METHI MATTAR PANEER $19
Cottage cheese and green peas cooked in fenugreek flavoured gravy laced with cream

KADAI PANEER $19
Homemade cottage cheese cooked in think medium tomato and onion spicy gravy

PALAK PANEER $19
Homemade cottage cheese cooked in fine mild puree of fresh spinach

MALAI KOFTA $19
Mashed potatoes and cottage cheese ball deep fried and cooked in great spice gravy

VEGETARIAN JALFRIZE $19
Mix vegetables cooked with onion, capsicum and tomato sauce in sweet and sour gravy

ALOO GOBI $19
Potatoes, cauliflower, special spices cooked together gar,nished with fresh coriander

BOMBAY ALOO $17
Dice fried potatoes cooked with cumin seeds and herbs

TARKA DAAL $17
Yellow lentils cooked with garlic, ginger, onion, tomato and selection of spices

SAAG ALOO $18
Potatoes cooked in fresh spinach puree

CHANA MASALA $17
Chickpeas cooked with capsicum, tomato, onion and medium hot thick gravy

INDO-CHINESE/NEPALESE

(Momos are subject to availability. T & C apply.)

CHICKEN MANCHURIAN $20
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed fine chopped onion, capsicum and spring onion.

CHILLI CHICKEN / CHILLI PANEER $20
Choice of chicken / cottage cheese fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed diced onion, capsicum and spring onion

HONEY CHILLI CHICKEN $21
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy with honey and tossed diced, onion, capsicum, and spring onion.

VEGETABLE MANCHURIAN $19
Chopped mix vegetables deep fried balls cooked in Chinese flavour gravy and tossed with fine chopped onion, capsicum, and spring onion.

CHICKEN LOLIPOP (NEW) $20
Chicken wings coated with spicy red batter mix of special own masala (spice) and schezwan sauce.

CHICKEN MOMO (NEW) $21
Flour Dough Filled with Chicken Mince flavoured soya Sauce, chillis, pepper and cooked on a slow fire. A popular food in the streets of Nepal.

VEGETARIAN MOMO (NEW) $20
Flour Dough Filled with Vegetables minced flavoured soya Sauce, chillis, and pepper and cooked on a slow fire. A popular food in the streets of Nepal.

CHICKEN JHOL / CHILLY CHICKEN MOMO (NEW) $22
Steamed Chicken momos drowned in special herb chutney / Momos cooked with julienne capsicum, onion, green chillis and finished in Asian style

FRIED RICE (NEW) CHICKEN $20 / VEG $19 / EGG $19
Cooked Rice with Choice of Chicken / Veg / Egg , Soy sauce, Garlic ginger, Chopped vegetables, schezwan sauce and own Masala Spices.

SIDES/SALADS

PAPADOMS (5 PCS) $3.50
RAITA / PICKLES / SWEET MANGO CHUTNEY $3
MINT SAUCE / TAMARIND SAUCE $3
INDIAN SALAD / KACHUMBER SALAD $11

TANDOORI CHICKEN SALAD $16
Shredded tandoori chicken served on bed of lettuce, flavored with pepper and prunes and served with yoghurt dressing

GARLIC PRAWN SALAD $22
Mix Salad, cherry tomatoes, cucumber, Capsicum, and feta cheese, own masala recipe and add king prawns on the side.

BIRYANI/RICE DISH

CHICKEN BIRYANI / 3KG PACK $21 / $60.99
Rice cooked with chicken, herbs and spices

LAMB/BEEF/GOAT BIRYANI / 3KG PACK $22 / $63.99
Rice cooked with Lamb/Beef/Goat, herbs and spices

PRAWNS BIRYANI / 3KG PACK $24 / $65.99
Rice cooked with seafood, herbs and spices.

VEGETABLE BIRYANI / 3KG PACK $19 / $59
Rice cooked with vegetables in herbs and spices

PULAV RICE $10
Basmati rice cooked in cashew nuts, sultanas and herbs

MUSHROOM MUTTER PULAV $12
Basmati rice cooked with green peas, mushroom & cumin seeds

ZEERA RICE $5
Rice cooked with cumin seeds

PLAIN RICE $3.50

NAAN BREADS

BUTTER NAAN $4
Plain flour bread cooked in tandoori oven and garnish with butter

ROTI $4
Hand rolled bread made from wholemeal flour

GARLIC NAAN $4.50
Plain flour bread with garlic baked in clay oven

CHEESE AND GARLIC NAAN $6.50
Naan stuffed with cheese and garlic

CHEESE AND CHILLI NAAN $6.50
Naan stuffed with cheese and topped with green chilli

CHEESE NAAN $6.50
Naan stuffed with cheese and coriander

KASHMIRI NAAN $6.50
Naan stuffed with dried fruits cooked in tandoori oven

VEGETABLE NAAN $6.50
Plain flour stuffed with mix veg spice

KEEMA NAAN $7
Naan filled with minced lamb

CHOCOLATE NAAN $6.50
Naan stuffed with kiwi/Maori /Indian favorite chocolate

PARATHA $6.50
Bread Stuffed with a choice of Vegetables Potato / Gobi / Paneer (Cottage Cheese) and cooked in a Clay oven.

Family Special $55
Entree: Mixed Platter for 2
Mains: 2 x Mains Curries, Rice
Butter Naan & Garlic Naan
(Excluding Seafood, Goat & Tandoori)

OWN MASALA

Indian Restaurant, Bar and Takeaway

Fully Licensed and B.Y.O Wine only

DINE-IN - TAKEAWAY - DELIVERY*

(* Delivery Charges from $7 Minimum Order $40, T & C Apply)

Award Winning Restaurant
Serving Tauranga for over 13 years...!!

Takeaway Menu

Lunch: 11am - 2pm Tue to Sun
Dinner: 4:30pm - 10:00pm Mon to Sun

Lunch from $11

Curry, Rice

Lunch Combo $13

Curry, Rice, Naan, (Add Soft Drink $2)
(Takeaway Only. Excluding House Special, Seafood, Goat) Conditions Apply

Ph 07 571 8502

175 Eleventh Avenue, Tauranga

ownmasala.co.nz

DAIRY FREE, GLUTEN FREE & VEGAN OPTIONS AVAILABLE

Food prepared in our restaurant may contain the following ingredients: eggs, wheat, cashew, dairy and tree nuts If you have a food allergy, please notify your server. Thank you.

ENTREE/STARTERS

VEGETABLE SAMOSA (2 PCS) $7
Flakey pastry filled with diced potatoes, peas and cumin seeds them fried golden brown

ONION BHAJI $7
Sliced onion stirred in chickpea flour batter and deep fried

MIX PAKORA (5 PCS) $8
Selection of mixed vegetable mildly spiced dipped in batter and deep fried

PANEER PAKORA $16
Marinated Indian cheese dipped in a batter of Chickpea and Great Spice Recipe.

CHILLI GARLIC PRAWNS/SCALLOPS $16
Stir Fried Prawns/Scallops cooked with chef special sauce and served with mushroom.

CHILLI PRAWNS (NEW) $16
Batter Fried Prawns cooked in Chinese flavour gravy and tossed diced onion, capsicum and spring onion.

PRAWN PAKORA $16
King prawns cutlets dipped in fried mildly spiced batter deep fried and served with mint sauce

GARLIC CHICKEN TIKKA HALF $14 | FULL $24
Boneless chicken marinated with garlic yoghurt, cashewnut, spices and cooked in tandoori oven

CHICKEN TIKKA HALF $14 | FULL $24
Marinated chicken pieces in yoghurt, ginger and garlic paste roasted in clay oven.

SEEKH KEBAB HALF $14 | FULL $24
Minced lamb flavoured with spices pressed on a skewer, then cooked in tandoori oven.

MIXED PLATTER FOR TWO $21
A combination of the above, it consists of 2 veg, samosa, onion bhaji, 2 pieces of chicken tikka and 2 seekh kebabs

VEG PLATTER FOR TWO $19
Combination of Vegetarian Samosa, Onion Bhaji , paneer and mix vegetable Pakora.

PANEER TIKKA $21
Marinated cottage cheese in yoghurt, ginger and garlic paste roasted in clay oven.

TANDOORI CHICKEN HALF $14 | FULL $25
Whole chicken with bone marinated in special tandoori masala and cooked in tandoori oven

TANDOORI PRAWNS $21
Finest shrimp marinated with spices and cooked in a clay oven

TANDOORI PLATTER FOR TWO $25
Tandoori Chicken, Garlic Chicken Tikka, Seekh Kebab & Tandoori Prawns roasted in Tandoori Oven.

FISH TIKKA $25
Fresh Fish Fillets Marinated in special Tandoori Masala and cooked in tandoori oven.

KALI MIRCH KEBAB (NEW) HALF $15 | FULL $25
Tendered boneless chicken marinated in paprika and yoghurt, roasted in a tandoori oven garnished with salad

MAINS: CHICKEN

All curries are served with basmati rice

BUTTER CHICKEN $20
Tender morsels of boneless chicken roasted in tandoori and finished in a mild creamy tomato flavoured sauce

CHICKEN KORMA $20
Chicken cooked with cashew, almond and creamy gravy, garnished with sliced almond.

LEMON HONEY CHICKEN $21
Chicken cooked in grinded cashew nuts, tomato, onion and creamy gravy, finishing with honey and lemon flavour in kiwi style

KARAHI CHICKEN $20
Chicken pieces cooked with ginger, garlic and great spice

MADRAS CHICKEN $20
Tendered meat cooked in coconut cream topped with special fried fined coconut crush.

SAAG CHICKEN $20
Meat cooked with smooth grinded spinach gravy.

ACHARI CHICKEN $20
Chicken pieces cooked with pickle and spices.

CHICKEN TIKKA MASALA $20
Succulent tandoori chicken cooked in medium spicy gravy finish with saute green capsicum, slice onion and fresh herbs.

BHUNA CHICKEN $20
Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions.

MANGO CHICKEN $20
Boneless chicken cooked with exotic creamy gravy in mild mango flavour sauce

NAWABI CHICKEN $20
Boneless chicken pieces cooked in Chef's special coconut creamy sauce

ROYAL CHICKEN $20
Chicken tikka cooked with green peas, beans and cauliflower

TIKKA SWADI $20
Chicken tikka cooked in cashew and almond thick sauce and finest in a special flavour

COCKTAIL CHICKEN TIKKA MASALA $20
Chicken tikka tender pieces of chicken cooked in a special way, first time in Tauranga from own masala

CHICKEN MUGHLAI $20
A special creamy dish cooked with egg, various spices

JALFRAZIE CHICKEN $20
Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum

VINDALOO CHICKEN $20
Tendered meat cooked with vindaloo sauce added with our own spices

BALTI CHICKEN $20
Tendered meat pieces cooked with onion and garlic based gravy with diced capsicum and added with chef's special spices.

HIMALAYAN CHAM CHAM $20
Own masala famous chef's secret recipe

CHICKEN CURRY (INDIAN STYLE) $20
A traditional Indian curry recipe from grandma's kitchen

CHICKEN ROGAN JOSH $20
Tendered diced meat cooked with brown gravy and finish with own spice.

MAINS: LAMB/BEEF/GOAT

ROGAN JOSH LAMB/BEEF/GOAT $22
Tendered diced meat cooked with brown gravy and finish with own spice.

SAAG LAMB/BEEF/GOAT $22
Meat cooked Meat cooked with smooth grinded spinach gravy.

KORMA LAMB/BEEF/GOAT $22
Meat cooked with cashew, almond and creamy gravy, garnished with sliced almond.

DO PYAZA LAMB/BEEF/GOAT $22
Tender dice lamb pieces cooked with onion, capsicum and Indian herbs, garnish with fresh coriander

MADRAS LAMB/BEEF/GOAT $22
Delicious tendered meat cooked in coconut cream topped with special fried fined coconut crush.

PUMPKIN MUSHROOM CURRY LAMB/BEEF/GOAT $22
Diced meat cooked with pumpkin and mushroom chef's special gravy.

BHUNA LAMB/BEEF/GOAT $22
Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions.

DHANSAK LAMB/BEEF/GOAT $22
Own Masala's special curry with tender diced meat cooked with fresh spinach and added with yellow lentils in thick onion gravy.

CURRY LAMB/BEEF/GOAT $22
Tendered meat cooked with own spices with garlic, ginger, fried onion & tomato in a home style gravy.

VINDALOO LAMB/BEEF/GOAT $22
Tendered meat cooked with vindaloo sauce added with our own spices

JALFRAZIE LAMB/BEEF/GOAT $22
Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum

BALTI LAMB/BEEF/GOAT LAMB/BEEF/GOAT $22
Tendered meat pieces cooked with onion and garlic based gravy with diced capsicum and added with chef's special spices.

KARAHI LAMB/BEEF/GOAT $22
Meat pieces cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices.

LABABDAR LAMB/BEEF/GOAT $22
Meat cooked with onions, tomatoes, cream, ginger, butter, salt, cumin seeds and a melange of spices.

SEAFOOD

BUTTER SCALLOPS $24
Fresh scallops cooked with variety of spices and creamy tomato gravy

BUTTER PRAWNS $24
Peeled king prawns cooked in mild creamy tomato gravy

PRAWNS/FISH/SCALLOPS MASALA $24
Selected seafood cooked in onion, garlic, ginger, and tomato gravy.

PRAWNS/FISH/SCALLOPS MALABARI $24
Selected seafood cooked in special coconut cream and tomato gravy with special flavour with sauteed capsicum.

PRAWNS/FISH/SCALLOPS PASANDA $24
Selected seafood cooked with almond, cashew creamy gravy and finished with the butter on top.

PRAWNS/FISH/SCALLOPS SAAG $24
Selected seafood cooked with smooth grinded spinach gravy.

GOAN PRAWN/FISH/SCALLOPS CURRY $24
Selected seafood cooked in a fine thick tomato and coconut gravy.

PRAWNS/FISH/SCALLOPS CURRY $24
Selected seafood cooked in traditional way comes from Grand's ma kitchen.

PRAWNS/FISH/SCALLOPS JALFREZI $24
Seafood cooked in sweet and sour tomato ketchup sauce with diced capsicum

VEGETARIAN

VEGETABLE MADRAS $19
Mix vegetables cooked in coconut creamy gravy.

NAVRATTAN KORMA $19
Nine kinds of mix vegetables cooked in creamy white gravy.

DAAL MAKHANI $18
Whole lentils on a slow fire overnight, finishing with great spice

BUTTER PANEER $19
Homemade cottage cheese cooked in butter sauce

MUTTER PANEER $19
Cottage cheese and peas cooked in chef special gravy