

A decorative border at the top of the page features various spices and kitchen items. On the left, there are wooden spoons, a mortar and pestle with peppercorns, and a glass of oil. On the right, there are small white bowls containing yellow powder, red powder, and orange powder, along with a metal measuring spoon with different sized scoops containing various spices, and a red chili pepper. The background is a solid orange color.

2025

The logo for Curry Delight is a stylized orange flame above a dark brown curved line that suggests a bowl or a flame's base.

**Curry Delight**  
Indian Restaurant

*Real Indian, Real Taste*

— since 2011 —

Fully Licensed, BYO Wine Only

**Morrinsville**  
**Opening Hours**

**Lunch:** 11am to 2pm (Tuesday to Saturday)

**Dinner:** 5pm to 9pm (Monday to Sunday)

Monday Closed | Public holidays are subject to change

**Morrinsville**

135 Thames Street

☎ (07) 889 4087

**Huntly**

111 Main Street

☎ (07) 828 6980

[www.currydelight.co.nz](http://www.currydelight.co.nz)

A decorative border at the bottom left of the page shows a pile of brown and white powders, likely spices, with some particles floating in the air above them.



**VEG SAMOSA**



**TANDOORI CHICKEN**



**PANEER PAKODA**



**MIXED PAKODA**



**ONION BHAJI**



**FISH PAKODA**



**GOLDEN FRIED  
PRAWN**



**CHICKEN LOLLIPOP**



**CHICKEN TIKKA**



**LAMB SEEKH  
KEBAB**



**PANEER ALOO TIKKI**



**DELIGHT MIXED  
PLATTER**



**NON VEG MIX PLATTER**



**VEG MIXED PLATTER**



## STARTERS

<b>Onion Bhaji</b> <span>V</span> <span>DF</span>	8.00
Crispy onion rings coated in chickpea flour and deep-fried to perfection.	
<b>Mixed Pakora (4 pcs)</b> <span>V</span> <span>DF</span>	8.00
A medley of vegetables seasoned with spices, dipped in lentil batter, and deep-fried.	
<b>Vegetable Samosa (2 pcs)</b> <span>V</span> <span>DF</span>	6.00
Golden-brown triangular pastries filled with a delicious blend of potatoes and peas.	
<b>Broccoli Cheese Balls</b>	12.00
Broccoli Cheese Balls are crispy, golden bites filled with melted cheese and seasoned broccoli, perfect as a snack.	
<b>Peanut Masala Papadum (New)</b> <span>V</span> <span>DF</span>	12.00
Papadum topped with diced tomatoes, cucumber, onions, green chili, coriander, peanuts, and a hint of lemon.	
<b>Paneer Aloo Tikki (6 pcs)</b> <span>V</span>	12.00
A delightful combination of homemade cottage cheese, potatoes, onions, and fresh coriander, formed into patties and deep-fried.	
<b>Paneer Pakora (6 pcs)</b> <span>V</span>	12.00
Slices of cottage cheese spiced, coated in chickpea batter, and deep-fried to a golden crisp.	
<b>Paneer Tikka Achari (New)</b>	14.00
Cottage cheese marinated in yogurt and Achari spices, offering a spicy and tangy flavor, roasted over charcoal.	
<b>Paneer Tikka (New)</b>	14.00
Cottage cheese marinated in cheese, yoghurt, and a chef's secret sauce, then roasted in the tandoor.	
<b>Tandoor Soya Chaap</b>	14.00
Marinated in yoghurt, Indian herbs, cooked in Tandoori oven.	
<b>Malai Soya Chaap (New)</b>	14.00
Soyabean Chunks grill in tandoor by using a creamy marination with capsicum, and onion	

<b>Vegetarian Sizzler Mix Platter for Two</b>	24.00
An assortment of vegetarian entrées, including samosas, mixed pakora, onion bhaji, and paneer pakora, served with dipping sauce.	
<b>Delight Mixed Platter for Two</b>	26.00
A selection of samosas, mixed pakora, chicken tikka, and lamb seekh kebab, accompanied by dipping sauce.	
<b>Non-Vegetarian Sizzler Platter for Two</b>	28.00
A combination of chicken tikka, fish pakora, lamb seekh kebab, and tandoori chicken, served with dipping sauce.	
<b>Chicken Tikka (4 pcs)</b>	12.00
Boneless chicken pieces marinated in yogurt and spices, cooked to perfection in a tandoor.	
<b>Tandoori Chicken</b>	Full 26.00 Half 16.00
Juicy chicken marinated with fresh herbs and spices, skewered and cooked in a tandoor, served with mint sauce.	

<b>Chicken Seekh Kabab (New)</b>	12.00
Chicken minced marinated with exotic spices and then cooked in Tandoori Oven.	
<b>Chicken Tikka Afghani (New)</b>	12.00
Tender pieces of chicken, marinated in Cheese, Cashew, Chef Secret herbs, and Roasted in Tandoor.	
<b>Achari Chicken Tikka (New)</b>	12.00
Tender chicken thigh pieces marinated in yogurt and Achari spices, delivering a spicy and tangy flavor, roasted in a tandoor.	
<b>Chicken Lollipops</b>	12.00
Chicken winglets marinated in Indian herbs and spices, then deep-fried to a crispy finish.	
<b>Lamb Seekh Kebab (4 pcs)</b>	12.00
Flavorful minced lamb seasoned with exotic spices, skewered, and cooked in a tandoor, served with mint sauce.	
<b>Fish Pakora / Chicken pakora (6 pcs)</b>	15.00
Tender, spiced fish or chicken pieces coated in crispy chickpea batter, deep-fried to perfection, and served with tamarind sauce.	
<b>Golden Fried Prawns (6 pcs) (Chef's Special)</b>	18.00
Juicy prawns coated in spiced cornflour batter, deep-fried, and served with sweet Thai sauce.	



**CHILLI PANEER**



**GARLIC CHICKEN**



**CHILLI CHICKEN**



**CHICKEN FRIED RICE**



**VEG FRIED RICE**



## INDO - CHINESE

All dishes below served with optional Dry, Gravy, Semi Gravy. As served MILD, MED, HOT, EXTRA HOT

<b>Veg or Chicken Noodles (New)</b> Stir-fried noodles with fresh vegetables or chicken, soy sauce, and aromatic Chinese spices.	12.00 / 14.00
<b>Spring Rolls (New)</b> Dry - Crispy golden rolls filled with seasoned vegetables.	12.00
<b>Chilli Paneer</b> Homemade cottage cheese cubes, deep-fried and sautéed with onions, capsicum, and soy sauce for a flavorful dish.	20.00
<b>Chilli Soya Chaap</b> Homemade cottage cheese cubes, deep-fried and sautéed with onions, capsicum, and soy sauce for a flavorful dish.	18.00
<b>Vegetable Manchurian</b> Crispy vegetable balls tossed in a tangy and spicy Manchurian sauce with chopped onions and capsicum.	18.00
<b>Chicken Manchurian</b> Crispy fried chicken pieces tossed in a tangy and spicy Manchurian sauce with onions and capsicum.	23.50
<b>Chilli Chicken</b> Boneless chicken pieces sautéed with onions, capsicum, and soy sauce for a rich, spicy taste.	23.50
<b>Garlic Chicken</b> Boneless chicken pieces battered in cornflour and Chinese herbs, deep-fried and finished in a hot garlic sauce.	23.50
<b>Chicken 65</b> Deep-fried boneless chicken chunks marinated with South Indian spices, tossed with curry leaves and green chillies.	23.50
<b>Chicken Honey Lollipops</b> Deep-fried chicken lollipops coated in honey and sweet chili sauce for a perfect balance of flavors.	18.00
<b>Garlic Prawn</b> Juicy prawns cooked in a rich garlic-infused sauce with aromatic spices and herbs.	24.00
<b>Chili Prawn</b> Spicy prawns tossed in a fiery chili sauce with onions, capsicum, and Chinese spices.	24.00
<b>Vegetable Fried Rice (New)</b> Boiled rice stir-fried in a wok with mixed vegetables, soy sauce, and Chinese herbs.	08.00
<b>Chicken Fried Rice</b> Boiled rice stir-fried in a wok with chicken, vegetables, soy sauce, and Chinese herbs.	10.00

## RICE AND BIRYANI

<b>Plain Rice</b> Steamed basmati rice.	Lrg 7.00   Sml 5.00
<b>Biryani (Your Choice) Served with Raita</b> Basmati rice cooked with herbs and spices.	
<b>Vegetarian</b>	Lrg 22   Sml 13
<b>Chicken</b>	Lrg 25   Sml 13
<b>Lamb</b>	Lrg 27   Sml 15
<b>Goat ( with bone)</b>	Lrg 27   Sml 16
<b>Prawn</b>	Lrg 27   Sml 16

**V** Vegetarian **DF** Dairy Free

For Vegan and Gluten Free options - please ask our friendly staff.



**MASALA**



**JALFREZI**



**KARAHI**



**LAMB ROGAN JOSH**



**KORMA**



**PRAWN MALAWARI**



**CURRY**



**HYDERABADI**



**MADRAS**



**BUTER CHICKEN**



**DO PIAZA**



**MURG MAKHANWALA**



## CHICKEN

### Butter Chicken

Tender boneless chicken pieces, half cooked in a tandoor oven, and finished in a creamy tomato gravy. (All-time favorite)

23.50

### Chicken Punjabi

Roasted chicken pieces cooked with onion, tomato, ginger, capsicum, and enhanced with coriander. (Exclusive to our Chef)

23.50

### Murg Makhanwala (Indian Style Butter Chicken) (New)

Boneless chicken pieces, half cooked in a tandoor oven, and finished in an Indian-style tomato, cream, and spice gravy.

23.50

### Mango Chicken

Chicken cooked harmoniously with mango pulp for a sweet and savory experience.

23.50

### Chicken Tikka Masala

A North Indian classic blending ground spices with a delicious onion and tomato gravy, topped with coriander and fresh ginger. (Most Recommended)

23.50

### Chicken Korma

A traditional dish from the Indian subcontinent, cooked in a rich cashew nut gravy and cream.

23.50

### Chicken Do Piazza

An Indian-Middle Eastern dish prepared with a generous amount of onion, garlic, ginger, and nuts. Onions are added at two stages, giving the dish its name.

23.50

### Karahi Chicken

A spicy North Indian dish with a thick tomato, onion, and coriander gravy. Perfectly paired with tandoori naan bread.

23.50

### Chicken Vindaloo DF

A Goan specialty influenced by Portuguese cuisine, cooked with vinegar and aromatic spices. Best served with rice.

23.50

### Chicken Hyderabadi

A Deccani-style dish cooked with onion, tomato, yogurt, and mint, showcasing the flavors of Hyderabad.

23.50

### Chicken Saagwala

A spinach-based dish from the Indian subcontinent, cooked with cream and Indian herbs. Best enjoyed with naan or rice.

23.50

### Chicken Jalfrezi

A South Asian favorite cooked with vegetables, spices, and a thick onion-tomato gravy with a hint of tomato sauce.

23.50

### Chicken Curry DF

A classic Southern Indian dish cooked with onion, tomato, ginger, garlic, ground spices, and fresh coriander.

23.50

### Chicken Bhuna

Chicken meat cooked with ginger, garlic, and the chef's signature spice blend. (Must Try!)

23.50

### Chicken Madras

A South Indian specialty from Chennai, featuring onion, tomato, coconut, curry leaf, and aromatic herbs.

23.50

### Delight Chicken Curry with Bone (New)

Tandoori chicken cooked in a creamy tomato Makhani gravy. (A must-try!)

Half 25.00 | Full 35.00

## GOAT

### Goat Curry

Goat meat (with bone) cooked with yogurt, and Indian spices in a flavorful Bengali style.

23.50

### Goat Rogan Josh

A North Indian specialty where goat meat (with bone) is slow-cooked in an onion and tomato gravy, enhanced with aromatic herbs.

23.50

### Goat Do Pyaza

Tender goat meat (with bone) cooked with garlic, ginger, capsicum, onions, and nuts for a rich and flavorful dish.

23.50

### Goat Karahi

Goat meat (with bone) cooked with ginger, garlic, and the chef's signature spice blend. (Must Try!)

23.50

### Goat Vindaloo

A spicy goat curry (with bone) inspired by the exotic flavors of Goa, featuring a robust blend of spices

23.50

V Vegetarian DF Dairy Free

For Vegan and Gluten Free options - please ask our friendly staff.



## LAMB

### Lamb Korma

A classic dish from the Indian subcontinent, prepared in a rich cashew nut gravy and traditionally cooked with cream for a velvety finish.

24.00

### Lamb Do Piazza

An Indian-Middle Eastern specialty featuring lamb cooked with a generous amount of onion, garlic, ginger, and nuts. Onions are incorporated at two stages of the cooking process, giving the dish its unique name.

24.00

### Karahi Lamb

A flavorful North Indian dish with tender lamb cooked in a spicy tomato and onion gravy, garnished with fresh coriander. Perfectly paired with freshly baked tandoori naan bread.

24.00

### Lamb Vindaloo **DF**

A Goan delicacy with Portuguese influences, this dish combines tender lamb with vinegar and an aromatic blend of spices. Best enjoyed with rice.

24.00

### Lamb Hyderabad

A Deccani-style preparation from Hyderabad, featuring lamb cooked with onion, tomato, yogurt, and mint for a fragrant and flavorful experience.

24.00

### Lamb Saagwala

A spinach-based delicacy from the Indian subcontinent, cooked with cream and Indian herbs. Perfect with naan or rice.

24.00

### Lamb Jalfrezi

A South Asian classic where lamb is cooked with fresh vegetables, spices, and a thick onion-tomato gravy enhanced with tomato sauce.

24.00

### Lamb Rogan Josh **DF**

An aromatic Kashmiri dish of Persian origin, this signature recipe features lamb simmered in a blend of robust spices for a rich and satisfying flavor.

24.00

### Lamb Madras

A specialty from Chennai (formerly Madras), this South Indian dish combines lamb with onion, tomato, coconut, curry leaves, and a medley of traditional herbs.

24.00

## BEEF

### Beef Korma

A classic dish from the Indian subcontinent, featuring tender beef cooked in a rich cashew nut gravy and finished with cream for a velvety texture.

22.00

### Beef Do Piazza

An Indian-Middle Eastern specialty where beef is prepared with a generous amount of onion, garlic, ginger, and nuts. Onions are added at two stages of cooking, lending the dish its distinctive name.

22.00

### Karahi Beef

A flavorful North Indian dish where beef is cooked with a spicy tomato and onion gravy, garnished with fresh coriander. Best enjoyed with freshly baked tandoori naan bread.

22.00

### Beef Vindaloo **DF**

A Goan specialty with Portuguese influences, this dish combines tender beef with vinegar and an aromatic spice blend. Perfectly paired with rice.

22.00

### Beef Saagwala

A spinach-based delicacy from the Indian subcontinent, cooked with cream and Indian herbs. Ideal with naan or rice.

22.00

### Beef Madras

A South Indian specialty from Chennai (formerly Madras), featuring beef cooked with onion, tomato, coconut, curry leaves, and a medley of traditional herbs.

22.00

## SEAFOOD

### Prawn Masala

### Fish Masala

### Scallops Masala (New)

A classic North Indian dish cooked in a delicious onion and tomato gravy, blended with aromatic spices and garnished with coriander and fresh ginger. **(Most Recommended)**

24.00

### Karahi Prawn

### Karahi Scallops (New)

A flavorful North Indian dish with prawns cooked in a spicy tomato and onion gravy, garnished with fresh coriander. Pairs perfectly with freshly baked tandoori naan bread.

24.00

### Prawn Jalfrezi

### Scallops Jalfrezi (New)

A South Asian favorite where prawns are cooked with vegetables, spices, and a thick onion-tomato gravy enhanced with tomato sauce.

24.00

**V** Vegetarian **DF** Dairy Free

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**ALOO GOBI**



**BOMBAY ALOO**



**BUTTER PANEER  
MASALA**



**DAL MAKHANI**



**KARAHI PANEER**



**MALAI KOFTA**



**PALAK PANEER**



**PANEER MAKHANWALA**



**VEGETABLE  
KORMA**



**Fish Curry** DF

Fish Curry dishes are prepared in southern states of India. It is cooked with onion, tomato, ginger, garlic, ground spices and fresh coriander.

24.00

**Prawn Malawari**

Succulent prawns cooked in onion, cashew nut gravy with desiccated coconut.

24.00

**Butter Scallops (New)****Butter Prawn**

Succulent prawns cooked in creamy tomato gravy.

24.00

**VEGETARIAN****Palak Paneer**

Homemade cottage cheese cooked in a flavorful spinach and spice blend.

20.00

**Mutter Paneer**

Homemade cheese and green peas simmered in aromatic Indian spices with an onion-tomato gravy. (Chef's Exclusive)

20.00

**Karahi Paneer**

A North Indian specialty where cottage cheese is cooked with spicy tomato and onion gravy, garnished with fresh coriander. Best enjoyed with tandoori naan bread.

20.00

**Paneer Bhurji (New)**

Finely chopped cottage cheese cooked with capsicum, tomato, and onion masala gravy.

20.00

**Butter Paneer Masala**

Homemade cottage cheese cubes cooked in a rich, creamy onion and tomato gravy.

20.00

**Paneer Makhanwala (Indian Style) (New)**

Cottage cheese pieces cooked in a creamy tomato-based gravy prepared in traditional Indian style.

20.00

**Dal Makhani**

A classic preparation of black lentils and kidney beans, slow-cooked with Indian spices, butter, and cream.

19.00

CHEF'S SPECIAL

**Yellow Dal Tadka (New)**

Yellow lentils slow-cooked and tempered with onion, ginger, garlic, tomatoes, and cumin.

19.00

**Chana Masala**

Chickpeas cooked with onion, tomatoes, ginger, garlic, and authentic Indian spices.

18.00

**Mutter Mushroom**

Mushrooms and green peas cooked in a creamy cashew nut gravy.

19.00

**Mushroom Masala**

A North Indian delicacy with mushrooms cooked in a spiced onion and tomato gravy, garnished with coriander and fresh ginger. (Most Recommended)

19.00

**Malai Kofta**

Cottage cheese and potato dumplings, deep-fried and served in a rich, creamy gravy.

19.00

**Malai Kofta**

Cottage cheese and potato dumplings, deep-fried and served in a rich, creamy gravy.

19.00

**Vegetable Korma**

A medley of vegetables cooked in a creamy cashew nut gravy.

19.00

**Mix Vegetables**

Fresh mixed vegetables cooked in a flavorful onion and tomato gravy.

19.00

**Aloo Gobi**

Potatoes and cauliflower florets sautéed with cumin, turmeric, fresh coriander, and spices.

19.00

**Bombay Aloo**

Diced boiled potatoes cooked with onion and Indian herbs. This is a dry dish

19.00

**Masala Soya Chaap (New)**

Soya bean chaap cooked in Tandoor and finished in our chef's special masala sauce.

19.00

**Makhani Soya Chaap (New)**

Soya bean chaap cooked in tomato, creamy gravy, in Indian style.

19.00

**Soya Chaap Korma (New)**

Soya bean chaap cooked in cashew nut based korma sauce.

19.00

**Malai Chaap Kali Mirch (New)**

Soybean Chunks cooked in creamy sauce flavoured with pepper, cardamom and light spices.

19.00

**Saag Aloo (New)**

Potatoes are simmered in a Spinach Gravy and cooked with onions, tomatoes and spices.

19.00

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**CHEESE & GARLIC  
NAAN**



**ALOO PARANTHA**



**GARLIC NAAN**



**PLAIN NAAN**



**BUTTER NAAN**



**PASHWARI NAAN**



**ROTI**



**LACCHA PARANTHA**



**POTATO KULCHA**



**CHEESE NAAN**



## TANDOORI NAAN BREADS

<b>Plain Naan</b>		4.00
Traditional Indian bread baked in a tandoor oven.		
<b>Garlic Naan</b>		4.50
Naan bread sprinkled with garlic and baked to perfection in a tandoor oven.		
<b>Butter Naan</b>		5.00
Traditional naan baked with butter in a tandoor oven.		
<b>Cheese Naan</b>		5.50
Soft naan bread stuffed with cheese and baked in a tandoor oven.		
<b>Cheese and Garlic Naan</b>		6.00
A flavorful naan stuffed with cheese, sprinkled with garlic, and baked in a tandoor oven.		
<b>Chicken Naan</b>		6.00
Traditional naan bread filled with mildly spiced chicken stuffing and baked in a tandoor oven.		
<b>Peshwari Naan</b>		6.00
A sweet and rich naan stuffed with dry fruits and coconut, baked in a tandoor oven.		
<b>Keema Naan (Chef's Special)</b>		6.00
Naan bread stuffed with spiced minced lamb and baked in a tandoor oven.		
<b>Potato Kulcha</b>		6.00
Traditional bread stuffed with spiced potatoes and baked in a tandoor oven.		
<b>Roti</b>		4.00
Whole wheat bread baked in a tandoor oven.		
<b>Laccha Parantha</b>		5.00
Layered whole wheat flour bread baked to perfection in a tandoor oven.		
<b>Aloo Parantha</b>		6.00
Whole wheat bread stuffed with spiced potato filling and baked in a tandoor oven.		

CHEF'S SPECIAL

## SIDES

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

## KIDS MENU

<b>Kids Butter Chicken</b>	14.00
<b>Butter Chicken Sauce</b>	S 10.00 L 18.00
<b>Chicken Nuggets and</b>	9.50
<b>Chips Fish Bites and</b>	9.50
<b>Chips Hot Chips</b>	6.00
<b>Loaded Fries</b>	10.00

## DESSERTS

<b>Gulab Jamun (3pcs)</b>	6.00
Creamed milk dumplings served in hot sugar syrup.	
<b>Mango Kulfi</b>	6.00
Mango flavoured homemade ice-cream.	
<b>Pista Kulfi (New)</b>	6.00
Pistachio flavoured homemade ice-cream.	
<b>Ice Cream</b>	5.00
Choice of Vanilla, Chocolate, or Strawberry.	
<b>Special Ice Cream</b>	8.00
Combination of three flavours of ice-cream served with cream caramel with chocolate sauce.	

**V** Vegetarian **DF** Dairy Free

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# LUNCH MENU

11AM TO 2PM TUESDAY TO SATURDAY

## Lunch Special

12.00

Choose any curry, served with rice and a crispy papadom.

## Vegetarian Combo

14.00

Enjoy any vegetarian curry, accompanied by rice, naan, and a soft drink (330ml).

## Delight Combo

16.00

Indulge in any non-vegetarian curry, served with rice, naan, and a soft drink (330ml).

## Indian Street Food

### Chole Bhature

16.00

Two fluffy bhature served with a flavorful chickpea curry, raita, and fresh salad.

### Poori Bhaji

14.00

Two poori paired with a spiced potato curry and onion salad.

### Amritsari Kulcha

14.00

Stuffed kulcha with your choice of fillings: aloo (potato), paneer, gobi (cauliflower), onion, or mix. Served with Amritsari chole (chickpea curry), butter, and salad.

### Tawa/Tandoori Parantha

14.00

Parantha with your choice of fillings: aloo (potato), paneer, gobi (cauliflower), onion, or mix. Served with butter, raita, and salad.

### Chana Samosa Chaat

14.00

A savory delight of chickpeas topped with crispy samosa, tangy chutneys, and a variety of crunchy toppings.

### Aloo Tikki Chaat

14.00

A popular Indian street food featuring crispy potato patties topped with yogurt, spices, and chutneys for a tangy and spicy treat.

## Note

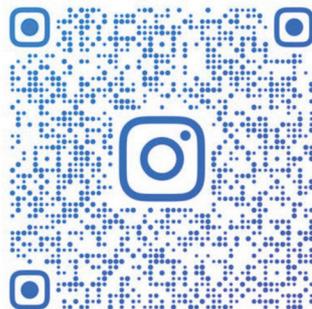
- Any extra rice will be charged as per portion.
- Leftover containers are extra \$1 each.
- Good things take time; if you are in a hurry, please let our friendly staff know.
- All dishes are MSG-free (excluding Indo-Chinese Fusion).
- All mains are gluten-free.
- Vegan and dairy-free options are available on request.
- Please ask our friendly staff for more information.



*Real Indian, Real Taste*

— **since 2011** —

Curry Delight Indian Restaurant  
would love your feedback.



@CURRYDELIGHTMORRINSVILLE





**Curry Delight**  
Indian Restaurant

*Real Indian, Real Taste*

— since 2011 —

**Catering For All Occasions**

Private Functions

Group Bookings

Outdoor Catering

(Special rate and condions apply)

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