

**Wrap****Butter chicken wrap plain/ garlic/ C&G \$18/\$20/\$22****Vegetarian Entree**

- Vegetable Samosa \$9.00**  
Crispy deep fried triangular pastry stuffed with potato and peas
- Onion Bhaji \$9.00**  
Julienne cut onion dipped in spiced chickpeas then battered and deep fried
- Mixed Vegetable Pakora \$9.00**  
Fresh vegetables dipped in spiced chickpeas then battered and deep fried
- Vegetable Spring Roll \$9.00**  
Julienne mixed vegetable stuffed in a thin pastry and then deep fried until crispy
- Paneer Tikka \$14.00**  
Cottage cheese pieces marinated with yoghurt, spices and then cooked in oven
- Vegetable Platter for Two \$20.00**  
Vegetable samosa, Onion bhaji, Vegetable pakora and Spring rolls

**Tandoori Specialty Full /Half**

- Tandoori Chicken Full: \$24.00 / \$14.00**  
Whole chicken marinated in yoghurt, spices and roasted in clay oven
- Garlic Tikka Full: \$22.00 / \$13.00**  
Tender chicken pieces marinated overnight in yoghurt, cashew nuts, black pepper and fresh garlic.
- Chicken Tikka Full: \$22.00 / \$13.00**  
Tender chicken pieces marinated overnight in yoghurt, spices and cooked in charcoal oven
- Chicken Malai Kebab \$22.00 / \$13.00**  
Tender pieces of chicken marinated in yoghurt, cheese and cream sauce, cooked in charcoal oven
- Chicken Wings \$20.00 / \$12.00**  
Chicken wings marinated with yoghurt, spices and cooked in tandoor
- Seekh Kebab \$22.00 / \$13.00**  
Lamb mince mixed with spices, herbs, vegetables and cooked in charcoal oven
- Tandoori Prawns \$26.00 / \$14.00**  
Kings prawns marinated in chef's special sauce and cooked in tandoor, capsicum, onions and tomatoes
- Fish Tikka \$26.00 / \$14.00**  
Fresh fish marinated with yoghurt, spices and caraway seeds cooked in charcoal oven
- Mixed Platter for Two \$22.00**  
Chicken tikka, seekh kebab, samosa and onion bhaji
- Tandoori Mixed Platter \$28.00**  
Tandoori chicken, Chicken tikka, seekh kebab, prawns and fish tikka

**Main Course****All the main courses are served with complimentary basmati rice and cooked to your requirement. i.e. mild medium and hot****Vegetabl Dishes**

- Butter Sauce \$17.99**
- Butter Vegetable \$17.99**  
mixed Vegetable with butter sauce
- Vegetable Korma \$18.99**  
Fresh mixed vegetable cooked in rich creamy cashew nut gravy
- Vegtabele Madrass \$18.99**  
Mixed vegetable cooked with coconut cream and mustard seed.
- Subzi Bahar \$17.99**  
4 mixed vegetable cooked with herbs and spices
- Vegetable Jalfrazi \$17.99**  
Fresh mix vegetable julienne of onion, tomato, capsicum, carrot and onion sauce
- Malai Kofta\* \$18.99**  
Fresh vegetable, cottage cheese potato and nuts ball cooked in creamy cashew nut gravy
- Palak Paneer \$18.99**  
Fresh made cottage cheese cooked in creamy spinach
- Butter Paneer \$18.99**  
Fresh cottage cheese cooked in spices, creamy tomato and butter sauce
- Saag Aloo \$17.99**  
Potato cooked in creamy spinach gravy
- Aloo Gobhi \$17.99**  
Potato cooked with cauliflower and spices
- Mushroom Palak \$18.99**  
Fresh mushroom cooked in creamy spinach and spices
- Aloo Jeera \$17.99**  
Fresh potato cooked with cumin seed and herbs
- Daal Makhani \$17.99**  
Black lentil and red kidney beans cooked with onion butter sauce
- Sabzi saag \$17.99**  
Mixed vegetables cooked with spinach and an onion, tomato gravy
- Paneer or Mattar Methi Malai \$18.99**  
Homemade cottage cheese cooked with fenugreek cashew nut, ground spices and cream
- Kadhahi Paneer \$18.99**  
Fresh cottage cheese cooked in kadhahi with capsicum and whole coriander seeds
- Paneer Tikka Masala \$18.99**  
Fresh cottage cheese cooked with onion, capsicum and tomato sauce
- Mattar Paneer \$18.99**  
Fresh cottage cheese and peas cooked with onion and tomato sauce
- Chana Masala \$17.99**  
Chick peas cooked in onion and tomato gravy
- Daal Tadka \$17.99**  
Yellow lentil cooked in fresh garlic and cumin seeds
- Vegetable Balti Garlic \$17.99**  
Mixed vegetables cooked with garlic, herbs, spices and diced tomato

**Chicken Dishes**

- Indian Summer Chicken (House Special) \$19.99**  
Boneless roasted chicken cooked with red capsicum, red onion, spring onion and chef special sauce
- Better Chicken \$20.50**  
Unique chicken dish cooked in chef special sauce
- Butter Chicken \$19.00**  
Very popular all times, Boneless chicken pieces marinated overnight, cooked in tandoori oven and smothered in alluringly spices and creamy tomato gravy
- Mango Chicken \$19.99**  
Boneless chicken pieces cooked in a delicately mildly creamy mango sauce
- Chicken Korma \$19.99**  
Tender boneless chicken pieces cooked in rich cashew nut gravy
- Apricot Chicken (Summer Hill Special) \$20.99**  
Tender pieces of chicken cooked in apricot sauce and spices
- Chicken Saagwala \$19.99**  
A beautiful royal Indian dish, cubed chicken cooked in a spice laced spinach sauce
- Chicken Madras \$19.99**  
Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds
- Chicken Mushroom Madras \$20.99**  
Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds
- Chicken Vindaloo \$19.99**  
This is a unique chicken dish cooked in specially blended spices and herbs which was famous among the Portuguese in Goa
- Chicken Tikka Masala \$19.99**  
Boneless chicken pieces marinated overnight in yoghurt and spices then roasted in a tandoor and cooked with onion, tomato sauce
- Chicken Kadhahi \$19.99**  
Tender chicken pieces cooked in kadhahi with capsicum and whole coriander seeds
- Chicken Jalfrezi \$19.99**  
Boneless chicken cooked with juliennes of onion, tomato, capsicum, carrot and onion sauce
- Chicken Mushroom \$20.99**  
Tender pieces of chicken cooked with fresh mushroom, garlic, tomato and onion sauce
- Chicken Badam Pasanda \$20.99**  
Tender pieces of chicken cooked with aromatic spices in a mild almond sauce
- Bhuna Chicken \$19.99**  
Boneless chicken pieces cooked in a thick onion, tomato and capsicum in ashew nut gravy
- Murgh Methi Malai \$20.99**  
Boneless chicken pieces cooked with fenugreek, cashew nut, ground spices and cream
- Chicken Balti Garlic \$20.99**  
Tender chicken pieces cooked with garlic, herbs, spices and diced tomato
- Chicken /Lamb/Beef Dhansak \$20.99**  
Tender pieces of meat cooked with lentils and seasonal vegetables with spices

**Goat /Lamb / Beef Dishes**

- Butter Goat / Lamb / Beef \$21.99/\$20.99/\$19.99**  
Tender meat pieces cooked with butter sauce.
- Goat /Lamb / Beef Rogan Josh \$21.99/\$20.99/\$19.99**  
A deliciously spiced slow cooked meat dish, in a rich onion sauce with a special strain of spices, which have a brilliant colour from the part of Kashmir India
- Goat /Lamb / Beef Saagwal \$21.99/\$20.99/\$19.99**  
A beautiful royal Indian dish, cubed meat cooked in a spiced laced spinach sauce
- Goat /Lamb / Beef Vindaloo \$21.99/\$20.99/\$19.99**  
This is a unique dish, meat cooked in specially blended spices and herbs which was famous among the Portuguese in Goa
- Goat /Lamb / Beef Korma \$21.99/\$20.99/\$19.99**  
Tender boneless meat pieces cooked in rich cashew nut gravy. No colouring added and it has subtle but assertive flavour
- Goat /Lamb / Beef Kadhahi \$21.99/\$20.99/\$19.99**  
Tender meat pieces cooked in kadhahi with capsicum and whole coriander seeds
- Goat /Lamb / Beef Rajasthani \$21.99/\$20.99/\$19.99**  
Speciality of Rajasthan this unique meat dish cooked in chef's special sauce
- Goat /Lamb / Beef Tikka Masala \$21.99/\$20.99/\$19.99**  
Tender meat pieces cooked with capsicum, onion, fresh tomato and special sauce
- Goat /Lamb / Beef Jalfrezi \$21.99/\$20.99/\$19.99**  
Tender meat cooked with julienne of onion, tomato, capsicum and carrot and onion
- Goat /Lamb / Beef Mushroom Masala \$21.99/\$20.99/\$19.99**  
Fresh mushroom, tender diced meat cooked with garlic, tomato and onion sauce
- Goat /Lamb / Beef Bhuna \$21.99/\$20.99/\$19.99**  
Meat pieces spiced and cooked with aromatic combination of ginger, garlic, coriander and spices
- Goat /Lamb / Beef Madras \$21.99/\$20.99/\$19.99**  
Boneless meat pieces cooked in an onion and coconut gravy, famous from South India
- Lamb / Beef Balti Garlic \$21.99/\$20.99/\$19.99**  
Tender meat pieces cooked with garlic, herbs, spices and diced

**Sea Food Dishes**

- Goan Fish Curry \$21.99**  
Fish marinated with caraway seeds, freshly ground spices and roasted in charcoal oven, then simmered in onion, coconut gravy
- Fish Masala \$21.99**  
Fresh cooked in onion tomato sauce and ground spices
- Butter Prawns \$21.99**  
Prawns cooked in a rich tomato and butter gravy
- Prawn Malabari \$21.99**  
King prawns cooked in a rich coconut, onion gravy with fresh curry leaves and mustard seeds
- Prawn Jalfrezi \$21.99**  
Marinated prawns cooked in charcoal oven and cooked with capsicum, onion and tomato
- Prawn Saagwala \$21.99**  
Prawn cooked in creamy spinach gravy

**Special Menu**  
Available Monday to Thursday

**Entree / Main**

<b>Soya Chap</b>	<b>\$20.00</b>
<b>Samosa Aloo Chaat*</b>	<b>\$14.00</b>
Deep fried samosa and chopped onion, cucumber, yoghurt and sauce mixed together	
<b>Chicken / Cheese Chilli(Dry/Gravy)*</b>	<b>\$22.00 / \$20.00</b>
Pieces of chicken / cheese cooked with onion, capsicum and chillies in soya sauce	
<b>Vegetable Manchurian (Dry/Gravy)*</b>	<b>\$18.00</b>
Vegetable balls cooked in special Indian Summer Manchurian sauce	

<b>Chicken / Vege Fried Rice*</b>	<b>\$18.00 / \$16.00</b>
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\*All curries in the Special Menu & marked with an asterix contain MSG & Gluten.

**Indian Summer Banquet**

<b>Minimum order for two people</b>	<b>\$64.99</b>
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**Entree:** Onion bhaji, spring rolls, chicken tikka and seekh kebab

**Mains:** Butter chicken, lamb rogan josh, beef tikka masala and vegetable korma

**Rice And Biryani**

<b>Plain Rice</b>	<b>\$4.00</b>
<b>Jeera Rice</b>	
<b>Coconut Rice</b>	<b>\$8.00</b>
<b>Vegetable Pulao</b>	<b>\$11.00</b>
All Biryani served with raita or curry sauce	
<b>Vegetable Biryani</b>	<b>\$20.00</b>
Basmati rice cooked with seasonal vegetable	
<b>Chicken Biryani</b>	<b>\$22.00</b>
Flavoured basmati rice cooked with marinated chicken pieces and spices	
<b>Lamb Biryani</b>	<b>\$23.50</b>
Flavoured basmati rice cooked with marinated lamb pieces and spices	
<b>Prawn Biryani</b>	<b>\$24.99</b>
Flavoured basmati rice cooked with marinated prawns and spices	
<b>Fish Biryani</b>	<b>\$24.99</b>
Flavoured basmati	

**Tandoori Bread**

<b>House special</b>	<b>\$8.00</b>
Naan stuffed with chopped olives, capsicum, cheese, onion and sun dried tomatoes	
<b>Roti</b>	<b>\$3.99</b>
wholemeal bread baked in charcoal oven	
<b>Plain Naan</b>	<b>\$3.99</b>
Refined flour bread	

<b>Garlic Naan</b>	<b>\$4.99</b>
Refined flour bread with garlic	
<b>Butter Naan</b>	<b>\$4.99</b>
Refined flour bread with butter	
<b>Cheese Naan</b>	<b>\$6.00</b>
Refined flour bread stuffed with cheese	
<b>Cheese and Garlic Naan</b>	<b>\$7.00</b>
Refined flour bread stuffed with cheese and garlic	
<b>Keema Naan</b>	<b>\$7.00</b>
Refined flour bread stuffed with lamb mince	
<b>Chicken Naan</b>	<b>\$7.00</b>
Naan stuffed with boneless chicken tikka	
<b>Paneer Naan</b>	<b>\$7.00</b>
Naan bread stuffed with homemade cottage cheese	
<b>Peshawari Naan</b>	<b>\$7.00</b>
Naan stuffed with nuts	
<b>Onion Kulcha</b>	<b>\$6.00</b>
Refined flour bread stuffed with chopped onion	
<b>Stuffed Parantha</b>	<b>\$6.00</b>
Wholemeal flour bread stuffed with potato and spices	
<b>Bread Basket</b>	<b>\$20.00</b>
Selected bread	
<b>Summerhill Special Butter Naan</b>	<b>\$5.00</b>
Layered with butter	
<b>Laccha Parantha</b>	<b>\$6.00</b>
Layered with butter	

**Side Dishes**

<b>Poppadom (Four pieces)</b>	<b>\$3.99</b>
<b>Mango Pickle</b>	<b>\$3.99</b>
<b>Mango, Green or Tamarind Chutney</b>	<b>\$3.99</b>
<b>Raita Small / Large</b>	<b>\$4.99 / \$5.99</b>
Grated cucumber and green herbs in yoghurt	
<b>Indian Kachumber</b>	<b>\$5.99</b>
Diced Onion, tomato, cucumber with coriander leaves and freshly squeezed lemon	
<b>Mixed Green Salad</b>	<b>\$7.99</b>
Slices of selected vegetables(cucumber, carrots, onion and tomato)	

**Desserts**

Mango Kulfi	<b>\$5.99</b>
Gulab Jamun	<b>\$5.99</b>

**House Made Drinks**

<u>Tea / Masala Tea</u>	<b>\$4.50</b>
<u>Soft Drinks</u>	<b>\$3.99</b>
<u>Mango Lassi</u>	<b>\$7.99</b>

<b>Ice Cream</b>	
Vanilla	<b>\$4.00</b>
Chocolate	<b>\$4.00</b>



**(06) 3558098**

**Fully Licensed - BYO (wine)**



# Indian Summer

*Exotic Indian Cuisine*

## Takeaway Menu

### Opening Hours

LUNCH

Tuesday- Friday 11.30am-2.00pm

### 7 DAY DINNERS

Monday - Sunday 4:30pm - 9:00pm

**Dine In Takeaway Home Delivery (conditions applied )**

**Private functions for up to 30 people**

**Catering for all occasions**

**Free Dine in on your birthday**

(Conditions Apply)

**NOTE :- If you have any allergy Problems then talk to the front desk please**

**(06) 355 8098 | (06) 355 5597**

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