



**AT YOUR SERVICE**  
**THE YUVAN HOSPITALITY GROUP TEAM**

**FOOD PREPARATION AND ALLERGIES**

All our dishes are carefully prepared with fresh ingredients, freshly ground spices and HALAL meat. Some dishes on the menu include nuts in the recipe.

If you suffer from any food allergy, or require gluten-free options, please let us know before placing your order.

Please choose one main course for each person.

**VEGAN MENU**

We have a special Vegan Menu.

**PACKAGING**

All packaging is chargeable, \$1 for container and takeaway bag and every additional container or bag is 50c for leftovers.

All mains are served with basmati rice. Any extra rice will be charged.

All mains can be ordered Mild, Medium, Hot, Kiwi-Hot and Indian-Hot.

(V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free



Welcome to Yellow Chilli , Kelburn's first speciality Indian fine dining restaurant, where centuries old recipes come alive in a sophisticated and elegant ambiance.

Our chefs have been trained to recreate some of the signature dishes of the passed down through the generations - their uniqueness or flavour having withstood the test of time.

We endeavour to bring to you the finest of our traditional cuisine, from scrumptious kebabs, to classic curries, and our decadent rice dishes, that you can paired with signature cocktails designed to tantalise the senses  
- serving you with an experience, not just a meal.



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

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## PLATTERS

### VEGAN PLATTER FOR TWO 🌀 \$24

Mixture of vegetable samosa, vegetable pakora, corn aloo tikki and onion bhaji. Served with tamarind chutney.

### VEGETARIAN PLATTER FOR TWO 🌀 \$26

Mixture of paneer tikka, vegetable samosa, vegetable pakora, and onion bhaji. Served with mint and tamarind chutney.

### MIX PLATTER FOR TWO 🌀 \$28

Mixture of onion bhaji, vegetable samosa, garlic chicken tikka and seekh kebab served with mint and tamarind chutney.

### TANDOORI PLATTER FOR TWO 🌀 \$32

Mix of chicken tikka, garlic chicken tikka, fish tikka, roasted prawns and seekh kabab. Served with mint chutney.

### SEA FOOD PLATTER FOR TWO 🌀 \$35

Mix of Fish tikka, Garlic Fish tikka, Tandoori Prawns and Garlic Prawns slow roasted in tandoori oven served with mint chutney.

## SMALL STARTERS

### ONION BHAJI 4 PIECES 🌀 \$10 (V) (VG)

Sliced onion mixed with spices, chickpea flour, deep fried and served with tamarind chutney.

### SAMOSA 2 PIECES 🌀 \$9 (V) (VG)

Pastry filled with spicy mashed potatoes, peas, Indian herbs and spices and served with tamarind chutney.

### VEGETABLE PAKORA 4 PIECES 🌀 \$10 (V) (VG)

Fresh vegetables battered in chickpea flour and deep fried, served with tamarind chutney.

### PAPDI CHAAT 🌀 \$10 (V)

A mouth-watering mixture of crisp flour crackers with diced potatoes and topped with sweet yoghurt and mint and tamarind chutney.

### PANI PURI 6 PIECES 🌀 \$12 (V) (VG)

Mini poories with spiced potatoes doused with mint/tamarind spicy water.

### SAMOSA CHAAT 🌀 \$15 (V)

Tangy and spicy Samosa Chaat is popular north Indian street food! Crunchy samosa is served with spicy chickpea curry (chole), yogurt and chutneys.

### CORN ALOO TIKKI CHAAT 🌀 \$15 (V)

Corn Aloo Tikki is served with spicy chickpea curry (chole), yogurt and chutneys.



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## VEGETARIAN STARTERS

### **CORN ALOO TIKKI 4 PIECES 🌀 \$15**

Crispy outer surface, softness inside that merges the mellow sweetness of corn, the mushy texture of potatoes with chef special spices.

### **PANEER TIKKA 6 PIECES 🌀 \$20**

Cubes of paneer, onion and bell peppers are marinated with spices and yogurt and then roasted in the oven to perfection.

### **ACHARI PANEER TIKKA 6 PIECES 🌀 \$21**

A delicious starter made with paneer marinated in an achari masala finished in tandoori oven.

### **TANDOORI SOYA CHAAP 4 FULL PIECES 🌀 \$19**

Tandoori Chaap is a delicious vegetarian snack. It takes all the ingredients of the hung yoghurt, and special tandoori Masala.

### **GARLIC SOYA CHAAP 4 FULL PIECES 🌀 \$21**

Soya Chaap marinated in fresh yoghurt, infused with garlic and green chillies paste before being grilled over a charcoal tandoor.

### **MALAI SOYA CHAAP 4 FULL PIECES 🌀 \$21**

Soya Chaap marinated with spices and yoghurt, cooked in tandoor and finished with cheese and cream, served with mint sauce.

### **TANDOORI KATHAL (JACKFRUIT) 🌀 \$20**

Jackfruit pieces marinated in a special tandoori masala made with spicy yogurt mixture cooked in a tandoor.

## NON VEGETARIAN STARTERS

### CHICKEN

### **HARIYALI CHICKEN TIKKA 6 PIECES 🌀 \$21**

Chicken is flavoured with fresh green herbs mint and coriander leaves along with spices.

### **TANDOORI CHICKEN 🌀 HALF \$17 & FULL \$30**

Chicken pieces marinated in yoghurt, with ginger, garlic, herbs and spices, skewered and cooked in a clay oven.

### **AFGANI CHICKEN TIKKA 🌀 \$21**

Cream mixed with rich cashews with spices infused in chicken and grilled to perfection.

### **CHICKEN SOLA 6 PIECES 🌀 \$22**

Marinated boneless chicken pieces with hot spices cooked in a tandoor.

### **CHICKEN TIKKA 6 PIECES 🌀 \$20**

Chicken pieces of marinated in a special tandoori masala made with spicy yogurt mixture cooked in a tandoor.

### **GARLIC CHICKEN TIKKA 6 PIECES 🌀 \$21**

Chicken marinated in fresh yoghurt, infused with garlic and green chillies paste before being grilled over a charcoal tandoor.



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### **TANDOORI CHICKEN WINGS 6 PIECES 🌀 \$18**

Chicken wings marinated in yogurt, ginger, garlic and Indian spices.

### **CHICKEN SEEKH KEBAB 4 PIECES 🌀 \$19**

Ground chicken meat seasoned with herbs, then skewered and grilled to perfection.

### **TANGDI KEBAB 4 PIECES 🌀 \$21**

Chicken drumstick marinated in a yoghurt-spice marinade and grilled to juicy, flavour infused chicken kebabs.

## **LAMB**

### **LAMB KEEMA SAMOSA 2 PIECES 🌀 \$15**

Pastry filled with savory lamb mince, sautéed with spices and herbs.

### **LAMB CHOP 4 PIECES 🌀 \$25**

Lamb chops marinated with curry spices and cooked in clay oven.

### **LAMB SEEKH KEBAB 4 PIECES 🌀 \$19**

Succulent minced lamb, blended with special herbs and spices, cooked over Tandoori oven.

## **SEA FOOD**

### **FISH TIKKA 8 PIECES 🌀 \$23**

Fish Pieces marinated in Chef's special spices with the flavour of carom (ajwain).

### **MUSTARD FISH TIKKA 8 PIECES 🌀 \$24**

Mustard Fish Tikka, made with the famous mustard sauce and cooked to perfection.

### **TANDOORI PRAWNS 8 PIECES 🌀 \$25**

The amalgamation of tandoori marinade, masala and prawns grilled to perfection.

### **GARLIC PRAWNS 8 PIECES 🌀 \$26**

Prawns marinated in fresh yoghurt, infused with garlic and spices before being grilled over a charcoal tandoor.



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## CHEF'S SIGNATURE DISHES

### PANEER LAHORI 🌀 \$24

A combination of spices with cottage cheese and onion-tomato gravy.

### MURG RIZALA 🌀 \$25

Creamy and rich Mughlai curry prepared with chicken, yogurt, cashews, poppy seeds, and spices.

### OLD DELHI BUTTER CHICKEN 🌀 \$26

Simply traditional style recipe of boneless small pieces of chicken grilled in clay oven cooked in tomato and cashew paste.

### LAMB TAKA TAK 🌀 \$25

Lamb pieces cooked with onion, garlic, capsicum and ground spices.

### LAMB RARA 🌀 \$26

Rara is a very unique lamb recipe as it combines the lamb pieces along with the lamb mince.

### LAAL MAAS 🌀 \$26

Laal Maas is a fiery Rajasthani meat curry. Lamb cooked in a variety of masalas with a burst of red chillies. Only served HOT.

### KABULI LAMB MASALA 🌀 \$26

North Indian style recipe with lamb pieces cooked with a chickpea curry.

### MEEN MOILEE 🌀 \$26

Rich and creamy Kerala-style fish curry where fish is cooked in a subtly spiced coconut-based gravy.

### LAMB KOFTA MASALA 🌀 \$26

Lamb dumpling (kofta) is a traditional Mughlai recipe, which is cooked using minced Lamb.

## BIRYANI

### DUM BIRYANI

From the royal houses of Lucknow comes the authentic rice preparation cooked on dum, with meat or vegetable blended with aromatic flavours of Indian Spices.

*Biryanis were once said to be a 'Complete Meal'.*

**Vegetarian 🌀 \$22**

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

**Prawns 🌀 \$26**

Served with fresh vegetable raita.



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## NON VEGETARIAN MAINS

### BUTTER CHICKEN 🌀 \$24

Succulent pieces of chicken cooked in Chef's special buttery sauce.

### MANGO CHICKEN 🌀 \$24

Succulent pieces of chicken cooked in Chef's special mango sauce.

### CHICKEN TIKKA MASALA 🌀 \$24

Chicken cooked with capsicum, tomato, onion and aromatic spices.

### KORMA

Korma is a traditional Indian dish that's light and flavourful curry made with cashews and buttery cream.

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

### SAAG

Saagwala (Spinach) curry is from the northwest region of India. The rich, complex flavour profile of this dish portrays the very best of Indian cuisine.

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

**Prawns 🌀 \$26**

### JALFREZI

Jalfrezi is a historical dish of India. Created for Royal Families, Jalfrezi is a flavourful curry with tender pieces of meat sautéed with seasonal vegetables.

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

**Prawns 🌀 \$26**

### KADAI

Popular North Indian recipe where tender morsels of meat is cooked in a spicy gravy along with onions and capsicum.

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

**Prawns 🌀 \$26**

### BALTI

Balti is a very famous North Indian dish. It is a creamy curry made with capsicum and spices.

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

### BHUNA

Bhuna (roasted) is a "dry curry" which means the masala clings onto the meat. Tender pieces of meat sautéed well in chopped onions, fresh mint and slowly cooked with aromatic Indian spices.

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

### ROGAN JOSH

Rogan Josh is one of the better known Indian classics and this is from the Kashmir region of India. Aromatic curry with heavenly blend of spices

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

### VINDALOO

Traditional Goan dish with a fiery red colour and a slight tang from vinegar.

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

**Prawns 🌀 \$26**

### MADRAS

This is a medium-hot curry from south of India with curry leaves, chillies, coconut cream and ground Indian spices.

**Chicken 🌀 \$23**

**Lamb 🌀 \$24**

**Fish 🌀 \$25**

**Prawns 🌀 \$26**



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### DO PYAZA

Succulent Indian meat curry with addicting flavour arises from the combination of the whole spices along with kastoori methi (fenugreek) and lots of onion.

**Chicken** 🌀 \$23

**Lamb** 🌀 \$24

**Prawns** 🌀 \$26

### ACHARI

Indian Meat curry made using pickling spices. Slightly tangy and full of flavours.

**Chicken** 🌀 \$23

**Lamb** 🌀 \$24

**Prawns** 🌀 \$26

### CHICKEN KOLHAPURI 🌀 \$23

This recipe is a perfect amalgamation of chicken cooked to perfection with authentic Indian spices.

### CHILLI CHICKEN INDIAN STYLE

🌀 \$23

Tender chicken morsels tossed in Chef's flavourful spicy sauce.

### MURGH KALI MIRCH 🌀 \$23

It is an irresistible aromatic Indian black pepper chicken curry simmered with lots of black pepper in rich creamy gravy.

### METHI MURGH 🌀 \$24

Delicious recipe is a decadent and luxurious Mughlai dish prepared with methi (fenugreek) and a rich creamy curry.

### KEEMA MATAR MASALA 🌀 \$24

Semi-dry Indian curry, made with ground Lamb meat (Keema) and green peas (matar), seasoned with Indian spices.

## SEAFOOD MAINS

### FISH MASALA 🌀 \$24

Fish cooked with garlic, onions, tomatoes and ground spices.

### GOAN FISH CURRY 🌀 \$25

An authentic Goan recipe, this dish is prepared by marinating fish in lemon and cooked in a rich masala made of coconut and garlic.

### MALVANI FISH CURRY 🌀 \$25

Traditional fish curry that is taken from the malvani cuisine which uses freshly ground malvani masala and is cooked along with coconut cream.

### PRAWNS MASALA 🌀 \$25

Pawns cooked with garlic, onions, tomatoes and ground spices.

### KERALA PRAWN CURRY 🌀 \$26

A seafood lover's paradise, Indian cuisine, especially from Kerala, delicious prawn curry cooked with fresh spices and coconut.

### MALVANI PRAWNS CURRY 🌀 \$26

Traditional prawn curry that is taken from the malvani cuisine which uses freshly ground malvani masala and is cooked along with coconut cream.



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## VEGETARIAN MAINS

### **HING (ASAFOETIDA) JEERA ALOO**

🌀 \$19

Flavoured potatoes with cumin seeds and asafoetida.

### **BOMBAY ALOO**

🌀 \$20

Diced potatoes tossed with garlic, cumin seeds and finished with coriander, it's a dry dish.

### **ALOO GOBHI**

🌀 \$21

Aloo Gobi (potatoes & cauliflower) is a popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices.

### **ALOO BAINGAN (EGGPLANT)**

🌀 \$21

Aloo Baingan is North Indian-style main course made with potatoes (aloo) and eggplant (baingan).

### **SAAG ALOO**

🌀 \$21

This classic spinach potato features fork-tender potatoes in a smooth, lightly spiced spinach sauce.

### **KADAI MUSHROOM**

🌀 \$21

Delicious dish of sautéed mushrooms, onions, capsicum cooked in onion and tomato based gravy.

### **MUSHROOM MATAR MASALA**

🌀 \$21

A semi-dry delicious vegetable dish made with peas and mushroom simmered in a creamy, spicy onion-tomato gravy

### **VEG MADRAS MIX**

🌀 \$21

Mix vegetables with curry leaves, chillies, coconut cream and ground Indian spices.

### **BAINGAN (EGGPLANT) MASALA**

🌀 \$21

Eggplant curry makes an awesome vegetarian main course with flavours of onion, garlic, ginger and spices.

### **METHI MATAR MALAI**

🌀 \$21

Methi Matar Malai is a delicious and popular North Indian curry made with fenugreek leaves, peas and cream.

### **BABY CORN PALAK**

🌀 \$21

Creamy Indian spinach base and goodness of baby corn.

### **BABY CORN MUSHROOM MASALA**

🌀 \$21

Combination of baby corn with mushrooms and green peas.

### **SUBZ BAHAR**

🌀 \$22

Yellow chilli special dish cooked with spinach and cottage-cheese.

### **VEG KOLHAPURI**

🌀 \$22

Mixed vegetable curry that's created to mimic flavour's from Kolhapur. It's got heat, masala, and vegetables.

### **NAVRATAN KORMA**

🌀 \$22

A famous Indian dish, which translates to "nine gems" curry. A rich, creamy and flavourful dish created in imperial kitchens.

### **SUBZ MILONI**

🌀 \$22

A gourmet recipe of mixed seasonal vegetables and chopped spinach. Smokey aromas emanating from the use of rich and varied spices.

### **BHINDI (OKRA) DO PYAZA**

🌀 \$22

North Indian recipe packed with lot of flavours. It includes lots of okra sautéed with fragrant onions and spices.

### **BHINDI (OKRA) MASALA**

🌀 \$22

Okra (Bhindi) Masala is a popular Indian dish made with okra, onion, tomatoes & spices.



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**SOYA MADRAS 🌀 \$22**

Soya Cooked with curry leaves, chillies, coconut cream and ground Indian spices.

**SOYA CHAAP MASALA 🌀 \$22**

Soya Chaap Masala is quite a popular street food across the Northern Region of India.

**KADAI SOYA 🌀 \$22**

A quintessential soya speciality, soya morsels cooked in spicy gravy along with onion and capsicum.

**BAINGAN KA BHARTA (ROASTED EGGPLANT MASH) 🌀 \$23**

baingan ka bharta is a very popular dish in North India. Smokey roasted eggplant mash with Indian spices.

**KATHAL (JACKFRUIT) MASALA 🌀 \$23**

A delicious recipe of kathal (Jackfruit) in cooked in a garlic, tomato and onion gravy.

## PANEER MAINS

**MALAI KOFTA 🌀 \$22**

These tasty paneer kofta are dunked in a smooth, rich, mildly sweet and lightly spiced curry.

**PANEER MAKHANI 🌀 \$21**

Succulently cooked cottage cheese cubes in a smooth tomato cream sauce that is lightly spiced with a hint of tang and sweetness.

**PALAK PANEER 🌀 \$21**

Palak Paneer is smooth creamy dish made with spinach leaves, paneer (cottage cheese), onions, herbs and spices.

**KADAI PANEER 🌀 \$21**

A quintessential paneer speciality, cottage cheese cooked in spicy gravy along with onion and capsicum.

**PALAK MALAI KOFTA 🌀 \$22**

The combination of spinach and kofta made with cottage cheese and potatoes.

**PANEER BUTTER MASALA 🌀 \$21**

Paneer butter masala is a rich and creamy dish of cottage cheese cooked in a tomato, butter and cashew sauce.

**PANEER KHURCHAN 🌀 \$23**

Delicious North Indian semi-dry curry made with paneer (Indian cottage cheese) in a onion-tomato-capsicum base.

**PANEER LAZEEZ 🌀 \$22**

Cottage Cheese cooked in cashew gravy with aromatic Indian spices and finished with mozzarella cheese.

**MATAR PANEER 🌀 \$21**

A popular dish from North India, cottage cheese and peas mingled in a rich tomato and onion gravy.

**SHAHI PANEER 🌀 \$21**

A delicious and rich creamy gravy made with cottage cheese.

**PANEER TIKKA MASALA 🌀 \$21**

A popular dish from North India, cottage cheese and peas mingled in a rich tomato and onion gravy.

**PANEER BHURJI 🌀 \$23**

Crumbled paneer (cottage Cheese) is added to sautéed base of onions, tomatoes and spices.



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## DAL (LENTILS) MAINS

### DAL TADKA 🌀 \$20

Tadka is the Hindi word for "tempering". Dal Tadka are cooked lentils which are tempered with oil fried spices & herbs.

### DAL MAKHANI 🌀 \$21

Dal means "lentils" and Makhani means "buttery". These whole black lentils are cooked with butter and cream then simmered on low heat for a unique flavour.

### CHANNA MASALA 🌀 \$21

A classic Punjabi delicacy made with chickpeas and blend of spices with chef's secret touch.

### LASOONI DAL PALAK 🌀 \$21

Yellow Lentils (dal) packed with spinach and flavoured with a delicious seasoning of garlic.

### DAL MASALA 🌀 \$21

Yellow Chilli speciality Mix lentil cooked with ground spices.

## BREADS

### BREAD BASKET 🌀 \$16

Selection of four breads - Plain naan, roti, garlic naan and one stuffed naan of your choice.

### PLAIN NAAN 🌀 \$4.50

Plain flour bread.

### TANDOORI ROTI 🌀 \$4.50

Wholemeal flour bread.

### BUTTER NAAN 🌀 \$5.50

Flakey bread made with flour and loads of butter.

### GARLIC NAAN 🌀 \$5.50

Plain flour bread with garlic and parsley.

### GARLIC TANDOORI ROTI 🌀 \$5.50

Wholemeal flour bread with garlic.

### LACHHA PARATHA 🌀 \$5.50

Flaky bread made with wheat flour.

### PUDINA PARATHA 🌀 \$6

Flaky bread made with wheat flour and pudina (mint).

### MISSI ROTI (GF) 🌀 \$6

Roti made with chickpea flour.

### CHEESE NAAN 🌀 \$6

Plain flour bread stuffed with shredded cheese.

### CHEESE & GARLIC NAAN 🌀 \$6.50

Plain flour bread with garlic and stuffed with cheese.

### CHEESE & CHILLI NAAN 🌀 \$6.50

Plain flour bread with green chillies, chilli flakes and stuffed with cheese.

### KULCHA (ALOO/ONION) 🌀 \$6.50

Stuffed Naan with onion/potato masala.

### PANEER KULCHA 🌀 \$7

Naan stuffed with home-made Indian cottage cheese and spices.

### ALOO-ONION PARATHA 🌀 \$6

Wholemeal flour bread stuffed with potatoes, onions and spices.

### KEEMA NAAN 🌀 \$7

Plain flour bread stuffed with lamb mince.



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**CHICKEN NAAN 🌀 \$7**

Plain flour bread stuffed with tandoori chicken mince.

**PESHWARI NAAN 🌀 \$7**

Plain flour bread stuffed with dried fruits and coconut.

**CHOCOLATE NAAN 🌀 \$7**

Plain flour bread stuffed with finest milk chocolate.

## RICE

The following rices are prepared with Basmati, the finest rice in the world.

**PLAIN RICE 🌀 \$5**

Steamed Basmati rice.

**KASHMIRI PULAO 🌀 \$8.50**

Garnished with dry fruits and nuts.

**COCONUT RICE 🌀 \$8**

Rice, mustard seeds, curry leaves, grated coconut and coconut cream.

**JEERA RICE 🌀 \$7.50**

Basmati rice flavoured with cumin.

**LEMON RICE 🌀 \$8**

Basmati rice cooked with mustard seeds, cashews and lemon.

**CHICKEN PULAO 🌀 \$14**

Chicken piece and basmati rice cooked together.

**PEA PULAO 🌀 \$8**

Basmati rice cooked with peas.

## SIDES

**GREEN SALAD 🌀 \$12****ONION SALAD 🌀 \$8****FRESH YOGHURT 🌀 \$4****MINT OR TAMARIND CHUTNEY 🌀 \$3****MANGO CHUTNEY 🌀 \$4****MIXED PICKLE 🌀 \$4****ROASTED POPPADOM (4PCS) 🌀 \$3.50****FRIED POPPADOM (4PCS) 🌀 \$3.50****MASALA POPPADOM (2PCS) 🌀 \$8****RAITA (MIX VEGETABLE/BOONDI) 🌀 \$6****SIDE PLATTER (SELECTION OF 4 POPPADOM, PICKLE, RAITA AND MANGO CHUTNEY) 🌀 \$14**

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## BANQUET MENU

### VEGETARIAN BANQUET MENU

🌀 **\$40 per person**  
(minimum 2 people or more)

**Starters:** Vegetable Samosa, Onion Bhaji, and Corn Aloo Tikki.

**Mains:** Malai Kofta, Palak Paneer, Dal Makhani served with Basmati rice.

**Breads:** Your choice of Plain Naan/ Garlic Naan/Tandoori Roti.

### NON-VEGETARIAN BANQUET MENU

🌀 **\$45 per person**  
(minimum 2 people or more)

**Starters:** Vegetable Samosa, Onion Bhaji, Seekh Kebab and Chicken Tikka.

**Mains:** Butter Chicken, Lamb Rogan Josh and Subz Bahar served with Basmati rice.

**Breads:** Your choice of Plain Naan/ Garlic Naan/Tandoori Roti.

### YELLOW CHILLI SPECIAL BANQUET MENU 🌀 **\$55 per person** (minimum 4 people or more)

**Starters:** Poppadoms with tamarind chutney, followed by the shared Mixed Platter.

**Mains:** Choice of any 4 mains from Vegetarian Mains or Non-vegetarian Mains (Excluding Prawns and Biryani) served with Basmati rice.

**Breads:** Combination of Plain Naan, Garlic Naan and Tandoori Roti.

**Dessert:** Vanilla ice-cream or Gulab Jamun.

## VEGAN MAINS

### HING (ASAFOETIDA) JEERA ALOO 🌀 **\$19**

Flavoured potatoes with cumin seeds and asafoetida.

### ALOO GOBHI 🌀 **\$21**

Aloo Gobi (potatoes & cauliflower) is a popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices.

### ALOO BAINGAN (EGGPLANT) 🌀 **\$21**

Aloo Baingan is North Indian-style main course made with potatoes (aloo) and eggplant (baingan).

### SAAG ALOO 🌀 **\$21**

This classic spinach potato features fork-tender potatoes in a smooth, lightly spiced spinach sauce.

### KADAI MUSHROOM 🌀 **\$21**

Delicious dish of sautéed mushrooms, onions, capsicum cooked in onion and tomato based gravy.

### MUSHROOM MATAR MASALA 🌀 **\$21**

A semi-dry delicious vegetable dish made with peas and mushroom simmered in a onion-tomato gravy.



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**DAL TADKA 🌀 \$20**

Tadka is the Hindi word for "tempering". Dal Tadka are cooked lentils which are tempered with oil fried spices & herbs.

**DAL MASALA 🌀 \$21**

Mix lentil cooked with ground spices.

**CHANNA MASALA 🌀 \$21**

North Indian style curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs.

**LASSONI PALAK DAL 🌀 \$21**

Yellow Lentils (dal) packed with spinach and flavoured with a delicious seasoning of garlic.

**VEG MADRAS MIX 🌀 \$21**

Mix Vegetables Cooked with curry leaves, chillies, coconut cream and ground spices.

**METHI MATAR 🌀 \$21**

Methi matar is a delicious curry made with fenugreek leaves, peas and coconut cream.

**BAINGAN (EGGPLANT) MASALA 🌀 \$21**

Eggplant curry makes an awesome main course with flavours of onion, garlic, ginger and spices.

**BHINDI (OKRA) DO PYAZA 🌀 \$22**

North Indian recipe packed with lot of flavours and okra sautéed with fragrant onions and spices.

**VEG KOHLAPURI 🌀 \$22**

Mixed vegetable curry that's created to mimic flavour's from Kolhapur.

**SUBZ MILONI 🌀 \$22**

A gourmet recipe of mixed seasonal vegetables and chopped spinach. Smokey aromas emanating from the use of rich and varied spices.

**TOFU JALFREZI 🌀 \$22**

Tofu with lots of vegetables simmered in a spicy smoky sauce flavoured with a blend of fresh ginger and garlic.

**TOFU MADRAS 🌀 \$22**

Tofu Cubes Cooked with curry leaves, chillies, coconut cream and ground Indian spices.

**TOFU KADAI 🌀 \$22**

Cubes of tofu cooked in spicy gravy along with onion and capsicum.

**SOYA MADRAS 🌀 \$22**

Soya Cooked with curry leaves, chillies, coconut cream and ground spices.

**SOYA CHAAP MASALA 🌀 \$22**

Soya Chaap Masala is quite a popular street food across the Northern Region of India.

**KADAI SOYA 🌀 \$22**

A quintessential soya speciality, soya morsels cooked in spicy gravy along with onion and capsicum.

**BHINDI (OKRA) MASALA 🌀 \$22**

Okra (Bhindi) Masala is a popular Indian dish made with okra, onion, tomatoes & spices.

**BAINGAN KA BHARTA (ROASTED EGGPLANT MASH) 🌀 \$23**

Baingan Ka Bharta is a very popular dish in North India. Smokey roasted eggplant mash with Indian spices.

**KATHAL (JACKFRUIT) MASALA 🌀 \$23**

A delicious recipe of kathal (Jackfruit) in cooked in a garlic, tomato and onion gravy.



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

Not all ingredients are listed. Please inform our staff of any dietary restrictions and allergies. Our food is prepared where nuts or traces of nuts are present.

## BREADS

### VEGAN TANDOORI ROTI 🌀 \$4.50

Wholemeal flour bread.

### VEGAN GARLIC TANDOORI ROTI 🌀 \$5.50

Wholemeal flour bread with garlic.

### VEGAN LACHHA PARATHA 🌀 \$5.50

Flaky bread made with wheat flour.

### VEGAN PUDINA PARATHA 🌀 \$6

Flaky bread made with wheat flour and pudina (mint).

### VEGAN MISSI ROTI (GF) 🌀 \$6

Roti made with chickpea flour.

### VEGAN ALOO-ONION PARATHA 🌀 \$6

Wholemeal flour bread stuffed with potatoes, onions and spices.

### VEGAN PESHWARI ROTI 🌀 \$7

Wholemeal flour bread stuffed with dried fruits and coconut.

## DESSERTS MENU

### FRENCH VANILLA ICE CREAM 🌀 \$6

Creamy, rich and loaded with vanilla flavor.

### GULAB JAMUN 2 PIECES 🌀 \$7

Two golden sweet milk dumplings soaked in rose and cardamom infused sugar syrup.

### MANGO KULFI 🌀 \$7

Indian style Ice Cream (Kulfi) served in mango flavour.

### GULAB JAMUN WITH FRENCH VANILLA ICE CREAM 🌀 \$12

Delicious duo of hot Gulab Jamun served with French Vanilla Ice Cream.

### BEETROOT HALWA 🌀 \$12

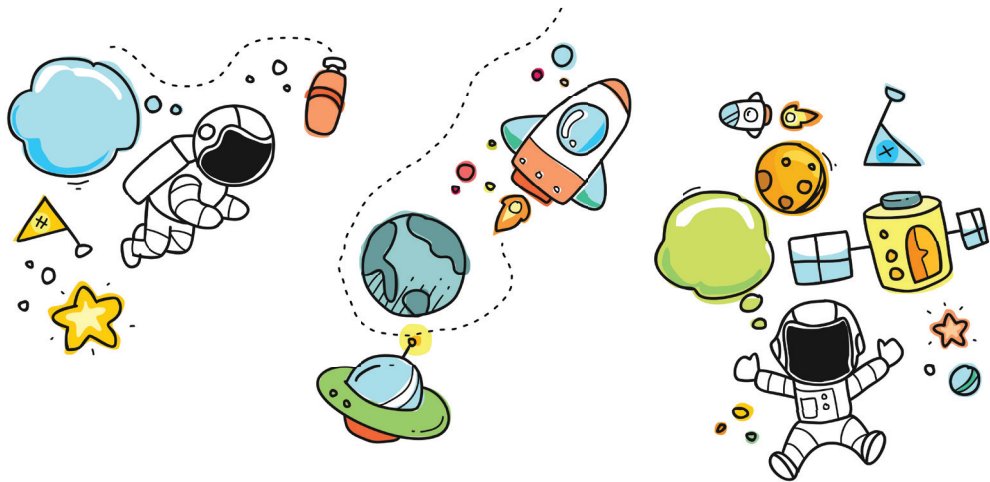
Delicious Indian sweet made with grated beetroots with milk, sugar, cardamom, ghee and dry fruits.



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## KIDS MENU

### **LORD OF FRIES** 🌀 **\$6**

Classic french fries served with tomato sauce.

### **CHICKEN NUGGETS** 🌀 **\$10**

Chicken Nuggets served with french fries and tomato sauce.

### **BUTTER THE CHICKEN** 🌀 **\$16**

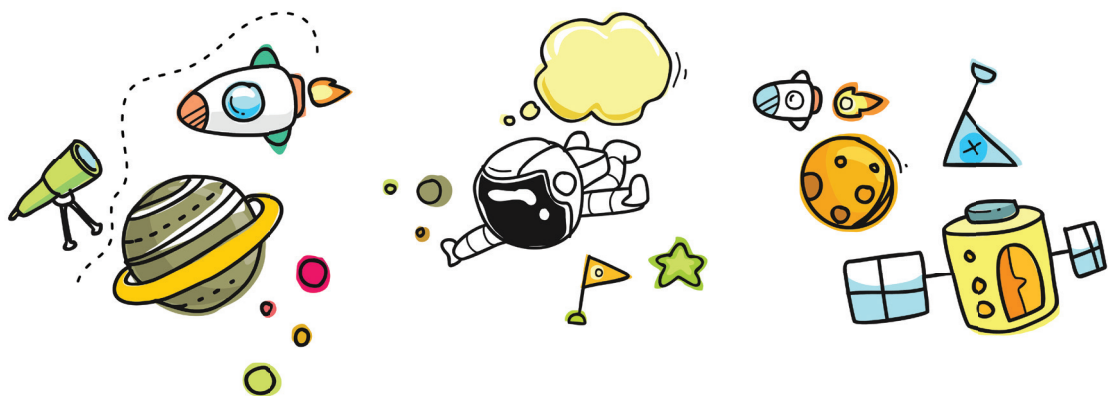
Kid's size butter chicken served with a portion of rice and plain Naan.

### **MANGO THE TANGO** 🌀 **\$16**

Kid's size mango chicken served with a portion of rice and plain Naan.

### **CREAMY CHICKEN KORMA** 🌀 **\$16**

Kid's size creamy chicken korma served with a portion of rice and plain Naan.



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