



BOLIWOD

We invite you to share our welcoming ambience and quality cuisine.

A restaurant is not just a place to quell one's hunger, it is also a place that creates everlasting memories. You may be in for a celebration or a casual meal; we are honoured to be part of your memories. We sincerely hope you will enjoy our culinary art of Indian cooking. Our chefs have inherent knowledge in preparing Indian foods, combined with a passionate staff trained to welcome you.

Our vision is to make intricate Indian food intrinsically palatable.

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3/34 GRANT ROAD, FRANKTON 9300 - 5 MILE SHOPPING CENTRE | PH: 03 442 2019

PO BOX 1225, QUEENSTOWN

EMAIL: info@boliwood.nz

VISIT US AT: www.boliwood.nz



FOOD ALLERGIES & INTOLERANCES

Customers are advised to let our staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients used in a particular dish from our menu, our manager will be happy to assist you.

PUBLIC HOLIDAYS

A surcharge of 15% applies on Public Holidays.

STARTERS

1. VEG SAMOSA \$13.99

Deep fried conical shaped Indian pastry stuffed with potatoes, green peas and seasoned with Indian spices.

2. ONION BHAJI \$12.99

Onion battered in gram flour and deep fried.

3. SAMOSA CHAT \$19.99

Layers of mashed samosas with tamarind sauce, yogurt and garnished with crispy Indian wafers, onions, tomatoes and coriander.

4. BATATA VADA \$20.99

Batata Vada is a popular Indian vegetarian fast food in Maharashtra, India. It literally means potato fritters. The Portuguese introduced potatoes in India, "Batata" means potato in Portuguese.

5. PANEER TIKKA \$24.99

Chunks of cottage cheese, tomatoes, capsicum and onions marinated in tandoori sauce and roasted to perfection.

6. PANEER CHILLI (DRY) \$25.99

Chilli Paneer is a tasty and nutritious recipe, it's an Indian form of a Chinese recipe. You can have it as a starter or as a side dish with your meal.

7. CHICKEN TIKKA \$22.99

Boneless cubes of chicken marinated in a mixture of paprika and yoghurt roasted to perfection in the tandoori oven.

8. MALAI TIKKA \$24.99

Malai tikka refers to grilled supreme of chicken with ginger, garlic, green chilli, cream-cheese, coriander-stem and cardamom.

9. CHICKEN CHILLI (DRY) \$25.99

An Indo-Chinese delicacy that combines the taste of China with Indian spices.

10. CHICKEN LOLLIPOP \$25.99

Chicken marinated in egg white, celery, flour, ginger, garlic and spices blended with our special oriental sauce.

11. DONGRI CHICKEN \$29.99

Inspired by Mumbai's mafia movies, the Dongri Chawl (slum cooking) created a vibrant flavour to Mumbai's nightlife.

12. TANDOORI CHICKEN HALF \$21.99 | WHOLE \$39.99

A healthy choice-spring chicken kept in a marinated of yogurt, garlic and spices of combination and roasted to perfection in the Tandoori oven.

13. SEEKH KEBAB \$22.99

Minced lamb marinated in Indian spices, skewered and roasted in the tandoori oven.

14. LAMB CHOPS (3 PIECES) \$32.99

Lamb chops marinated in ginger, garlic, yogurt and spices and slow cooked in the tandoori oven.

15. FISH KOHLIWADA \$29.99

Koliwada is the "Koli" or the fishermen's colony. In Mumbai, there are several Koliwadas dotted along the coastline. Fish Koliwada is a mouth-watering dish from the Koli community.

16. TANDOORI PRAWNS (5 PIECES) \$29.99

Prawns marinated in ginger, garlic, yogurt and spices and slow cooked in the tandoori oven.

17. PRAWN PURI \$25.99

The chef's signature Boliwood dish. Spicy prawns in Mumbai masala served on hot fluffy puri.

18. FISH TIKKA \$25.99

Fish fillets marinated in ginger, garlic, yogurt and spices and slow cooked in the tandoori oven.

19. MIXED PLATTER FOR TWO \$34.99

A fine selection of some of the following: Samosas, Vege Pakoras, Seekh Kebab and Chicken Tikka.

20. TANDOORI PLATTER FOR TWO \$38.99

A North Indian, fine dining custom, to serve tandoori dishes as sumptuous starters.

21. POPPADOM & DIPS \$15.99

4 x Poppadoms with 3 dips - mixed pickle, mango chutney & mint sauce. (\$1 for each extra poppadom)



MAINS CHICKEN / LAMB

All curries can be made with your choice of meat.

1. ROGAN JOSH \$28.99

Chunks of meat marinated in exotic herbs and cooked in the traditional way with a subtle flavour.

2. MADRAS \$28.99

Meat cooked with curry leaves, coconut powder, coconut milk, tomatoes and fresh coriander.

3. CHICKEN SIXTY FIVE \$32.99

Its origins are firmly rooted in South India. Chicken 65 is a popular chicken dish resulting from the India-Pakistan war.

4. TIKKA MASALA \$28.99

Boneless pieces of meat cooked to perfection in tomatoes.

5. VINDALOO \$28.99

Curry prepared with vinegar and spices. This dish originates from Goa.

6. SAAG \$28.99

A perfect harmony of pureed spinach blended with meat.

7. TAWA CHICKEN/LAMB \$32.99

Tawa Chicken/lamb is a popular meat dish which is a must have in most parties and weddings in North India. Hugely tempting and goes well with naan and paratha. Shallow fried on an iron girdle; this recipe is a complex dish mastered through culinary legacy.

8. BUTTER CHICKEN \$28.99

Delicacy of barbequed chicken cooked in a smooth buttered tomato sauce. A perfect harmony to suit your palette.

9. KORMA \$28.99

Meat cooked in a delicious cashew gravy garnished with coriander and sliced almonds.

10. KOHLAPURI \$28.99

A curry originating from the Maharashtra state, the west coast of India.

11. JALFREZI \$28.99

Tender chunks of meat cooked with shredded tomatoes, capsicums, onions, dried herbs and spices.

12. KADAI \$28.99

Kadai chicken is a Pakistani and North Indian dish noted for its taste and usage of capsicum. It is said that only one utensil is enough to cook this dish and that is the kadai.

13. MANGO CHICKEN \$28.99

Tender chunks of meat cooked with mango, dried herbs and spices.

14. BHUNA GOSHT \$29.99

Bhuna means fried. In this dish, meat pieces are cooked with lots of onion and spices until everything is nicely cooked together and comes as a lip-smacking gravy.

15. CHICKEN AFGANI \$29.99

Afghani cuisine is known for its mild spicy and lip-smacking flavours.

16. CHICKEN DO PYAZA \$28.99

An Indian favourite, this delicious aromatic chicken & onion curry has wonderful depth of flavour.

17. BALTI CHICKEN \$28.99

A Chicken Balti is the pride of Birmingham and a curry not of Indian but Anglo Indian heritage dating from the late 1970's.

18. CHICKEN HANDI \$28.99

The chicken is incredibly tender and infused with flavour from a tomato and yogurt base.



MAINS VEGETARIAN

1. PALAK PANEER \$28.99

Fresh cottage cheese sautéed with puréed spinach.

2. KADAI PANEER \$28.99

Kadai paneer is a North Indian dish noted for its spicy taste and usage of capsicum cooked in a traditional pan, known as kadai.

3. SHAHI PANEER \$28.99

The original shahi paneer is from Mughlai cuisine. Shahi paneer is a preparation of paneer, consisting of a thick gravy of cream, tomatoes and Indian spices.

4. PANEER TIKKA MASALA \$32.99

Paneer tikka is an Indian dish made from chunks of paneer marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other meat dishes.

5. PANEER BHURJI \$32.99

Bhurji means scrambled, so this dish is basically scrambled paneer or cottage cheese. A perfectly savoury, tangy, spiced mixture made of onions, tomatoes, ginger-garlic paste, green chillies (optional) and various spices mixed with the scrambled paneer.

6. NAVRATTAN KORMA \$27.99

Fresh mixed vegetables and fruits cooked in a creamy gravy.

7. VEGETABLE KADAI \$27.99

Seasonal vegetables cooked in the traditional Indian vessel, the kadai, infused with herbs and spices.

8. MALAI KOFTA \$27.99

A creamy rich gravy with mixed vegetable dumplings. Malai Kofta is the vegetarian alternative to meatballs. It goes well with naans and zeera rice.

9. VEGETABLE KOLHAPURI \$27.99

A vegetable curry originating from the Maharashtra State.

10. PANEER MAKHANI \$28.99

Paneer makhani is a popular Punjabi dish made with paneer, tomatoes, cashews, spices & cream.

11. VEGETABLE JALFREZI \$27.99

Fresh mixed vegetables cooked in dry herbs and spices to create a mouth-watering vegetarian speciality.

12. VEGETABLE MAKHANI \$27.99

Fresh vegetables cooked to perfection in a smooth buttered tomato based creamy sauce.

13. DAL MAKHANI (LENTILS) \$25.99

Whole black lentils simmered on slow fire, tempered with ginger, garlic and onions.

14. YELLOW DAL TADKA \$25.99

Dal tadka is yellow dal cooked in Punjabi style, with onion, tomato and flavoured with generous amounts of tempered ghee and spices.

15. BOMBAY ALOO \$28.99

Bombay Aloo is a dry Indian side dish made from potatoes, onions and spices.

16. ALOO GOBI \$28.99

Aloo gobi or Indian style potato and cauliflower is a brilliant side dish for your favourite curry or brilliant as a starter; it's vibrant and delicious.

17. ALOO SHIMLA \$28.99

Aloo Shimla also known as Aloo Capsicum consists of crunchy green bell peppers or capsicums and perfectly cooked potatoes coated in a simple curry sauce.

18. BHENDI MASALA \$29.99

Bhendi Fry is stir fried okra that is slit and stuffed with spice mix such as garam masala and other locally available ground spices. This dish is stir-fried or sautéed slightly, which is distinct from batter-fried okra.

19. CHENNA MASALA \$28.99

Chickpeas cooked with onions, tomatoes, ginger, garlic and coriander.

20. MUSHROOM MATAR \$28.99

Mushroom Matar, or mushrooms and peas in a creamy onion tomato sauce.

21. BAIGAN BHARTA \$29.99

Baigan bharta is a popular Punjabi dish from the North Indian cuisine. It is made with a mash of roasted eggplant, onions, tomatoes, herbs and spices.

22. PANEER SIXTY-FIVE \$32.99

A vegetarian paneer dish made by crisp frying paneer and then tossing it in masala.



MAINS SEAFOOD

1. AMRITSARI FISH [WITH GRAVY] \$31.99

Fish Amritsari is a tempting dish made with vegetables, onions, ginger, garlic, Punjabi garam masala, tandoori masala and other Indian spices.

2. FISH VINDALOO \$30.99

A curry prepared with vinegar and spices. This dish originates from Goa.

3. FISH KOLHAPURI \$30.99

A fish curry originating from the Maharashtra State.

4. FISH MASALA \$30.99

A very traditional Indian dish using onions, tomatoes, herbs and spices, simple yet delicious.

5. FISH MADRAS \$30.99

Fish fillets cooked with curry leaves, coconut powder, coconut milk, tomatoes and fresh coriander.

6. FISH SIXTY-FIVE \$32.99

A fish dish made by crisp frying fish pieces in a masala.

7. GARLIC PRAWN \$30.99

Prawns cooked with shredded tomatoes, onions, dried herbs and spices with a rich flavouring of garlic.

8. PRAWN VINDALOO \$30.99

A curry prepared with vinegar and spices. This dish originates from Goa.

9. PRAWN MALABARI \$30.99

Malabari Curry is a delightful and rich recipe in which coconut gives the dish its distinctive aroma.

10. MUMBAI PRAWN MASALA \$32.99

Another Boliwood speciality. Inspired by our Bollywood film industry, the chef has created a huge box office success, mixing ingredients to create a box office blockbuster.

11. PRAWN MADRAS \$30.99

Prawns cooked with onions, mustard seeds, curry leaves and desiccated coconut in a creamy sauce.

12. BUTTER PRAWNS \$30.99

Prawns cooked in a smooth buttered tomato sauce. A perfect harmony to suit your palette.

BANQUET FOR TWO \$50.99 per person

Samosa, Chicken Tikka, Seekh Kebab, Onion Bhaji, Butter Chicken, Rogan Josh, Lamb or Chicken Korma and Seasonal Vegetables. Rice, Naan, Raita.

[Minimum 2 persons]



BREADS

1. PURI (3 PCS) \$14.99

Deep fried whole meal bread.

2. BATURA \$7.99

Deep fried naan bread.

3. ROTI \$5.50

Wholemeal bread cooked in Tandoori oven.

4. ALOO PARATHA \$8.00

Wholemeal bread stuffed with potatoes, spices and coriander.

5. LACHHA PARATHA \$6.50

A multi layered Indian flat bread prepared with wheat and plain flour.

6. TAWA MALABAR PARATHA \$8.00

A multi layered South Indian flaky bread prepared with wheat and plain flour on a flat pan.

7. MASALA KULCHA \$8.99

Naan stuffed with onions, potatoes, spices and coriander.

8. NAAN \$5.50

Plain leavened bread cooked in the Tandoori oven.

9. GARLIC NAAN \$6.50

Garlic cooked leavened bread.

10. CHEESE NAAN \$8.99

Naan bread stuffed with grated cheese.

11. CHILLI NAAN \$8.50

Naan bread with green chillies.

12. CHEESE GARLIC NAAN \$9.20

Naan bread stuffed with shredding cheese and chopped garlic.

13. CHEESE CHILLI NAAN \$9.20

Naan bread stuffed with shredded cheese and green chillies.

14. PESHWARI NAAN \$9.50

Naan bread stuffed with cottage cheese, nut, fruits and coconut powder.

15. KHEEMA NAAN \$9.99

Naan bread stuffed with minced lamb and cooked with herbs and spices.

16. CHICKEN NAAN \$9.99

Naan bread stuffed with minced chicken and cooked with herbs and spices.

17. PANEER KULCHA \$10.50

Paneer Kulcha is a popular variety of leavened flat bread stuffed with cottage cheese and seasoned with spices.

RICE DISHES

1. KASHMIRI PILAV \$18.00

Basmati rice cooked with dried nuts and fruits.

2. BIRYANI (CHICKEN, LAMB) \$33.99

Choice of meat simmer cooked with spices, herbs and saffron flavoured rice.

3. FISH BIRYANI \$34.99

Fish biryani is a layered fish and rice dish from the Indian sub-continent. This recipe is of the Pakistani style fish biryani made with boneless fish and layered with aromatic Basmati rice and a flavourful fish biryani masala. Serve hot with raita on the side.

4. PRAWN BIRYANI \$34.99

A delicious dish made from layering rice with a mixture of yogurt and spice marinated with prawns masala.

5. VEGETABLE BIRYANI \$30.99

Seasoned garden fresh vegetables cooked with rice, herbs and spices.

6. PILAV \$15.50

Our special rice flavours - Zeera or Coconut or Spinach or Mushroom.

7. JEERA RICE \$9.99

Rice cooked with cumin seeds.

8. STEAMED WHITE RICE \$4.50



SOUTH INDIAN DOSAS

South-India's staple agricultural produces, rice and lentils, are combined to make flat pancakes or breads called "Dosas".

1. PLAIN DOSA \$22.99

A dosa is a thin crispy and tasty pancake, originating from South India, made from a fermented batter predominantly consisting of lentils and rice.

2. MASALA DOSA \$24.99

Dosa stuffed with spiced potatoes and veges.

3. SPRING DOSA (VEG) \$25.99

Veges and spices in light dosa batter.

4. MYSORE MASALA DOSA \$25.99

Dosa smeared with red chutney and stuffed with delicious veges.

5. MASALA UTTAPAM \$25.99

Thick pancake-dosa, with toppings of tomatoes, capsicums and onions.

6. IDLI SAMBHAR \$24.99

Idli is a traditional breakfast in South Indian households. Idli is a savoury cake that is popular throughout India and neighbouring countries like Sri Lanka. Served with Sambhar (lentil soup).

7. VADA SAMBHAR \$24.99

Medu Vada is soft and fluffy from inside but has a crispier outside crust. Medu Vada is best served hot with Sambar and Coconut Chutney.

8. CHEESE DOSA \$24.99

Dosa with cheese.

9. CHICKEN/LAMB DOSA \$28.99

Dosa stuffed with spiced chicken / lamb.

STREET FOOD

1. CHOLE BATURA \$32.99

Chole Batura is a dish from the Punjab region of the Indian subcontinent. Chole served with deep fried bread (batura x 2) Served with pickles and onion kachumber.

2. PAV BHAJI \$32.99

Pav bhaji is a fast food dish from India, consisting of a thick vegetable curry, fried and served with 4 soft bread rolls.

3. SEV PURI \$24.99

Sev puri is essentially made of bombay puri which is loaded with diced potatoes, onions, variety of chutneys.

4. DAHI BHALLA \$29.99

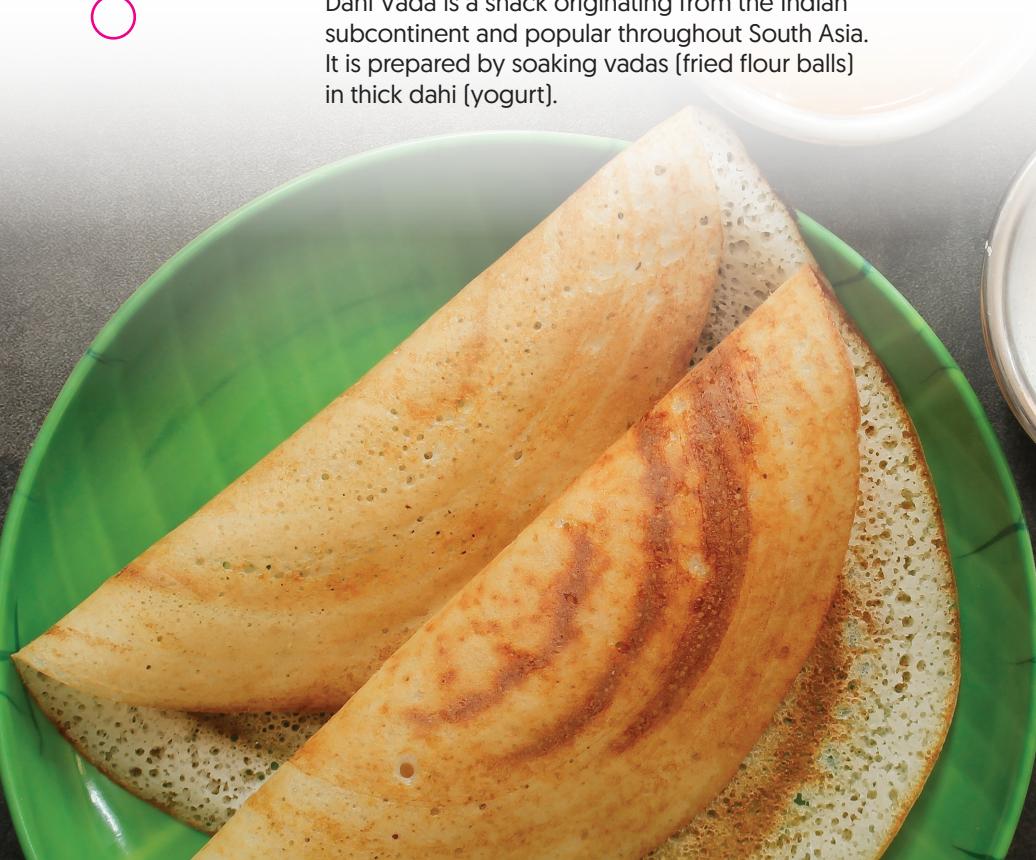
Dahi Vada is a snack originating from the Indian subcontinent and popular throughout South Asia. It is prepared by soaking vadas (fried flour balls) in thick dahi (yogurt).

5. PAPRI CHAAT \$24.99

Papri chaat is traditionally prepared using crisp fried dough wafers known as papri, along with boiled chick peas, boiled potatoes, dahi (yogurt) and tamarind chutney and topped with chaat masala and sev.

6. VADA PAV \$16.99

Vada Pav is a vegetarian fast food dish native to the state of Maharashtra. The dish consists of a deep fried potato dumpling placed inside a bread bun sliced almost in half through the middle.



DESI CHINESE

The Desi Chinese cuisine is said to have been developed by the small Chinese community that has lived in Kolkata for over a century. Today, Chinese food is an integral part of the Indian culinary scene.

SOUP

SWEET CORN SOUP \$19.99
TOMATO SOUP \$19.99
HOT & SOUR SOUP VEG \$19.99 / CHICKEN \$21.99
MANCHOW SOUP VEG \$19.99 / CHICKEN \$21.99

STARTERS

VEG SPRING ROLLS \$21.99
CHICKEN CHILLI DRY \$25.99
CHICKEN LOLLIPOP \$25.99
CHICKEN MANCHURIAN DRY \$25.99
PANEER CHILLI DRY \$25.99
VEG MANCHURIAN DRY \$25.99

MAINS

PANEER CHILLI GRAVY / SEMI-GRAVY \$31.99
VEG MANCHURIAN GRAVY / SEMI-GRAVY \$31.99
CHICKEN CHILLI GRAVY / SEMI-GRAVY \$31.99
SCHEZWAN CHICKEN GRAVY / SEMI-GRAVY \$31.99
CHICKEN MACHURIAN GRAVY / SEMI-GRAVY \$31.99

NOODLES

VEG SCHEZWAN NOODLES \$32.99
VEG HAKA NOODLES \$32.99
CHICKEN SCHEZWAN NOODLES \$33.99
CHICKEN NOODLES \$33.99
EGG SCHEZWAN NOODLES \$33.99

RICE

VEG FRIED RICE \$27.99
VEG SCHEZWAN FRIED RICE \$28.99
VEG PANEER FRIED RICE \$32.99
CHICKEN FRIED RICE \$33.99
CHICKEN SCHEZWAN FRIED RICE \$33.99
EGG FRIED RICE \$29.99



SALADS

1. KACHUMBER SALAD \$12.90

A traditional Indian salad with diced cucumber, tomatoes, onions, mint, coriander and garnished with lemon juice.

2. RAITA [VEG, BOONDI] \$6.99

Beaten yogurt, garnished with diced cucumber and chopped tomatoes.

3. ONION SALAD \$6.50

Sliced onions garnished with lemon juice and coriander served with spice Indian mixed pickle.

4. ALOO CHAT \$15.99

Spice potatoes and chopped onions served with coriander and mint.

DESSERTS

1. GULAB JAMUN \$16.99

Gulab jamun was first prepared in medieval India, derived from a fritter that Persian-speaking invaders brought to India.

2. MANGO KULFI \$16.99

Kulfi is a popular frozen dairy dessert from the Indian Subcontinent.

3. ICE-CREAM \$16.99

Vanilla, chocolate, cookies and cream, hokey pokey.

4. CHOCOLATE BROWNIE \$16.99

5. GAJAR KA HALWA \$16.99

Carrot halwa is a Indian pudding made with fresh carrots, milk, sugar, ghee & nuts.

