

Appetisers

Onion Baji (GF)	\$8.00
Julienne cut onions mixed with chickpea flour batter and spices.	
Veg Samosa	\$8.00
Deep-fried triangular pastries filled with potatoes, green peas, and spices.	
Veg Pakora (GF)	\$8.00
Seasonal vegetables dipped in finely spiced chickpea flour and flash-fired.	
Cashew Nut Cheese Roll	\$15.00
Cashew potato and cheese mixed with Indian spices and deep-fried in oil	
Veg or Chicken Spring Roll	\$15.00
Wheat, flour, pastry stuffed with cabbage, carrot, onion, and potato or chicken.	
Paneer Tikka (GF)	\$18.00
Paneer (cottage cheese), green pepper, and onion are skewered and grilled until golden and served with chutney.	
Chicken Tikka (GF)	\$15.00
Boneless chicken marinated with lemon, yogurt, and spices grilled in a tandoor oven.	
Malai Tikka (GF)	\$15.00
Chicken fillets marinated with yogurt, cheese, white pepper, and cardamom powder grilled in a tandoor oven.	
Tanoodri Chicken (half) (GF)	\$15.00
Chicken marinated with a mixture of lemon, yogurt, and selected spices and grilled in a tandoor.	
Garlic Mushroom	\$18.00
Hot dish made by tossing mushrooms in a freshly made spicy chili garlic sauce.	
Tawa Fish	\$18.00
Seasoned fish appetizer grilled on a hot plate until crispy, and served with mint chutney.	
Garlic Prawns	\$18.00
Prawns cooked with garlic-infused butter or oil.	
Golden Fried Prawns	\$15.00
Prawns marinated in egg and chickpea batter golden fried in soya oil.	
Pan Scallops	\$17.00
Scallops, pan-cooked with Indian spices and coconut cream	
Veg Platter	\$19.00
A selection of onion bhaji, samosa, and spring rolls.	
Non Veg Platter	\$19.00
A Selection of chicken tikka, mlai tikka, seekh kabab	

Mains CHICKEN (MILD, MED, HOT)

(All the dishes comes with rice. Please order breads and sides separately)

Butter Chicken	\$19.50
Boneless roasted chicken cooked with butter sauce and spices.	
Chicken Korma	\$19.50
Tender boneless chicken cooked with cashew nuts and fresh cream.	
Chicken Tikka Masala	\$19.50
Chicken pieces cooked with onion gravy, diced onion capsicum, and thick masala-based sauce.	
Chicken Madras	\$19.50
South Indian chicken curry tempered with mustard seeds, curry leaves, and coconut.	
Coconut Chicken Curry	\$19.50
Boneless chicken cooked with ginger garlic fresh coconut cream and crushed coconut.	
Chicken Sagwala	\$19.50
Tender chicken pieces cooked with spinach gravy and spiced to taste.	
Mango Chicken	\$19.50
Boneless tender chicken pieces cooked in delicious mango sauce.	
Chicken Methi	\$19.50
Chicken cooked in onion sauce, ginger, garlic, and rich creamy sauce, flavored with fenugreek leaves.	
Kope Special Chicken	\$19.50
Boneless chicken cooked with gravy and mixed vegetables, flavored with mint leaves.	
Chicken Lababdar	\$19.50
Chicken cooked with chopped tomatoes, capsicum, fresh cream & cottage cheese.	
Chicken Tawa	\$19.50
Finely chopped and diced chicken cooked with butter sauce, onion gravy flavored with garlic.	
Chicken Vindaloo	\$19.50
Chicken cooked in hot & tangy sauce, a specialty of goan curry.	
Balti Chicken	\$19.50
Medium spiced chicken cooked with pepper and fresh cur beans.	
Chilly Chicken (dry or gravy)	\$19.50
Battered boneless stir-fried chicken cooked with diced onion, capsicum & garlic.	
Gharwali Chicken Curry	\$19.50
Fresh chicken cooked with chef's home-style special ingredients from mother's kitchen.	
Chicken Kadai	\$19.50
Boneless chicken cooked with crushed tomatoes, julienne capsicum onion gravy, and coriander seeds.	
Chicken Mushroom Masala	\$19.50
Mushrooms, tender pieces, and chicken are perfectly made in garlic, tomato, and onion gravy.	
Egg Curry	\$19.50
Boiled egg pieces simmered in garlic, ginger, onion gravy, potato, capsicum, and ground spices.	

LAMB / BEEF (MILD, MED, HOT) \$20.00

Lamb/Beef Korma
Tender boneless lamb cubes cooked with cashew nuts and fresh creamy sauce.
Lamb/Beef Rogan Josh
North Indian curry cooked with onion base flavored with Indian herbs.
Lamb/Beef Sagwala
Tender lamb pieces cooked with spinach, ginger, garlic, and spices.
Lamb/Beef Vindaloo
Lamb/Beef cooked in hot & tangy sauce, a specialty of goan curry.
Lamb/Beef Madras
South Indian lamb curry is tempered with mustard seeds and coconut.
Shai Ghost Lamb & Beef
Lamb/ Beef cooked with cashew nuts & tomato gravy, simmered with cream.
Lamb/Beef Kadai
Tender Lamb/ Beef pieces cooked with crushed tomatoes, julienne capsicum, onion gravy, cream, and coriander seeds.
Kope Special Lamb/Beef
Boneless tender Lamb/ Beef cooked with gravy and mixed vegetables, flavored with mint leaves.
Lamb Kofta
Minced lamb balls, cooked in a cashew curry.
Lamb/ Beef Methi
Finely chopped and diced Lamb/ Beef cooked with rich creamy sauce, onion gravy, and flavored with garlic and fenugreek leaves
Lamb Mushroom Masala
Mushrooms, tender pieces, and lamb are perfectly made in garlic, tomato, and onion gravy.

SEAFOOD (MILD, MED, HOT) \$21.00

Butter Prawns or Scallops or Fish
Cooked with butter sauce, cream, and spices.
Malabari Prawns or Scallops or Fish
Cooked with brown onion gravy and flavored with coconut cream.
Vindaloo Prawns or Scallops or Fish
Cooked in hot & tangy sauce, a specialty of goan curry.
Masala Prawns or Scallops or Fish
Blue nose fish prawns or scallops cooked with onion, garlic, and tomatoes in a thick masala-based sauce.
Kadai Prawns or Scallops or Fish
Prawns or Scallops Fish with thick cut pieces of onion, and capsicum and cooked in an onion and tomato-based gravy.
Madras Prawns or Scallops or Fish
Cooked with onion gravy, mustard seeds, curry leaves, and coconut cream.
Kope special Prawns or Scallops or Fish
Cooked with onion and tomato gravy, mix vegetables, flavor coconut, & mint.
Prawns or Scallops or Fish Korma
Seafood cooked with cashew nuts and fresh creamy sauce.
Seafood tawa
Combination of prawns, fish, mussels, squid, shrimps, and scallops cooked with brown onion gravy.

PORK (MILD, MED, HOT) \$21.00

Pork Kumara & Spinach

Fresh pork rib simmered with cumin seed, bay leaves and fenugreek Rich gravy.

Pork Vindaloo

Fresh pork cooked in hot & tangy sauce, a specialty of Goan curry.

Pork Korma

Pork cooked with cashew nuts and fresh cream.

VEGETABLES (MILD, MED, HOT) \$19.50

Butter Paneer or Butter Vegetables

Homemade cottage cheese or mixed vegetables cooked with delicious creamy butter sauce.

Vegetable Korma

Vegetables (Carrots, cauliflower, beans, potatoes) cooked with onion gravy and creamy sauce.

Kadai Paneer or Kadai Vegetables

Homemade cottage cheese cooked in onion, tomato, capsicum, and coriander seeds.

Paneer Korma

Paneer cubes cooked with onion gravy and creamy sauce

Malai Kofta or Vegetable Kofta

Vegetable balls made up of cottage cheese, nuts, and potatoes, deep fried and served with creamy sauce

Dal Makhani

Lentils and kidney beans are delicately flavored with butter and cream.

Aloo Matar

Green peas and fried potatoes cooked with onion and tomato-based gravy flavored with ginger and garlic.

Aloo Gobhi

Cauliflower & boiled diced potatoes cooked together with chopped masala.

Dal Majedar

Yellow lentils tempered with cumin seeds, and garlic and cooked in the most traditional way of cooking.

Palak Paneer or Potatoes

Home-made cottage cheese or potatoes cooked with mildly spiced spinach

Butter Paneer or Vegetable

Homemade cottage cheese or mixed vegetables cooked with delicious creamy butter sauce

Channa Masala

Boiled chickpeas cooked with ginger, garlic, chopped onion masala, and selected Indian spices

Mushroom Masala

Mushroom cooked in garlic with vegetable gravy.

Methi Matar Malai

Green peas cooked with fenugreek leaves in mildly spiced creamy gravy.

Veg Saagwala

All mixed vegetables cooked with ginger garlic & gine mild pure spinach.

Chilli Paneer (Gravy)

Battered cubes of homemade cottage cheese cooked with fresh capsicum, green chilies touch of soya, and tomato sauce.

CHEF SPECIALS \$20.00

Manchurian Veg dry Vegetables cooked in a tangy sauce

Chicken 65 dry

Spicy and crispy bite-sized chicken pieces seasoned with various spices and deep-fried till crispy

Fried Rice (Veg or Egg or Chicken)

Rice is cooked by stir-frying while being seasoned with soy sauce & various spices.

Chicken Chow Mein

Stir-fired noodles with chicken cooked in a savory sauce.

Masala Pasta

Pasta tossed in spicy masala sauce and seasoned with various spice

Goat Curry

Boneless goat cooked with an onion-based gravy.

Dosa (Veg or Cheese or Chicken or Lamb)

Thin and crispy South Indian pancake made from fermented rice & lentil batter.

BREADS

Tandoori Roti	\$3.50
Butter Naan	\$3.50
Garlic Naan	\$4.00
Cheese Naan	\$6.00
Cheese & Garlic Naan	\$7.00
Peshwari Naan	\$7.00
Cheese & Chicken Naan	\$7.00
Cheese Spinach Naan	\$7.00
Keema Naan (Chicken or Lamb)	\$7.00
Rumali Roti	\$7.00

RICE

Basmati Rice	\$6.00
Green Peas Pulao	\$15.00

BIRYANI (Served with Raita)

Vegetable or Chicken or Lamb or Prawn	\$20.00
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KIDS MENU

Potato Chips	\$8.00
Chicken Nuggets & Chips	\$12.00
Fish Fingers & Chips	\$12.00

DRINKS

Mango Lassi or Strawberry Lassi	\$6.00
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DESSERTS

Rice Pudding	\$6.00	Gulab Jamun	\$6.00
Mango Kulfi	\$6.00	Rasgulla	\$6.00

SIDE DISH

Raita	\$5.00	Raita	\$2.50
Mint Chutney	\$2.50	Mint Chutney	\$2.50
Tamarind Sauce	\$2.50	Tamarind Sauce	\$2.50



Indian Cuisine
Kopeo
Fully Licensed & BYO (Wine only)



Indian Restaurant & Bar

32 King Street, Whakatane.

Phone: 07 307 9498

LUNCH SPECIALS

\$14

**ANY CHOICE
OF CURRY
(NO SEAFOOD)
(TAKEOUT ONLY)**

\$20

**CURRY, RICE,
GARLIC NAAN
& DRINK
(SELECTED CURRY
& TAKEAWAY ONLY)**

Dining, Takeaway, Delivery

Public Holiday's (no surcharge)

All Curry Gluten Free
No M.S.G. use in Kitchen
& Dairy Free Option also
Available

Open 7 Days

Lunch: 11.00am - 2.00pm
Dinner: 4.30pm - till late

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