

DAL PALAK Wonderful combination of lentils, spinach and garlic cooked with aromatic spices.	\$23.5
PALAK PANEER Homemade cottage cheese cooked in a puree of spinach and lightly spiced.	\$23.5
PANEER BUTTER MASALA Indulge in the epitome of North Indian flavours with our delectable Paneer Butter Masala. Lovingly simmered in a rich, velvety tomato-based gravy, enhanced with aromatic spices and a hint of cream, to create a harmonious fusion of taste and texture.	\$23.5
KADAI PANEER Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes, and spices.	\$23.5
MALAI KOFTA Grated cottage cheese, potatoes and spices mixed together and deep fried and served with a creamy gravy made of crushed cashews and spices.	\$23.5
PALAK KOFTA Vegetable balls and spinach cooked together in a blend of homemade spices.	\$23.5
PANEER TAKA TAK This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.	\$23.5
MATAR PANEER Homemade Indian cottage cheese and peas cooked with tomatoes, spices, and herbs.	\$23.5
METHI PANEER Cottage cheese cooked in fenugreek flavored gravy laced with cream.	\$23.5
SHAHI PANEER Homemade Indian cottage cheese cut in cubes and cooked with tomatoes, crushed almonds, and cream.	\$23.5
ALOO GOBI Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander, and spices.	\$23.5
SAAG ALOO Potatoes and spinach gravy cooked together in a blend of homemade spices.	\$23.5
VEGETABLE ANGOORI Mixed Vegetable balls cooked in a chef special gravy.	\$23.5
MIX VEGETABLE Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.	\$23.5
VEGETABLE KORMA Fresh seasonal vegetables cooked in a rich creamy sauce made of almonds, cream, and spices.	\$23.5
CHANNA MASALA Chickpeas cooked with ginger, garlic, onions & tomatoes, finished with freshly ground spices and amchur.	\$23.5
MUSHROOM MATAR Mushrooms and green peas cooked with garlic, cream and spices.	\$23.5
CHAAP TIKKA MASALA Soya Chunks cooked in onion and tomato smoked gravy.	\$24.5
KADAI CHAAP Soya chunks cooked with capsicum, onions, tomatoes, and spices.	\$24.5
CHAAP TAKA TAK This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.	\$24.5

BIRYANI

VEG BIRYANI Seasonal garden-fresh vegetables cooked with basmati rice, herbs and spices. This delicious meal is served with raita, and poppadoms.	\$26
BIRYANI (CHICKEN / LAMB / PRAWN) Basmati rice cooked with chicken/lamb/prawn. Infused with fresh spices, flavoured with saffron and garnished with fresh coriander. A delicious wholesome meal served with raita, and poppadom.	\$28/30/32

RICE

BASMATI RICE Plain steamed Basmati rice.	\$7
JEERA RICE Basmati rice flavoured with cumin seeds.	\$8
KASHMIRI PULAO Basmati rice mixed with cashews, almonds, sultanas, and desiccated coconut.	\$9
MATAR PULAO Basmati rice cooked with peas, onions, and spices.	\$8
MIX VEG PULAO Basmati rice cooked with Vegetables.	\$10
CAULIFLOWER RICE Cauliflower blended and cooked with cumin and turmeric.	\$14

SIDES

RAITA Yoghurt mixed with ground spices and cucumber.	\$7
POPPADUM(4PCS)	\$4
MINT CHUTNEY Yoghurt mixed with mint and spices.	\$5
TAMARIND CHUTNEY A sweet and tangy sauce.	\$5
KACHUMBER SALAD Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.	\$8
MIXED PICKLES	\$5
ONION SALAD	\$8
MANGO CHUTNEY	\$5
INDIAN DREAMS SALAD Onions, cucumber, Carrot and tomatoes with lemon juice and a secret mix of spices.	\$12

BREADS

BUTTER NAAN ^{E G} Leavened bread made of refined flour baked in the tandoor and laced with butter.	\$5.5
GARLIC NAAN ^{E G} Leavened bread sprinkled with crushed garlic, baked in the charcoal tandoor.	\$6
CHEESE NAAN ^{E G} Naan stuffed with Mozzarella cheese	\$6.5
CHOCOLATE NAAN ^{E G} Leavened bread stuffed with crispy flakes of chocolate.	\$7
ONION KULCHA ^{E G} Naan with a stuffing of onion and spices.	\$7
PANEER KULCHA ^{E G} Naan stuffed with homemade cottage cheese and spices. Baked in the charcoal tandoor.	\$7
KASHMIRI NAAN ^{E G} Seasoned with nuts and sultanas.	\$7
CHICKEN NAAN ^{E G} Naan with a stuffing of spiced chicken.	\$8
KEEMA NAAN ^{E G} Naan bread stuffed with mildly spiced lamb.	\$8
TANDOORI ROTI ^G Unleavened wholemeal flour bread baked in the charcoal tandoor.	\$5
GARLIC ROTI ^G Unleavened bread sprinkled with garlic and baked in the charcoal tandoor.	\$5.5
LACHA PARATHA ^G Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the charcoal tandoor.	\$6
ALOO PARATHA ^G Unleavened wholemeal flour bread stuffed with potatoes, onion and spices. Baked in the charcoal tandoor.	\$7
CHEESE AND GARLIC NAAN ^{E G} Naan stuffed with Mozzarella cheese and sprinkled with crushed garlic.	\$7
PANEER AND GARLIC KULCHA ^{E G} Naan stuffed with homemade Indian cottage cheese and spices and sprinkled with crushed garlic	\$7.5
CHILI NAAN ^{E G} Leavened bread sprinkled with crushed green chillies, baked in the charcoal tandoor.	\$6.5
CHILI GARLIC NAAN ^{E G} Leavened bread sprinkled with crushed green chillies and garlic, baked in the charcoal tandoor.	\$7
PANEER AND JALAPENO NAAN ^{E G} Naan stuffed with homemade cottage cheese and jalapeno and spices.	\$8

DESSERTS

GULAB JAMUN Creamed milk dumplings within a sweet syrup flavored with green cardamom. Served warm.	\$8
AMRITSARI KULFI Specially made with an abundance of pistachios and saffron.	\$8
MANGO KULFI Premium ice cream made with whole milk and mango pulp.	\$8
ICE CREAM (TWO SCOOPS) (Vanilla, cookies and cream, Chocolate)	\$8
CHOCOLATE NAAN	\$7

KIDS

BUTTER CHICKEN WITH CHIPS	\$15
MANGO CHICKEN WITH CHIPS	\$15
CHIPS	\$6
CHOCOLATE NAAN	\$7



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G
CONTAINS GLUTEN

DF
DAIRY FREE

E
CONTAINS EGG

BANQUETS

INDIAN DREAMS VEG BANQUET

Starter - Veg Samosa, Onion Bhaji, Aloo Paneer Tikki, Vegetable Pakora
Main Course – Each person can choose one main from the menu. Served with Rice and Butter Naan.
Dessert- Your Choice of dessert from the menu.

\$50
PER PERSON

INDIAN DREAMS MIX BANQUET

Starter - Veg Samosa, Mix Pakora, Chicken Tikka, Lamb Chops
Main Course – Each person can choose one main from the menu. Served with Rice and Butter Naan.
Dessert- Your Choice of dessert from the menu.

\$60
PER PERSON

STARTERS

MIXED PLATTER FOR TWO

Consists of Veg Samosa, Onion Bhaji, Chicken tikka, and Lamb Chops.

\$35

VEG PLATTER FOR TWO

Consists of Samosa, Onion bhaji, Aloo Paneer Tikki, and Vegetable Pakora.

\$30

NON-VEG PLATTER FOR TWO

Consists of Chicken tikka, Chicken Reshmi Kebab, Sheekh Kebab, and Lamb Chops.

\$40

VEGETABLE SAMOSA ^G ^{DF}

A deep-fried flaky pastry stuffed with spiced potatoes and peas. Two pieces per portion.

\$9.5

SAMOSA CHAAT ^G

Smashed two Samosas topped with layers of yogurt, Mint Chutney, Tamarind chutney, Sev, and Fresh Coriander.

\$15

HONEY CAULIFLOWER

Crispy and crunchy cauliflower, fried and tossed in tangy sauce.

\$18

VEGETABLE PAKORA ^{DF}

Selection of Fresh vegetables and onion dipped in a chickpea batter and deep fried. Six Pieces per portion.

\$10

PANEER PAKORA

Homemade Indian cottage cheese stuffed with herbs, dipped in a spiced chickpea batter and finished in hot oil. Six Pieces per portion.

\$16

ONION BHAJI ^{DF}

Crispy onion fritters, fresh herbs mixed with chickpea flour and then deep fried. Four pieces per portion.

\$9.5

ALOO PANEER TIKKI ^G

Crispy made from mashed potatoes, ground spices, herbs, and finished in hot oil. Four pieces per portion.

\$10

ALOO PANEER TIKKI CHAAT ^G

Aloo Tikki topped with yoghurt, tamarind sauce and mint sauce.

\$15

TANDOORI MUSHROOMS

Fresh Mushroom marinated in yoghurt and spices, skewered with green pepper and onion. Roasted in Charcoal tandoor. Eight pieces per portion.

\$18

PANEER TIKKA

Homemade Indian cottage cheese marinated in yoghurt and spices, skewered with green pepper and onion. Roasted in Charcoal Tandoor. Six pieces per portion.

\$20

TANDOORI CHAAP

Soya chunks marinated in spices and yoghurt, then roasted in charcoal tandoor. Eight pieces per portion.

\$18

MALAI CHAAP

Soya Chunks marinated in herbs, spices, ginger, garlic and cream, then roasted in charcoal tandoor. Eight pieces per portion.

\$18

CHICKEN TIKKA

Fillets of chicken marinated in spices and yoghurt, then roasted in Charcoal Tandoor. Four pieces per portion

\$20

CHICKEN RESHMI KEBAB

Chef Special Chicken Marinated with yoghurt, spices, cashew, and fresh ground spices. Cooked in charcoal Tandoor. Four pieces per portion

\$22

CHICKEN SOLAY KEBAB

Fillets of chicken marinated overnight in a mix of yoghurt, ginger, Parsley, coriander, and green chilli, then cooked in the charcoal tandoor. Four pieces per portion.

\$22

CHICKEN LOLLIPOP

Indulge in the tantalizing Chicken Lollipop, a popular street style delicacy that will elevate your taste buds. Our succulent chicken drumettes are expertly seasoned, marinated, and deep fried to golden perfection, creating a crispy outer layer with a burst of aromatic spices. Served with a dipping sauce, this finger licking delight promises a flavorful journey to the vibrant streets of India.

\$20

CHICKEN 65

Boneless chicken battered and deep fried sautéed with yoghurt and spices.

\$22

CRISPY CHICKEN PAKORA

Boneless chunks of chicken coated in crunchy batter and fried till crispy.

\$18

TANDOORI CHICKEN

Tender Spring chicken marinated with fresh herbs and spices, then skewered, and cooked to perfection in charcoal tandoor.

FULL /HALF
\$30/\$18

LAMB SAMOSA

A deep-fried flaky pastry stuffed with spiced lamb mince. Two pieces per portion.

\$12

LAMB CHOPS

Dipped in a spicy marinade, skewered, and cooked in the charcoal tandoor. Four pieces per portion.

\$26

SHEEKH KEBAB

Lamb Mince marinated in spices and cooked on a skewer in the charcoal tandoor. Six Pieces per portion.

\$26

AMRITSARI FISH

Filleted fish marinated overnight in garlic ginger paste, dipped in chickpea flour with herbs and spices, then deep fried. eight pieces per portion.

\$23

GARLIC PRAWNS

Marinated with fresh herbs and spices, cooked delicately in charcoal tandoor. Eight pieces per portion.

\$23

INDO-CHINESE

CHILI CHICKEN (DRY/GRAVY/SEMI GRAVY) ^G ^{DF} ^E

Pieces of chicken cooked with onion, capsicum, and green chillies in soy sauce.

\$27

CHILI PANEER (DRY/GRAVY/SEMI GRAVY) ^G ^E

Pieces of homemade cottage cheese cooked with onion, capsicum, and green chillies in soy sauce.

\$26

MANCHURIAN (DRY/GRAVY/SEMI GRAVY) (CHOICE OF VEGETARIAN, GOBI, CHICKEN) ^G ^{DF}

First dipped in a batter and then deep fried until crispy sautéed with garlic, chili, and spices.

\$26

FRIED RICE (CHOICE OF VEGETARIAN AND CHICKEN)

This classic indo-Chinese style Rice is mixed with aromatics, fragrant spices, and seasonings for an incredibly hearty, flavorful fried rice.

\$20

NOODLES (CHOICE OF VEGETARIAN AND CHICKEN)

It is a popular Indo-Chinese dish of stir-fried noodles, veggies, and sauces. It goes well with Manchurian.

\$22

CHEF SPECIAL MAINS

TAWA CHICKEN TIKKA

Marinated chicken cooked in a secret spices of chef and then served on a sizzling hot plate.

\$28

TAWA LAMB TIKKA

Lamb cooked in a secret spices of chef and then served on a sizzling hot plate.

\$30

RARA CHICKEN

Boneless Chicken Cooked in an aromatic sauce, homemade spices with Coruba Rum and then served on a sizzling hot plate. A must try.

\$28

RARA LAMB

Lamb cooked in an aromatic sauce, homemade spices with coruba Rum and served on a sizzling hot plate. A must try.

\$30

GOAT CURRY

Chunks of goat cooked with exotic herbs in the traditional north Indian style.

\$28

LAMB SHANK CURRY

Lamb shank marinated overnight with fresh homemade spices, slow cooked in gravy, tomatoes, onions and fresh coriander. You can Choose it with or without shiraz wine.

\$38

TAWA PANEER TIKKA

Homemade Cottage Cheese cooked in a secret spices of chef and then served on a sizzling hot plate.

\$26

TAWA MUSHROOM TIKKA

Mushrooms cooked in a secret spices of chef and then served on a sizzling hot plate.

\$26

MAINS

CHICKEN DISHES

DAIRY FREE OPTIONS AVAILABLE PLEASE ASK

BUTTER CHICKEN

Delicacy of barbecued chicken cooked in a creamy tomato sauce.

\$25.5

CHICKEN TIKKA MASALA

Marinated chicken cooked in the charcoal tandoor then prepared in a secret recipe of yoghurt, spice, and cream.

\$25.5

MANGO CHICKEN

Chicken cooked in an aromatic mango sauce and tempered with cream, herbs and spices.

\$25.5

CHICKEN KORMA

Boneless chicken pieces cooked in a rich creamy sauce made of almonds, cream and spices.

\$25.5

KADAI CHICKEN

Chicken cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes well with garlic naan.

\$25.5

CHICKEN VINDALOO

A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.

\$25.5

CHICKEN JALFREZI

Tender meat pieces cooked with red capsicum, coconut cream, tomatoes, and spices.

\$25.5

CHICKEN SAAGWALA

Succulent pieces of chicken cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.

\$25.5

CHICKEN MADRAS

A traditional South Indian dish with onions, ginger, garlic and spices, it goes really well with Cheese Naan.

\$25.5

CHICKEN TAKA TAK

This dish comes from Amritsar-Punjab. This dish is tangy, spicy, flavorful and goes well with butter naan.

\$25.5

METHI CHICKEN

Chicken cooked with dry fenugreek leaves, garlic and tomatoes.

\$25.5

CHICKEN BHUNA

Boneless spring chicken stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and garam masala.

\$25.5

CHICKEN DOPIAZA

Boneless chicken tossed with chunks of onion in a vegetable gravy along with herbs, spices.

\$25.5

CHICKEN DANSAK

Chicken Pieces simmered with yellow lentil. Tempered with tomato and onion gravy, herbs and spices.

\$25.5

LAMB DISHES

DAIRY FREE OPTIONS AVAILABLE PLEASE ASK

LAMB VINDALOO

A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.

\$26.5

LAMB ROGAN JOSH

Lean lamb cooked with an exotic blend of roasted and crushed spices. Special dish of Kashmir.

\$26.5

LAMB KADAI

Lamb cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes really well with cheese and garlic naan.

\$26.5

LAMB KORMA

Tender diced lamb cooked in a rich creamy sauce made of almonds, cream and spices.

\$26.5

LAMB SAAGWALA

Tender pieces of lamb cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.

\$26.5

LAMB BHUNA

Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and garam masala.

\$26.5

LAMB JALFREZI

Tender lamb pieces cooked with red capsicum, coconut cream, tomatoes, and spices.

\$26.5

LAMB PASANDA

Tender diced lamb sauteed with onions, garlic, ginger, coriander, and tomatoes. Then cooked with chef's special spices, almonds and cream.

\$26.5

LAMB TAKA TAK

This dish comes from Amritsar -Punjab. This dish is tangy, spicy, flavourful and goes well with butter naan.

\$26.5

LAMB MADRAS

A traditional South Indian dish with onions, ginger, garlic and spices, it goes really well with Cheese Naan.

\$26.5

LAMB DOPIAZA

Tender diced lamb tossed with chunks of onion in a vegetable gravy along with herbs, spices.

\$26.5

LAMB DANSAK

Diced lamb simmered with yellow lentils. Tempered with tomato and onion gravy, herbs, and spices.

\$26.5

SEAFOOD DISHES

DAIRY FREE OPTIONS AVAILABLE PLEASE ASK

PRAWN VINDALOO

A chilly hot dish from Goa cooked with vinegar, spices and coriander which we recommend for the adventures.

\$30

PRAWN KADAI

Cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes well with cheese and garlic naan.

\$30

PRAWN SAAGWALA

A delightful combination of Prawns cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.

\$30

PRAWN BUTTER MASALA

Indulge in the epitome of North Indian flavours with our delectable Prawn Butter Masala. Lovingly simmered in a rich, velvety tomato-based gravy, enhanced with aromatic spices and a hint of cream, to create a harmonious fusion of taste and texture.

\$30

PRAWN JALFREZI

Prawns cooked with red capsicum, coconut milk, tomatoes and spices.

\$30

FISH MALABARI MASALA

A Special dish of South India. Cooked with coconut, capsicum, tomatoes, and cream.

\$29

BENGALI FISH CURRY

A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes, and freshly ground spices.

\$29

FISH TIKKA MASALA

Marinated Fish cooked in the charcoal tandoor then prepared in a secret recipe of yoghurt, spice, and cream.

\$29

VEGETARIAN DISHES

DAIRY FREE OPTIONS AVAILABLE PLEASE ASK

DAL MAKHANI

Black lentils and kidney beans cooked over a low heat with spices, ghee and cream.

\$23.5

DAL TADKA

Yellow split lentils cooked with ginger, garlic, tomatoes, cumin seeds and turmeric, goes well with Tandoori Roti.

\$23.5