

Lasooni Palak Paneer (from the villages of Punjab)
\$19

COTTAGE CHEESE, SPINACH GRAVY AND GARLIC

Smoke Paneer Makhani (from Delhi!) \$19

TOMATO GRAVY, FENUGREEK, AND CREAM

Sabz Ki Kalonji (kalonji is an eastern Europe spice known as black cumin) \$19

SEASONABLE VEGETABLES, ONION SEED AND TOMATOES

Aloo Tuk (a delicious Sindhi dish) \$19

CURRY LEAVES, MUSTARD SEED, CUMIN ALL SAUTEED WITH BOILED POTATOES

Methi Matar Mushroom (created in North India with a fusion twist of mushrooms!) \$19

FENUGREEK, MUSHROOM SLICES, CASHEW BLENDED WITH CREAM

Soya Chaap Masala (a dish that goes back to Ancient India!) \$19

ONION, TOMATO, CORIANDER, GINGER AND GARAM MASALA

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

BUTTERY, CREAMY AND FLAVOURFUL SLOW COOKED BLACK LENTILS

Yellow Dal Tadka (once again, another beautiful Ancient dish dating back 303 B.C.) \$19

ONIONS, TOMATO, CORIANDER, GARLIC AND CUMIN SEEDS

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



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!



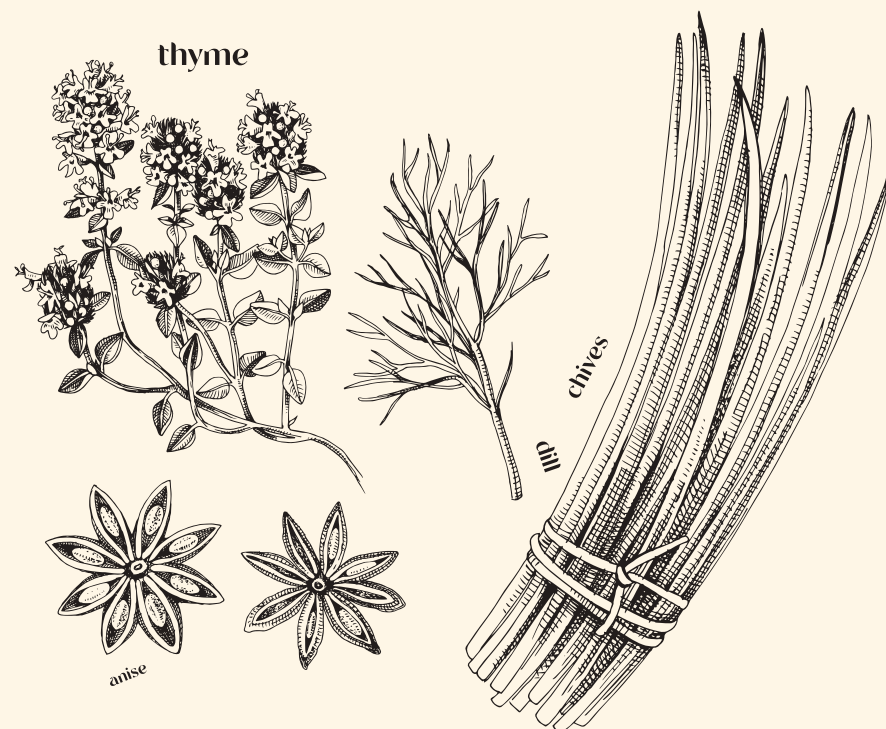
TAKEAWAY MENU

Orders: 09 627-0325

568 BLOCKHOUSE BAY ROAD,
BLOCKHOUSE BAY, AUCKLAND

VISIT OUR WEBSITE TO MAKE A BOOKING,
PLACE AN ORDER, OR TO SUBMIT AN
INQUIRY ABOUT FUNCTION HIRE!

ricksha.co.nz



SADAK KA BHOJAN (street food)

Onion Bhaji (originated from Karnataka) \$8.50
FINELY SLICED ONIONS, SMOTHERED IN A SIMPLE, SPICED BATTER AND DEEP FRIED

Aloo Tikki Chaat (potatoes were introduced by the Portugese and in turn Chaat's were created first in Uttar Pradesh!) \$13
POTATO, HUNG CURD, TAMARIND SERVED WITH BEETROOT GARNISH, FRIED SPINACH AND GREEN CHUTNEY

Papdi Chaat Nachos (originated in the streets of Old Delhi with a Ricksha' fusion twist) \$14
CRISPY NACHOS, SWEET YOGURT, GREEN CHUTNEY AND SEV

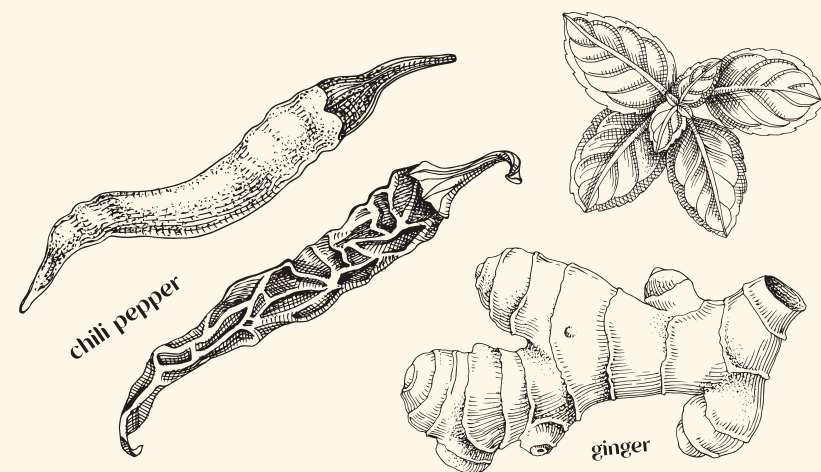
Vada Pav (created by Ashok Vaidya and is native to the state of Maharashtra) \$16
CRUNCHY POTATO DUMPLINGS, RED GARLIC CHUTNEY, TAMARIND AND GREEN SAUCE

Chicken Chilli (originated in Calcutta by Chinese restaurateurs) \$18
GINGER, GARLIC, AND SOY SAUCE

Paneer Pepper Fry (a Ricksha' Indo-Chinese Fusion) \$18
ONION, CAPSICUM, SOY AND CASHEWS

Chicken 65 (named 65 purely because it was created in 1965!) \$20
RED CHILLI, GARLIC, ONION, GINGER AND CURRY LEAVES

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



TANDOOR MEH BANA (tandoor)

Tandoori Chicken (originated from the Punjab region) \$22
MARINATED IN YOGURT AND SPICES, THEN ROASTED IN TANDOOR TO PERFECTION

Kandhari Chicken Tikka (introduced by the Mughals of India) \$20
CHILLI, GARLIC, YOGURT, AND POMEGRANATE GARNISHING

Jaituni Paneer Tikka (belief is it was originated in Delhi's Ranjit Hotel in the 60's!) \$22
GREEN OLIVES, CHILLIES, GINGERS, CHEESE AND CASHEW NUT PESTO

Achaari Soya Chaap (originating once again from the Mughal era) \$22
GRILLED SOYA WITH PICKLING SPICES

Fish Cafreal (originated in the Portugese colonies of Africa taking on Indian spices) \$24
MARINATED IN A TANGY AND SPICY CORIANDER SAUCE

Prawns Koliwada (created in a fishing village called Sion by a Punjabi immigrant!) \$24
CRISPY FRIED PRAWN MARINATED WITH SPICES

KHAANA (mains meals)

Delhi Style Butter Chicken (it's in the name!) \$21
CHICKEN TIKKA, MAKHANA SAUCE, FENUGREEK, BLENDED TOGETHER WITH CREAM

Chicken Korma (another part of the Mughal cuisine, deriving from the Persian word 'Qorma') \$21
TENDER CHICKEN MADE IN A CREAMY SAUCE WITH CASHEWS, CARDAMOM, ALMONDS



Chicken Madras (originated from the city of Madras itself, better known as Chennai now) \$21
MUSTARD, ONION, TOMATOES PUREED WITH COCONUT CREAM

Chicken Tikka Masala (a fuse indeed! A dish originated in Glasgow by Ali Ahmed Aslam) \$21
CHICKEN TIKKA PIECES COOKED WITH SAUTEED ONION, TOMATOES, CAPSICUM AND CORIANDER

Kadai Chicken (created by a local street side Dhaba in North India) \$21
TENDER CHICKEN COOKED WITH GARAM MASALA IN ONION AND GRAVY

Chicken Ghee Roast (originated from Kundapura, Karnataka) \$21
CORIANDER, CLOVES, FENUGREEK, GARLIC & COCONUT

Lucknowi Chicken Biryani (originates from the Persian word Birian) \$24
SAFFRON BASMATI RICE, WITH CARDAMOM, RICH SPICES AND TENDER CHICKEN PIECES

Kashmiri Lamb Rogan Josh (in it's name, introduced in Kashmir by the Mughals) \$22
TENDER SLOW COOKED LAMB MADE IN A SAUCE BLENDED WITH KASHMIRI CHILLI, GINGER, CORIANDER AND TOMATO

Lamb Saagwala (the concept of Saagwala was introduced in the beautiful Punjab) \$22
LAMB COOKED IN A SPINACH GRAVY, GARLIC AND LEMON

Lamb Bhuna Masala (Bhuna originates from Bengal) \$22
ONION, TOMATO, GARAM MASALA & DYCON

Fish Goan Curry (a beautiful mix of Indian and Portugese fusion) \$23
CHILLI POWDER, TAMARIND, ONIONS, GARLIC AND GINGER PASTE WITH YOUR CHOICE OF SEAFOOD

Prawn Malabari (in it's name, originated from the region of Malabar) \$23
MUSTARD SEED, CURRY LEAVES & GARLIC MADE IN COCONUT CREAM

