

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	\$8.40
<i>Delicious aromatic mixed vegetable cutlet coated with bread crumb then deep fried and served with Nobanno specialty fruit sauce.</i>	
Mixed Vegetable Bhaja	\$8.10
<i>Fresh vegetables smothered in chickpea batter & deep fried.</i>	
Peaz Bhaja	\$7.90
<i>Sliced onions dipped in lentil and chickpea batter & 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 & spices</i>)	\$4.40
Badam Faal Pulao (<i>rice cooked with dried fruits, cashew & 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 & herbs.</i>	
Cheese & Garlic Naan	\$5.10
<i>Naan bread stuffed with cheese, herbs and garlic.</i>	
Badam Faal Naan	\$5.40
<i>Naan bread stuffed with fruit and minced nuts.</i>	

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