



BREADS

PLAIN NAAN	\$5.00
Leavened bread made of refined flour baked in tandoor	
GARLIC NAAN	\$6.00
Leavened bread sprinkled with crushed garlic and baked in tandoor	
BUTTER NAAN	\$6.00
Leavened bread layered with butter and baked in tandoor	
KASHMERI NAAN / PESHWARI NAAN	\$8.00
Naan stuffed with crushed nuts, coconut and sultanas, baked in tandoor	
CHEESE NAAN	\$6.50
Leavened bread stuffed with cheese, baked in tandoor	
CHEESE & GARLIC NAAN	\$7.00
Leavened bread stuffed with cheese and sprinkled with crushed garlic on top, baked in tandoor	
CHEESE & CHILLI NAAN	\$7.00
Leavened bread stuffed with cheese and sprinkled with chopped chillies on top, baked in tandoor	
KEEMA NAAN	\$7.50
Naan with a stuffing of mince lamb and spices, baked in tandoor	
CHICKEN NAAN	\$7.50
Naan with a stuffing of chicken and spices, baked in tandoor	
ALOO PARANTHA	\$7.50
Unleavened wholemeal flour bread stuffed with mashed potatoes and spices, baked in tandoor	
KERALA POROTTA	\$5.50
Parotta is a layered flatbread, originating from the Indian subcontinent, made from plain flour, popular in Southern India.	
LACHA PARATHA	\$7.00
Unleavened wholemeal flour bread layered with lashings of ghee, baked in tandoor	
TANDOORI ROTI (DF on Request)	\$5.00
Unleavened whole meal flour bread baked in tandoor	
MALAYSIAN ROTI	\$5.00
Bread made of whole meal flour and plain flour, cooked on hot plate	
CHEESE ROTI	\$5.50
Unleavened whole meal flour bread topped with cheese baked in Tandoor	
GARLIC ROTI	\$5.50
CHEESE & GARLIC ROTI	\$6.00
Stuffed with cheese and sprinkled with crushed garlic on top, baked in tandoor	
ONION KULCHA	\$7.00
Naan with a stuffing of chopped onions and spices, baked in tandoor	
PANEER KULCHA	\$7.50
Naan with a stuffing of grated paneer with spices, baked in tandoor	
MISSI ROTI (GLUTEN FREE)	\$7.00
Flavoured bread made with chickpea flour and spices	

VARIETIES OF RICE

BASMATI GF	\$5.00
Plain steamed basmati rice	
JEERA RICE GF DF V	\$6.00
Basmati rice cooked with cumin seeds	
COCONUT RICE GF DF V	\$8.00
Basmati rice cooked with ghee/ rice cooked with coconut and spices	
CAULIFLOWER RICE GF	\$8.00
VEGETABLE BIRYANI GF	\$21.00
Basmati rice cooked with mix vegetables and spices, served with raita	
EGG BIRYANI GF	\$22.00
Basmati rice cooked with boiled eggs and spices, served with raita	
CHICKEN BIRYANI GF	\$23.00
Boneless chicken pieces sautéed with flavoured rice and spices, served with raita	
LAMB BIRYANI GF	\$24.00
Basmati rice cooked with lamb pieces and spices, served with raita	
GOAT BIRYANI WITH BONE GF	\$24.00
Goat meat pieces with bone sautéed with flavoured rice and spices, served with Raita	
BEEF BIRYANI GF	\$24.00
Flavoured Basmati rice cooked with beef pieces and spices, served with Raita	
FISH BIRYANI GF	\$25.00
Fish pieces sautéed with flavoured rice and spices, served with Raita	
PRAWNS BIRYANI GF	\$25.00
Prawns sautéed with flavoured rice and spices, served with raita	
AMMU'S SPECIAL BIRYANI GF	\$26.00
Combination of chicken prawns and lamb	
KERALA CHICKEN DUM BIRYANI GF	\$16.00

KIDS MENUS

BUTTER CHICKEN/MANGO/KORMA	\$15.99
Includes half-size curry and rice	
CHICKEN NUGGETS 5 PCS & FRIES	\$13.50
FRENCH FRIES	\$8.00
LOADED FRIES WITH CHEESE & BUTTER CHICKEN SAUCE	\$10.00

SIDES

PAPADOM [1 Piece] V GF	\$1.50
MINT/ TAMARIND CHUTNEY	\$4.00
MANGO CHUTNEY	\$4.00
RAITA	\$6.00
ONION SALAD	\$5.00
KACHUMBAR SALAD	\$7.00
GREEN SALAD	\$8.00
PLAIN YOGHURT	\$5.00

DESSERTS

GULAB JAMUN / with ICE CREAM	\$8.50
Sweet dumplings in a golden syrup (2 pieces)	
ICE CREAM (SUNDAE)	\$13.00
Choice of chocolate, strawberry, topped with cream.	
MANGO KULFI	\$10.00
It's called Indian ice cream. Kulfi made of milk, mango flavour	
Takeaway Container .50c each Bag \$1.00 each	

ammu

South Indian Restaurant

www.ammu.co.nz ammumasterton@gmail.com

109 Chapel Street, Masterton. Phone: (06) 216 1877

MENU



Fully Licensed and BYO wine only

Dine In, Takeaway, Catering and Delivery

We can do catering for Parties and
Office Functions....Ask Us!

OPEN 7 DAYS

Monday - Sunday

Lunch: 11:30am - 2:00pm

Dinner: 4:30pm - 9:00pm

Follow us on ammumasterton ammumasterton

FOR ALL ALLERGENS PLEASE ASK THE WAITING STAFF

FOR GLUTEN FREE(GF), VEGAN(V) and DAIRY FREE(DF) DISHES

We can arrange for a lunch or dinner buffet on special functions and bookings.
Ask our friendly team to help with planning for catering and banquets of all sizes.



KERALA PRAWN CURRY

AMAZING SEAFOOD (with complimentary rice)

All our Seafood Curries are Gluten-Free GF

KERALA CURRY Fish \$25.00 Prawns \$26.00
Fish curry coked with mustard seeds, curry leaves, tomatoes, spices and coconut cream df

MALABARI df Fish \$25.00 Prawns \$26.00
A creamy dish cooked with coconut, tomatoes and spices

NILGIRI df Fish \$25.00 Prawns \$26.00
Curry cooked with an onion, green chilli, spinach, mint, coriander, coconut milk, ginger and garlic sauce.

CHETTINAD df Fish \$25.00 Prawns \$26.00
Curry cooked with fresh ground whole spices coconut cream, chopped onion and curry leaves

MANGALORE CURRY Fish \$25.00 Prawns \$26.00
A popular fish curry from Mangalore with its very different flavours of onions, tomatoes, cream and special spices

GOAN CURRY Fish \$25.00 Prawns \$26.00
Popular fish curry from Goa with tamarind, cumin, curry leaves and coconut cream

BENGALI FISH \$25.00
A popular East India dish. Tangy flavoured fresh fish cooked with onions, tomatoes and freshly grounded spices

BUTTER PRAWNS \$26.00
A world famous Indian delicacy. Curry cooked with cashew gravy with a light tomato flavour

KADAI PRAWNS \$26.00
Curry cooked with a special sauce, onions, capsicum and tomatoes

SAAG PRAWNS \$26.00
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, cream, tomatoes and spices

MASALA Fish \$25.00 Prawns \$26.00
Fresh fish/prawns marinated in spices and simmered in thick onion gravy and tomato gravy

KORMA PRAWNS \$26.00
A mild dish cooked with cashew, cream and spices

AFGHANI PRAWNS \$26.00
A creamy dish with onions, cashew, yoghurt and spices

JALFREZEE Prawns \$26.00
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

VINDALOO Fish \$25.00 Prawns \$26.00
A hot dish cooked with peppers, chillies and special vindaloo sauce

VEGETARIAN (with complimentary rice)

All our Curries are Gluten-Free GF

PANEER MUSHROOM MATTAR \$20.00
Mixture of paneer, mushroom and green peas cooked with onion, capsicum, cream, tomatoes and spices finished with coriander

PANEER PASANDA \$20.00
Paneer cooked in a creamy style with cashew, almond and mint sauce

PANEER BHUNA \$22.00
Paneer cooked with special sauce, cream onions, capsicum, tomatoes and spices

SHAHI PANEER \$20.00
Cubes of paneer cooked with cashew, gravy and cream

MATTAR PANEER \$20.00
A dish cooked with onion, garlic, tomatoes, green peas cream and paneer

KADAI PANEER / VEGETABLE \$21.00
Paneer or vegetable cooked with onion, garlic, tomatoes cream and special sauce

PALAK PANEER \$21.00
Paneer cooked with fresh spinach, tomatoes, cream and ginger

PEPPER PANEER \$21.00
Indian cottage cheese cooked with crushed pepper, onion, coconut cream and spices

BUTTER PANEER / VEGETABLE \$20.00
Curry cooked with paneer or vegetables in a cashew gravy with a light tomato flavour

PANEER TIKA MASALA \$20.00
An internationally famous dish, cooked with cottage cheese, onion, tomatoes, spices and finished with cream

MALAI KOFTA \$21.00
Dumplings made of grated paneer, potatoes and nuts deep fried and served with cashew gravy and cream

VEGETABLE JAIPURI \$21.00
All mixed vegetable cooked with onions and cashew gravy, cream finished with papadoms

VEGETABLE KORMA \$20.00
A combination of mix vegetables in a creamy style with cashew gravy

VEGETABLE KORMA KERALA STYLE V \$22.00
Fresh mix vegetables dressed in coconut and onion then sautéed with ground cashew nuts.

VEGETABLE CHETTINADU V \$21.00
Curry cooked with mixed vegetables and fresh ground whole spices. Coconut cream, chopped onion and curry leaves (a speciality of South India)

DAL TADKA \$20.00
Yellow split lentils cooked with onion, ginger, turmeric and tomatoes

DAL MAKHANI \$20.00
Black lentils and kidney beans cooked with cream, onion, tomatoes, butter and spices

ENCHI ALOO GOBHI V \$20.00
A dish with ginger, onions, potatoes and florets of cauliflower with spices

ALOO SAAG \$20.00
Potatoes cooked with spinach and spices

ALOO MATTAR \$20.00
Potatoes cooked with cream, onion, tomatoes, green peas and spices

CHANA MASALA V \$20.00
Chickpeas cooked with onions, tomatoes and spices...giving the dish unique flavours of North India



LUNCH MENU

LUNCH SPECIAL NOT AVAILABLE ON PUBLIC HOLIDAYS
All Lunch mains served with steamed basmati rice and a plain naan bread.

(Upgrade Garlic Naan \$2, Any other breads \$4.5)

NON VEGETARIAN

BUTTER CHICKEN \$15.00
Succulent chicken cooked in a creamy cashew & almond gravy with a light tomato flavour

MANGO CHICKEN \$15.00
Succulent chicken cooked in tandoor and finished with mango sauce and cashew gravy

PASANDA A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander
CHICKEN LAMB \$15.00 \$16.50

ROGANJOSH Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander
CHICKEN LAMB \$15.00 \$16.50

TIKKA MASALA An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt and cream
CHICKEN LAMB \$15.00 \$16.50

SAAG A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, cream, tomatoes and spices
CHICKEN LAMB \$15.00 \$16.50

KORMA A mild dish cooked with cashew, cream and spices
CHICKEN LAMB \$15.00 \$16.50

AFGHANI A creamy dish with onions, cashew, yoghurt and spices
CHICKEN LAMB \$15.00 \$16.50

VINDALOO A hot dish cooked with peppers, chillies and special vindaloo sauce
CHICKEN LAMB \$15.00 \$16.50

VEGETARIAN

PANEER MUSHROOM MATTAR \$15.00
Mixture of paneer, mushroom and green peas cooked with onion, capsicum, cream, tomatoes and spices finished with coriander

PANEER PASANDA \$15.00
Paneer cooked in a creamy style with cashew, almond and mint sauce

VEGETABLE JAIPURI \$15.00
All mixed vegetable cooked with onions and cashew gravy, cream finished with papadoms

VEGETABLE KORMA \$15.00
A combination of mix vegetables in a creamy style with cashew gravy

VEGETABLE MAKHANI \$15.00
Mixed vegetables cooked in a makhani sauce with tomato flavour and cream

DAL TADKA \$15.00
Yellow split lentils cooked with onion, ginger, turmeric and tomatoes

DAL MAKHANI \$15.00
Black lentils and kidney beans cooked with onion, tomatoes, butter and spices

ALOO MATTAR \$15.00
Potatoes cooked with onion, tomatoes, green peas and spices

SHAHI PANEER \$15.00
Cubes of paneer cooked with cashew, gravy and cream

MATTAR PANEER \$15.00
A dish cooked with onion, garlic, tomatoes, green peas cream and paneer

PALAK PANEER \$15.00
Paneer cooked with fresh spinach, tomatoes, cream and ginger

PANEER MAKHANI / BUTTER PANEER \$15.00
Curry cooked with paneer cashew gravy with a light tomato flavour

STARTERS VEGETARIAN

ONION BHAJI **V GF** \$8.00

Crispy onion slices dipped in spiced chick pea batter and finished in hot oil, served with tamarind chutney

VEGETABLE SAMOSA 2 pieces **V** \$9.00

Triangular pastry shells with peas, potatoes, cumin seeds and spices, deep fried, served with tamarind chutney

VEGETABLE PAKORA 6 Pieces **V GF DF** \$10.00

Fresh vegetables dipped in a spiced chick pea batter and finished in hot oil., served with tamarind chutney

PANEER PAKORA 6 pieces **GF** \$15.00

Homemade Indian paneer layered with spinach, than lightly dipped in a spiced chick pea batter and finished in hot oil, served with mint chutney

PANEER TIKKA 5 pieces **GF** \$18.00

Homemade India cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the Tandoor.

TANDOORI MUSHROOM **GF** \$18.00

Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. Eight pieces per portion

GOBI 65 **V DF** \$18.00

Cauliflower pieces marinated in a special batter and deep fried, garnished with curry leaves

CHILLI PANEER DRY \$22.00

Paneer mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar

MUSHROOM MANCHURIAN **V DF** \$20.00

Deep fried and sautéed mushroom with garlic, ginger, onions, vinegar, soy sauce and finished with spring onions

VEGETABLE PLATTER \$25.99

Consists of vegetable samosa, onion bhaji, paneer tikka, vegetable pakora, tandoori mushroom. Served with chutney. [2 pcs of each item]

V - Vegan **GF** - Gluten Free **DF** - Dairy Free



STARTERS NON VEGETARIAN

CHICKEN LOLLIPOPS 6 pieces **DF** \$17.00

Chicken wings marinated overnight and deep fried, served with hot garlic sauce

CHICKEN TIKKA 5 pieces **GF** \$18.00

Boneless chicken pieces marinated and seasoned with tandoori masala, then skewered and roasted in charcoal tandoor, served with mint chutney

CHICKEN MALAI TIKKA 5 pieces **GF** \$18.00

Chicken pieces marinated in yoghurt, cream, white pepper, then skewered and roasted in charcoal tandoor, served mint chutney

CHICKEN ACHARI TIKKA 5 pieces **GF** \$18.00

Chicken pieces marinated in yoghurt, mustard, fenugreek and spices and roasted in charcoal tandoor, served with mint chutney

TANDOORI CHICKEN **GF** HALF \$18.50 FULL \$30.99

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in charcoal tandoor, served with mint chutney

CHILLI CHICKEN WINGS DRY 4 pieces \$20.00

Chicken wings deep fried and sautéed with onion, garlic, capsicum, soy sauce and vinegar

CHICKEN 65 DRY **DF** \$18.99

Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves

SEEKH KEBAB (Lamb) 5 pieces **GF** \$20.00

Lamb mince mixed with spices , onions and roasted in charcoal tandoor, served with Mint Chutney

LAMB CHOPS 5 pieces **GF** \$25.00

Lamb marinated and seasoned with tandoori Masala then skewered and roasted in charcoal tandoor, served with mint chutney

HARIYALI FISH TIKKA 5 pieces **GF** \$19.00

Boneless fish pieces marinated overnight in mustard oil, spices, yogurt, mint,skewered and roasted in charcoal tandoor, served with salad and Mint chutney

KERALA FISH FRY 5 pieces **GF** \$20.00

Fish steaks marinated with spices and then shallow fried. Flaky fish with ginger, garlic and spices, pan-fried to perfection.

AMRISTARI FISH PAKORA 5 Pieces **GF** \$19.00

Crispy batter fried fish, spiced with Indian flavours of chickpea flour garlic, ginger cumin and chaat masala

CHILLI PRAWNS DRY 8 pieces **DF** \$21.00

Battered Prawns deep fried and sautéed with onion, garlic, capsicum, soy sauce and vinegar

GOLDEN PRAWNS 8 pieces **DF** \$20.00

Prawns dipped in special batter and deep fried, served with hot garlic sauce. All time kids favourite!

INJI PULI CHICKEN 4 pieces \$19.00

Sweet and sour wings, Kerala's own barbeque version. Aunique finger licking hot pickled ginger tamarind dish. Everyone's favourite.

MIX PLATTER \$30.99

Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken, served with chutney (each item 2 pcs)

NON-VEGETARIAN PLATTER \$33.99

Consists of malai tikka, lamb chops, lamb seekh, hariyali fish tikka, achari tikka, served with salad and mint chutney (each item 2 pcs)

MAINS (with complimentary rice)

All our Curries are Gluten-Free **GF**

BUTTER CHICKEN \$22.00

A world famous Indian delicacy. Curry cooked with cashew gravy with a light tomato flavour

MANGO CHICKEN \$22.00

Succulent chicken cooked in tandoor and finished with mango sauce and cashew gravy

BHUNA Chicken \$23.00 Lamb \$25.00

Dish cooked with onion, cream, garlic, capsicum and spices

PASANDA Chicken \$22.00 Lamb \$24.00

A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander

ROGANJOSH Chicken \$22.00 Lamb \$24.00

Curry cooked with roasted and crushed spices in a Beef \$26.00 traditional Indian style with tomato flavour finished with coriander

TIKKA MASALA Chicken \$22.00 Lamb \$24.00

An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt and cream

KADAI Chicken \$22.00 Lamb \$24.00

Curry cooked with a special sauce, cream, onions, capsicum and tomatoes

SAAG Chicken \$22.00 Lamb \$24.00

A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, cream, tomatoes and spices

KORMA Chicken \$22.00 Lamb \$24.00

A mild dish cooked with cashew, cream and spices

AFGHANI Chicken \$22.00 Lamb \$24.00

A creamy dish with onions, cashew, yoghurt and spices

JALFREZEE Chicken \$22.00 Lamb \$24.00

A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

VINDALOO Chicken \$22.00 Lamb \$24.00

A hot dish cooked with peppers, chillies and special Beef \$26.00 vindaloo sauce

CHETTINAD **DF** Chicken \$23.00 Lamb \$25.00

Curry cooked with fresh ground whole spices. Coconut cream, chopped onion and curry leaves (A specialty of South India)

NILGIRI **DF** Chicken \$23.00 Lamb \$25.00

Curry cooked with an onion, green chilli, spinach, mint, coriander, ginger, garlic sauce and coconut cream

PEPPER **DF** Chicken \$23.00 Lamb \$25.00

A hot dish cooked with crushed pepper, coconut cream onions and spices...for the daring Goat \$26.50

MADRAS **DF** Chicken \$23.00 Lamb \$25.00

A traditional South Indian dish with onion, tomatoes, curry leaves, mustard seeds, coconut cream and spices

KERALA SPECIALS

(complementary rice with curries)

CHICKEN ROAST KERALA STYLE \$23.00

Chicken cooked with ginger, garlic, onion and Kerala spices

NAADAN CHICKEN CURRY **DF** \$23.00

A traditional Kerala style chicken curry prepared using masala & coconut milk.

GOAT CURRY MASALA WITH BONE \$24.50

A must try dish cooked in a traditional way with whole spices, onions and tomatoes **DF**

GOAT DRY FRY WITH BONE (ULARTHU - KERALA STYLE) **DF** \$25.50

Slow cooked goat meat in the pan with ginger, garlic, onion, black pepper and spices, tomatoes, curry leaves, mustard seeds and spices

LAMB DRY FRY (ULARTHU - KERALA STYLE) \$25.50

Pan fried lamb meat cooked with ginger, garlic, onion and black pepper and spices **DF**

KERALA STEW Chicken \$23.00 Lamb \$25.00

A dish from Southern India with its creamy flavour of coconut milk, carrots, potatoes and spices **DF**

BEEF CURRY \$26.00

Chunks of tender beef in an aromatic spiced sauce. Bursting with authentic Kerala flavours of curry leaves, shallots, onion, black pepper, fennel seeds and tamarind.

BEEF DRY FRY (ULARTHU - KERALA STYLE) \$26.00

Slow roasted beef in a spicy, aromatic masala with dry coconut slices and curry leaves. A classic Kerala dish.

BEEF ROAST \$26.00

Semi-gravy dish with tender beef pieces that incorporates aromatic flavour using ingredients like coconut oil and curry leaves.

PAAL POROTTA AND BEEF \$40.00

Two flaky porottas, covered in velvety coconut milk and perfectly layered with delicious Beef Curry. The dish brings a burst of flavour in every bite.

CHEF SPECIAL CHICKEN CURRY WITH GHEE RICE \$29.00

Ghee Rice (Neychoru) is a popular dish from Malabar Region in Kerala. Rice is prepared with ghee, spices and dry fruits. It goes perfectly with the Chef Special Chicken Curry.

CHICKEN ROAST WITH GHEE RICE \$29.00

Ghee Rice (Neychoru) is a popular dish from Malabar Region in Kerala. Rice is prepared with ghee, spices &dry fruits. It goes perfectly with the Chicken Roast.

KAPPA BIRIYANI \$18.00

Traditional and flavourful Kerala dish made from spicy beef masala cooked with roughly mashed tapioca. It is also known as Kappa erachi or Ellum kappayam.

EGG MAINS (with complementary rice)

EGG MASALA \$21.00

Hard boiled 2 eggs in a pan with an flavoured aromatic Masala with roasted onion tomato based thick gravy

EGG CURRY \$21.00

Hard boiled 2 egg cooked with ground spices, onion, tomatoes and coconut milk

