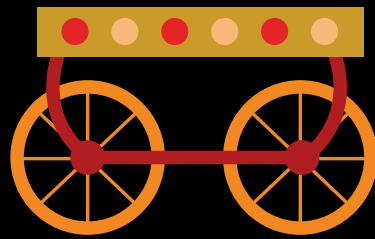


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RESTAURANT & BAR



Indian Alley
(Press Hall Eatery)
Level M-80 Willis Street, Wellington-6011

✉ presshall@indianalley.co.nz 🌐 www.indianalley.co.nz ☎ Ph: + 64 4 974 8822





Our passion at Indian Alley is to deliver a unique dining experience, to explore harmonies of flavours and contrasts in textures. The all day dining restaurant has been fashioned like a food Theater With LIVE kitchen displaying distinct cuisines. Indian Alley kitchen offers authentic cuisine, specially handcrafted by our two speciality chefs. At this vibrant food theatre, cuisine & culture are carefully curated to create memories.

Scrumptiously Melded Lunch Buffet

Lunch Buffet Option 1-----21.0

(soup, vegetarian starter, five curries, rice and a plain naan)

Lunch Buffet Option 2-----26.0

(soup, vegetarian starter, five curries, rice, a plain naan and a serving of dessert)

Delectable Evening Buffet

Dinner Buffet-----26.0

(soup, vegetarian starter, five curries, rice, a plain naan and a serving of dessert)

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FRESH START

(नई शुरुआत)

Refreshing starters at the onset of a delicious meal

Indian Alley Special Masala Chai(Tea)

6.0

Flavoured tea beverage made by brewing black tea with a mixture of aromatic Indian spices and herbs.

Jal Jeera

6.0

A delightful tangy refreshing drink made with roasted cumin, mint and lemon.

Aam Ka Panna

6.0

Tangy raw mango cooler flavoured with black Pepper, salt and roasted cumin.

Indian Alley Special Masala Lassi

6.0

Traditional Indian spicy yogurt drink with coriander, cumin powder.

Indian Alley Masala Shikanji

7.0

Chilled lemon drink with shikanji masala.

Mango Lassi

7.0

Indian yogurt drink made with mango pulp.

Kesari Thandai

8.0

Refreshing saffron flavoured cooler of almonds, rose petals and milk.

SOUP

(शोरबा)

Tarkedar Tamatar Shorba

10.0

Spicy tomato broth

Murgh Jahangiri Shorba

12.0

Sandalwood infused chicken broth

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DESSERT (मिठाई)

Gulab Jamun

6.0

Two golden sweet milk dumplings soaked in rose and cardamom infused sugar syrup.

Kulfi(Mango or Chocolate)

7.0

Indian style ice-cream-(kulfi) in mango or chocolate Flavours.

Duo Of Kulfi

8.0

Half mango/ half chocolate.

Gulab Jamun With Vanilla Ice-Cream

8.0

Delicious duo of hot gulab jamun served with vanilla ice-cream.

Chef's Special Malpua Served with Vanilla Ice-cream

10.0

Malpua is a traditional Indian sweet from Rajasthan, which is fried pancake dunked in sugar syrup.

KIDS MEALS (बच्चों का खाना)

Lord of Fries

6.0

Classic french fries

Chicken Nuggets Skewers with Fries

9.0

Chicken nuggets served with fries.

Butter The Chicken (Add a small plain naan 1.50)

12.0

Baby butter chicken served with small portion rice.

Mango The Tango (Add a small plain naan 1.50)

12.0

Baby mango chicken served with small portion of rice.

My Yummy Platter

14.0

Samosa, vegetarian spring rolls, chicken nuggets and fries.

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ACCOMPANY

(साथ में)

Breads (रोटी)

Authentic Indian Bread, made in clay oven.

Plain Naan/Roti.	3.5
Butter Naan/Lachha Parantha.	4.5
Besan Ka Chilla (Chickpea flour pancake).	4.5
Garlic Naan.	4.5
Pudina Parantha.	5.0
Cheese Naan.	5.0
Cheese and Garlic Naan.	5.5
Cheese and Chilli Naan.	5.5
Kulcha (Aloo/Onion).	5.5
Keema Naan.	6.0
Peshawari Naan.	6.0
Chicken Tikka Naan.	6.0
Bread Basket- Selection of Four Bread (selection of plain naan, garlic naan, one stuffed naan of your Choice & roti)	16.0

Rice (चावल)

Awadhi Biryani

Basmati rice, preparation cooked with mint, onion and choice of

Vegetable	18.0
Chicken	20.0
Lamb	20.0
Prawn	22.0

All Biryani Served with raita

Basmati Rice

Steam basmati rice	4.0

Jeera Rice

Basmati rice with cumin and other Fragrant spices.	5.0

Pea Rice

Basmati rice cooked with Sauteed peas.	6.0

Coconut Rice

Basmati rice cooked with traditional South Indian flavours and coconut cream.	7.0

Lemon Rice

Basmati rice cooked with mustards seed, cashews and lemon.	7.0

Kashmiri Pulao

Rice cooked with dry fruits and nuts.	8.0

Sides (सह भोजन)

Raita(Mix Veg/Boondi/Burani)	6.0
Salad	6.0
Fresh yogurt	4.0
Poppadom -Fried/Roasted (1per serve)	1.0
Poppadoms -Fried/Roasted (4per serve)	3.5
Mango Chutney	3.0
Mixed pickles (spicy)	3.0
Mint/Tamarind Chutney	3.0

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MAINS

(मुख्य व्यंजन सूचि)

Indian Alley House Specialities

All mains are served with basmati rice. Any extra rice will be charged at \$4.00 per portion.
All mains can be ordered Mild, Medium, Hot or Extra-Hot

Paneer Makhani

19.0

Paneer makhani is a delectable and rich Indian curry, made with cottage Cheese pieces cooked in butter, tomatoes, cream and flavoured with Indian spices.

Dal Makhani

19.0

Classic black lentils cooked with cream, butter & spices.

Bahar-e-subz

19.0

Selected seasonal vegetables sauteed in onion and tomato gravy with cream.

Soya Tawa Chaap Masala VR

19.0

Soya morsels cooked in a spicy curry sauce with capsicum & chef's special touch.

Paneer Matar Masala

19.0

A classic Indian recipe made with cottage cheese and peas in a tomato and onion sauce with aromatic spices.

Bombay Aloo VR

19.0

Deliciously hot and spicy dish. Potatoes cooked with mustard seeds and curry leaves.

Vegan(शुद्ध शाकाहारी)

Aloo Gobhi DF

19.0

Potato & cauliflower featured in a traditional style seasoned with Indian spices.

Tarka Dal

19.0

Home style temperd yellow lentils cooked with garlic, tomato, onion and ground spices.

Chana Masala

19.0

Chickpea cooked with garlic, tomato, onion and ground spices.

Mix vegetables

19.0

Assorted seasonal vegetables cooked with tomato & onion sauce.

Mushroom Matar Masala

19.0

Mushroom slices and peas cooked in onion and tomato sauce, finished with ground spices.

Saag Aloo

19.0

Spinach & potatoes cooked with spices, onion and tomato sauce, finished with ground spices.

Jeera Aloo

19.0

Potatoes tossed with cumin, and ground Indian spices.

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Lamb Rogan josh 21.0
Boneless lamb cooked in tomato sauce with yogurt, onion, ginger, garlic and spices.

Vindaloo (Chicken/Lamb/Prawn 3.0) 21.0
A hot dish with Portuguese influence cooked with vinegar and whole spices.

Korma (Chicken/Lamb/Prawn 3.0) 21.0
A mild dish cooked in creamy sauce made of cashew nuts.

Mango chicken 21.0
Succulent pieces of chicken cooked in chef's special mango sauce.

Goan Fish Curry 23.0
A lovely fish curry enhanced with a freshly made masala of coconut, garlic and tamarind.

Fish Malabari 23.0
A delicious, creamy fish curry with goodness of coconut cream and with the combination of coriander and mustard seeds.

Prawn Makhani 24.0
A north Indian recipe quite popular among the seafood lovers. This dish is a delicious amalgamation of prawns with a buttery sauce.

Coconut Prawns Potato Curry 24.0
Prawns cooked with Indian Alley special coconut sauce with fresh herbs and spices.

Vegetarian (शाकाहारी)

Palak Paneer/kofta 19.0
Fresh home-made cottage cheese cubes/Kofta cooked with spinach, onion, tomato and spices.

Matar Mushroom Masala 19.0
Mushroom and peas cooked in garlic, cream and spices.

Kadai Paneer 19.0
Home-made cottage cheese cooked in vegetable gravy with crushed onion, garlic, ginger and fresh ground kadai masala.

Paneer Tikka Masala 19.0
Tender pieces of cottage cheese cooked in a rich masala sauce with onion, capsicum, cream & chef's special touch.

Vegetable Korma 19.0
Seasonal vegetables cooked in creamy sauce made of cashew nuts.

Malai Kofta 19.0
Grated cottage cheese and potato deep fried dumpling cooked with gravy made of cashew nuts and raisin.

Paneer Madras 19.0
South Indian curry usually medium to hot cooked with Paneer, combined with lots of dry spices, curry leaf and mustard seeds.

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MAINS

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Murgh Makhani - "Authentic Indian Butter Chicken" 21.0
Boneless small pieces of chicken grilled in clay oven cooked in tomato and cashew paste.

Saagwala Gosht (Chicken/Lamb/Prawn 3.0) 21.0
Saagwala gosht is curry from the Northwest region of India. Tender pieces of meat cooked in spinach gravy with tomato, ginger, garlic and mild spices.

Hyderabadi Nawab (Chicken/Lamb) 21.0
Tender morsels of meat cooked in the wholesome flavours of curry leaves, coconut cream and aromatic spices.

Maharaja Jaipuri (Chicken/Lamb/Prawn 3.0) 21.0
Jaipuri is a very famous Rajasthani dish, rich creamy curry made with mild spices.

Kadai Se (Chicken/Lamb/Prawn 3.0) 21.0
Popular North Indian dish that is made with chef's special kadai masala and sauteed along with chunks of capsicum and onions.

Jalfrezi (Chicken/Lamb/Prawn 3.0) 21.0
Jalfrezi was one of the historical dish of India created for the Royal families, cooked with seasonal mixed vegetables.

Dhansak (Lamb/Chicken) 21.0
Traditional Parsi dish, dhansak is an interesting combination of dhan (lentils) and meat perked with loads of spices.

Madras Gosht (Chicken/ Lamb/Prawn 3.0) 21.0
This is a medium-hot curry from South of India with curry leaves, chillies, coconut cream and ground Indian spices.

Malai Methi Chicken 21.0
Creamy textured boneless chicken cooked with coarse grinded fenugreek leaves and cream.

Tikka Masala (Chicken/ Lamb/Prawn 3.0) 21.0
Tender pieces of meat cooked in a rich masala sauce with onion, capsicum, cream & chef's special touch.

Rarrah Gosht 21.0
Lamb mince and chunks, cooked in red chillies, onion, tomato & chef's special home pounded spices.

Tawa Masala (Chicken/Lamb/Prawn 3.0) 21.0
Meat cooked in a spicy curry sauce with Capsicum & Chef's Special touch.

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APPETIZER (क्षुधावर्धक)

Platters

Chef's Vegetarian Platter (V)

Paneer Tikka, Samosa, Pakora and Onion Bhaji.

22.0

Chef's Non-Vegetarian Tandoori Platter

Shahi Seekh Kebab, cheesy chicken Tikka, Angara Chicken Tikka and Chicken Wings.

28.0

Chef's Mixed Platter

A Mixture of Vegetable Pakoras, Samosas, Angara Chicken Tikka & Seekh Kebab.

26.0

Snacks

Samosa Chat (V)

Papari Chat (V)

Onion Bhaji (V) (VE) (GF) (DF)

Vegetable Pakora (V) (VE) (GF) (DF)

(All above snacks served with tamarind sauce)

8.0

Matar Wali Tikki (V) (VE) (DF)

Green peas blended and stuffed with raisins, and shallow fried on pan, served with mint sauce.

14.0

Makai Kebab (V) (DF)

Spicy corn kernels and fenugreek patties packed with rich filling of cheese and cashews.

14.0

Angara Chicken Tikka

Chicken marinated overnight in 'tandoori masala' and yogurt, roasted on high fire in the tandoori oven.

17.0

Dum Pukh Paneer Tikka (V) (GF)

Traditional (Awadhi) Indian style cottage cheese cooked in clay oven, served with mint sauce.

17.0

Malai Soya Chaap Tikka (V)

Soya chunks marinated in yogurt, freshly ground spices and cooked in clay oven.

17.0

Tandoori Chicken

This is the delicacy that introduced tandoori cuisine to the world and widely recognised as the "king kebab."

Full 30.0
Half 17.0

Cheese Malai Chicken Tikka

chicken pieces marinated with yogurt, cheese, cream and cooked in clay oven.

18.0

Patiala Shahi Seekh Kebab

Mince lamb mixed with Indian herbs and spices cooked in clay oven and served with mint sauce.

18.0

Tandoori Lamb Chops (Burra Kebab)

Lamb chops marinated with curried spices and cooked in clay oven.

20.0

Imam Dastey Ki Machhi

A very popular dish from Punjab, fish fillet marinated with freshly crushed whole spices in imam dasta (Mortar & Pestle) and fried.

24.0

Tandoori Prawns

Prawns marinated in tandoori masala and cooked in clay oven.

24.0

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