

Dear Patrons

Welcome to Indian Accent, here in Accent we serve best in Indian cuisine using seasonal ingredients. All our food is prepared from the freshest produce. Curry bases and gravies are made in-house from natural ingredients and spices. We also make our own natural yoghurt and cottage cheese right here. Our chefs have tried to present the most traditional and authentic food in most modern and clean facilities of the modern world.

As nature is generous with her many colours and palate. You will find her in the finely blended flavours in all the dishes we present. Our culinary style is both - incredibly simple and cleverly refined. Everything that seems ordinary hides a delightful twist.

We have gone to the different parts of India in search of best of Indian Cuisine that we can serve our friends here in New Zealand. We have also crossed the borders to present some Chinese dishes with the bite and spice of India. Some very royal dishes enjoyed by the Moghul kings also enhance the glamour of our menu.

Tandoori oven is soul of any Indian Kitchen and it's our pleasure to have expert chefs in this area and we are confident you will enjoy the magic they will create for you from hot clay ovens. A great meal comes with great service, atmosphere and of course the company.

The universal popularity of curry is the delicious proof of east conquering west, on the culinary level. It is a wrong notion that Indian food is "hot". All the spices and herbs used are not just for flavour and aroma, but for their digestive and nutritional values.

So please sit back and relax and let Indian Accent guide you through a memorable dining experience.

*Thanks
Team of Indian Accent*

ONE PAYMENT PER TABLE

Sorry no cheques accepted – all major credit cards welcome

Fully licensed – G.S.T. Inclusive

indian
accent
RESTAURANT & BAR

- ENTRÉE -

Non Veg

Tandoori Chicken(4pc) \$14.90 (Half) ... \$23.90 (Full)

Tender spring chicken marinated in yoghurt, spices and gently roasted over charcoal.

Tangdee Kebab (4 pcs) \$14.90

Tender Chicken legs marinated in yoghurt, spices and gently roasted over charcoal.

Chicken Sholay Kebab (Special)... \$14.90

Chicken thigh pieces marinated in mouth watering marinate and roasted in the tandoor.

Malai Kebab \$14.90

Chicken breast pieces marinated in cream & cheese and lightly special roasted over charcoal.

Chicken Tikka \$14.90

Boneless thigh pieces marinated overnight in ginger, garlic and roasted over charcoal.

Garlic Chicken Tikka \$14.90

Tender pieces of chicken, cooked with yoghurt, cheese and garlic paste.

Hariyali Murg Tikka \$14.90

Tender pieces of chicken, marinated in Mint, coriander and roasted over charcoal.

Mirch Murg Tikka \$14.90

Tender pieces of chicken, marinated in variety of chilies and roasted over charcoal.

Chicken 65 \$14.90

Spicy, chicken dish originating from south India flavored with curry leaves & mustard seeds.

Lamb Seekh Kebab \$14.90

Lamb mince cooked on skewers with special spices to tingle our taste buds.

Barrah Kebab \$16.90

Lamb chops marinated in chefs own style, cooked in the tandoor.

Lamb Kofta Bombs \$14.90

Lamb mince spiced and rolled into balls, sautéed in exotic spices.

Mixed Platter \$23.90

A selection of Chicken Tikka, Lamb Seekh Kebab, Tandoori Prawns and Chicken Malai Kebab.

Veg

- Samosa (2 pcs)** **\$7.90**
Triangular pastry filled with seasoned potatoes, deep fried till golden brown.
- Onion Bhaji (6pcs)** **\$12.90**
Chopped onion mixed with pea flour and spices and deep fried.
- Mixed Pakora (6pcs)** **\$12.90**
Assorted vegetables dipped in pea flour batter, deliciously spiced and fried to golden brown.
- Cocktail Tikki (6 pcs)** **\$13.90**
Grated potatoes and cheese mixed with spices and deep fried.
- Vegetable Cutlets (4 pcs)** **\$13.90**
Mixed vegetables cut very finely, mixed with potatoes and deep fried.
- Paneer 65** **\$14.90 (Spicy)**
Spicy dish originating from south India using curry leaves & mustard seeds.
- Paneer Pakora (8 pcs)** **\$14.90**
Cheese in chef's secret chutneys then dipped in pea flour batter and fried to golden.
- Mushroom Stuffed (6 pcs)** **\$ 14.90**
Mushroom stuffed with vegetables , rolled in bread crumbs and then deep fried.
- Paneer Tikka** **\$ 14.90**
Cheese in chef's secret recipe , roasted in tandoor along with capsicum, tomatoes and onion.
- Hariyali Paneer Tikka** **\$ 14.90**
Cottage cheese marinated in Mint, Coriander and roasted over charcoal
- Tandoori Mushrooms** **\$ 14.90**
Fresh mushrooms marinated and roasted over charcoal.
- Tandoori Aloo** **\$ 14.90**
Potatoes stuffed with mashed cottage cheese and light spices and roasted over charcoal.
- Vegetarian Mixed Platter** **\$19.90**
A selection of Vegetable tikki, Onion Bhaji, Mixed Pakora and Samosa.

Seafood

Soup

<i>Prawn Hot n Sour Soup</i>	\$8.50
<i>Prawn Sweet Corn Soup</i>	\$8.50

Entrees

<i>Tandoori Prawns</i>	\$15.90
<i>Big juicy prawns marinated in tandoori paste, roasted in Tandoor.</i>	

<i>Garlic Prawns</i>	\$15.90
<i>Big juicy prawns tossed in garlic, cream flavored with parsley.</i>	

<i>Prawns Shaslik Tikka</i>	\$15.90
<i>Big juicy prawns marinated in yoghurt and cashew nut paste, roasted in tandoor.</i>	

<i>Indo Chinese Prawns</i>	\$16.90
<i>Prawns cooked with onion, capsicum and green capsicums in soy sauce Fusion cooking.</i>	

<i>Sharaabi Prawns</i>	\$16.90
<i>Prawns marinated in Indo Chinese marinate and dipped in beer.</i>	

<i>Tandoori Fish Tikka</i>	\$16.90
<i>Fish Cubes marinated and roasted in Tandoor.</i>	

<i>Fish Amritsari</i>	\$16.90
<i>Fish cubes marinated in lemon and herbs, and deep fried.</i>	

-BLEND OF INDIAN AND CHINESE-
Soups

Choice of Chicken or Vegetarian

<i>Munchow Soup</i>	\$7.50
<i>Sweet Corn Soup</i>	\$7.50
<i>Hot and Sour Soup</i>	\$7.50

(Additional \$3.00 for 1 x 2 soups)

Veg

<i>Sesame Fingers</i>	\$13.90
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Mixed vegetables on bread strips, finished with homemade garlic sauce.

<i>Lemon Honey Cauliflower</i>	\$14.90
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Florets of cauliflower cooked in special homemade honey sauce.

<i>Vegetable Tambora</i>	\$14.90
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Deep fried vegetables cooked in homemade garlic sauce.

<i>Veg Manchurian (Choice of Cauliflower, Veg, Cheese)</i>	\$16.90
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Only one word for this recipe , YUMMY.....

<i>Mushroom Manchurian</i>	\$ 16.90
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Mushrooms stuffed with cheese and potato deep fried and sautéed in sauce.

<i>Cheese Chilli</i>	\$16.90
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Cottage Cheese cooked with onion ,capsicum and green chillies in soy sauce.

Non Veg

<i>Chicken Lollipops</i>	\$14.90
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Specially cut chicken wings cooked in chef's special homemade sauce.

<i>Chilli Chicken</i>	\$16.90
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Chicken cooked with onion, capsicum and green chillies in soy sauce.

<i>Chicken Manchurian</i>	\$16.90
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Only one word for this recipe, they are YUMMY.....

<i>Fried Rice (Choice of Chicken or Veg available)</i>	\$16.90
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<i>Haka Noodles (Choice of Chicken or Veg available)</i>	\$16.90
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*We will endeavor to cook all dishes to your requirements of
Mild, Medium, Hot or Extra hot.
Please advise your host.*

– MAINS –

Non Veg

Butter Chicken \$18.90

Tender pieces of chicken cooked in creamy tomato gravy.

Chicken Tikka Masala \$18.90

Chicken Tikka cooked in thick tomato gravy, with plenty of 'oomph' in it.

Tawa Rarha Murg (Chicken) \$20.90

*Meat cooked in spicy thick gravy, with dash of alcohol, to tingle your taste buds
(Choice of Lamb or Beef)*

Murg (chicken) Shahi Korma \$20.90

*Meat cooked in gravy of special herbs, spices and nuts used in the shahi kitchen.
(Choice of Lamb or Beef)*

Chicken Jalfrezi \$18.90

Chicken, capsicum and onion cooked in onion tomato gravy.

Karahi Chicken \$18.90

*Meat sautéed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices with a dash of cream.
(Choice of Lamb or Beef)*

Murg (chicken) Amritsari \$18.90

*Meat cooked in yoghurt, "Straight from the heart of Punjab."
(Choice of Lamb or Beef)*

Chicken Saagwala \$18.90

*Meat simmered in gravy of pureed spinach, A Delicacy of Punjab.
(Choice of Lamb or Beef)*

Murg Tak-a-Tak \$18.90

*Meat, diced onion and capsicum, cooked in spicy tomato gravy.
(Choice of Lamb or Beef)*

Chicken Curry \$18.90

*Pieces of Meat cooked in authentic and traditional road side Dhaba style curry.
(Choice of Lamb or Beef)*

Chicken Vindaloo \$18.90

*Pieces of Meat cooked in authentic vindaloo gravy "Gaon" style.
(Choice of Lamb or Beef)*

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indian accent

RESTAURANT & BAR

Methi (Fenugreek) Chicken **\$19.90**
Chicken cooked in white gravy flavoured with Methi.

Madras Chicken **\$18.90**
*Chicken flavored with South Indian flavors (only South Indian dish in North Indian Cuisine).
(Choice of Lamb or Beef)*

Mango Chicken **\$18.90**
Chicken cooked in mango flavored curry.

Lamb Masala **\$19.90**
Lamb pieces cooked in traditional onion tomato gravy.

Lamb Rogan Josh **\$19.90**
Mildly spiced lamb curry, cooked in the traditional North Indian style.

Lamb Jane Bahar **\$20.90**
Tender lamb, mixed with lamb mince and spinach cooked to perfection.

Lamb Akhbari **\$20.90**
Lamb minced balls spiced and done in flavorsome curry.

Keema Matar **\$20.90**
Lamb minced flavorsome curry mixed with greenpeas

Goat Curry **\$20.90**
North Indian favorite meat dish, goat with bone in delicious curry.

MAINS – SEAFOOD

Fish Curry **\$21.90**
Fish cooked in authentic and traditional Dhaba style curry.

Fish Masala **\$21.90**
Specially marinated fish, cooked in onion gravy to perfection.

Prawn Butter Masala **\$21.90**
Marinated prawns cooked in creamy tomato gravy.

Prawn Kashmiri Masala **\$21.90**
Prawns cooked in cashew nut based gravy.

Fish Amritsari **\$21.90**
Fish pieces cooked in ginger, garlic curry with yoghurt base.

MAINS – VEGETARIAN DELIGHTS

Dal Makfani **\$16.90**

Black lentils stewed, seasoned with butter and spices.

Dal Fry **\$15.90**

Black & yellow lentils cooked on slow heat, seasoned with sautéed onion, ginger, garlic & tomatoes & garnished with coriander.

Yellow Dal **\$15.90**

Yellow lentils cooked on slow heat, seasoned with sautéed onion, ginger, garlic & tomatoes & garnished with coriander.

Aloo Jeera (All Time Favourite) **\$15.90**

Potatoes sauted in special Indian spices.

Chana Masala **\$15.90**

Chick Peas cooked in thick gravy.

Bhartha (Mashed Eggplant) **\$15.90**

Eggplant roasted in Tandoor and mixed with masala.

Mixed Vegetable **\$15.90**

Fresh seasonal vegetables cooked in ginger/garlic and mix of spices.

Vegetable Anguri **\$17.90**

Mixed vegetable balls cooked in Chef's special gravy.

Karahi Paneer **\$17.90**

Cottage cheese, Diced onion and capsicum, seasoned with spices and cooked in onion gravy.

Malai Kofta **\$17.90**

Balls of cottage cheese and potatoes, cooked in nutty gravy.

Mushroom Matar Masala **\$17.90**

Mushroom and peas cooked in onion gravy.

Palak Paneer **\$17.90**

Dhaba style spinach and cheese cubes curry.

Shahi Paneer **\$18.90**

Cottage cheese cooked in a cashew nut based gravy, exotic spices from the shahi kitchen.

Paneer Butter Masala **\$17.90**

Cubes of cottage cheese cooked in tomato and cream gravy.

Vegetable Korma **\$17.90**
Mixed vegetables cooked in an exotic curry variation using cashew nut base.

Vegetable Jalfrezi **\$17.90**
Vegetables, capsicum and onion cooked in onion tomato gravy.

Tawa Gobhi Masala **\$17.90**
Pieces of cauliflower cooked on the hot plate with special masala Spices.

BASMATI RICE DELICACIES

Lamb Biryani **\$18.90**
Basmati rice and lamb cooked with spices and condiments in hyderabadi style.

Chicken Biryani **\$18.90**
Specially cooked chicken pieces simmered in spices, mixed with basmati rice.

Vegetable Biryani **\$16.90**
Basmati rice specially cooked with vegetables, nuts and spices.

Kashmiri Pulao **\$13.90**
Kashmiri pulao is cooked in saffron soaked milk and garnished with lot of nuts & fruits.

Jeera Rice **\$7.90**
Basmati Rice Flavoured with Cumin.

Plain Rice **\$2.50**
Steamed fine flavour basmati rice.

BREADS FROM THE TANDOOR

<i>Plain Naan</i>	\$3.50	<i>Lacha Paratha</i>	\$4.50
<i>Butter Naan</i>	\$4.00	<i>Aloo Paratha</i>	\$4.50
<i>(Paneer) Cheese Naan</i>	\$4.50	<i>Peshawari Naan</i>	\$6.50
<i>Keema Naan</i>	\$6.50	<i>Onion Kulcha</i>	\$5.00
<i>Chicken Naan</i>	\$6.00	<i>Garlic Naan</i>	\$4.50
<i>Chilli Naan</i>	\$5.50	<i>Roti</i>	\$3.00
<i>Missi Roti</i>	\$4.00		

SIDE DISHES

<i>Plain Yoghurt</i>	\$4.00	<i>Green Mix Salad</i>	\$5.90
<i>Cucumber Raita</i>	\$5.00	<i>Kachumber Salad</i>	\$5.00
<i>Onion Salad</i>	\$5.00	<i>Green Chillies</i>	\$3.00 (Seasonal)
<i>Poppadoms</i>	\$3.00	<i>Inhouse Chutneys</i>	\$3.00
<i>Mango Chutney</i>	\$3.90	<i>Mixed & Mango Pickle</i>	\$3.00