



Starters

Prices

Veg Platter (Serves 2)	15
Samosa, paneer pakora, mushrooms & onion bhaji.	
Non Veg Platter (Serves 2)	20
Chicken tikka, malai kebab and seekh kebabs.	
Tandoori Platter (Serves 2)	28
Combination of tandoori chicken, malai seekh kebabs and prawns. All tandoori items are served with salad in our own special dressing and accompanied with mint and tamarind chutney.	
Mixed Platter (Serves 2)	16
Vegetable samosa, mushrooms, lamb seekh kebab and chicken tikka.	
Paneer Tikka	15
Homemade Indian cottage cheese cut into cubes and roasted in the tandoor with cubes of capsicum.	
Tandoori Snapper	20
A whole snapper marinated in yogurt and spices and barbecued over a bed of charcoal.	
Tandoori Chicken	11 half 18 full
Tender chicken marinated in yogurt, ginger, garlic & a combination of spices and roasted to perfection in tandoor oven.	
Squid Pakoras/Fish Fry	10.5
Squid rings lightly crumbed and deep fried, garnished with herbs & lemon	
Chicken Malai Kebab	9 half 17 full
Marinated boneless chicken brochettes roasted in the tandoori oven. This is a mild dish.	
Lamb Seekh Kebab	9 half 17 full
Minced lamb marinated in Indian spices, skewered and roasted in the tandoori.	
Chicken tikka	9 half 17full
Tender boneless cubes of chicken marinated in a mixture of paprika, yogurt and smoke roasted in the tandoori.	
Tandoori prawns/ Fish	12.5 half 20 full
King prawns marinated in yogurt with ginger/garlic and smoked roasted in the tandoori oven.	
Scallops/Prawns in chili & garlic	12.5
Juicy scallops sautéed with chili mushrooms in a chili and garlic sauce, garnished with lemon juice.	
Onion bhaji	6
Sliced onion, strips in chick pea flour and deep fried.	
Vegetable Samosa (2pc)	6
A deep fried conical shaped pastry stuffed with Potatoes, green peas & seasoned with Indian spices.	
Vegetable/ Paneer pakoras	7
Assortment of vegetables coated with chick pea flour. Deep fried and served with mango chutney.	
Mushroom fry	8.5
Sautéed button mushrooms with garlic & special herbs and garnished with chaat masala.	

Indian

Butter Chicken (Delhi Style)	17.5 half 29 full
Delicacy of barbecued whole chicken with bone cooked in a smooth tomato with dash touch of cream in special way	
Chicken Bharta	17.5
Delicacy of barbecued whole chicken with Julian cut cooked in smooth tomatoes onions with mixed nut sauce with dash touch of cream in a special way.	

Indian Chinese

Vegetable Fried Rice	14.5
A perfect combination of rice, seasonal vegetable with a touch of soya sauce	
Vegetable Manchurian	14.5
A very special introduction from the city joy (Calcutta)	
Chili Potato/ Chili Paneer	14.5
Potato sautéed with onion, garlic & ginger finished with touch of soya sauce	
Chicken 65	7.5
Favorite dish Hyderabad (South India)	
Chicken Hakka Noodles	17.5
Threatened by the chef! So we cannot expose his secret recipe	
Chicken Fried Rice	17.5
A perfect combination of chicken, rice, seasonal vegetable with touch of soya sauce	
Chicken Manchurian	17.5
A very special introduction from the city of joy (Calcutta)	
Chili Chicken	17.5
Chicken sautéed with onion, garlic & ginger finished with a touch of soya sauce	

Salads

Green Salad	5.5
Seasonal green salad with of lemon juice and finished with chat masala	
Accompaniments (\$ 2.00 each)	7.5
Tamarind sauce, mint sauce, mango chutney, mango pickles, raita	
Tandoori Salad	7.5
Shredded tandoori chicken served on bed of lettuce, flavored with pepper & prunes and served with yoghurt dressing	
Garden Fresh Salad (Indian)	4
A traditional Indian salad with diced cucumber, tomatoes, onions and carrots, garnished with coriander (optional) lemon juice	

Desserts

Kulfi	5
Traditional milk mousse dessert served with pistachios and almonds	
Gulab Jamun	5
Warmed round deeps fired oodles of khoya soaked in sugar	
Vanilla Ice Cream With Mango Coulis	6
Plain vanilla ice cream with mango and shredded coconut	

Rice

Matar Pulao	8.5
Basmati rice cooked with green peas	
Jeera Rice	6.5
Basmati rice flavored with cumin seeds.	
Prawn/ Fish Biryani	19
Prawn cooked in our own special way and blended with saffron flavored rice	
Lamb Biryani	17
Tender lamb pieces cooked with dried nuts and fruits, garnished with touch of cream	
Chicken Biryani	17
Chicken cooked with spice, herb and yoghurt in basmati rice flavored with saffron	
Vegetable Biryani	13
Seasoned garden fresh vegetable cooked with basmati rice in herbs and spices	

Bread From Tandoori Oven

Peshwari Naan	4
Bread stuffed with dried fruits and nut	
Garlic Naan	4
Indian bread stuffed with garlic.	
Keema Naan	4
Indian bread stuffed with minced lamb, lightly spiced with special herbs.	
Cheese Naan	4
Indian bread stuffed with shredded cheese and capsicum	
Parantha	3.5
A herb rolled in multi layers and baked	
Herb Naan	3.5
Naan bread coated with mixed herb	
Naan	3.5
Plain leavened bread cooked in the tandoori oven	
Vegetable/ Aloo Paratha	4
Bread stuffed with seasoned vegetables or spiced potatoes	
Tandoori Roti	3.5
Unleavened whole meal bread cooked in the tandoori oven	

Sub Continental Cuisine

Nepal	
Goat Curry	16.9
A very popular dish of Nepal	
Bangladesh	
Mutton Kassa	16.9 half 29.9 full
Tender mutton with bone cooked in a tomatoes onion with herb and spices recipe from Bangladesh	
Bengali Fish Curry	16.9
Chef's secret recipe from Bangladesh	
Pakistan	
Dum Biryani	17.9 half 29 full
Chicken /Mutton with bone cooked spice, herb in basmati rice flavored with saffron	

Soups

Tomato Soup (\$2.00 extra for 1/2)	6
Vegetable Hot & Sour Soup (\$2.00 extra for 1/2)	6
Chicken Hot & Sour Soup (\$2.00 extra for 1/2)	7.5
Chicken Sweet Corn Soup (\$2.00 extra for 1/2)	7.5

Ivory Special

Handi Chicken Chef's special recipe.	17.9
Royal Chicken Chicken tikka cooked with green peas, beans & cauliflower in a cashew & almond based sauce.	17.9
Special Tikka Chicken tikka cooked in cashew & almond thick sauce and finished in a special spiced flavors.	17.9
Tikka Banaras Chicken tikka cooked in a thick cashew & almond sauce and finished in a special banana flavor from Banaras.	17.9
Chicken Mughalai Authentic Mughalai flavors brought to Auckland.	17.9
Googley Korma Boneless pieces of chicken and tangy flavored lamb cooked in herbs, spices & mixed nut sauce, real delight for cricket lovers.	17.9
Mango Chicken Chicken tikka cooked in delicious mango flavored creamy and lightly spiced sauce.	17.9

Beef

Beef Palak Beef cooked in puree of spinach and mildly spiced sauce.	16.9
Beef Madrasii Diced Beef cooked in Coconut flavored, Lightly spiced sauce.	16.9
Beef Korma Tender pieces of beef cooked a rich creamy sauces of almonds & cashew nuts.	16.9
Beef Mushroom Masala Sautéed mushrooms cooked with beef in a special way.	16.9
Beef Curry Chunks of beef cooked in exotic herb in the traditional North Indian Style.	16.9
Beef Vindaloo Tender pieces of fillet beef cooked in a hot curry sauce prepared with vinegar and chili. A Goanese specialty.	16.9

Sea Food

Fish Masala Fish cooked with onion, capsicum and special spices in a creamy tomato sauce.	19
Prawn Palak A delightful combination of prawn cooked in a puree of spinach and mix of our own herb and spices.	19
Butter Scallops Scallops cooked in smooth tomato sauce.	20
Madrasii Fish Curry Fish cooked into a fine tomato and coconut sauce, finished with lemon and cream.	19

Prawn Calcutta The secret recipe from the British capital of India (Calcutta).	19
Prawn Pasinda Prawn cooked in a thick cashew and mixed nut sauce mixed with banana flavor.	19
Prawn Vindaloo Prawn cooked in a hot curry of vinegar and chillers, garnished with potatoes.	19
Butter Prawns Prawn cooked in a smooth tomatoes sauce.	19
Prawn Curry Fresh prawn cooked in curry sauce.	19
Prawn Malabari Prawn cooked with sautéed onions, capsicum, tomatoes and coconut milk, garnished with cream.	19

Chicken Dishes

Chicken Do Pyaza Boneless chicken cooked in lightly spiced flavored sauce and diced fried onions.	16.9
Chicken Jalfrezie A tangy flavored chicken dish cooked with chunks of capsicum, tomatoes & onions and garnished with cheese.	16.9
Chicken Rara A chili hot dry chicken with dominant flavors of fenugreek.	16.9
Chicken Madrasii Chicken cooked with curry leaves, coconut milk, tomatoes and fresh coriander.	16.9
Chicken Korma Tender boneless chicken pieces cooked in a creamy sauce of almonds and cashew nuts.	16.9
Chicken Palak Succulent pieces of chicken cooked to perfection with spinach.	16.9
Chicken Vindaloo A very hot curry prepared with vinegar and spices. This dish originates from Goa. (Only for the adventurous and addicted hot curry lovers.)	16.9
Chicken Tikka Masala Boneless pieces of chicken cooked with onion, capsicum and special spices in a creamy tomato sauce.	16.9
Chicken Punjabq A traditional Punjabi chicken curry.	16.9
Butter chicken Delicacy of barbecued chicken cooked in a smooth tomato based paste. A mild dish.	16.9

Lamb

Googley Masala Tender pieces of lamb & Chicken tikka, cooked in herbs, spices in a special way.	17.9
Lamb Madrasii Cooked in tomato and coconut sauce, medium to hot curry, garnished with cream.	17.9
Lamb Kadhai Gosh A dish which is hot in flavor predominantly of fenugreek and coriander.	17.9
Lamb Palak Lamb pieces in a puree of spinach blended with our own herbs and spices.	17.9

Lamb Korma Tender pieces of lamb cooked in a rich creamy sauce of almonds and cashew nuts.	17.9
Lamb Jalfrezie A tangy flavored lamb dish cooked with chunks of capsicum, tomatoes & onions and garnished with cheese.	17.9
Lamb Vindaloo A very, very hot curry prepared with vinegar and spices. This dish originates from Goa. (Only for the adventurous and addicted hot curry lovers.)	7.9
Rogan Josh Chunks of lamb cooked in exotic herbs in the traditional north Indian style.	17.9

Vegetarian

Kadai Paneer Cottage cheese, onion & capsicum seasoned with spice and cooked in onion gravy.	14.5
Aloo Gobi Cauliflower and potatoes cooked in exotic spicy sauce with tomatoes & ginger.	14.5
Chana Masala Chickpeas cooked with onion and tomato base, with garlic and ginger, lightly spiced.	14.5
Shahi Paneer Cottage cheese cooked in mild spice.	14.5
Malai Kofta Vege kofta balls cooked in lightly spiced sauce.	14.5
Vegetable Jalfrezie Seasonal vegetable cooked with capsicum, tomatoes & onion.	14.5
Yellow Dhal/ Dhal Tarka Mixed yellow Lentils cooked with chopped onion, garlic & tomatoes.	14.5
Dhal Makhani (Lentils) Whole lentil simmered on a slow fire overnight, garnished with onions, ginger & garlic.	14.5
Paneer/Vegetable Makhni Fresh Indian cottage cheese cooked in a butter tomato sauce. A delight for vegetables lovers.	14.5
Navratan Korma Fresh mixed vegetables cooked in creamy gravy of cashew nuts and almonds, garnished with fruits & nuts.	14.5
Aloo Mattar Potatoes and peas cooked together in subtly spiced gravy.	14.5
Mattar Paneer Fresh paneer sautéed with garden green peas and spices.	14.5
Palak Paneer Homemade cottage cheese together in a subtly spiced gravy.	14.5
Mixed Vegetables Fresh seasonal vegetables cooked to perfection.	14.5
Bombay Aloo Potatoes cooked with mustard seeds, garlic, curry leaves & garnished with lemon juice.	14.5
Cumin Potatoes Cubes of potatoes tempered with cumin seeds and herb.	14.5

**For more Info visit : the-ivory.co.nz
Ph: 09 365 2200**

Facebook: [facebook.com/ivorynz](https://www.facebook.com/ivorynz)

Twitter: twitter.com/IvoryNewZealand