



SADAK KA BHOJAN
(street food)

Pani Puri (originated from the Ancient Kingdom of Magadha) \$3

CRISPY HOLLOW DOUGH BALLS, WITH POTATO, TAMARIND CHUTNEY, TOPPED WITH TANGY CORIANDER MINT WATER

Dahi Puri (originated from Mumbai) \$3

SMALL FRIED DOUGH BALLS FILLED WITH SWEET YOGURT, CHUTNEY, SPICES AND POTATO

Onion Bhaji (originated from Karnataka) \$8.50

FINELY SLICED ONIONS, SMOTHERED IN A SIMPLE, SPICED BATTER AND DEEP FRIED

Papdi Chaat Nachos (originated in the streets of Old Delhi with a Ricksha' fusion twist) \$14

CRISPY NACHOS, SWEET YOGURT, GREEN CHUTNEY AND SEV

Vada Pav (created by Ashok Vaidya and is native to the state of Maharashtra) \$16

CRUNCHY POTATO DUMPLINGS, RED GARLIC CHUTNEY, TAMARIND AND GREEN SAUCE

Masala Omelette (a Ricksha' fusion with traditional Indian spices) \$19

ONION, GREEN CHILLI, AND SPICES

Masala Kulcha (originated in the 1920's this is our take on a Kulcha) \$18

DOUGH FLAT BREAD, STUFFED WITH POTATO AND PANEER, SPRINKLED WITH GREEN CHILLI

Hakka Noodles (an amalgamation of flavours brought to India by the Chinese) \$18

CHICKEN NOODLES MIXED WITH BELL PEPPERS, AND SCHEZWAN SAUCE

Lollipop (a fusion of Indian & Chinese flavours) \$16

FRIED CHICKEN WINGS TOSSED WITH SCHEZWAN AND SOY SAUCES

Vege Manchurian (made popular in Kolkata, using fusion of Chinese spices and techniques) \$18

SERVED IN SAUCE WITH CHOPPED ONIONS, GREEN CHILLI, GINGER AND SOY



RICKSHA
LUNCH

Paneer Pepper Fry (a Ricksha' Indo-Chinese Fusion) \$18

ONION, CAPSICUM, SOY AND CASHEWS

Chicken Chilli \$18

GINGER, GARLIC, AND SOY SAUCE

Burger (a modern fusion take on a Burger) \$22

TANDOORI CHICKEN, MASALA, ONIONS, AND GREEN CHUTNEY SERVED WITH GOOD OL' FRENCH FRIES

KHAANA
(mains meals)

PLEASE SPECIFY THE SPICE LEVEL FOR EACH DISH.
RICE SERVED WITH EACH DISH

Butter Chicken (created in a popular restaurant called Moti Mahal in Peshawar) \$21

BONELESS CHICKEN TIKKA WITH MAKHANA SAUCE AND CREAM

Lamb Rogan Josh (influenced by Persian culture, made popular by the Mughals in India) \$22

SLOW COOKED TENDER LAMB, MIXED IN A RICH INDIAN STYLE GRAVY

Kadai Paneer (created by a local street side Dhaba in North India) \$19

COTTAGE CHEESE COOKED WITH GARAM MASALA IN ONION AND GRAVY

Dal Makhani (originated in North India, specifically Punjab) \$19

BUTTERY, CREAMY AND FLAVOURFUL SLOW COOKED BLACK LENTILS

Lucknowi Chicken Biryani (originates from the Persian word Birian) \$22

SAFFRON BASMATI RICE, WITH CARDAMOM, RICH SPICES AND TENDER CHICKEN PIECES

PHULKA
(naan/roti)

- Plain \$4.50
- Garlic \$5
- Butter \$4.50
- Tandoori Roti \$4.50
- Cheese Naan \$6
- Cheese & Garlic Naan \$7

SIDE PAR
(sides)

- Cucumber Salad \$6
- Onion Salad \$6
- Cucumber Raita \$5
- Poppadums with dips \$12
- Mixed pickles \$4
- Rice \$4

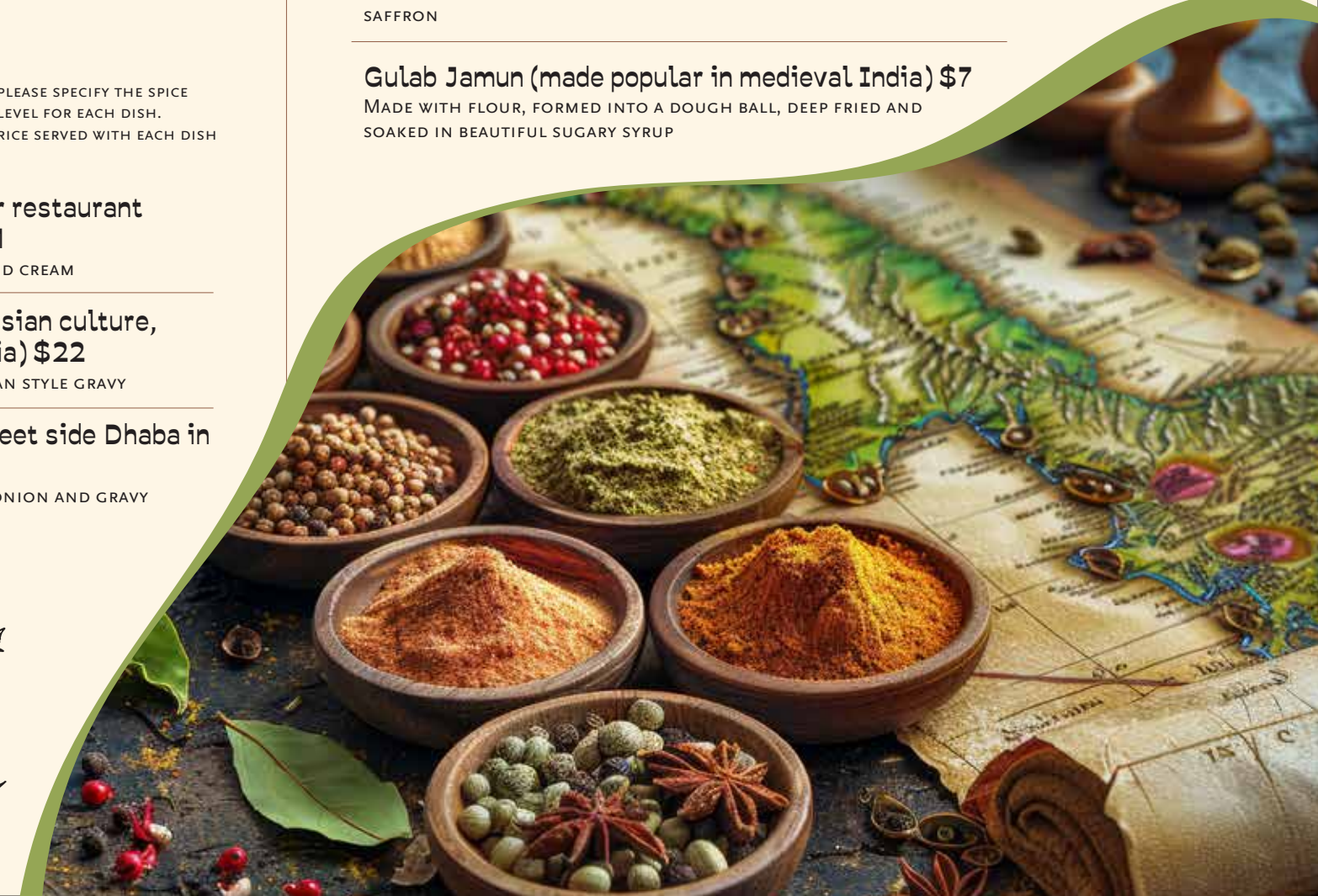
MITHA
(sweets/desserts)

Kashmiri Phirni (made famous by the Mughal Empire) \$8

SEMOLINA BOILED IN SWEET MILK, INFUSED WITH CARDAMOM AND SAFFRON

Gulab Jamun (made popular in medieval India) \$7

MADE WITH FLOUR, FORMED INTO A DOUGH BALL, DEEP FRIED AND SOAKED IN BEAUTIFUL SUGARY SYRUP





RICKSHA

ricksha.co.nz

NO SUBSTITUTES. GLUTEN FREE & VEGETARIAN OPTIONS AVAILABLE PLEASE ADVISE THE SERVER OF ANY DIETARY CONSTRAINTS. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE 100% ALLERGEN FREE. TERMS & CONDITIONS APPLY. PRICES MAY CHANGE WITHOUT NOTICE.

GIFT VOUCHERS AVAILABLE FOR PURCHASE. | VENUE FOR HIRE - ENQUIRE FOR LARGE BOOKINGS NOW!

thyme

parsley

chives

onion

tarragon

vanilla

fennel

saffron

anise

nutmeg

black pepper

cloves

goji

arugula

cardamom

ginger

rosemary

onion

garlic

fragrant pepper

hip

cinnamon

dill