless lamb curry with intense spices in a tomato gravy. Relish the exquisite experience of fall-apart tender lamb | **gf** |
- + **NAVRATTAN KORMA** A flavourful creamy cashew vegetable curry known as the "nine-gem" curry due to its diverse ingredients | **gf** | **v** |
- + **ORIGINAL BUTTER CHICKEN** One of the most famous curries in the world. We can comfortably say we are New Zealand's best. A recipe shared with less than 2 people in the entire country | **gf** |
- + **BEEF MADRAS** A fiery blend of spices & coconut milk, creating a bold, tasty, and well-balanced sauce | **gf** |

TANDOORI NAAN

GARLIC NAAN

## TO FINISH

CARDAMOM ICE CREAM

## SIDES

- POPPADUMS
- CUCUMBER YOGHURT RAITA
- TOMATO ONION SALSA
- SWEET MANGO CHUTNEY
- SPICY PICKLES

**gf** | no added gluten

**v** | vegetarian