



# JUGNU'S LITTLE INDIA



RESTAURANT & BAR  
EST. 1997

PHONE ORDERS ARE WELCOME AND WE DELIVER  
BLAIR ST **384 9989** • CUBA ST **384 2535**  
PORIRUA **238 2555** • LOWER HUTT **586 9030**  
PARAPARAUMU BEACH **908 1075**



✦ **VEGAN** ✦

## ENTREES

<b>PANI PURI</b> 5 PIECES	12.
Also called golgappa, is a common street snack. Hollow puri, fried crisp and filled with a mixture of flavoured water (pani), tamarind chutney, chili, chaat masala, potato, onion and chickpeas.	
<b>BHEL PURI</b> PER PLATE	12.
Very popular Bombay street food. It is made out of puffed rice, tossed with potatoes, onions, masalas and chutneys.	
<b>SAMOSA CHAAT</b> PER PLATE	12.
Samosa served with chickpeas, onions, spices and chutneys.	
<b>VEGETABLE SAMOSA</b> 2 PIECES	8.5
Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown.	
<b>PAKORAS</b>	7.5
Fresh vegetables dipped in a spiced chick pea batter and finished in hot oil.	
<b>ONION BHAJI</b>	8.
Onion rings dipped in a spiced chick pea batter and finished in hot oil. Three Onion Bhajis per portion.	
<b>POTATO FRIES</b>	5.5
Hand cut fries for something different.	
<b>TANDOORI MUSHROOMS</b> 8 PIECES	15.5
(With vegan yogurt) Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor.	
<b>CHOLE BHATURE</b> PER PLATE	17.
Most popular punjabi snack. made with white chickpeas and bhatura is fried leavened bread.	
<b>MIXED VEGETABLE MANCHURIAN</b>	16.
Dumplings made of chopped mix vegetables deep fried and sautéed with garlic, onion, and vinegar and soya sauce.	

## MAINS

<b>KADAI MUSHROOM</b>	19.5
Mushrooms cooked with crushed tomatoes, capsicum, onions and fresh coriander.	
<b>ALOO GOBI</b>	18.
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.	
<b>GANGA JAMUNA SUBZI</b>	18.5
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.	

<b>DAAL MAKHANI</b>	17.
(No butter) Black lentils & kidney beans cooked with oil & spices.	
<b>BOMBAY ALOO</b>	15.
Diced potatoes cooked with cumin seeds and spices. This is a dry dish.	
<b>AMRITSARI CHOLE</b>	17.5
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.	
<b>VEGETARIAN BIRYANI</b>	22.
Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and poppadoms.	
<b>PUNJABI BHINDI MASALA</b>	19.5
Lady fingers (Okra) made with onions, tomatoes, green chilli, coriander and spices	
<b>AALOO BAINGAN SEASONAL</b>	19.5
Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.	
<b>PLAIN DOSA</b>	13.
<b>MASALA DOSA</b>	15.
Dosa is a fermented crepe made from rice batter and white lentils. It is a staple dish in South India.	
<b>VEGETABLE NOODLES/SCHEZUAN</b>	17.
Noodles sautéed with garlic, onion, capsicum, carrots, vinegar, soya sauce.	
<b>TARKA DAAL</b>	16.
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.	

## RICES

<b>BASMATI RICE</b>	5.5
Plain, steamed basmati rice.	
<b>JEERA RICE</b>	7.5
Basmati rice cooked with cumin seeds.	
<b>KASHMIRI PULAO</b>	8.
Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.	
<b>PEAS PULAO</b>	8.
Basmati rice cooked with sauteed peas, onions and spices.	

## SIDES

<b>KECHUMBER</b>	5.
Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.	
<b>POPPADOMS</b> 4 PIECES	2.
<b>LITTLE INDIA CHILLY CHUTNEY</b>	5.
<b>MIXED VEGETABLE PICKLE</b>	5.
Achar.	
<b>MANGO CHUTNEY</b>	5.
<b>ONION SALAD</b>	5.
<b>LITTLE INDIA SALAD</b>	9.
Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.	

## BREADS

<b>NAAN</b>	4.
Leavened bread made of refined flour baked in the tandoor.	
<b>GARLIC NAAN</b>	4.5
Leavened bread sprinkled with crushed garlic, baked in the tandoor.	
<b>KASHMIRI NAAN</b>	5.5
Naan topped with nuts and sultanas.	
<b>TANDOORI ROTI</b>	4.
Unleavened wholemeal flour bread baked in the tandoor.	
<b>LACHA PARANTHA</b>	5.
Unleavened wholemeal flour bread. Baked in the tandoor.	
<b>ALOO PARANTHA</b>	5.5
Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.	



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