



Call Us: +64 3 972 0304

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 peas 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 mad with squids, bell peppers, garlic, and chilli sauce

CHICKEN 65

\$13.99

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

CHILLI CHICKEN

\$13.99

Chilli chicken is a sweet and spicy & slightly sour crispy appetizer mad with chicken, bell peppers, garlic, chilli sauce & soya sauce

HONEY CHILLI CHICKEN

\$13.99

Honey Chilli chicken is a sweet and spicy & slightly sour crispy appetizer mad with chicken, bell peppers, garlic, honey, and chilli sauce & soya sauce

CHICKEN MAGESTIC

\$13.99

Chicken majestic 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 nutty taste. This Chicken Pakora is then fried until beautifully golden and crisp.



CHICKEN TIKKA

SMALL(4pcs) \$13.99

LARGE \$23.99

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

TANDOORI CHICKEN

SMALL(4pcs) \$13.99

LARGE \$23.99

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

LAMB SEEKH KEBAB

SMALL(4pcs) \$13.99

LARGE \$23.99

Mild mince of lamb pressed on a skewer 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 Pakora 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

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



CHARCOAL Indian Restaurant

PLATTERS

VEGETARIAN PLATTER

A combination of Samosa, Onion bhaji and veg Pakora for two people

\$17.99

MIXED PLATTER

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

\$23.99

TANDOORI PLATTER

Highly popular, Charcoal cooked chicken tikka, tandoori chicken, lamb kebab and tandoori prawns served as an entree platter for two people

\$24.99

SEAFOOD PLATEER

A combination of 4 pieces of fish pakora, and tandoori prawns, and chilli calamari(squids) served as an entree platter for two people

\$26.99

CHICKEN

CHARCOAL CHICKEN **CHEF SPECIAL**

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

\$21.99

BUTTER CHICKEN

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

\$20.99

MANGO CHICKEN

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

\$20.99

CHICKEN KORMA

chicken cooked in a delicately spiced cashew cream sauce

\$20.99

CHICKEN MADRAS

Boneless chicken pieces cooked in southern spices and coconut cream

\$20.99

CHICKEN SAAG

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

\$20.99

CHICKEN TIKKA MASALA

Highly popular.... prepared in tomato onion chopped masala gravy

\$20.99

CHICKEN VINDALOO

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

\$20.99

CHICKEN JALFRAZIE

Charcoal Grilled pieces of chicken cooked tangy sauce with vegetables

\$20.99

KASURI METHI CHICKEN

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

\$20.99



KADAI CHICKEN

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

\$19.99

THAI GREEN CHICKEN **CHEF SPECIAL**

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

\$20.99

LAKSA CHICKEN **CHEF SPECIAL**

The Goan Delicacy.... prepared in chef special made laksa paste

\$20.99

CHICKEN PASANDA

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

\$20.99

VEGETARIAN

CHOLE BHATURA **CHARCOAL SPECIAL**

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

\$19.99

KADAI PANEER

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

\$19.99

PALAK PANEER

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

\$19.99

MUTTER PANEER

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

\$19.99

SHAHI PANEER

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

\$19.99

PANEER TIKKA MASALA

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

\$19.99

MIX VEGETABLE CURRY

Mixed fresh veggies in Chef's own recipe

\$19.99

MUTTER MUSHROOM MASALA

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

\$19.99

VEGETABLE KORMA

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

\$19.99

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



CHARCOAL Indian Restaurant

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 slow 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

\$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

LAMB

LAMB VINDALOO

\$22.99

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

LAMB ROGANJOSH

\$22.99

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

LAMB SAAG

\$22.99

Diced lamb prepared in creamy spinach gravy

LAMB PASANDA

\$22.99

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

LAMB KORMA

\$22.99

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

METHI LAMB

\$22.99

House special prepared in dry fenugreek marination

MADRAS LAMB

\$22.99

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

SEAFOOD

BUTTER PRAWNS

\$23.99

Succulent Prawns cooked in fragrant spices and a creamy tomato gravy

COCONUT PRAWNS

\$23.99

Succulent prawns cooked in a mildly spiced creamy cashew sauce garnished with shredded coconut

BHUNA PRAWNS

\$23.99

Specially made in ground spices of reduced gravy



FISH TIKKA MASALA

\$23.99

Highly popular.... prepared in tomato onion chopped masala gravy

GOAN FISH

\$23.99

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

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

\$18.99

CHICKEN

\$20.99

LAMB

\$21.99

FRIEDRICE

VEGETABLE

\$18.99

EGG

\$19.99

CHICKEN

\$20.99

RICE

PLAIN RICE

\$3.99

CUMIN YELLOW RICE

\$4.99

ADD-ONS

PAPADAM (4 Pcs)

\$3.50

RAITA

\$3.50

MINT CHUTNEY

\$3.50

TAMARIND CHUTNEY

\$3.50

SWEET MANGO CHUTNEY

\$3.50

MIXED PICKLE

\$3.50



CHARCOAL Indian Restaurant

BREADS

TANDOORI ROTI

Wholemeal oven baked bread

\$3.50

BUTTER NAAN

Plain white flour bread

\$3.50

GARLIC NAAN

Bread stuffed and topped with garlic

\$4.50

ALOO KULCHA

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 home-made 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 &

\$12.99

CHIPS

KIDS BUTTER CHICKEN &

\$13.99

RICE

DESSERTS

MANGO KULFI

\$5.99

Mouth-watering creamy homemade mango ice cream

GULAB JAMUN (2pcs)

\$5.99

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

MANGO LASSI

\$7.99

Traditional Indian Mango yogurt drink, Yummy!



PLEASE INFORM AHEAD IF YOU ARE ALLERGIC TO NUTS, DIARY, EGG, SOYA, GLUTEN, FISH



Thank you

