

**OWN MASALA**  
Indian Restaurant and takeaway



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Own Masala is a very convenient and great place for Indian cuisine in Tauranga.  
Own Masala has already made it's mark in local community

The original Indian ingredients and spices used to garnish our food preparation  
plays a key role in popularity of our cuisine.

Our team of chefs with more than 20 years of experience prepare the cuisine  
with passion. All our mouth watering delicacies are prepared by our experienced  
chefs using the whole palette of spicy, sour, sweet, hot flavours all at the same  
time using 20-30 spices which are imported directly from India to create  
unfamiliar mouth-watering and tongue tingling flavours and foods.

Every variety of spices which we use has a reason of bieng there to make food  
more exciting and traditional which represent a real treat.

## ENTREES

1. **Vegetable Samosa(2 piece)** \$6.00  
Flakey pastry filled with mashed potatoes, peas and cumin seeds then fried golden brown.
2. **Onion Bhaji** \$5.00  
Sliced onion dipped in chickpeas flour batter and deep fried it
3. **Panner Tikka** \$20.00  
Home made cottage cheese skewered with green capsicum, tomatoes, onions and then marinated with own spices then cooked in tandoori oven.
4. **Mix Pakora (5 piece)** \$6.00  
Selection of mixed vegetable dipped in special crunchy batter and deep fried it.
5. **Chilli Garlic Prawns or Scallops** \$14.00  
Pan fried prawn or scallops cooked with chef's special sauce and bedded with fried mushroom.
6. **Prawn Pakora** \$12.00  
Prawns cutlets dipped in chickpeas flour batter and deep fried it.
7. **Garlic Chicken Tikka** \$11.00  
Boneless chicken marinated with garlic, yoghurt and own spices and cooked in tandoori oven
8. **Chicken Tikka** \$10.00  
Tandoori chicken marinated in special tandoori masala and cooked in tandoori oven.
9. **Seekh Kebab** \$11.00  
Minced lamb flavoured with own spices pressed on a skewer, then cooked in the tandoori oven.
10. **Mixed Platter for Two** \$18.00  
A combination of 2 vegetarian samosa, onion bhaji, chicken tikkas and seekh kebabs.
11. **Vegetarian Platter for Two** \$16.00  
A combination of 2 vegetarian samosa, onion bhaji, paneer pakoras and mixed pakora.

## TANDOORI SIZZLING MAINS

12. **Tandoori Chicken** \$21.00  
Whole chicken with bone marinated in special tandoori masala and cooked in tandoori oven.
13. **Chicken Tikka** \$20.00  
Chicken pieces marinated in special tandoori masala and cooked in tandoor.
14. **Tandoori Prawns** \$20.00  
Finest Prawns marinated with tandoori masala and cooked in tandoor.
15. **Tandoori Platter for Two** \$23.00  
It is a combination of tandoori chicken, Garlic chicken tikka, seekh kebab and tandoori prawns, roasted in tandoori oven.
16. **Fish Tikka** \$23.00  
Fish fillets marinated in special tandoori masala and cooked in tandoori oven.



## MAINS - CHICKEN

All curries served with Basmati Rice

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|-----|--|---------|
| 17. | <b>Butter Chicken</b><br>Boneless chicken roasted in tandoori oven and finished in a chef's special tomato and creamy sauce..  | \$19.00 |
| 18. | <b>Chicken Korma</b><br>Chicken cooked with cashew, almond and creamy gravy, garnished with sliced almond.   | \$19.00 |
| 19. | <b>Lemon Honey Chicken</b><br>Boiled chicken cooked in cashew nuts, onions gravy and creamy sauce, finishing with honey and grated lemon                                     | \$19.00 |
| 20. | <b>Karahi Chicken</b><br>Chicken tikka pieces cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices.                                     | \$19.00 |
| 21. | <b>Chicken Balti</b><br>Boiled chicken pieces cooked with onion and garlic based gravy with diced capsicum and added with chef's special spices.                             | \$19.00 |
| 22. | <b>Chicken Saag</b><br>Tandoori Chicken pieces cooked with smooth grinded spinach gravy.   | \$19.00 |
| 23. | <b>Chicken Tikka Masala</b><br>Tandoori chicken pieces cooked in onion, garlic and tomato based gravy Added with diced onion and capsicum with some tongue tingling flavours | \$19.00 |
| 24. | <b>Chicken Vindaloo</b><br>Tandoori chicken pieces cooked with vindaloo sauce added with our own spices.   | \$19.00 |
| 25. | <b>Chicken Madras</b><br>Boiled chicken pieces cooked in coconut cream topped with special fried fined coconut crush.  | \$19.00 |
| 26. | <b>Mango Chicken</b><br>Tandoori chicken pieces cooked in special exotic mango flavour sauce.  | \$19.00 |
| 27. | <b>Chicken Achari</b><br>Tandoori chicken pieces cooked with special pickles flavoured sauce.  | \$19.00 |
| 28. | <b>Chicken Jalfrazie</b><br>Tandoori chicken pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum.   | \$19.00 |
| 29. | <b>Chicken Curry</b><br>A traditional Indian chicken curry comes from grand ma's kitchen.  | \$19.00 |

## MAINS - CHICKEN

All curries served with Basmati Rice

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|-----|--|---------|
| 30. | <b>Chicken Bhuna</b><br>Tandoori chicken pieces cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelize onions. | \$20.00 |
| 31. | <b>Royal Chicken</b><br>Tandoori chicken tikka pieces cooked in cashew, onion, almond creamy sauce and added with some vegetables.           | \$20.00 |
| 32. | <b>Tikka Swadi</b><br>Tandoori chicken pieces cooked in special creamy cashew gravy with some special spices.                                | \$20.00 |
| 33. | <b>Himalayan Cham Cham</b><br>Own Masala's famous Chef's special secret recipe.  | \$20.00 |
| 34. | <b>Cocktail Masala</b><br>Tandoori chicken and lamb pieces cooked with tomato and onion based gravy with diced onions and capsicums.         | \$20.00 |
| 35. | <b>Chicken Mushroom Masala</b><br>Boiled chicken pieces and mushroom cooked in a special way in a thick sauce.                               | \$20.00 |
| 36. | <b>Chicken Mughlai</b><br>Tandoori chicken pieces cooked with cashew and almond sauce added with egg and topped with some sultanas.          | \$20.00 |

## INDO-CHINESE

All curries served with Basmati Rice

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| 37. | <b>Chicken Manchurian</b><br>Boneless chicken fried in chef's special Chinese batter and then cooked in chinese flavour gravy and tossed with fined chopped with onion, capsicum and spring onion.      | \$19.00 |
| 38. | <b>Chilli Chicken</b><br>Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with diced onion, capsicum and spring onion.                       | \$19.00 |
| 39. | <b>Honey Chilli Chicken</b><br>Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy with honey and tossed with diced with onion, capsicum and spring onion. | \$20.00 |
| 40. | <b>Vegetable Manchurian</b><br>Chopped mix veges deep fried balls cooked in Chinese flavour gravy and tossed with fined chopped onion, capsicum and spring onion.                                       | \$16.00 |

## LAMB / BEEF / GOAT

41. **Lamb or Goat or Beef Rogan Josh** Tendered meat pieces cooked with onion and garlic based gravy with diced capsicum and added with chef's special spices. ~~\$20.00~~ **\$20.00**  
Tendered diced meat cooked with brown gravy and finish with own spice.
42. **Lamb or Goat or Beef Saag** **\$20.00**  
Meat cooked with smooth grinded spinach gravy.
43. **Lamb or Goat or Beef Korma** **\$20.00**  
Meat cooked with cashew, almond and creamy gravy, garnished with sliced almond.
44. **Lamb or Goat or Beef Do Piazza** **\$20.00**  
Tendered diced meat pieces cooked with onion, capsicum and Indian herbs.  
Garnish with fresh coriander.
45. **Lamb or Goat or Beef Madras** **\$20.00**  
Delicious tendered meat cooked in coconut cream topped with special fried fined coconut crush.
46. **Lamb or Goat or Beef Pumpkin and Mushroom Curry** **\$20.00**  
Diced meat cooked with pumpkin and mushroom chef's special gravy.
47. **Lamb or Goat or Beef Bhuna** **\$20.00**  
Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions.
48. **Lamb or Goat or Beef Dhansak** **\$20.00**  
Own Masala's special curry with tender diced meat cooked with fresh spinach and added with yellow lentils in thick onion gravy.
49. **Lamb or Goat or Beef Curry** **\$20.00**  
Tendered meat cooked with own spices with garlic, ginger, fried onion & tomato in a home style gravy.
50. **Lamb or Goat or Beef Vindaloo** **\$20.00**  
Tendered meat cooked with vindaloo sauce added with our own spices.
51. **Lamb or Goat or Beef Jalfrazi** **\$20.00**  
Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum.
52. **Lamb or Goat or Beef Balti** **\$20.00**  
Tendered meat pieces cooked with onion and garlic based gravy with diced capsicum and added with chef's special spices.



## SEAFOOD



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| 53. | <b>Butter Scallops</b><br>Pan fried scallops cooked in Chef's special tomato and creamy sauce.  | \$21.00 |
| 54. | <b>Butter Prawns</b><br>Pan fried prawns cooked in Chef's special tomato and creamy sauce.  | \$21.00 |
| 55. | <b>Prawns or Scallops or Fish Malabari</b><br>Selected seafood cooked in special coconut cream and tomato gravy with special flavour added with sauteed capsicum. | \$21.00 |
| 56. | <b>Prawns or Scallop s or Fish Masala</b><br>Selected seafood cooked in onion, garlic, ginger and tomato gravy.   | \$21.00 |
| 57. | <b>Prawn or Scallops or Fish Pasanda</b><br>Selected seafood cooked with almond, cashew creamy gravy & finished with the butter on top.                           | \$21.00 |
| 58. | <b>Prawns or Scallop s or Fish Curry</b><br>Selected seafood cooked in traditional way comes from Grand's ma kitchen.   | \$21.00 |
| 59. | <b>Goan Prawns or Scallops or Fish Curry</b><br>Selected seafood cooked in a fine thick tomato and coconut gravy.   | \$21.00 |
| 60. | <b>Prawn or Scallops or Fish Saag</b><br>Selected Seafood cooked with smooth grinded spinach gravy.   | \$21.00 |



## KID'S MENU



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|-----|---|---------|
| 61. | <b>Chicken Nuggets and Chips</b>            | \$10.00 |
| 62. | <b>Hot Dogs and Chips</b>                   | \$10.00 |
| 63. | <b>Kids Butter Chicken or Chicken Korma</b> | \$10.00 |



## VEGETARIAN

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|-----|---|---------|
| 64. | <b>Palak Paneer</b><br>Homemade cottage cheese cooked with smooth grinded spinach gravy.  | \$16.00 |
| 65. | <b>Navrattan Korma</b><br>Mix vegetables cooked with cashew, almond and creamy gravy.   | \$16.00 |
| 66. | <b>Butter Panner</b><br>Homemade cottage cheese cooked with chef's special tomato and creamy sauce.                                       | \$16.00 |
| 67. | <b>Saag Aloo</b><br>Deep fried potatoes cooked with smooth grinded spinach gravy.   | \$16.00 |
| 68. | <b>Daal Makhani</b><br>Whole lentils cooked in exotic flavours with rich cream and butter.  | \$16.00 |
| 69. | <b>Chana Masala</b><br>Chickpeas cooked with capsicum and own masala's special thick gravy.   | \$16.00 |
| 70. | <b>Mutter Panner</b><br>Cottage cheese and peas cooked in chef's special gravy.   | \$16.00 |
| 71. | <b>Malai Kofta</b><br>Mashed potatoes and cottage cheese deep fried bullets and cooked in special creamy sauce.                           | \$16.00 |
| 72. | <b>Vegetarian Jalfrize</b><br>Mix vegetables cooked in sweet and sour tomato ketchup sauce with diced capsicum.                           | \$16.00 |
| 73. | <b>Kadai Panner</b><br>Homemade cottage cheese cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices. | \$16.00 |
| 74. | <b>Aloo Gobi</b><br>Potatoes and cauliflower cooked together in dry way with indian flavour topped with fresh coriander.                  | \$16.00 |
| 75. | <b>Bombay Aloo</b><br>Deep fried potatoes cooked with curry leaves and tomato gravy.  | \$16.00 |
| 76. | <b>Tarka Daal</b><br>Yellow lentils cooked with garlic, ginger, onion, tomato and own spices.   | \$16.00 |
| 77. | <b>Methi Mutter Paneer</b><br>Cottage cheese and green peas cooked in fenugreek flavoured gravy laced with cream.                         | \$16.00 |



## RICE DISHES

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|-----|---|---------|
| 78. | <b>Chicken Biryani</b><br>Rice cooked with chicken, herbs and spices.           | \$19.00 |
| 79. | <b>Lamb or Beef or Goat Biryani</b><br>Rice cooked with meat, herbs and spices. | \$19.00 |
| 80. | <b>Seafood Biryani</b><br>Rice cooked with seafood, herbs and spices.           | \$21.00 |
| 81. | <b>Vegetable Biryani</b><br>Rice cooked with vegetables in herbs and spices.    | \$16.00 |
| 82. | <b>Pulav Rice</b><br>Basmati rice cooked in cashew nuts, sultans and herbs.     | \$8.00  |
| 83. | <b>Zeera Rice</b><br>Rice cooked with cumin seeds.                              | \$4.00  |

## NAAN

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|-----|---|--------|
| 84. | <b>Butter Naan</b><br>Plain flour bread cooked in tandoori oven and topped with butter.   | \$3.00 |
| 85. | <b>Garlic Naan</b><br>Plain flour bread topped with garlic cooked in tandoori oven.       | \$3.50 |
| 86. | <b>Cheese and Garlic Naan</b><br>Naan stuffed with cheese and topped with garlic.         | \$5.00 |
| 87. | <b>Cheese and Chilli Naan</b><br>Naan stuffed with cheese and topped with green chillies. | \$5.00 |
| 88. | <b>Cheese Naan</b><br>Naan Stuffed with cheese.   | \$5.00 |
| 89. | <b>Kashmiri Naan</b><br>Naan stuffed with dried fruits, coconut slices and cherries       | \$5.00 |
| 90. | <b>Vegetable Naan</b><br>Plain flour stuffed with fined chopped vegetables.               | \$5.00 |
| 91. | <b>Roti</b><br>Hand rolled bread made from wholemeal flour.                               | \$3.00 |
| 92. | <b>Keema Naan</b><br>Naan filled with minced lamb.  | \$5.00 |
| 93. | <b>Chocolate Naan</b><br>Naan filled with chocolate chips.                                | \$5.00 |

## CONDITMENTS

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|-----|---|--------|
| 94. | Raita, Pickles, Sweet Mango Chutney, each<br>Mint Sauce, Tamarind Sauce | \$3.00 |
| 95. | Papadom (crispy wafers) (5 pieces)                                      | \$4.00 |

## DESSERTS

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|-----|--|--------|
| 96. | Mango Kulfi<br>Mango flavour ice cream                 | \$6.50 |
| 97. | Gulab Jamun<br>Simulin balls dipped in hot sugar syrup | \$6.00 |
| 98. | Vanilla Ice-cream                                      | \$6.00 |
| 99. | Chocolate Ice-cream                                    | \$6.00 |

## INDIAN SALAD

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|------|--|---------|
| 100. | Indian Salad<br>Sliced carrots, cucumber, tomatoes, red onions topped with lettuce<br>and a piece of lemon and sprinkled with Indian chat masala.  | \$7.00  |
| 101. | Tandoori Salad<br>Shredded Chicken Tikka served with lettuce, cabbage, onions, carrot<br>spiced with pepper and special Indian spices and topped with yogurt.                                | \$10.00 |
| 102. | Kachumber Salad<br>A special salad in an Indian Cuisine of freshly chopped tomatoes, red onions, cucumbers,<br>carrots, lettuce mixed with Indian chat masala and topped with squeezed lime. | \$8.00  |

## BANQUET - A ULTIMATE TREAT

(Banquet meals depend on number of people)

### VEGETARIAN BANQUET FOR TWO \$60

**For Entree:** Vegetarian Platter for 2  
**Main Course:** Butter Paneer, Navrattan Korma, Dal Makhani,  
 Vegetable Jalfrize, Naan and Garlic naan, Rice.

### NON-VEGETARIAN BANQUET FOR TWO \$60

**For Entree:** Mixed Platter for 2  
**Main Course:** Butter Chicken , Lamb Rogan Josh, Beef Vindaloo,  
 Vegetable Korma, Naan and Garlic naan, Rice.