

# TAKEAWAY MENU

*Prices are subject to change without prior notice*

## Drinks

Aam lassi ( <i>Mango flavoured yoghurt drink</i> )	\$5.40
Lassi ( <i>Sweet or salted yoghurt drink</i> )	\$5.40

Other non-alcoholic beverages also available on the drink menu

## *Starters & Entrees*

### Vegetable

Sobj Bora	<b>\$8.40</b>
<i>Delicious aromatic mixed vegetable cutlet coated with bread crumb then deep fried and served with Nobanno specialty fruit sauce.</i>	
Mixed Vegetable Bhaja	<b>\$8.10</b>
<i>Fresh vegetables smothered in chickpea batter &amp; deep fried.</i>	
Peaz Bhaja	<b>\$7.90</b>
<i>Sliced onions dipped in lentil and chickpea batter &amp; deep fried.</i>	

### Non vegetarian

**\$12.90/serving**

Sea food Bhaja	
<i>Prawn chosen by the chef dipped into specially made chickpea batter and deep fried.</i>	
Chicken Tikka	
<i>Boneless chicken marinated overnight with yoghurt, ginger and spices and then barbequed. Served with herb sauce.</i>	
Rastaar Kebab	
<i>NZ lean lamb pieces marinated with a very special blend of aromatic yoghurt recipe then barbequed in tandoori oven to give you a pure Bengali local food taste.</i>	

## *Mains*

### **Nobanno Curries (Regular)**

**\$16.90**

Badam (Chicken or lamb or beef)

*A mild curry served in a delicious creamy sauce of ground cashew nuts.*

Narikaal (Chicken or lamb or beef)

*This delicious tangy dish is prepared with coconut and warm spices.*

Palong (Chicken or lamb or beef)

*Spinach and meat pieces cooked with special creamy spicy sauce.*

### **Nobanno Innovative Curries**

**\$18.90**

Spicy Garlic Murgchi

*Chicken cooked with a special blended garlic sauce and fresh spices.*

Vera Kosha

*Lamb pieces cooked in specially made dhakai onion gravy and finished with a touch of fresh capsicum and yoghurt.*

Citrus Beef Curry

*A superb aromatic citrus-flavoured beef curry.*

### **Seafood Curries**

**\$19.90**

Macher Ghonto Curry

*Fish pieces cooked with mixed lentils, herbs and spices and finished with touch of Panchporon (Bengali specialty 5 spices)*

Palong Chingri

*A Bangladeshi prawn dish cooked with spinach, herbs and spices.*

### **Vegetarian Curries**

**\$16.90**

Roshun Dal

*Yellow lentils cooked with fresh cumin seeds, tomato & coriander, finished with fresh garlic.*

Shukta

*Mixed vegetables, mixed lentils cooked together with coconut cream, fresh tomato, ginger, garlic and Panchporon (Bengali specialty 5 spices) to give you a true Bengali home style sensational taste.*

### **Biryani Dish**

Biryani (chicken or lamb or beef or vegetable)

**\$19.90**

*Aromatic rice cooked with your choice of meat, cashew nuts and raisins.*

## Rice

Plain Basmati Rice	\$2.40
Peas Pulao ( <i>rice cooked with Peas &amp; spices</i> )	\$4.40
Badam Faal Pulao ( <i>rice cooked with dried fruits, cashew &amp; delicate spices</i> )	\$5.90
Saffron Pulao ( <i>Rice cooked with specially blended spices and touch of saffron</i> )	\$4.40

## Breads

Roti	\$4.40
<i>Bread made from whole-meal flour.</i>	
Naan bread (Plain or Butter)	\$3.90
<i>Plain flour tandoori bread - Optional butter.</i>	
Garlic Naan	\$4.40
<i>Naan bread stuffed with crushed garlic.</i>	
Mince Naan	\$4.90
<i>Naan bread stuffed with spicy lamb mince.</i>	
Aloo Parantha	\$4.90
<i>Naan bread stuffed with potato, herbs and spices</i>	
Cheese Naan	\$4.90
<i>Naan bread stuffed with cheese and herbs.</i>	
Daal Naan	\$4.90
<i>Naan bread stuffed with aromatic mixed lentils &amp; herbs.</i>	
Cheese & Garlic Naan	\$5.10
<i>Naan bread stuffed with cheese, herbs and garlic.</i>	
Badam Faal Naan	\$5.40
Naan bread stuffed with fruit and minced nuts.	

## Side Dishes

Papadom	\$0.90 ea
Raita	\$2.90
Chutney (Mint / tamarind / mango / mixed pickle)	\$2.90 ea
Nobanno salad	\$9.90
Warm vegetable	\$10.90