



LUNCH MENU

DAIRY FREE OPTION AVAILABLE
PLEASE ASK

HAPPY HOUR

MONDAY - THURSDAY
4:30 PM – 5:30 PM

10% OFF
ON DINE IN AND TAKE AWAY

TRADING HOURS

MONDAY - SUNDAY
11:30 AM–2 PM | 4:30 PM–10 PM

CONTACT US

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🌐 www.indiandreams.co.nz
63 Tennyson Street Rolleston 7614



CONTAINS GLUTEN DAIRY FREE CONTAINS EGG

SNACK BITES

VEGETABLE SAMOSA ^G ^{DF} \$5
A deep-fried flaky pastry stuffed with spiced potatoes and peas. One Piece

LAMB SAMOSA ^{DF} \$5.5
A deep-fried flaky pastry stuffed with spiced potatoes and peas. One Piece

SAMOSA CHAAT ^G \$10
Smashed Samosa topped with layers of yoghurt, mint and tamarind chutney, sev and Coriander.

ALOO TIKKI ^G \$5
Crispy made from mashed potatoes, ground spices, herbs, and finished in hot oil. Two Pieces

ALOO TIKKI CHAAT ^G \$10
Aloo tikki topped with tamarind sauce and mint sauce.

PAPDI CHAAT ^G \$10
Papdi Chaat is a popular Indian chaat snack made with deep fried flour crackers, Tamarind and mint chutneys, yogurt, sev and potatoes.

ONION BHAJI ^{DF} \$9.5
Crispy onion fritters, fresh herbs mixed with chickpea flour and then deep fried. Four pieces per portion.

VEG PAKORA ^{DF} \$10
Selection of Fresh vegetables and onion dipped in a chickpea batter and deep fried. Six pieces per portion.

CHICKEN TIKKA \$10
Filets of chicken marinated in spices and yoghurt. Roasted in Charcoal Tandoor. Two Pieces

CHICKEN RESHMI KEBAB \$10
Chef Special Chicken Marinated with yoghurt, spices, cashew, and fresh ground spices. Cooked in charcoal Tandoor. Two Pieces

TANDOORI CHAAP \$10
Soya chunks marinated in spices and yoghurt, then roasted in charcoal tandoor. Four Pieces

SHEEKH KEBAB \$12
Lamb Mince marinated in spices and cooked on a skewer in the charcoal tandoor. Three Pieces

LAMB CHOPS \$13
Dipped in a spicy marinade, skewered and cooked in the charcoal tandoor. Two Pieces

COMBO MEAL

ALL COMBO MEALS SERVED WITH RICE AND BUTTER NAAN BREAD

BUTTER CHICKEN \$18.9
Delicacy of barbecued chicken cooked in a creamy tomato sauce.

CHICKEN TIKKA MASALA \$18.9
Marinated chicken cooked in the charcoal tandoor then prepared in a secret recipe of yoghurt, spice and cream

KADAI CHICKEN \$18.9
Chicken cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander. It has a thick gravy and goes really well with garlic naan.

CHICKEN MADRAS \$18.9
A traditional South Indian dish with onions, ginger, garlic and spices, it goes really well with Cheese Naan.

MANGO CHICKEN \$18.9
Chicken cooked in an aromatic mango sauce and tempered with cream, herbs and spices.

CHICKEN KORMA \$18.9
Boneless chicken pieces cooked in a rich creamy sauce made of almonds, cream and spices.

CHICKEN SAGWALA \$18.9
Succulent pieces of chicken cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.

LAMB KORMA \$18.9
Tender diced lamb cooked in a rich creamy sauce made of almonds, cream and spices

LAMB ROGAN JOSH \$18.9
Lean lamb cooked with an exotic blend of roasted and crushed spices. Special dish of Kashmir

LAMB BHUNA \$18.9
Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and garam masala.

LAMB MADRAS \$18.9
A traditional South Indian dish with onions, ginger, garlic and spices, it goes really well with Cheese Naan.

LAMB PASANDA \$18.9
Tender diced lamb sauteed with onions, garlic, ginger, coriander, and tomatoes. Then cooked with chef's special spices, yoghurt, and cream.

LAMB SAGWALA \$18.9
Tender pieces of lamb cooked in spinach gravy with fresh tomatoes, ginger, garlic, and spices.

PALAK PANEER \$17.9
Homemade cottage cheese cooked in a puree of spinach and lightly spiced

SAHI PANEER \$17.9
Homemade Indian cottage cheese cut in cubes and cooked with tomatoes, crushed almonds and cream

KADAI PANEER \$17.9
Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes, and spices.

MATAR PANEER \$17.9
Homemade Indian cottage cheese and peas cooked with tomatoes, spices, and herbs.

DAL MAKHNI \$17.9
Black lentils and kidney beans cooked over a low heat with spices, ghee and cream

DAL TADKA \$17.9
Yellow split lentils cooked with ginger, garlic, tomatoes, cumin seeds and turmeric, goes well with Tandoori Roti.

CHANNA MASALA \$17.9
Chickpeas cooked with ginger, garlic, onions & tomatoes, finished with freshly ground spices and amchur.

TRADITIONAL

ALOO PARANTHA \$14.9

PANEER PARANTHA \$14.9

CHOLE BHATURE \$17.9

AMRITSARI KULCHE CHOLE \$19.9

BIRYANI CHICKEN/LAMB/VEG \$19.9

Basmati rice cooked with chicken/lamb/vegetable. Infused with fresh spices, flavoured with saffron and garnished with fresh coriander. A delicious wholesome meal served with raita, and poppadom.

INDO-CHINESE

NOODLES (VEG/CHICKEN) \$14.9

FRIED RICE (VEG/CHICKEN) \$14.9

MANCHURIAN (VEG/CHICKEN) \$14.9

ROLLS

CHICKEN ROLL \$16.9

LAMB ROLL \$16.9

VEGETARIAN ROLL \$15.9

BREADS

UPGRADE YOUR NAAN

GARLIC NAAN ^E ^G \$1
Leavened bread sprinkled with crushed garlic, baked in the charcoal tandoor.

CHEESE NAAN ^E ^G \$1
Naan stuffed with Mozzarella cheese.

CHEESE & GARLIC NAAN ^E ^G \$1.5
Naan stuffed with Mozzarella cheese and sprinkled with crushed garlic.

GARLIC ROTI ^G \$1
Unleavened bread sprinkled with garlic and baked in the charcoal tandoor.

CHICKEN NAAN ^E ^G \$3.5
Naan with a stuffing of spiced chicken.

KEEMA NAAN ^E ^G \$3.5
Naan bread stuffed with mildly spiced lamb.