

LOVE PUNJAB

— INDIAN CUISINE & BAR —

DRINK MENU

GOOD DRINKS • GOOD FOOD • GOOD TIMES



🍷 SPIRITS

Tequila	\$7
Vodka / with juice or soft drink	\$5 / \$9
Gin and Tonic	\$10
Smirnoff Black	\$10

🍷 WHISKEY PREMIUM

Green Label / Gold Label	\$10
with mixer	\$13
Crown Royal, Chivas Regal, Jameson, Double Black, Black Label, Glenfiddich, The Glenlivet	\$7
with mixer	\$10

🍷 WHISKEY STANDARD

Ballantine's, Jack Daniels, Canadian Club, Red Label, Jameson, The Famous Grouse	\$5
with mixer	\$8
Jack Daniels Cola	\$10
Jim Beam Cola	\$10

🍹 MIXED DRINKS

JAGUAR BOMB <small>NEW!</small>	\$9
with Sprite or Red Bull	\$9
Tequila Sunrise / Malibu Bay Breeze / Revolver	\$15 / \$20
(Single / Double)	

🍺 BOTTLE BEER

Kingfisher Strong Can	\$10
Corona, Heineken, Kingfisher, Tiger, Export Gold, Steinlager Classic, Heineken Light	\$8



🍷 BUBBLES

Lindauer Brut 200ml, Lindauer Fraise 200ml	\$12
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🍷 HOUSE WINE - WHITE

Chardonnay, Sauvignon Blanc, Pinot Gris, Rose	\$9 / Btl \$40
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🍷 HOUSE WINE - RED

Merlot, Pinot Noir, Shiraz	\$9 / Btl \$40
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🍹 SOFT DRINKS

Lemon, Lime and Bitter	\$6
Lahori Jeera	\$6
Jug of Soft Drink (Coke, Sprite)	\$10
Coke, Coke Zero, Sprite, Fanta	\$4



☕ COFFEE & TEA \$5

Iced Coffee, Iced Tea,
Latte, Mocha, Masala Tea



🍹 SHAKES \$8

Milkshake - Strawberry,
Raspberry, Vanilla, Banana



🍹 LASSI \$7

Mango, Sweet,
Salted, Raspberry



🍹 MOCKTAILS \$10

Indian Sunset
Love Punjab
Pomegranate Fizz
Blue Curacao
Margarita
Mojito
Lahori Jeera



🍹 COCKTAILS

Single \$15 / Dbl \$20

Indian Sunset
Tamarind Margarita
Gin Fizz (Rosewater or Watermelon)
Blue Lagoon
Love Punjab
Mojito

Options:
White Rum, Tequila,
Vodka, Triple Sec, Grenadine,
Blue Curacao

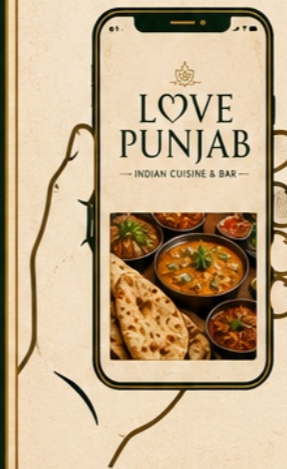


Thank you for choosing Love Punjab! ❤️

LOVE PUNJAB

— INDIAN CUISINE & BAR —

Scan to
**VIEW OUR
DRINK
MENU**
ON YOUR PHONE



EASY • FAST • CONVENIENT

OPEN YOUR CAMERA
SCAN THE QR CODE
AND ENJOY!



Thank you! ❤️



LOVE PUNJAB

INDIAN EATERY & BAR

AUTHENTIC FLAVOURS OF PUNJAB

PARATHAS

Parathas are Indian breakfast wheat flour stuffed flatbread baked on hot plate.

- Aloo Prathas** \$12
flatbread with stuffed mashed potatoes baked on hot plate from whole wheat flour and Indian spices and herbs. served with Yoghurt and chutney
- Paneer Paratha** \$15
flatbread stuffed with cottage cheese bake from whole wheat flour and Indian spices and herbs. served with Yoghurt and chutney
- Mix Paratha** \$13
flatbread stuffed in mashed potatoes, fine chopped onions bake from whole wheat flour and Indian spices and herbs. served with Yoghurt and chutney

AMRITSARI KULCHAS

Kulcha is a Leavened standarder flour stuffed flatbread bake in clay oven.

- Amritsari aloo Kulcha** \$15
flatbread stuffed with mashed potatoes, spices and herbs baked in clay oven served with chana masala and chutney.

Top ups; veg kulcha \$7 non veg kulcha \$10
Chana Masala \$5 yoghurt \$4 Chutney \$2

STREET FOOD

- Chole Bhature;** \$15
fried flatbread served with chana masala (chickpeas), vinegar onion and chutney.
- Aloo Tikki Chaat;** \$10
fried Potatoes Patty garnish with mint sauce, tamarind sauce, masala chickpeas and fine chopped onions.
- Samosa Chaat;** \$10
fried Potatoes and peas stuffed Patty garnish with mint sauce, tamarind sauce, masala chickpeas and fine chopped onions.
- Dahi Bhallay;** \$10
deep fried fritters made with lentils served with topping yoghurt, mint sauce, tamarind sauce, chopped potatoes with Indian spices.
- Papdi Chaat;** \$10
Crispy fried papdi (Crackers) bake from standers flour topped with yoghurt, mint sauce, tamarind sauce and chopped potatoes with Indian spices.
- Bhalla Papdi Chaat;** \$10
deep fried fritters bake from lentils and crispy fried papdi (Crackers) bake from standers flour topped with yoghurt, mint sauce, tamarind sauce and chopped potatoes with Indian spices.
- Pani Puri-** \$10
deep fried breaded hollow spherical shell baked from whole meal flour or semolina served with chopped potatoes, spicy or sweet water mix with Indian herbs and spices.
- Dahi Puri** \$10
deep fried breaded hollow spherical shell baked from whole meal flour or semolina served with chopped potatoes garnish with yoghurt, mint sauce, tamarind sauce and bhujia or boondi.

DESSERTS

- Garam Gulab Jamun 2pcs \$6
- Ras Malaie 2pcs \$6
- Gajar Halwa \$6
- Kulfi/rewadi \$12
Khoya, Mango, gulkand or Pista
- Falooda Kulfi \$12

MAINS NON VEG

Lunch Special \$16.50

Serve with rice and Naan

- Butter Chicken Kiwi Style** \$16.50
*Mouth-Watering World-Famous Dish. Boneless clay Oven Cooked Chicken With Simmered In Authentic Tomato-Based Gravy.
- Chicken Butter Masala** \$16.50
Marinated Tandoori Chicken Finished In Butter, Cream Onion & Tomato Gravy With Kasturi Fenugreek Leaves & Other Spices
- Chicken Tikka Masala** \$16.50
Chicken Tikka Cooked In Thick Tomato Gravy, With Plenty Of 'Oomph' In It.
- Chili Chicken- gravy** \$16.50
Diced Chicken Deep Fried With Corn flour And Cooked With Garlic Fresh Capsicum, Onion And Black Bean sauce.
- Chicken Curry** \$16.50
Boneless Chicken Cooked In Basic Gravy, Garlic, Ginger, Onion, Tomatoes And Love Punjab Spices
- Chicken Korma** \$16.50
Boneless Meat Cooked With Mouth-Watering Rich Gravy Made From Onion, Cashew Nut Paste Finished With cardamom Powder And Very Mild Spices.
- Lamb Korma** \$16.50
Boneless Meat Cooked With Mouth-Watering Rich Gravy Made From Onion, Cashew Nut Paste Finished With cardamom Powder And Very Mild Spices
- Lamb Rogan Josh** \$16.50
Boneless Meat Cooked In Classic Kashmiri Style With Tomatoes, Onions, Garlic, Herbs And Spices.
- Goan Fish Curry** \$16.90
Classic Recipe Uses Our Special Goan Paste Which Has a Blend of Coriander, Coconut, Ginger, And Cumin Seed.

MAINS VEG

Lunch Special \$14.90

serve with rice and naan

- Shahi Paneer** - Rich cashew gravy with tender paneer.
- Kadhai Paneer** - Fresh veggies and paneer tossed in warm spices.
- Paneer Butter Masala** - Soft paneer in a smooth tomato-onion base.
- Palak Paneer** - Paneer cooked in creamy spinach.
- Dal Makhani** - Creamy, slow-cooked lentils.
- Channa Masala** - Bright and lightly spiced chickpeas.
- Sarson Ka Saag** - Slow-cooked greens with butter.
- Soya Chaap Masala** - Chaap in a rich cashew gravy.
- Chilli Cheese Gravy** - Paneer with garlic, onions and capsicum.
- Veg Manchurian Gravy** - Mixed veggie balls in a savoury-sweet sauce.

NAAN BREAD

(Tandoori Art) All Naan Breads and rotis Have Gluten

- Roti Tandoori** \$3.50
A traditional and tasty north Indian roti made with wheat flour using tandoor (clay oven) where flat bread is pasted to the sides till it is cooked. Topped With Butter Or Ask Without Butter.
- Plain Butter Naan** \$3.50
Made From Plain Flour and Topped with Butter.
- Lacha Prantha** \$6.00
Made From Plain Flour in Layers and Topped with Butter.
- Garlic Naan** \$4.00
Made With a Plain Flour Hint of Garlic.
- Cheese Naan** \$6.00
Made From Plain Flour Stuffed with Grated Cheese.
- Cheese & Garlic Naan** \$6.00
Made From Plain Flour Stuffed with Grated Cheese and Hint of Garlic.

BIRIYANI & NOODLES

- Veg Biryani** \$18.50
- Chicken Biryani** \$18.50
- Lamb Biryani** \$18.50
- Veg Plau or fried rice** \$14.50
- Chicken Plau or Fried Rice** \$16.50
- Egg Fried Rice** \$16.50
- Steamed Rice** \$3.00
- Veg Noodles** \$16.50
- Chicken Noodles** \$18.50

STARTERS

- Samosa 2pc** \$7.00
Spiced Potatoes And Pea Stuffed Pastry Served With A Piquant Tamarind Sauce.
- Paneer Pakora (6pcs)** \$16.90
Cubes Of Fresh Homemade Cottage Cheese Coated With Gram Flour Batter Deep Fried Served With Tamarind Sauce.
- Chilli Cheese Dry** \$18.50
Homemade Pan-Fried Cottage Cheese Cooked With Onion, Capsicum, Garlic, And Corn Flour And Soy Sauce
- Veg Manchurian-dry** \$18.50
Dumplings Of Various Vegetables In Indo Chinese Batter And Tossed Manchurian Sauce and soya sauce.

STARTERS (NON-VEG)

- Chicken Tikka 4pcs-\$16.00, 6pcs \$22.90**
Boneless Thigh Pieces Marinated In Ginger, Garlic, Lemon Curd And Roasted In Clay Oven Served With Mint Sauce.
- Afghani Chicken 4pcs- \$16.00, 6pcs \$22.90**
Tender Pieces Of Chicken Marinated In Cream And Cashews. Love Punjab Special Sauce And Roasted Over Charcoal Served With Mint Sauce.
- Chicken sixty-five** \$20.90
Chicken Dish Originating From South India, Punchy Flavors Of Curry Leaves, Ginger, Garlic, Chillies, And Mustard Seeds.
- Chilly Chicken-Dry** \$20.90
Diced Chicken Deep Fried With Corn flour And Cooked With Garlic Fresh Capsicum, Onion, And Black Bean Sauce.

KIDS MENU

- Kids Butter Chicken** \$12
Sweet Chickens Sauce Only
- Small \$8 Regular \$13**
- Chicken Nuggets 6pcs** \$10
- Chicken Nuggets with fries (6pcs nuggets and fries)** \$13
- Fries Small \$6 Large \$10**
- Fries Indian style served with butter chicken sauce** \$10

SALADS

- Red Onion Salad** \$6.00
- Sirka Onions** \$4.00
- Indian Salad** \$7.00

SIDES

- Plain yogurt or Raita** \$5.00
- Fries** \$8.00
- Masala Fries** \$10.00
- Mint chutney** \$3.00
- Mooli/mint chutney** \$5.00
- Papadum 2pcs** \$2.00
- Tamarind sauce** \$3.00

BEVERAGES

- Lassi** \$4
- Sweet or Salted Mango** \$6
- Milk Shakes;** \$8
Vanilla, Chocklate, Strawberry, Banana, Mango or Roohafza (rose)
- Smoothies;** \$10
Mango, Strawberry or mix berries
- Cans :** \$4
Coke, fanta, Sprite, Coke Zero L&P
- Masala Tea Or Coffee** \$5

220 Great South Road, Manurewa

09 266 6105

Thank you for your support!

LOVE PUNJAB

INDIAN EATERY & BAR

Authentic Punjabi Flavours



DINE-IN MENU

GOOD FOOD • GOOD MOOD • GREAT TIMES

VEGETARIAN NON-VEG



Cooked with passion served with love

220 GREAT SOUTH ROAD, MANUREWA, AUCKLAND

FOLLOW US

THANK YOU FOR DINING WITH US!

STARTERS (VEG) □

Samosa 2pc Spiced Potatoes And Pea Stuffed Pastry Served With A Piquant Tamarind Sauce.	\$8.00
Palak Chole Kebab (6 pcs) Spinach And Pea Stuffed deep fried Served With A Piquant Tamarind Sauce.	\$16.90
Aloo Tikki (6pcs) Potatoes And Pea Stuffed deep fried Served With mint and tamarind sauce.	\$16.90
Onion Bhaji Sliced Onion Dipped In Chickpea Batter Deep Fried Serve With Tomato Sauce.	\$12.00
Paneer Pakora (6pcs) Cubes Of Fresh Homemade Cottage Cheese Coated With Gram Flour Batter Deep Fried Served With Tamarind Sauce.	\$16.90
Cheese Chili Dry Pan-Fried Cottage Cheese Cooked With Onion, Capsicum, Garlic, And Corn Flour And Soy Sauce	\$18.50
Mushroom Chili Dry Pan-Fried mushrooms Cooked With Onion, Capsicum, Garlic, And Corn Flour And Soy Sauce	\$20.50
Veg Manchurian-dry Dumplings Of Various Vegetables In Indo Chines Batter And Tossed Manchurian Sauce and soya sauce.	\$18.50
Honey-Cauli Cauliflower Cooked In Honey With Thai Sweet Chili And Salt And Peper	\$18.50
Paneer Tikka (6pcs) Cubes Of Cottage Cheese (Paneer)Marinated In Yogurt And Spices And Roasted in Tandoor (clay oven)	\$18.90
Paneer sixty-five Punchy Flavors Of Curry Leaves, Ginger, Garlic, Chillies And Mustard Seeds Cooked With Spicy Cottage Cheese Cubes	\$18.50
Soya Chap 6pcs Soya Chap Cubes Roasted In Clay Oven With Choice-Tandoori, Malai Or Afgani Serve With Mint Sauce	\$18.90
Veg Plater 2pc Paneer Tikka, 2pc soya champ, Onion Bhaji, 2pc, 2pc aloo tikki Serve With Tamarind Sauce	\$20.90
Veg Manchow Soup A thick sour soup loaded with finley chooped carrots, cabbage flavord with garlic, ginger and green chilli served with topping of crispy fried noodles.	\$14.90

STARTERS (NON-VEG) □

Tandoori Chicken Half \$16.90 Full \$28.90 Tender Chicken Marinated In Traditional Spices; Paprika & Yoghurt Slowly Roasted. It Is A Good Source Of Vitamin K And Protein Served With Mint Sauce.	
Tangdi Kebab 6pcs Chicken drumsticks Marinated In Traditional Spices; Paprika & Yoghurt Slowly Roasted. It Is A Good Source Of Vitamin K And Protein Served With Mint Sauce.	\$20.90
Chicken Tikka 4pcs \$16.00, 6pcs \$22.90 Boneless Thigh Pieces Marinated In Ginger, Garlic, Lemon Curd And Roasted In Clay Oven Served With Mint Sauce.	
Garlic Chicken Tikka 4pcs \$16.00, 6pcs \$22.90 Boneless Thigh Pieces Marinated And Roasted In Clay Oven & Garlic Flavord Served With Mint Sauce.	
Afghani Chicken 4pcs \$16.00, 6pcs \$22.90 Tender Pieces Of Chicken Marinated In Cream And Cashews, Love Punjab Special Sauce And Roasted Over Charcoal Served With Mint Sauce.	

(Continued on next panel) →

STARTERS (NON-VEG) CONT. □

Chicken sixty-five Chicken Dish Originating From South India, Punchy Flavors Of Curry Leaves, Gnggr, Garlic, Chillies, And Mustard Seeds.	\$20.90
Chilly Chicken-Dry Diced Chicken Deep Fried With Corn flour And Cooked With Garlic Fresh Capsicum, Onion, And Black Bean Sauce.	\$20.90
Lamb Shank 4pcs The combination of tender lamb shanks, aromatic spices, and rich curry paste creates a dish that is both comforting and exotic.	\$26.90
Lamb Boti Kebab leg of lamb is marinated with spiced yoghurt then baked in the oven for a wonderfully tender finish with an irresistibly spicy flavour.	\$24.90
Tandoori Prawns 10 Pcs Big Juicy Prawns Marinated In Tandoori Paste, Roasted In Tandoor Serve With Mint Sauce.	\$24.90
Garlic Prawns 10 Pcs Big Juicy Prawns Tossed In Garlic, Cream Flavord With Parsley Serve With Mint Sauce.	\$24.90
Tandoori Fish Tikka 6 Pcs Fish Cubes Marinated And Roasted On Charcoal Serve With Mint Sauce.	\$24.90
Chicken Manchow Soup Featuring shredded chicken finley chooped vegetable flavord, garlic, ginger all simmerd in a rich, spicy soy-and-chilli broth served with topping of crispy fried noodles.	\$16.90

MAINS – VEG □

SERVE WITH COMPLIMENTARY PLAIN STEAMED RICE ON REQUEST

Methi Paneer	\$20.50
Shahi Paneer	\$20.50
Kadhai Paneer	\$20.50
Matar Paneer	\$20.50
Paneer Butter Masala	\$20.50
Palak-Paneer	\$20.50
Paneer Taka Tak	\$20.50
Papad Paneer Ki Sabji	\$20.50
Paneer Pasanda	\$20.50
Kadhai Paneer	\$22.50
Achari Paneer	\$22.50
Paneer Khurchan	\$22.50
Paneer Lababdar	\$20.50
Matar Makhana Korma	\$22.50
Malai Kofta	\$20.50
Corn Palak	\$21.50
Palak Malai Kofta	\$21.50
Dal Makhani	\$19.50
Channa Masala	\$19.50
Sarson Ka Saag	\$22.50
Soya Chaap Masala	\$20.50
Cheese Chili Gravy	\$22.50
Manchoorian Gravy	

MAINS – NON VEG □

COMPLIMENTARY RICE CAN BE SERVED ON RQUEST

Butter Chicken Kiwi Style	\$20.50
Butter Chicken (Indian Style)	\$22.50
Chicken Methi Malai	\$22.50
Chicken Butter Masala	\$20.00
Chicken Tikka Masala	\$20.50
Chicken Taka Tak	\$20.50
Chili Chicken – Gravy	\$20.50
Murag Kali Mirch (Black Pepper Chicken)	\$22.50
3 Mirch Ka Chicken	\$22.50
Kadhai Chicken	\$20.50
Chicken Curry	\$20.50
Chicken Korma	\$22.50
Chicken Saag Wala	\$22.50
Chicken Vindaloo	\$22.50
Vindaloo – Chicken	\$20.50
Lamb Vindaloo	\$22.50
Lamb Madras	\$22.50
Lamb Korma	\$22.50
Lamb Rogan Josh	\$22.50
Lamb Saag Wala	\$22.50
Goat Curry	\$24.50
Bhuna Gosht (Goat Or Lamb)	\$26.50
Kadhai Jinga	\$23.90
Prawn Malai Luryo	\$23.90
Goan Fish Curry	\$23.90

RICE SPECIALITIES

Plain Steamed Rice	\$3.00
Veg Biryani	\$18.50
Chicken Biryani	\$18.50
Lamb Biryani	\$18.50
Veg Plau or Fried Rice	\$14.50
Chicken Plau or Fried Rice	\$16.50
Egg Fried Rice	\$16.50

NOODLES

Veg Noodles	\$16.50
Chicken Noodles	\$18.50

NAAN BREAD (TANDOORI ART)

ALL NAAN BREADS AND ROTIS HAVE GLUTEN

Roti Tandoori	\$3.50
Plain Butter Naan	\$3.50
Lacha Prantha	\$6.00
Garlic Naan	\$4.00
Cheese Naan	\$6.00
Cheese & Garlic Naan	\$6.00
Kashmiri Naan	\$8.00
Amritsari Kulcha	\$8.00
Keema Naan	\$8.00
Chili Naan	\$8.00
Chili Cheese Naan	\$8.00



DESSERTS

Garam Gulab Jamun 2pcs	\$7.00
Ras Malai 2pcs	\$7.00
Gajar Halwa	\$7.00
Kulfi / Rewadi	\$10.00
Khoya, Mango, gulkand or Pista	
Falooda Kulfi	\$12.00



SIDES

Plain Yogurt or Raita	\$5.00
Fries	\$8.00
Masala Fries	\$10.00
Mint Chutney	\$3.00
Mooli / Mint Chutney	\$5.00
Papadum 2pcs	\$2.00
Tamarind Sauce	\$3.00

SALADS

Red Onion Salad	\$6.00
Sirka Onions	\$6.00
Indian Salad	\$7.00
Paneer Tikka Salad	\$16.00
Chicken Tikka Salad	\$18.00



KIDS MENU

Kids Butter Chicken	\$12.00
Chicken Nuggets 6pcs	\$10.00
Chicken Nuggets with Fries (6pcs nuggets and fries)	\$15.00
Fries	\$6.00
Fries Indian Style served with butter chicken sauce	\$10.00
White Sauce Pasta	\$14.90
Butter Sauce Chicken Pasta	\$15.90



OUR FOOD IS MADE FRESH WITH THE FINEST INGREDIENTS.

Thank You! PLEASE VISIT AGAIN

SCAN FOR MENU

