

# Vegetarian Delights

<b>Palak Paneer</b>	<b>20.00</b>
Homemade cottage cheese cooked in spinach and spices.	
<b>Mutter Paneer</b>	<b>20.00</b>
Homemade cheese and green peas cooked in aromatic Indian spices and onion tomato gravy (Chef's Exclusive).	
<b>Karahi Paneer</b>	<b>20.00</b>
A North Indian specialty, spicy and rich in flavor with truss tomatoes, onions, and fresh coriander, served in a thick gravy perfect with fresh cooked tandoori naan.	

<b>Butter Paneer Masala</b>	<b>20.00</b>
Homemade cottage cheese cubes cooked in creamy onion and tomato gravy.	
<b>Paneer Makhanwala (Indian Style) (New)</b>	<b>20.00</b>
Cottage cheese pieces half-cooked in the tandoori oven, finished in a tomato, cream, and spice gravy.	
<b>Dal Makhani</b>	<b>19.00</b>
Black lentils and kidney beans cooked in tomato-based Indian spices and finished with butter cream.	

<b>Chana Masala</b> <span>DF</span>	<b>18.00</b>
Chickpeas cooked in a rich blend of onion, tomatoes, ginger, garlic, and authentic Indian spices.	
<b>Yellow Dal Tadka (New)</b>	<b>19.00</b>
Yellow lentils cooked on slow heat, seasoned with onion, ginger, garlic, tomatoes, and cumin. <i>(A must-try!)</i>	
<b>Mutter Mushroom</b>	<b>19.00</b>
Mushrooms and green peas cooked in a creamy cashew nut gravy.	
<b>Mushroom Masala</b>	<b>19.00</b>
A North Indian blend of spices with onion and tomato gravy, finished with coriander and fresh ginger. <i>(Most Recommended)</i>	
<b>Malai Kofta</b>	<b>19.00</b>
Cottage cheese and potato rolls, deep-fried and served in a rich, creamy gravy.	
<b>Vegetable Korma</b>	<b>19.00</b>
A rich dish cooked in cashew nut gravy with a variety of vegetables and traditionally finished with cream.	

<b>Mix Vegetables</b> <span>DF</span>	<b>19.00</b>
A medley of mixed vegetables cooked in a flavorful onion and tomato gravy.	
<b>Aloo Gobi</b> <span>DF</span>	<b>19.00</b>
Potatoes and cauliflower florets cooked with cumin, turmeric, fresh coriander, and spices.	
<b>Bombay Aloo</b> <span>DF</span>	<b>19.00</b>
Boiled diced potatoes cooked with onions and Indian herbs. A dry dish perfect for any meal.	
<b>Paneer Bhurji (New)</b>	<b>20.00</b>
Finely chopped cottage cheese cooked in a tomato and onion masala gravy.	

# Indo Chinese Fusion

*(Indo Chinese & Mains)*  
All dishes served with optional Dry, Gravy, Semi Gravy.  
As served MILD, MED, HOT, EXTRA HOT

<b>Chilli Paneer</b> <span>V</span> <span>DF</span>	<b>21.00</b>
<b>Vegetable Manchurian</b> <span>V</span>	<b>20.00</b>
<b>Honey Chilli Potato</b>	<b>18.00</b>
<b>Chicken Manchurian</b>	<b>23.50</b>
<b>Chicken Honey Lollipops</b>	<b>18.00</b>
<b>Chilli Chicken</b> <span>DF</span>	<b>23.50</b>
<b>Garlic Chicken</b> <span>DF</span>	<b>23.50</b>
<b>Vegetable Fried Rice (NEW)</b>	<b>8.00</b>
<b>Chicken Fried Rice</b>	<b>10.00</b>

# Tandoori Naan Breads

<b>Plain Naan</b>	<b>4.00</b>
<b>Garlic Naan</b>	<b>4.50</b>
<b>Butter Naan</b>	<b>5.00</b>
<b>Cheese Naan</b>	<b>5.50</b>
<b>Cheese &amp; garlic Naan</b>	<b>6.00</b>
<b>Chicken Naan</b>	<b>6.00</b>
<b>Peshwari Naan</b>	<b>6.00</b>
<b>Keema Naan</b>	<b>6.00</b>
<b>Roti</b>	<b>4.00</b>
<b>Laccha Paratha</b>	<b>5.00</b>
<b>Aloo Paratha</b>	<b>6.00</b>

# Kids Menu

<b>Kids Butter Chicken</b>	<b>14.00</b>
<b>Fish Bites &amp; Chips</b>	<b>9.50</b>
<b>Butter Chicken Sauce</b>	<b>L 18.00   S 10.00</b>
<b>Hot Chips</b>	<b>6.00</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>9.50</b>

# Sides

<b>Mango Chutney or Pickles</b>	<b>3.00</b>
<b>Onion Salad</b>	<b>4.00</b>
<b>Raita</b>	<b>5.00</b>
<b>Papadoms (4pcs)</b>	<b>3.00</b>
<b>Green Salad</b>	<b>6.00</b>

# Dessert

<b>Gulab Jamun (3pcs)</b>	<b>6.00</b>
Creamed milk dumplings served in hot sugar syrup	

DF **Diary Free**

V **Vegetarian**

We serve mild, medium, hot or extra hot. All Mains are served with rice. Good things take time, if you are in a hurry, please let our friendly staff know. All dishes are MSG free (excluding Indo Chinese Fusion). All mains are gluten free. Vegan and Dairy Free on request. Please ask our friendly staff for more information. Leftover contains are extra \$1 each.

2025



**Curry Delight**  
Indian Restaurant

*Real Indian, Real Taste*

— since 2011 —

FULLY LICENSED, BYO WINE ONLY

## OPENING HOURS

**HUNTLY RESTAURANT**  
111 Main Street, Huntly  
Phone: 07 828 6980

**LUNCH**

🕒 Tuesday – Saturday: 11:00 AM to 2:00 PM

**DINNER**

🕒 Tuesday – Sunday: 5:00 PM to 9:00 PM

Come and enjoy a delightful dining experience!

## TAKEAWAY MENU 2025

*Lunch Combo Deals*

<b>Lunch Special</b>	<b>12.00</b>
Choose any curry, served with rice and papadom.	
<b>Vegetarian Combo</b>	<b>14.00</b>
Any vegetarian curry, served with rice, naan, and a 330ml soft drink.	
<b>Delight Combo</b>	<b>16.00</b>
Any non-vegetarian curry, served with rice, naan, and a 330ml soft drink.	

### YES WE DO:

Private functions, group bookings, and outdoor catering services are available. Gift vouchers are also on offer, so don't forget to try our monthly specials!

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## Starters

<b>Onion Bhaji</b> <span>V</span> <span>DF</span>	<b>8.00</b>
Onion ring dipped in chickpea flour and deep fried.	
<b>Mixed Pakora (4 pcs)</b> <span>V</span> <span>DF</span>	<b>8.00</b>
Mixed vegetables, seasoned with spice, dipped in lentil batter and deep fried.	
<b>Vegetable Samosa (2pcs)</b> <span>V</span> <span>DF</span>	<b>6.00</b>
A delightful triangular pastry filled with potatoes and peas then fried golden brown	
<b>Paneer Aloo Tikki (6pcs)</b> <span>V</span>	<b>12.00</b>
An interesting mixture of potatoes homemade cottage cheese, onions and fresh coriander made into patties and deep fried. Necessary for all vegetarians.	
<b>Paneer Pakora (6pcs)</b> <span>V</span>	<b>12.00</b>
Homemade cottage cheese, spiced, dipped in chickpea batter and deep fried.	

<b>Vegetarian Sizzler Mix Platter for Two</b>	<b>24.00</b>
A delicious selection of vegetarian entrées - samosa, mixed pakora, onion bhaji, paneer pakoda to share with dipping sauce.	
<b>Delight Mixed Platter for Two</b>	<b>26.00</b>
A selection of four entrees - samosa, mixed pakora, chicken tikka and lamb seekh kebab served with dipping sauce	
<b>Non Vegetarian Sizzler Platter for Two</b>	<b>28.00</b>
A combination of entrées - consists of chicken tikka, fish pakora, lamb seekh kebab and tandoori chicken served with dipping sauce.	

<b>Chicken Tikka (4pcs)</b>	<b>12.00</b>
Boneless chicken pieces marinated in yogurt and spices overnight, and then cooked in tandoor oven.	
<b>Tandoori Chicken</b>	<b>Full 20   Half 12</b>
Chicken pieces marinated with fresh herbs and spices overnight then skewered and cooked in tandoor oven, served with mint sauce.	
<b>Chicken Lollipops</b>	<b>12.00</b>
Chicken winglet marinated in indian herbs and spices then deep fried.	

<b>Lamb Seekh Kebab (4pcs)</b> <span>DF</span>	<b>12.00</b>
Minced lamb flavoured with exotic spices, pressed on skewer and then cooked in tandoor oven, served with mint sauce.	
<b>Fish Pakora (6pcs)</b> <span>DF</span>	<b>15.00</b>
Boneless fish pieces battered with chickpea flour, spices and deep fried served with tamarind sauce.	
<b>Golden Fried Prawn (6pcs) (Chef's Special)</b> <span>DF</span>	<b>18.00</b>
Prawn battered with corn flour, spices and deep fried served with sweet thai sauce.	
<b>Achari Chicken Tikka (New)</b>	<b>12.00</b>
Boneless thigh pieces marinated overnight in yogurt, Achari spices (Spicy and slightly Tangy Flavour) and roasted in Tandoor. Sauce, and Roasted in Tandoor.	

## Rice & Biryani

<b>Plain rice</b>	<b>L 7.00   S 5.00</b>
Steamed basmati rice.	
<b>Biryani (your Choice) served with Raita</b>	
Basmati Rice cooked with herbs and spices.	
<b>Vegetarian</b>	<b>L 22.00   S 12.00</b>
<b>Chicken</b>	<b>L 25.00   S 13.00</b>
<b>Lamb</b>	<b>L 27.00   S 15.00</b>
<b>Goat with bone</b>	<b>L 27.00   S 16.00</b>
<b>Prawn</b>	<b>L 27.00   S 16.00</b>

## Goat

<b>Goat Curry</b>	<b>23.50</b>
Goat meat (with bone) cooked with yogurt, and Indian spices in a flavorful Bengali style.	
<b>Goat Rogan Josh</b>	<b>23.50</b>
A North Indian specialty where goat meat (with bone) is slow-cooked in an onion and tomato gravy, enhanced with aromatic herbs.	
<b>Goat Do Pyaza</b>	<b>23.50</b>
Tender goat meat (with bone) cooked with garlic, ginger, capsicum, onions, and nuts for a rich and flavorful dish.	
<b>Goat Karahi</b>	<b>23.50</b>
Goat meat (with bone) cooked with ginger, garlic, and the chef's signature spice blend. (Must Try!)	
<b>Goat Vindaloo</b> <span>DF</span>	<b>23.50</b>
A spicy goat curry (with bone) inspired by the exotic flavors of Goa,featuring a robust blend of spices	

## Mains

<b>Butter Chicken</b>	<b>23.50</b>
Tendered boneless pieces of chicken, half cooked in tandoor oven finished in creamy tomato gravy <b>(All time favourite)</b>	
<b>Chicken Punjabi</b>	<b>23.50</b>
Pieces of roasted chicken cooked with onion, tomato, ginger , capsicum and enhanced with coriander <b>(Exclusive to our Chef)</b>	
<b>Murg Makhanwala (Indian Style Butter Chicken) (New )</b>	<b>23.50</b>
Boneless chicken pieces, half cooked in tandoori oven, finishing in tomato, cream and gravy in Indian style.	

<b>Mango Chicken</b>	<b>23.50</b>
Chicken Cooked harmoniously with mango pulp	
<b>Chicken Tikka Masala</b>	<b>23.50</b>
<b>Prawn Masala</b>	<b>24.00</b>
<b>Fish Masala</b>	<b>24.00</b>
<b>Scallops Masala</b>	<b>24.00</b>
Masala is from North Indian cuisine and is a blend of ground spices with delicious onion and tomato gravy finished with coriander and fresh ginger <b>(Most Recommended)</b>	
<b>Chicken Korma</b>	<b>23.50</b>
<b>Lamb Korma</b>	<b>24.00</b>
<b>Beef Korma</b>	<b>22.00</b>
Korma is a dish originating in the Indian sub-continent cooked in cashew nut gravy and traditionally cooked in cream.	
<b>Chicken Do Piazza</b>	<b>23.50</b>
<b>Lamb Do Piazza</b>	<b>24.00</b>
<b>Beef Do Piazza</b>	<b>22.00</b>
Do Piazza is an Indian Middle Eastern cuisine. It is prepared with large amount of onion, garlic, ginger and nuts. Onions are added at two stages during cooking, hence the name.	
<b>Karahi Chicken</b>	<b>23.50</b>
<b>Karahi Lamb</b>	<b>24.00</b>
<b>Karahi Beef</b>	<b>22.00</b>
<b>Karahi Prawn /Scallops</b>	<b>24.00</b>
Karahi dish came from North Indian Cuisine. It spicy taste cooked with tomato, onion, fresh coriander. Thick gravy goes well with our fresh cooked tandoori naan bread.	

<b>Chicken Vindaloo</b> <span>DF</span>	<b>23.50</b>
<b>Lamb Vindaloo</b> <span>DF</span>	<b>24.00</b>
<b>Beef Vindaloo</b> <span>DF</span>	<b>22.00</b>
<b>Scallops Vindaloo</b> <span>DF</span>	<b>24.00</b>
Vindaloo is an Indian curry dish in the region of Goa. The surrounding Konkani and many other parts of India. It is a Portuguese influence which is cooked with vinegar and blend spices. Rice is a real complement with this dish.	
<b>Chicken Hyderabad</b>	<b>23.50</b>
<b>Lamb Hyderabad</b>	<b>24.00</b>
Hyderabad cuisine also known as Deccani Cuisine is the native cooking style of Hyderabad people and Nizams. This is cooked with onion, tomato, yogurt and mint.	
<b>Beef Saagwala</b>	<b>22.00</b>
<b>Chicken Saagwala</b>	<b>23.50</b>
<b>Lamb Saagwala</b>	<b>24.00</b>
Saag is a leaf based dish eaten in the Indian sub-continent with tandoori naan bread or rice. Key ingredients spinach, cream and Indian herbs.	
<b>Chicken Jalfrezi</b>	<b>23.50</b>
<b>Lamb Jalfrezi</b>	<b>24.00</b>
<b>Prawn / Scallops Jalfrezi</b>	<b>24.00</b>
Jalfrezi is a south Asian Indian type cuisine which is cooked with vegetable, spices and with thick onion tomato gravy and tomato sauce.	
<b>Lamb Rogan Josh</b> <span>DF</span>	<b>25.00</b>
Rogan josh is an aromatic dish of Persian origin which is one of the signature recipes of Kashmiri Cuisine. This dish is robust with flavours of varied spices.	
<b>Beef Madras</b>	<b>22.00</b>
<b>Chicken Madras</b>	<b>23.50</b>
<b>Lamb Madras</b>	<b>24.00</b>
<b>Scallops Madras</b>	<b>24.00</b>
Madras dish belongs from one of the cities called Madras (Chennai). This dish is cooked in the onion, tomato, coconut, south Indian herbs and curry leaf.	
<b>Chicken Curry</b> <span>DF</span>	<b>23.50</b>
<b>Fish Curry</b> <span>DF</span>	<b>25.00</b>
Curry dishes are prepared in Southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.	
<b>Delight Chicken Curry with Bone (New)</b>	<b>H25.00 F 35.00</b>
Tandoori Chicken cooked in Makhani Creamy Tomato gravy	
<b>Prawn Malawari</b>	<b>24.00</b>
Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.	
<b>Butter Prawn / Scallops</b>	<b>24.00</b>
Prawn pieces cooked in a creamy tomato gravy.	