

Vegan

Half \$14 | Full \$20

(All vegan curries cooked only with onion and tomato gravy)

Dal Fry (GF) Yellow lentil

Matar Mushroom (GF) Green peas and mushroom

Mixed Vegetables (GF)

Seasonal mixed vegetables

Aloo Capsicum (GF) Potatoes and capsicum

Aloo Gobi (GF) Mixed potato with cauliflower

Jeera Aloo (GF) Cumin seeds and potatoes

Rice Specialties

(All Biryanis accompanied by cucumber Raita)

Chicken Biryani A superb combination of Chicken and Basmati rice cooked to perfection on simmer.

\$22

Lamb Biryani A superb combination of Lamb and Basmati rice cooked to perfection on simmer.

\$24

Vegetable Biryani A superb combination of seasonal vegetables and Basmati rice cooked to perfection on simmer.

\$22

Prawn Biryani A superb combination of Prawns and Basmati rice cooked to perfection on simmer.

\$26



Naan Breads

Roti	\$2.50
Plain Naan	\$3.50
Butter Naan	\$4.00
Garlic Naan	\$4.00
Cheese Naan	\$5.00
Cheese & Garlic Naan	\$5.50
Peshawari Naan (stuffed with fruits & nuts)	\$4.50
Aloo Kulcha	\$5.00
Chicken Naan	\$5.00
Keema Naan (Lamb Mince)	\$5.00

Starters

	Half	Full
Tandoori Chicken	\$12	\$22
Tandoori Prawns (GF)		\$20
Chicken Tikka (GF) 6p		\$16
Seekh Kabab (GF)		\$16
Onion Bhaji (GF)		\$10
Vegetable Pakora (GF)		\$10
Spring Rolls 10p		\$10
Mini Samosa 10p		\$10
Chips		\$10
Potato Wedges		\$10

4 flames

Indian fusion restaurant

Takeaway Menu

69 Kimbolton Road, Feilding
Phone Orders 06 323 3526

Bookings

Email: 4flamesnz@gmail.com
Phone: 06 323 3526

Lunch: Monday to Saturday 11:30am - 2:00pm
Dinner: Monday to Saturday 4pm - 9:30pm
Sunday Dinner: 5:00pm - 9:00pm



All lunch thali containing two dishes of chef's choice served with basmati rice, raita, naan bread and popdum.

Special lunch \$14

Butter Chicken with Rice & Naan

Thali

Veg Thali	\$20
Non Veg Thali	\$22
Mix Thali	\$22

Chef Special

Chole Kulche	\$18
Goat Bhuna	\$18
Veg Korma	\$15
Dal 4 Flames	\$15
Paneer Lababdar	\$16

Chicken \$16

Chicken Tikka Masala
Chicken Korma
Butter Chicken
Mango Chicken
Chicken Jalfrezi
Chicken Madrash

Lamb/Beef \$18

Lamb/Beef Rogan Josh
Lamb/Beef Korma
Lamb/Beef Madrash
Lamb/Beef Sag
Lamb/Beef Bhuna
Lamb/Beef Vindaloo

All curries served with Naan Bread and Rice.



All dishes can be served:

- ☺ Mild
- ☺ Medium
- ☺ Kiwi Hot
- ☺ Med Hot
- ☺☺ Hot
- ☺☺☺ Indian Hot

Delivery available

For dine-in menu visit www.4flames.nz

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Lunch Menu

Chicken Half \$13 | Full \$21

Butter Chicken (GF) Succulent pieces of chicken marinated overnight, cooked in the tandoori oven and smothered in an alluringly spiced creamy tomato sauce.

Chicken Tikka Masala (GF) Pieces of tandoor roasted chicken prepared in chef's special sauce (House Specialty).

Chicken Korma (GF) Tender boneless chicken pieces cooked in rich cashew nut gravy. This sublime korma was served to Moghul Emperor Shahjehan, the builder of the Taj Mahal, who was reputedly very fond of all-white banquets. Not a hint of colour is added to this dish and it has a subtle, but assertive flavour.

Chicken Saag Wala (GF) A beautiful dish from the Royal repertoire of India, cubed chicken cooked in a spice-laced spinach sauce.

Chicken Madras (GF) Chicken pieces simmered in coconut cream, spices then tempered with fresh curry leaves and mustard seeds.

Mango Chicken (GF) Boneless chicken pieces cooked in a delicately spiced creamy mango sauce flavoured with green cardamom.

Lamb Half \$14 | Full \$23

Lamb Korma (GF) Tender boneless juicy lamb pieces cooked in rich cashew nut gravy. Not a hint of colour is added to this dish and it has a subtle but assertive flavour.

Lamb Rogan Josh (GF) A deliciously spiced slow cooked lamb dish in rich onion sauce with a special strain of spices.

Lamb Saagwala (GF) A beautiful dish from the Royal repertoire of India, cubed lamb cooked in a spice-laced spinach sauce.

Chicken Kadahi (GF) Boneless pieces of chicken cooked with ginger, garlic and tempered with coriander seeds stayed with diced onions and capsicum.

Chicken Vindaloo (GF) Chicken cooked with chillies and a special blend of Indian herbs and spices. Hot and spicy speciality from Goa.

Chicken Curry (GF) Tender boneless chicken pieces cooked in yoghurt with tomato and onion gravy.

Chicken Balti (GF) Tandoori roasted chicken pieces cooked with julienne of capsicum, onion and tomato in an onion-tomato based gravy.

Chicken Jalfrezi (GF) Chicken cooked with juliennes of onions, tomato & capsicum tempered with pounded coriander seeds.

Goat Goat Curry \$21

Butter Lamb (GF) Lamb cooked with butter sauce. Lamb Dalcha (GF) Black lentils and lamb pieces cooked with specially selected ground spices.

Lamb Vindaloo (GF) Lamb cooked with chillies and a special blend of Indian herbs and spices. Hot and spicy speciality from Goa.

Lamb Madras (GF) Lamb pieces simmered in coconut cream, spices then tempered with fresh curry leaves and mustard seeds.



Beef Half \$13 | Full \$22

Beef Korma (GF) Tender boneless juicy beef pieces cooked in rich cashew nut gravy. Not a hint of colour is added to this dish and it has a subtle but assertive flavour.

Beef Vindaloo (GF) Beef cooked with chillies and a special blend of Indian herbs and spices. Hot and spicy speciality from Goa.

Beef Madras (GF) Beef pieces simmered in coconut cream, spices then tempered with fresh curry leaves and mustard seeds.

Beef Saagwala (GF) A beautiful dish from the Royal repertoire of India, cubed beef cooked in a spice-laced spinach sauce.

Butter Beef (GF) Beef pieces cooked in butter sauce.

Beef Dalcha (GF) Black lentils and beef pieces cooked with specially selected ground spices and garlic.

Seafood Full \$25

Butter Prawn (GF) Prawn cooked in butter sauce. Prawn Tikka Masala (GF) Smoked prawn cooked in chef's special sauce. Prawn Malai Curry (GF) Prawn cooked with coconut cream and with chef's special gravy.

Prawn Lababdar (GF) Succulent prawns cooked in aromatic spices with a sweet and sour sauce.

Prawn Jalfrezi (GF) Prawns cooked with juliennes of onions, tomato & capsicum tempered with pounded coriander seeds.



Seafood continued...

Prawn Spinach (GF) Prawn cooked in spinach, garlic and onion tomato gravy.

Prawn Korma (GF) Prawn pieces cooked in a rich cashew nut gravy. Not a hint of colour is added to this dish and it has a subtle but assertive flavour.

Vegetarian Half \$14 | Full \$20

Navratan Korma (GF) A superb example of royal cuisine of India, a total of nine types of seasonal vegetables and nuts braised in a rich and creamy sauce with subtle spice.

Dal 4 Flames (GF) Black lintel and kidney beans cooked with chef's secret ingredients.

Kadahi Paneer (GF) Fresh cottage cheese cooked with ginger, garlic and tempered with coriander seeds and saute with diced onions and capsicum.

Palak Paneer (GF) Fresh cottage cheese cooked in a spice-laced spinach sauce.

Butter Paneer (GF) Diced fresh cottage cheese cooked in mouth watering creamy tomato sauce.

Potato & Capsicum (GF) Diced potato and capsicum cooked in Indian spice.

Prawn Vindaloo (GF) Prawns cooked with chillies and a special blend of Indian herbs and spices. Hot and spicy speciality from Goa.

Prawn Madras (GF) Prawn pieces simmered in coconut cream, spices then tempered with fresh curry leaves and mustard seeds.

Paneer Lababdar (GF) Batons of homemade cottage cheese cooked with bell pepper and tomato gravy finished with cream.

Shahi Paneer (GF) Homemade fresh cottage cheese cooked in rich cashew nut gravy.

Potato Spinach (GF) Diced potato and spinach cooked with fresh tomato and onion.

Butter Vegetables (GF) Seasonal Vegetables cooked with butter sauce.

Chana Masala Chickpeas cooked in tomato, onion sauce with Indian spice.

Aloo Matar Green peas and potato cooked in tomato, onion and ginger in Indian spice.

