

VEGAN

Half \$11.00 • Full \$19.00

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

Dal Fry (GF) Yellow lentil

Mixed Vegetables (GF) Seasonal mixed vegetables

Aloo Gobi (GF) Mixed potato with cauliflower

Matar Mushroom (GF) Green peas and mushroom

Aloo Capsicum (GF) Potatoes and capsicum

Jeera Aloo (GF) Cumin seeds and potatoes

RICE SPECIALTIES

(All Biryani accompanied by cucumber Raita)

Chicken Biryani A superb combination of Chicken and Basmati rice cooked to perfection on simmer. **\$20.00**

Lamb Biryani A superb combination of Lamb and Basmati rice cooked to perfection on simmer. **\$21.00**

Vegetable Biryani A superb combination of seasonal vegetables and Basmati rice cooked to perfection on simmer. **\$19.00**

Prawn Biryani A superb combination of Prawns and Basmati rice cooked to perfection on simmer. **\$23.00**

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 and nuts)	\$4.50
Aloo Kulcha	\$5.00
Chicken Naan	\$5.00
Keema Naan (Lamb Mince)	\$5.00



We do
outdoor catering
for all occasions

Contact us to
inquire more on
06 323 3526

LUNCH

Monday to Saturday 11:00am to 2:00pm
All lunch meals are available for Dine-In & Takeaway

THALI

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

Veg Thali \$20

Non Veg Thali \$22

Mix Thali \$22

CHEF SPECIAL

Chole Kulche \$18

Goat Bhuna \$18

Veg Korma \$15

Dal 4 Flame \$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 dishes can be served Mild / Medium / Kiwi Hot / Hot.
All curries served with Naan Bread and Rice.*

Good food requires time.

We use fresh ingredients and cook each meal to a high standard, so waiting times could be longer than expected.

4 flames

Indian fusion restaurant

61 Kimbolton Road, Feilding

TAKEAWAY MENU



PHONE ORDERS

06 323 3526

Bookings

Email 4flamesnz@gmail.com
or phone 06 323 3526

Lunch: Monday to Saturday 11.30am-2pm

Dinner: Monday to Saturday 5pm- 9.30pm

Delivery available

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

Love our food? Leave us a review!



STARTERS

	Half	Full
Tandoori Chicken	\$12.00	\$22.00
Tandoori Prawns (GF)		\$16.00
Chicken Tikka (GF) 6p		\$13.00
Seekh Kabab (GF)		\$14.00
Onion Bhaji (GF)		\$9.00
Vegetable Pakora (GF)		\$9.00
Spring Rolls 10p		\$8.00
Mini Samosa 10p		\$8.00
Chips		\$8.00
Potato Wedges		\$8.00

CHICKEN

Half \$12.00 • Full \$20.00

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.

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 specialty 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.

LAMB

Half \$12.00 • Full \$21.50

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 Roganjosh (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.

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 specialty from Goa.

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

BEEF

Half \$12.00 • Full \$21.00

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 specialty 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.

GOAT

Goat Curry \$19.00

SEAFOOD

\$24.00

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.

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.

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

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

VEGETARIAN

Half \$11.00 • Full \$19.00

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.

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.

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

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.

YOU CAN ALSO ORDER FROM OUR DINING MENU. FOR DINE-IN MENU VISIT WWW.4FLAMES.NZ