





AT YOUR SERVICE

THE YUVAN HOSPITALITY GROUP TEAM

Food Preparation and Allergies

All our dishes are carefully prepared with fresh ingredients, freshly ground spices and HALAL meat. Some dishes on the menu include nuts in the recipe.

If you suffer from any food allergy, or require gluten-free options, please let us know before placing your order.

Please choose one main course for each person.

Vegan Menu

We have a separate Vegan Menu.

Packaging

All packaging is chargeable, \$1 for container and takeaway bag and every additional container or bag is 50c for leftovers.

All mains are served with basmati rice. Any extra rice will be charged.

All mains can be ordered Mild, Medium, Hot.

(V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free

TANDOORI PLATTERS

VEG PLATTER FOR TWO

🌀 \$30

Consists of paneer tikka, malai soya chaap, Veg seekh kebab & tandoori broccoli.

MIX PLATTER FOR TWO

🌀 \$32

Consists of paneer tikka, malai soya chaap, garlic chicken tikka & lamb seekh kebab.

NON VEG PLATTER FOR TWO

🌀 \$35

Consists of chicken tikka, basil chicken tikka, fish tikka, garlic prawns & lamb seekh kebab.

VEGETARIAN STARTERS

PANI PURI

🌀 \$12

Mini poories with spiced potatoes doused with mint spicy water. (6 Pcs)

SAMOSA

🌀 \$11

Crispy golden pastry filled with spiced potatoes, peas & served with tamarind chutney. (2 Pcs)

PALAK PATA KI CHAAT (GF)

🌀 \$12

Crispy fried spinach leaves coated with chickpea flour topped with yoghurt, mint & tamarind chutney.

HONEY CHILLI POTATO (GF)

🌀 \$16

Fried potato fingers tossed in honey chilli sauce.

PAPDI CHAAT

🌀 \$12

Papdi crackers with diced potatoes & topped with yoghurt, mint & tamarind chutney.

CHEESY BROCCOLI (GF)

🌀 \$20

Tender broccoli florets topped with a rich, melted cheese sauce, then baked to golden perfection for a creamy & savoury dish.

SAMOSA CHAAT

🌀 \$15

Crumbled samosas topped with tangy chickpea curry, yoghurt, chutneys & chopped onions.

TANDOORI SOYA CHAAP

🌀 \$21

Soya morsels marinated in tandoori masala skewered & grilled in tandoor. (8 Pcs)

VEGETABLE PAKORA (GF)

🌀 \$11

Fresh vegetables battered in chickpea flour and deep fried, served with tamarind chutney. (4 Pcs)

PANEER TIKKA (GF)

🌀 \$22

Cottage cheese marinated in tandoori masala skewered & grilled in tandoor. (6 Pcs)

ONION BHAJI (GF)

🌀 \$11

Sliced onion mixed with spices, chickpea flour, deep fried & served with tamarind chutney. (4 Pcs)

VEG SEEKH KEBAB (GF)

🌀 \$22

Minced vegetables & spices threaded onto skewers & tandoor grilled. (4 Pcs)

KARARE ALOO (GF)

🌀 \$16

Baby potatoes, shallow fried tossed with spices, onions & tamarind chutney.

DAHI KE KEBAB

🌀 \$22

Crisp exterior gives way to a soft, creamy filling of yogurt & cottage cheese. (4 Pcs)



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NON-VEGETARIAN STARTERS

CHICKEN LOLLIPOP

🌀 \$20

Frenched chicken drumette coated in batter, fried, tossed in special hot garlic sauce. (6 Pcs)

CHICKEN 65

🌀 \$20

Marinated chicken pieces deep fried & finished with a tempering of curry leaves.

BUTTER CHICKEN BOMB

🌀 \$20

An explosion of flavours wrapped in a crispy shell. (4 Pcs)

TANDOORI CHICKEN TIKKA

🌀 \$22

Chicken pieces marinated in tandoori masala & chargrilled in tandoor. (6 Pcs)

GARLIC CHICKEN TIKKA

🌀 \$23

Chicken pieces marinated in yoghurt infused with garlic & chargrilled in tandoor. (6 Pcs)

BASIL CHICKEN TIKKA

🌀 \$23

Chicken pieces marinated in Fresh basil, herbs & spices, then chargrilled in tandoor. (6 Pcs)

CHEESE MALAI CHICKEN TIKKA

🌀 \$23

Chicken pieces marinated in yoghurt, cheese and spices & chargrilled in tandoor. (6 Pcs)

TANDOORI CHICKEN

Boned chicken pieces marinated in special tandoori masala chargrilled in tandoor.

🌀 Half \$18
🌀 Full \$32

LAMB SEEKH KEBAB

🌀 \$21

Minced lamb mixed with spices & herbs, then grilled to perfection. (4 Pcs)

LAMB GILAFI SEEKH KEBAB

🌀 \$23

Ground lamb coated with chopped onions, capsicum, & herbs, grilled to perfection. (4 Pcs)

BIHARI LAMB KEBAB

🌀 \$24

Thin strips of lamb marinated in special Bihari masala, skewered & grilled in tandoor.

LAMB CHOP

🌀 \$28

Lamb chops marinated in a blend of spices & yoghurt, grilled to perfection. (4 Pcs)

FISH KOLIWADA (GF)

🌀 \$22

Fish coated in aromatic spices, chickpea flour & deep-fried. (6 Pcs)

FISH TIKKA

🌀 \$24

Fish pieces marinated with mustard oil, carom seeds, spices, yoghurt, skewered & roasted in tandoor. (8 Pcs)

TANDOORI PRAWNS

🌀 \$26

Prawns marinated in tandoori masala & grilled in tandoor. (8 Pcs)

GARLIC PRAWNS

🌀 \$27

Prawns marinated in yoghurt, infused with garlic, spices & grilled in tandoor. (8 Pcs)

BIRYANI

PARDA BIRYANI (Our Speciality)

Parda Biryani is a fragrant, aromatic rich dish layered with option of your choice & sealed under a crispy dough crust. Baked to perfection, it unlocks a burst of flavours, offering a unique & indulgent dining experience.

Vegetarian 🌀 \$24

Jackfruit(kathal) 🌀 \$26

Chicken 🌀 \$27

Lamb 🌀 \$28

Goat with bones 🌀 \$28

Prawns 🌀 \$29

Served with fresh vegetable raita.



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NON VEGETARIAN MAINS

BUTTER CHICKEN

🌀 \$26

Traditional style recipe of grilled boneless chicken pieces cooked in tomato & cashew paste.

MANGO CHICKEN

🌀 \$26

Succulent pieces of chicken cooked in chef's special mango sauce.

CHICKEN TIKKA MASALA

🌀 \$26

Tikka masala meat is cooked with capsicum, tomatoes, onions & aromatic spices.

CHICKEN TIKKA LABABDAR

🌀 \$26

Chargrilled chicken tikka cooked in a rich, creamy tomato cashew gravy with a touch of butter.

MURG REZALA

🌀 \$26

Chicken pieces simmered in a rich aromatic gravy of yoghurt, cashew, & poppy seeds.

LAMB ROGAN JOSH

🌀 \$27

Aromatic Kashmiri style lamb curry, slow cooked in a rich, spiced yoghurt & tomato gravy.

KASHMIRI LAMB KANTI

🌀 \$27

Semi-dry, pieces of lamb sauteed with kashmiri spices, yoghurt, & mustard oil.

LAMB RARA

🌀 \$27

A delightful combination of lamb pieces with lamb mince.

CHAMPARAN (GOAT) CURRY

🌀 \$27

Goat boned curry with bold spices, garlic & mustard oil, inspired by the flavours of Bihar.

GOAT CURRY

🌀 \$27

Tender pieces of boned meat cooked with onions, tomatoes, & aromatic spices.

KORMA

Meat cooked in a rich, creamy sauce with aromatic spices, nuts, & a hint of sweetness

Chicken 🌀 \$25

Lamb 🌀 \$26

BARNI

Chef's special recipe from his hometown, tender pieces of meat cooked in special ground spices.

Chicken 🌀 \$25

Lamb 🌀 \$26

JALFREZI

Stir-fried curry with choice of meat, cooked in a tangy tomato sauce with bell peppers, onions & spices.

Chicken 🌀 \$25

Lamb 🌀 \$26

Prawns 🌀 \$27

MADRAS

Sauce infused with a blend of spices, mustard seeds, curry leaves & coconut.

Chicken 🌀 \$25

Lamb 🌀 \$26

Prawns 🌀 \$27

SAAG

Velvety spinach sauce, enriched with cream & infused with aromatic spices.

Chicken 🌀 \$25

Lamb 🌀 \$26

Prawns 🌀 \$27

VINDALOO

A fiery & tangy curry made with your choice of meat, simmered in a bold mix vinegar, spices & hot chillies.

Chicken 🌀 \$25

Lamb 🌀 \$26

Prawns 🌀 \$27



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NON VEGETARIAN MAINS

KADAI

Freshly ground kadai masala with the combination of onions, tomatoes & capsicum.

Chicken 🌀 \$25

Lamb 🌀 \$26

Prawns 🌀 \$27

CHETTINAD CURRY (HOT)

This spicy meat curry is made with freshly ground spices & grated coconut. Must Try.

Chicken 🌀 \$25

Lamb 🌀 \$26

Prawns 🌀 \$27

GOAN FISH CURRY

🌀 \$26

An authentic Goan recipe, fish cooked in rich masala made of coconut, garlic & tamarind.

MEEN MOLI

🌀 \$26

Traditional Kerala fish curry made with tender fish simmered in a mild, aromatic coconut gravy.

CHINGARI (PRAWN) MALAI

🌀 \$27

A Bengali classic featuring prawns simmered in a creamy coconut gravy, & delicately spiced.

VEGETARIAN MAINS

JEERAALOO

🌀 \$20

Potatoes are sauteed with cumin seeds & spices.

DUM ALOO PUNJABI

🌀 \$22

Baby potatoes cooked with spices & yoghurt.

ALOO GOBHI ADRAKI

🌀 \$23

Potatoes & cauliflower cooked with aromatic spices & herbs.

NAVRATAN KORMA

🌀 \$23

A creamy curry featuring a medley of vegetables, fruits, & paneer cooked with aromatic spices & a rich cashew sauce.

SUBZ DIWANI HANDI

🌀 \$23

A gourmet recipe with mixed seasonal vegetables, diced paneer & chopped spinach.

PALAK (SPIANCH)

Velvety spinach creamy sauce with your choice of option.

Aloo 🌀 \$23

Paneer/Soya 🌀 \$24

DAL TADKA

🌀 \$21

Dal Tadka are cooked yellow lentils which are tempered with oil fried spices & herbs.

DAL MAKHANI

🌀 \$22

Creamy black lentils simmered with butter, cream & a blend of spices for a rich hearty flavour.

CHANNA MASALA

🌀 \$22

A classic delicacy made with chickpeas, blend of spices with chef's secret touch.

MATAR MASALA

Green peas cooked in a robust, onion tomato gravy with a blend of spices.

Aloo/Mushroom 🌀 \$23

Paneer 🌀 \$24

KADAI

Freshly ground kadai masala with the combination of onions, tomatoes and capsicum.

Mushroom 🌀 \$23

Paneer/Soya 🌀 \$24



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VEGETARAIN MAINS

SOYA CHAAP MASALA

🌀 \$24

Soya morsels sauteed onions, tomatoes, capsicum & an array of aromatic spices.

BHINDI (OKRA) MASALA

🌀 \$24

North Indian dish of sauteed okra cooked with onions, tomatoes & spices.

BAINGAN MASALA (EGGPLANT)

🌀 \$24

Tender eggplant cooked in a rich tomato gravy with a blend of aromatic spices.

ALOO BAINGAN (POTATO EGGPLANT)

🌀 \$24

Potatoes & eggplant cooked in a rich tomato gravy with a blend of aromatic spices.

BAINGAN KA BHARTA (ROASTED EGGPLANT MASH)

🌀 \$24

Smoked & mashed eggplant cooked with onions, tomatoes, & a blend of spices.

JACKFRUIT(KATHAL)MASALA

🌀 \$24

Tender jackfruit simmered in a spiced tomato- onion gravy.

MALAI KOFTA

🌀 \$24

Soft paneer & potato dumplings dunked in a smooth, rich, mildly sweet & lighty spiced curry.

PANEER MAKHANI

🌀 \$24

Cubes of paneer cooked in a rich creamy tomato gravy.

PANEER TIKKA MASALA

🌀 \$24

Succulent cubes of paneer cooked with capsicum, tomatoes, onions & aromatic spices.

PANEER JALFREZI

🌀 \$24

Paneer cubes stir fried with capsicum, onions, tomatoes & a spicy tangy sauce.

PANEER BUTTER MASALA

🌀 \$24

Paneer cubes cooked in a rich & creamy curry made with onion, tomatoes, cashew, & butter.

PANEER LABABDAR

🌀 \$26

Paneer cubes cooked in a rich, creamy tomato cashew gravy with a touch of butter.

INDIAN FUSION

INDO - ITALIAN MAINS

KORMA ALFREDO CHICKEN PASTA

🌀 \$28

Tender chicken tossed in a silky blend of classic Alfredo & Indian korma sauce.

PANEER TIKKA PASTA

🌀 \$28

A fusion of creamy pasta tossed with tandoori-marinated paneer, capsicum & tikka spices for a bold Indo-Italian twist.

BUTTER CHICKEN PASTA

🌀 \$28

Pasta meets curry in this deliciously creamy butter chicken pasta.

BUTTER GARLIC PRAWNS

🌀 \$30

Pan-fried prawns, loaded with garlic, butter ,a kick of chilli, fresh lemon juice & fresh parsley.



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INDIAN FUSION

INDO - ASIAN MAINS

PANEER CHILLI (Dry/Gravy)

🌀 \$25

Crispy paneer cubes tossed in a tangy, spicy sauce with capsicum & onion.

CHILLI CHICKEN (DRY/GRAVY)

🌀 \$26

Crispy chicken pieces tossed in a tangy, spicy sauce with capsicum & onion.

FRIED RICE

Indo-Chinese made by stir frying cooked rice with option to choose.

VEG 🌀 \$18

CHICKEN 🌀 \$20

CHOWMIEN

Indo-Chinese made by stir frying noodle dish with options to choose.

VEG 🌀 \$20

CHICKEN 🌀 \$22

THAI GREEN CURRY

A fragrant & creamy thai dish made with green curry paste, coconut milk & vegetables.

TOFU 🌀 \$23

CHICKEN 🌀 \$26

THAI RED CURRY

A rich thai dish featuring red curry paste, coconut milk & vegetables.

TOFU 🌀 \$23

CHICKEN 🌀 \$26

BREADS

BREAD BASKET 🌀 \$18

Combination of four breads - Plain naan, roti, garlic naan and one stuffed naan of your choice

NAAN

PLAIN NAAN

🌀 \$5

BUTTER NAAN

🌀 \$6

GARLIC NAAN

🌀 \$6

CHEESE NAAN

🌀 \$7

CHEESE & GARLIC NAAN

🌀 \$7

CHEESE & CHILLI NAAN

🌀 \$7

KULCHA (ALOO/ONION)

🌀 \$7

PANEER KULCHA

🌀 \$8

LAMB KEEMA NAAN

🌀 \$8

CHICKEN KEEMA NAAN

🌀 \$8

PESHWARI NAAN

🌀 \$8

CHOCOLATE NAAN

🌀 \$8

WHOLEMEAL BREAD

TANDOORI ROTI

🌀 \$5

BUTTER ROTI

🌀 \$6

GARLIC TANDOORI ROTI

🌀 \$6

METHI(FENUGREEK) ROTI

🌀 \$6

LACHHA PARATHA

🌀 \$6

PUDINA PARATHA

🌀 \$6.50

METHI(FENUGREEK) PARATHA

🌀 \$6.50

AJWAIN(CAROM SEEDS)

🌀 \$6.50

PARATHA

ALOO-ONION PARATHA

🌀 \$7

PANEER PARATHA

🌀 \$8

GLUTEN FREE BREADS

TANDOORI ROTI 🌀 \$6.50

MISSI ROTI 🌀 \$6.50



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RICE

PLAIN RICE

Steamed Basmati rice.

🌀 \$5.50

LEMON RICE

Basmati rice cooked with mustard seeds, & lemon juice.

🌀 \$8.50

JEERA RICE

Basmati rice cooked with cumin seeds.

🌀 \$8.50

COCONUT RICE

Basmati rice cooked with curry leaves & grated coconut.

🌀 \$8.50

PEA RICE

Basmati rice cooked with fresh green peas.

🌀 \$8.50

KASHMIRI PULAO

Basmati rice cooked fruits & nuts.

🌀 \$12

SIDES

PAPADUM

FRIED (4PCS)

🌀 \$3.50

ROASTED (4PCS)

🌀 \$3.50

MASALA (2PCS)

🌀 \$8

CHUTNEY

MINT CHUTNEY

🌀 \$3

TAMARIND CHUTNEY

🌀 \$3

MANGO CHUTNEY

🌀 \$4

MIXED PICKLE

🌀 \$4

FRESH YOGHURT

🌀 \$4

MIX VEGETABLE RAITA

🌀 \$6

ONION SALAD

🌀 \$8

KACHUMBER SALAD

🌀 \$10

SIDE PLATTER

🌀 \$14

(combination of 4 papadum, pickle, raita and mango chutney)

BANQUET MENU

VEGETARIAN BANQUET MENU

🌀 \$45 per person

(minimum 2 people or more)

Starters: Vegetable Samosa, & Onion Bhaji.

Mains: Malai Kofta, Palak Paneer, & Dal Makhani served with Basmati rice & Plain Naan

NON-VEGETARIAN BANQUET MENU

🌀 \$55 per person

(minimum 2 people or more)

Starters: Samosa, garlic chicken tikka & Seekh Kebab.

Mains: Butter Chicken, Lamb Rogan Josh and Diwani handi served with Basmati rice & Plain naan.

DESSERTS

FRENCH VANILLA ICE CREAM

🌀 \$6

GULAB JAMUN WITH FRENCH VANILLA ICE CREAM

🌀 \$12

Delicious duo of hot Gulab Jamun served with French Vanilla Ice Cream.

GULAB JAMUN 2 PIECES

🌀 \$8

Golden sweet milk dumplings soaked in rose and cardamom infused sugar syrup.

BEETROOT HALWA

🌀 \$12

Delicious Indian sweet made with grated beetroots with milk.

MANGO KULFI

🌀 \$8

Indian style Ice Cream (Kulfi) served in mango flavour.

PAN GULKAND ICE CREAM

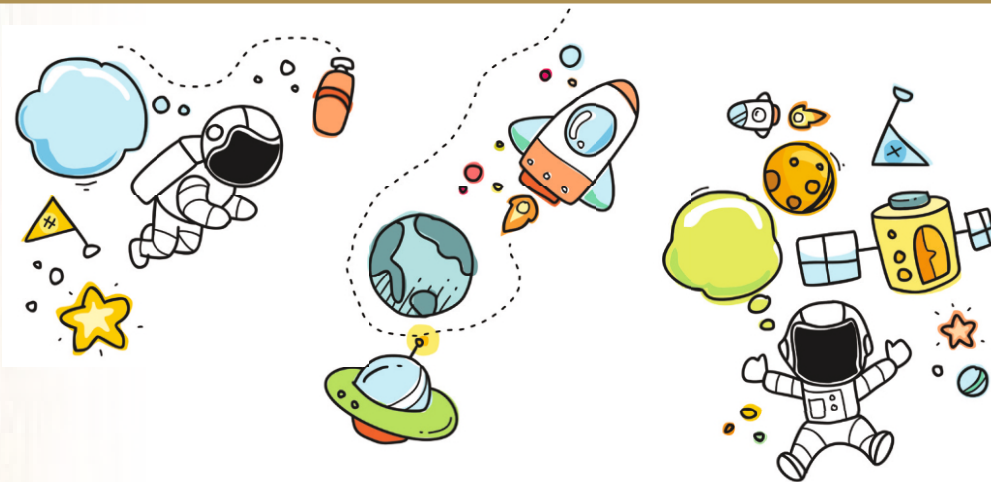
🌀 \$12

This ice cream has all the flavours of meetha (sweet) paan.



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KIDS MENU

(10 Years and under)

LORD OF FRIES

Classic hot chips served with tomato sauce.

**ADD 4 PCS CHICKEN NUGGETS
FOR JUST \$5**

BUTTER THE CHICKEN

Kid's portion butter chicken served with a portion of rice and plain Naan.

🌀 \$6

MANGO THE TANGO

Kid's portion mango chicken served with a portion of rice and plain Naan.

🌀 \$16

LENTILS (PROTIEN) POWER (V) 🌀 \$16

Kids portion yellow lentils served with rice & plain naan.

CREAMY CHICKEN KORMA

Kid's portion creamy chicken korma served with a portion of rice and plain Naan.

🌀 \$16

"If your child has any food allergies, please tell our staff before ordering"



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