

Starters & Entrees

Vegetable

Shobji Bora \$8.90
Delicious aromatic mixed vegetable cutlet coated with bread crumb then deep fried and served with Nobanno specialty fruit sauce.

Mixed Vegetable Bhaja \$8.40
Fresh vegetables smothered in chickpea batter & deep fried and served with Nobanno specialty fruit sauce.

Peaz Bhaja \$7.90
Sliced onions dipped in lentils and chickpea batter & deep fried and served with Nobanno specialty fruit sauce.

Nobanno Specialty

Sea food Bhaja \$12.90
Prawn chosen by the chef dipped into specially made chickpea batter and deep fried.

Nobo Macher Bora \$12.90
Nobanno's specialty aromatic and tasty fish cake serve with Nobanno specialty garlic sauce.

Nobanno aromatic crab \$13.90
Crab meat cooked in specialty coconut, tomato and spiced sauce and served in Potato pocket.

Garlic Mushrooms \$12.90
Fresh mushrooms cooked in Nobanno specialty creamy aromatic tomato and garlic sauce.

Mushrooms Delight \$12.90
Fresh mushrooms stuffed with minced lamb spiced up with various herbs coated with breadcrumbs and deep fried, served with herbs sauce.

Dhakai Kebab \$12.90
Tasty and aromatic patties made of lamb mince, chickpeas and a range of herbs and spices and served with herb sauce.

Tandoori Dishes

Chicken Tikka \$12.90
Boneless chicken marinated overnight with yoghurt, ginger and spices and then barbequed. Served with herb sauce.

Rastaar Kebab \$12.90
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.

Platters

Nobanno Vegie Platter (for 2) \$24.90
A combination of vegetable entrees served with salad, tamarind chutney sauce.

Nobanno Platter (for 2) \$25.90
A combination of vegetable and non-vegetable entrees served with salad, tamarind chutney and herb sauce.

Nobo Meat Delight (for 2) \$28.90
A platter of chicken tikka, Rastaar kebab, Dhakai kebab & mushroom delight served with herb sauce.

Main Menu

Rice are not included with the curry dishes

Nobanno Regular Curries (Vegetarian & non vegetarian) \$18.90

Narikaal (Chicken or lamb or beef)

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



Bazarer Goru

NZ tender beef pieces cooked in a range of Nobanno specialty herbs and spices together with ring onions then finish with a special sauce made a combination of soya sauce, coconut and homemade fresh yoghurt.



Bareer Tomato curry

A homemade style sweet and sour tomato-green pea curry that simmered with a blend of Nobanno specialty herbs and spices.

Nobanno Innovative Curries \$20.90

Spicy Garlic Murgchi

Chicken cooked in specially blended garlic and fresh spices creamy sauce.

Premayer Veera

Lamb, homemade cottage cheese and banana pieces cooked in specially made aromatic dhakai fruity gravy and finished with a touch of fresh yoghurt.

Nobo Shukoor

Tender pork pieces cooked with fresh tomato, potato, homemade yoghurt, aromatic herbs and spices then finished with Panchporon (Bengali 5 spices).

Shukta

Mixed fresh colourful vegetables, mix 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.

Seafood Curries \$21.90

Macher Ghonto Curry

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



Shadhya Chingri

Prawn cooked in fresh apple, orange, cashew nut and a special blend of spices and then finished with Nobanno specialty aromatic honey milk sauce.

Nobo Mach-dal

\$29.90

Pan fried Salmon fish marinated with olive oil, lemon juice, aromatic Bengali herbs and spices, served with specially cooked lentil and fresh salad.

Biryani Dishes

Biryani (chicken or lamb or beef or vegetable)	\$21.90
<i>Aromatic rice cooked with your choice of meat, cashew nuts and raisins.</i>	
Nobanno Mix Biryani	\$25.90
<i>Aromatic rice cooked with a combination of meat, seafood and vegetables together with cashew nuts and raisins.</i>	
Bhuna Khichury	\$25.90
<i>Bangladesb favourite rice dish cooked with lentils, special blend of Nobanno spices, dried fruits, cashew nuts and served with a portion of specially cooked lamb dish.</i>	

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 minced fruit and nuts.</i>	
Gluten Free Naan	\$5.40
<i>Naan bread made with chickpea flour.</i>	

Rice

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

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
(Seasoned fresh colorful vegetable stir fried with honey, garlic and herbs and spices.)	

Desserts

Misti	\$10.40
<i>Deep fried dumplings in rose syrup, served with ice-cream.</i>	
Mango Moushumi	\$12.40
<i>Mango flavoured mousseline served with vanilla flavor whipped cream and mango collis.</i>	
Nobanno Aromatic Brulee	\$12.40
<i>An exotic Nobanno version of Crème Brulee that will surely enhance your tastebuds.</i>	

Drinks

Aam lassi (Mango flavoured yoghurt drink)	\$5.40
Lassi (Sweet or salted yoghurt drink)	\$5.40
Borhani (Aromatic salted mint flavoured drink made with yoghurt)	\$5.40

**** EXOTIC DAILY SPECIAL MAY ALSO BE AVAILABLE @ \$24.90 ****

Children's Favorites

\$9.90 Each

(For children 12 years old and under)

Aam or Apricot Chicken (*Boneless diced chicken cooked with pureed mango or apricot and mild spices.*)

Badam Chicken or lamb or beef (*A mild curry served in a delicious creamy sauce of ground cashew nuts.*)

Chicken Tikka and Chips (*Marinated chicken kebab pieces served with Potato fries*)

Fish and Chips (*Fried fish pieces served with potato fries*)



Banquet Menu

Minimum 2 person

Banquet A

\$44.90 per person

Starter

Papadom and chutney

Entrée

Peaz Bhaja, Chicken Tikka, Sheekh Kebab
(Served with tamarind chutney and herbal yoghurt sauce)

Main

Choice of any one main dish per person (from Regular Curries dishes)

Rice

A bowl of plain basmati rice.

Bread

Plain or Roti or Garlic Naan bread

Hot drinks

Choice of any one per person (Tea or Espresso Coffee)

Desserts

Ice cream

Banquet Menu

Minimum 2 person

Nobanno Special Banquet \$59.90 per person

Drink

1 glass of house wine or tap beer (285ml) or a glass of soft drink

Starter

Papadom Combo

(papadoms with side dishes of raita, mango chutney & pickle)

Entrée

Dhakai Kebab, Chicken Tikka, Mushroom Delight & Peaz Bhaja

(Served with fresh salad, herb and tamarind sauce)

Main

A choice of any one main dish from the menu per person (Excluding Salmon dish)

Rice

A choice of any aromatic rice from the menu per person

Bread

A choice of any naan from the menu per person

Hot drink

Tea or coffee or hot chocolate per person

Desserts

A choice of any dessert from the menu.