

64. **METHI MATTAR PANEER** \$15.00  
Mix Vegetables cooked with chef's special tomato and creamy sauce.
65. **VEGETABLE MAKHANI** \$16.00  
Chopped mix veges deep fried balls cooked in Chinese flavour gravy and tossed with fined chopped onion, capsicum and spring onion.

### RICE

66. **CHICKEN BIRYANI** \$16.00  
Rice cooked with chicken, herbs and spices.
67. **LAMB / BEEF / GOAT BIRYANI** \$16.00  
Rice cooked with meat, herbs and spices.
68. **VEGETABLE BIRYANI** \$15.00  
Rice cooked with vegetables in herbs and spices.
69. **SEAFOOD BIRYANI** \$18.00  
Rice cooked with seafood, herbs and spices.
70. **PLAIN RICE** \$3.00  
Steamed basmati rice.
71. **PULAV RICE** \$7.00  
Basmati rice cooked in cashew nuts, sultans and herbs.
72. **ZEERA RICE** \$4.00  
Rice cooked with cumin seeds.

### NAAN

73. **NAAN** \$2.50  
Plain flour bread cooked in tandoori oven and topped with butter.
74. **GARLIC NAAN** \$3.00  
Plain flour bread topped with garlic cooked in tandoori oven.
75. **CHEESE AND GARLIC NAAN** \$5.00  
Naan stuffed with cheese and topped with garlic.
76. **CHEESE NAAN** \$5.00  
Naan stuffed with cheese.
77. **KASHMIRI NAAN** \$5.00  
Naan stuffed with dried fruits, coconut slices and cherries
78. **VEGETABLE NAAN** \$5.00  
Plain flour stuffed with fined chopped vegetables.
79. **ROTI** \$2.50  
Hand rolled bread made from wholemeal flour.
80. **KEEMA NAAN** \$5.00  
Naan filled with minced lamb.
81. **ONION KULCHA** \$5.00  
Naan stuffed with onions
82. **LACCHA PARATHA** \$5.00  
Multi layered wheat bread cooked in our clay oven.
83. **HERB NAAN** \$3.00  
Naan topped with Italian herbs.
84. **CHOCOLATE NAAN** \$5.00  
Naan filled with chocolate chips.
85. **PANEER KULCHA** \$5.00  
Naan stuffed with mashed homemade cottage cheese.

### SIDE DISH

86. **RAITA, PICKLES, SWEET MANGO CHUTNEY, MINT SAUCE, TAMARIN SAUCE** EACH \$3.00
87. **PAPADOMS (5 Pieces)** \$3.00
88. **TANDOORI CHICKEN SALAD** \$10.00  
Shredded chicken tikka served with lettuce, onions, carrot spiced with pepper and special Indian spices and topped with yogurt

## 2018 MENULOG WINNERS



**Open 7 Days: OPENING HOURS**  
11am - 2.30pm | 4.30pm - 10.30pm

### LUNCH SPECIAL

Dine in only  
Any Mains, Rice & Butter Naan

**\$12.00** per person

Excluding Seafood, Tandoori & Goat

### \$7.99 LUNCH PACK

Takeaway only | Curry and Rice

### Mix Banquet for 2 \$50

**Entree:** Mix platter for 2

**Mains:** Any two mains (Except Seafood) served with plain naan & garlic naan, popadums, dips.

(The no. of quantity depends on number of people)

\$5 Delivery Charge condition apply within 8km only from 5pm - 9.30pm

# OWN MASALA

Indian Restaurant and takeaway

*Tandoori Indian Restaurant & Bar*  
*Fully Licensed and B.Y.O Wine only*

**DINE IN • TAKEAWAY**

\$5 Delivery Charge condition apply within 8km only from 5pm - 9.30pm

## TAKEAWAY MENU

**\$10** **LUNCH TIME COMBO**  
**Curry, Rice, Butter Naan**  
**and \$1 Soft Drink**  
(Takeaway Only)  
11am-2.30pm

We do catering for Birthday and Wedding  
Mobile: 021 055 3858

**Ph: 571 8502**

175 Eleventh Avenue, Tauranga

[www.ownmasala.com](http://www.ownmasala.com)

Email: ownmasala14@yahoo.com

*The Real Taste of Indian Cuisine*

**2018 & 2019 MENULOG WINNERS**



*"Thank you to all our loyal customers who have supported us for the last 5 years with your support we have won the 2019 Menulog award, your continuous support will be appreciated in years to come"*

## ENTREES

- 1. VEGETABLE SAMOSA (2 Pieces)** \$5.00  
Flakey pastry filled with mashed potatoes, peas and cumin seeds then fried golden brown.
- 2. ONION BHAJI** \$5.00  
Sliced onion dipped in chickpeas flour batter and deep fried it
- 3. PANEER PAKORA** \$7.00  
Homemade cottage cheese dipped in special chickpeas flour batter and deep fried it.
- 4. MIX PAKORA (5 Pieces)** \$6.00  
Selection of mixed vegetable dipped in special crunchy batter and deep fried it.
- 5. PRAWN PAKORA** \$12.00  
Prawns cutlets dipped in chickpeas flour batter and deep fried it.
- 6. CHICKEN TIKKA** HALF \$9.00 FULL \$17.00  
Tandoori chicken marinated in special tandoori masala and cooked in tandoori oven.
- 7. TANDOORI PRAWNS** \$13.00  
Finest prawns marinated with tandoori masala and cooked in tandoor.
- 8. GARLIC CHICKEN TIKKA** HALF \$10.00 FULL \$18.00  
Boneless chicken marinated with garlic, yoghurt and own spices and cooked in tandoori oven
- 9. SEEKH KEBAB** HALF \$9.00 FULL \$18.00  
Minced lamb flavoured with own spices pressed on a skewer, then cooked in the tandoori oven.
- 10. MIXED PLATTER** \$16.00  
A combination of 2 vegetarian samosa, onion bhaji, chicken tikkas and seekh kebabs.
- 11. TANDOORI CHICKEN** HALF \$11.00 FULL \$20.00  
Whole chicken with bone marinated in special tandoori masala and cooked in tandoori oven.
- 12. MALAI TIKKA** HALF \$9.00 FULL \$17.00  
Chicken marinated in yoghurt, herbs and spices and cooked in tandoori oven.

## MAINS - CHICKEN

ALL CURRIES SERVED WITH BASMATI RICE

- 13. BUTTER CHICKEN** \$17.00  
Boneless chicken roasted in tandoori oven and finished in a chef's special tomato and creamy sauce.
- 14. LEMON HONEY CHICKEN** \$17.00  
Boiled chicken cooked in cashew nuts, onions gravy and creamy sauce, finishing with honey and grated lemon
- 15. KARAHI CHICKEN** \$17.00  
Chicken tikka pieces cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices.
- 16. CHICKEN TIKKA MASALA** \$17.00  
Tandoori chicken pieces cooked in onion, garlic and tomato based gravy. Added with diced onion and capsicum with some tongue tingling flavours
- 17. MANGO CHICKEN** \$17.00  
Tandoori chicken pieces cooked in special exotic mango flavour sauce.
- 18. CHICKEN CURRY** \$17.00  
A traditional Indian chicken curry comes from grand ma's kitchen.
- 19. ROYAL CHICKEN** \$17.00  
Tandoori chicken tikka pieces cooked in cashew, onion, almond creamy sauce and added with some vegetables.
- 20. TIKKA SWADI** \$17.00  
Tandoori chicken pieces cooked in special creamy cashew gravy with some special spices.

- 21. HIMALAYAN CHAM CHAM** \$17.00  
Own Masala's famous Chef's special secret recipe.
- 22. COCKTAIL MASALA** \$17.00  
Tandoori chicken and lamb pieces cooked with tomato and onion based gravy with diced onions and capsicums.
- 23. CHICKEN MUGHLAI** \$17.00  
Tandoori chicken pieces cooked with cashew and almond sauce added with egg and topped with some sultanas.

## MAINS

### CHICKEN/LAMB/BEEF/GOAT

- 24. KARAHI** \$17.00  
Meat pieces cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices
- 25. DO PIAZA** \$17.00  
Tendered diced meat pieces cooked with onion, capsicum and Indian herbs. Garnish with fresh coriander.
- 26. PUMPKIN MUSHROOM CURRY** \$17.00  
Diced meat cooked with pumpkin and mushroom chef's special gravy.
- 27. DHANSAK** \$17.00  
Own Masala's special curry with tender diced meat cooked with fresh spinach and added with yellow lentils in thick onion gravy.
- 28. CURRY** \$17.00  
Tendered meat cooked with own spices with garlic, ginger, fried onion & tomato in a home style gravy.
- 29. SAAG** \$17.00  
Meat cooked with smooth grinded spinach gravy.
- 30. JALFRAZIE** \$17.00  
Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum.
- 31. MADRAS** \$17.00  
Delicious tendered meat cooked in coconut cream topped with special fried fined coconut crush.
- 32. KORMA** \$17.00  
Meat cooked with cashew, almond and creamy gravy, garnished with sliced almond.
- 33. VINDALOO** \$17.00  
Tendered meat cooked with vindaloo sauce added with our own spices.
- 34. ROGAN JOSH** \$17.00  
Tendered diced meat cooked with brown gravy and finish with own spice.
- 35. BHUNA** \$17.00  
Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions.
- 36. MUSHROOM MASALA** \$17.00  
Boiled meat pieces and mushroom cooked in a special way in a thick sauce.
- 37. BALTI** \$17.00  
Tendered meat pieces cooked with onion and garlic based gravy with diced capsicum and added with chef's special spices.

## INDO-CHINESE

- 38. CHILLI CHICKEN** \$17.00  
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed diced onion, capsicum and spring onion.
- 39. HONEY CHILLI CHICKEN** \$17.00  
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.
- 40. CHICKEN MANCHURIAN** \$17.00  
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.
- 41. VEGETABLE MACHURIAN** \$14.00  
Chopped mix veges deep fried balls cooked in Chinese flavour gravy and tossed with fine chopped onion, capsicum and spring onion.

## MAINS - SEAFOOD

- 42. BUTTER SCALLOPS** \$20.00  
Pan fried scallops cooked in Chef's special tomato and creamy sauce.
- 43. BUTTER PRAWNS** \$19.00  
Pan fried prawns cooked in Chef's special tomato and creamy sauce.
- 44. PRAWNS OR FISH OR SCALLOPS MALABARI** \$19.00  
Selected seafood cooked in special coconut cream and tomato gravy with special flavour added with sauteed capsicum.
- 45. PRAWNS / SCALLOPS / FISH MASALA** \$19.00  
Selected seafood cooked in onion, garlic, ginger and tomato gravy
- 46. PRAWN / SCALLOPS / FISH CURRY** \$19.00  
Selected seafood cooked in traditional way comes from Grand's ma kitchen.
- 47. PRAWN / SCALLOPS / FISH PASANDA** \$19.00  
Selected seafood cooked with almond, cashew creamy gravy & finished with the butter on top.
- 48. GOAN PRAWN / SCALLOPS / FISH CURRY** \$19.00  
Selected seafood cooked in a fine thick tomato and coconut gravy.
- 49. PRAWN / SCALLOPS / FISH SAAG** \$19.00  
Selected seafood cooked with smooth grinded spinach gravy

## MAINS - VEGETARIAN

- 50. PALAK PANEER** \$14.00  
Homemade cottage cheese cooked with smooth grinded spinach gravy.
- 51. NAVRATTAN KORMA** \$14.00  
Mix vegetables cooked with cashew, almond and creamy gravy.
- 52. BUTTER PANEER** \$14.00  
Homemade cottage cheese cooked with chef's special tomato and creamy sauce.
- 53. SAAG ALOO** \$14.00  
Deep fried potatoes cooked with smooth grinded spinach gravy.
- 54. DAAL MAKHANI** \$14.00  
Whole lentils cooked in exotic flavours with rich cream and butter.
- 55. CHANA MASALA** \$13.00  
Chickpeas cooked with capsicum and own masala's special thick gravy.
- 56. MUTTER PANEER** \$14.00  
Cottage cheese and peas cooked in chef's special gravy.
- 57. MUTTER MUSHROOM** \$14.00  
Sautéed mushroom and fresh green peas cooked in thick onion and garlic based sauce topped with fresh coriander.
- 58. MALAI KOFTA** \$14.00  
Mashed potatoes and cottage cheese deep fried bullets and cooked in special creamy sauce.
- 59. VEGETARIAN JALFRIZIE** \$14.00  
Mix vegetables cooked in sweet and sour tomato ketchup sauce with diced capsicum.
- 60. KADAI PANEER** \$14.00  
Homemade cottage cheese cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices.
- 61. ALOO GOBI** \$14.00  
Potatoes and cauliflower cooked together in dry way with indian flavour topped with fresh coriander.
- 62. BOMBAY ALOO** \$12.00  
Deep fried potatoes cooked with curry leaves and tomato gravy.
- 63. TARKA DAAL** \$13.00  
Yellow lentils cooked with garlic, ginger, onion, tomato and own spices.