

# CHAR COAL Indian Restaurant

## CONTACT US

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57 Seymour Street, Blenheim Central,  
Marlborough  
www.charcoalindian.co.nz

## APPETIZER

### VEGETABLE PAKORAS (GF & DF) \$8.50

Fresh mixed veggies battered in mildly spiced chickpea flour and deep fried.

### VEGETABLE SAMOSAS (DF) \$8.50

Two crispy triangle pastries stuffed with cashew potato and pea deep fried.

### ONION BHAJI (GF & DF) \$7.99

Julienne cut onion dipped in mildly spiced chickpea flour and deep fried.

### CHILLI CALAMARI \$13.99

Chilli calamari are a sweet and spicy slightly sour crispy appetizer made with squids, bell peppers, garlic and chilli sauce.

### CHICKEN 65 \$19.90

Tender pieces of chicken marginated with spices and cooked in fresh ginger & garlic, bell peppers.

### CHILLI CHICKEN \$19.90

Chilli chicken is a sweet and spicy slightly sour crispy appetizer made with squids, bell peppers, garlic, chilli sauce and soya sauce.

### HONEY CHILLI CHICKEN \$19.90

Chilli chicken is a sweet and spicy slightly sour crispy appetizer made with squids, honey, bell peppers, garlic, chilli sauce and soya sauce.

### CHICKEN MAGESTIC \$19.90

Chicken magestic is a dry chicken dish, the chicken pieces are soaked in buttermilk overnight, the next day it is deep fried & then tossed with ginger-garlic, spiced yogurt & soya sauce

### CHICKEN PAKORA \$13.99

Tender chicken marinated in a blend of fragrant spices, then coated in a chickpea flour based batter for that signature mild muddy taste. The chicken pakora is then fried until beautifully golden and crispy.

### CHICKEN TIKKA \$23.99

Tender pieces of chicken marinated in spices, skewered, and cooked in the Charcoal tandoori oven.

### TANDOORI CHICKEN \$23.99

Whole chicken marinated in lemon juice, ginger, garlic, and exotic spices cooked in the tandoori oven.

### LAMB SEEKH KEBAB \$23.99

Mild mince of lamb pressed on a shower and cooked in the tandoori oven.

### FISH PAKODA (8Pcs) \$17.99

Tender fish marinated in a blend of fragrant spices, then coated in a chickpea flour based batter for that signature mild nutty taste. This fish Pakoda is then fried until beautifully golden and crisp.

### TANDOORI PRAWNS (8Pcs) \$17.99

Succulent prawns in their tail shells marinated in mild spices, skewered, and cooked in the tandoori oven.

### PRAWNS JINGHA \$17.99

### BUTTERFLY (8Pcs) \$17.99

Tender prawns marinated in a blend of fragrant spices, then coated in a corn and chickpea flour based batter for that signature mild nutty taste. This prawns Jinga is then fried until beautifully golden and crisp.



## PLATTERS

### VEGETARIAN PLATTER \$17.99

A combination of Onion bhaji, samosa and veg pakoda for two people

### MIXED PLATTER \$23.99

A combination of two pieces each of vegetable samosa, vegetable pakoda, chicken tikka and lamb seekh kebab served as an entree platter for two people.

### TANDOORI PLATTER \$26.90

Highly Popular, charcoal cooked chicken tikka tandoori chicken, lamb kebab and tandoori prawns served as an entree platter for two people.

### SEAFOOD PLATTER \$26.99

A combination of 4 pieces of fish pakoda and tandoori prawns and chilli calamoni (squids) served as an entree platter for two people.

## CHICKEN



### CHARCOAL CHICKEN (CHEF SPECIAL) \$21.99

Boneless chicken cooked in onion and tomato-based curry with a touch of mango chutney, coriander, and bell peppers.

### BUTTER CHICKEN \$22.90

The ever popular tandoori cooked pieces of tender chicken cooked in fragrant spices and a creamy tomato gravy.

### MANGO CHICKEN \$22.90

Mouth-watering chicken cooked in onion and yogurt gravy with mango puree.

### CHICKEN KORMA \$22.90

chicken cooked in a delicately spiced cashew cream sauce.

### CHICKEN MADRAS \$20.99

Boneless chicken pieces cooked in southern spices and coconut cream.

### CHICKEN SAAG \$20.99

Tender pieces of chicken cooked along with spinach and mild herbs and spices.

### CHICKEN TIKKA MASALA \$22.90

Highly popular prepared in tomato onion chopped masala gravy.

### CHICKEN VINDALOO \$20.99

The Goan Delicacy... prepared in homemade vindaloo paste.

### CHICKEN JALFRAZIE \$20.99

Charcoal Grilled pieces of chicken cooked tangy sauce with vegetables.

### KASURI METHI CHICKEN \$20.99

Fenugreek dry infused curry with Charcoal chicken. A north Indian delicacy chicken cooked in a semi dry chopped masala gravy of onions, capsicums, and tomatoes

### KADAI CHICKEN \$20.99

A north-Indian delicacy chicken cooked in a semi dry chopped masala gravy of onions, capsicums, and tomatoes.

### THAI GREEN CHICKEN (CHEF SPECIAL) \$20.99

Boneless chicken cooked in onion and tomato-based curry with a touch of spinach, coriander, mint, and Thai green paste.

### LAKSA CHICKEN (CHEF SPECIAL) \$20.99

The Goon Delicacy prepared in chef special made laksa paste.

### CHICKEN PASANDA \$20.99

Boneless chicken cooked in cashew and coconut based, thick flavoured gravy, garnished with aromatic spices.

## VEGETARIAN

### CHOLE BHATURA (CHARCOAL SPECIAL) \$19.99

Most popular dish from north India prepared in tomato onion chopped masala gravy with chickpea, turmeric, fresh garlic & ginger with 3 bhatura breads.

### KADAI PANEER \$21.90

A north Indian delicacy-home-made cottage cheese cooked in a semi dry chopped masala gravy of onions, capsicums, and tomatoes.

### PALAK PANEER \$21.90

Home-made cottage cheese cooked in a fresh spinach gravy garnished with sliced ginger.



### MUTTER PANEER \$21.90

Home-made cottage cheese and minted peas cooked in a tomato and onion gravy garnished with coriander.

### SHAHI PANEER \$21.90

Home-made cottage cheese cooked in rich creamy tomato gravy with a touch of cashew nuts gravy and chopped onions.

### BUTTER PANEER \$21.90

Butter paneer is a creamy, rich, mildly sweet gravy made with onion tomato base, rich in butter and cream.

### PANEER TIKKA MASALA \$19.99

Home-made cottage cheese cooked in onion, tomato gravy and capsicums with hint of yogurt and garnished with ginger and coriander.

### MIX VEGETABLE CURRY \$19.99

Mixed fresh veggies in Chef's own recipe.

### MUTTER MUSHROOM MASALA \$19.99

White button mushrooms cooked with peas and chopped onions in a tomato-based gravy garnished with coriander.

### VEGETABLE KORMA \$19.99

A medley of vegetables and cottage cheese cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds.

### BOMBAY ALOO \$19.99

Cube of potatoes tossed with cumin seeds, chunky onion and tomato semi dry sauce and garnished with fresh coriander.

### SAAG ALOO \$19.99

Potatoes cooked with onions and tomatoes in a fresh spinach gravy garnished with julienne ginger

### DAL MAKHANI \$19.99

Mixed black lentils and kidney beans with mild spices cooked on stove heat till tender and buttered with coriander.

### MALAI KOFTA (GLUTEN CONTENT) \$19.99

Cottage cheese and potato and cashew nuts and raisin balls deep fried and prepared in rich gravy.

### CHANA MASALA (VEGAN) \$19.99

Chickpeas cooked with garlic ginger in onion and tomato gravy with a touch of cumin & coriander flavor.

### YELLOW DAL FRY \$19.99

Mixed lentils pan fried with onions, tomatoes, herbs and garnished with fresh coriander and ginger.

### ALOO GOBI (VEGAN) \$19.99

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

### ZEERA ALOO (VEGAN) \$19.99

classic potato recipe is loaded with cumin and fresh herbs, and is naturally gluten-free and vegan.

(ALL OUR CURRIES ARE GLUTEN FREE)  
Mild/Medium/Hot & Indian Hot, served with basmati rice

## LAMB



### BUTTER LAMB (CHEF SPECIAL) \$25.90

A silky smooth mild dish cooked with lamb in onion tomato base, a touch of butter and cream.

### LAMB ROGANJOSH \$24.90

Highly popular... Curry leaf and cinnamon slow braned with fresh coriander

### LAMB SAAG \$24.90

Diced lamb prepared in creamy spinach gravy.

### LAMB PASANDA \$24.90

Tender boneless cubes of lamb cooked in cashew and coconut based, thick flavoured gravy, garnished with aromatic spices.

### LAMB KORMA \$24.90

Tender boneless cubes of lamb cooked in a delicately spiced creamy gravy of cashew nuts.

### METHI LAMB \$24.90

House special prepared in dry fenugreek marinade.

### MADRAS LAMB \$24.90

Beautiful curry from southern part of India, coconut cream and desiccated coconut with touch of mustard seeds and groundroasted curry paste.

### LAMB VINDALOO \$24.90

The Goan Delicacy... prepared in homemade vindaloo paste.

### KADAI LAMB \$24.90

A north-Indian delicacy lamb cooked in a semi dry chopped masala gravy of onions, capsicums, and tomatoes.



## SEAFOOD

### BUTTER PRAWNS

Succulent Prawns cooked in fragrant spices and a creamy tomato prave.

\$25.90

### COCONUT PRAWNS

Succulent prawns cooked in a mildly spiced creamy cashew sauce.

\$25.90

### BHUNA PRAWNS

Specially made in ground spices of reduced grav.

\$25.90

### FISH TIKKA MASALA

Highly popular prepared in tomato onion chopped masala gravy

\$25.90

### GOAN FISH

Highly popular curry from goa... prepared in tomato onion chopped masala gravy with tamarind, fenugreek, turmeric, fresh garlic & ginger and Kashmiri chili.

\$25.90



## BIRYANI

An Aromatic combination of long grain basmati rice with herbs and exotic spices cooked in slow fire layered with one choice of the below

VEGETABLE  
CHICKEN  
LAMB

\$18.99  
\$20.99  
\$21.99



## FRIED RICE

VEGETABLE  
EGG  
CHICKEN

\$18.99  
\$19.99  
\$20.99



## RICE

PLAIN RICE  
CUMIN YELLOW RICE

\$3.99  
\$4.99

## ADD ONS

PAPADAM ( 4Pcs )  
RAITA  
MINT CHUTNEY  
TAMARIND CHUTNEY  
SWEET MANGO CHUTNEY  
MIXED PICKLE

\$3.50  
\$3.50  
\$3.50  
\$3.50  
\$3.50  
\$3.50

## BREADS

PLAIN NAAN  
A plain bread  
BUTTER NAAN  
Plain white flour bread.  
ROTTI  
A plain bread  
CHICKEN NAAN  
Bread stuffed with chicken mince.  
GARLIC NAAN  
Bread stuffed with topped with garlic

\$3.50  
\$4.00  
\$5.00  
\$5.99  
\$4.50



### ALOO NAAN

Bread stuffed with spiced potatoes.

\$5.99

### CHEESE NAAN

Bread stuffed with cheese.

\$5.50

### LACCHHA PARATHA

Layered and buttered Wholemeal flour bread.

\$5.99

### CHOCOLATE NAAN CHARCOAL SPECIAL

Chocolate stuffed bread

\$5.99

### CHEESE & GARLIC NAAN

Bread stuffed with cheese and garlic.

\$5.99

### GLUTEN FREE GARLIC NAAN

Bread made with chickpea flour.

\$5.99

### PANEER KULCHA

Bread stuffed with homemade cottage cheese.

\$5.99

### PESHAWARI NAAN

Bread stuffed with dry fruits and cherries.

\$5.99

### KHEEMA NAAN

Bread stuffed with lamb mince.

\$5.99

## KIDS MENU

CHICKEN NUGGETS & CHIPS  
KIDS BUTTER CHICKEN & RICE

\$12.99  
\$13.99



## DESSERTS

### MANGO KULFI

Mouth-watering creamy homemade mango icecream

\$5.99

### GULAB JAMUN ( 2Pcs )

Absolutely scrumptious creamed milk and flour dumplings lying around in a sugar syrup.

\$5.99

### MANGO LASSI

Traditional indian mango yogurt drink, Yummy!

\$7.99

