

**Entrees****Samosa VG** \$5.00

Flaky pastry filled with diced potatoes, peas & cumin seeds, then fried to golden brown.

**Veg. Pakoda VG GF** \$3.00 for 1  
\$5.00 for 2

Shredded spinach, cabbage & vegetable dipped in chickpea batter, deep fried and served with tamarind chutney.

**Chilli Pakoda (seasonal) VG** \$5.00

Pakoras are breaded in chickpea flour and a special blend of spices, then deep fried.

**Bread Pakoda** \$5.00

Shredded spinach, cabbage & mashed potatoes sandwiched dipped in chickpea batter, deep fried and served with tamarind chutney.

**Plain Paratha \*VG** \$8.90

Parathas are unleavened Indian flatbreads made with whole wheat flour.

**Aloo Paratha \*VG** \$16.90

Indian flatbread made from whole wheat flour filled with mashed potato & cooked on a griddle, served with pickles, yoghurt.

**Gobi Paratha \*VG** \$16.90

Indian flatbread made from whole wheat flour filled with mashed potato & cooked on a griddle, served with pickles, yoghurt.

**Paneer Paratha** \$18.90

Indian flatbread made from whole wheat flour filled with shredded spiced paneer & cooked on a griddle, served with pickles and yoghurt.

**Puff Pastry VG** \$5.00

a very delicate and rich pastry that consists of many thin alternating layers of dough and vegetable stuffing

**Indo Chinese****Veg. Fried Rice VG** \$21.90

Stir-fried rice with green leafy vegetables.

**Veg. Munchurian VG** \$22.90

Vegetable Manchurians are deep fried vegetable balls in a soya sauce-based gravy. Manchurian balls consist of cabbage, carrots, and ginger.

**Crispy Tofu** \$24.90

Deep fried fresh tofu served cooked with capsicum and Chinese seasoning.

**Indo Chinese (cont.)****Chilli Paneer** \$24.90

Dry/gravy. Chili Paneer is a melt in the mouth starter flavoured with all the ethnic Chinese flavours.

**Hakka Fried Noodles VG** \$22.90

Noodles stir-fried in soya sauce with green leafy vegetables, fresh tofu, and soya pieces.

**Paneer Fried Rice** \$24.90

Stir-fried rice with mixed vegetables and paneer pieces.

**South Indian****Plain Dosa VG** \$16.90

Delightfully crisp, golden coloured and paper-thin pancakes made of a fermented rice and urad dal batter.

**Cheese Dosa** \$19.90

Delightfully crisp, golden coloured and paper-thin pancakes made of a fermented rice and urad dal batter filled with cheese and/or curried paneer.

**Masala Dosa VG** \$19.90

Delightfully crisp, golden coloured and paper-thin pancakes made of a fermented rice and urad dal batter filled with curried spicy mesh potatoes.

**Paneer Dosa** \$22.90

Delightfully crisp, golden coloured and paper-thin pancakes made of a fermented rice and urad dal batter filled with cheese and/or curried paneer.

**Veg. Uttapam VG** \$22.90

Indian pizza. Pizza base is made from fermented rice and urad dal batter. It lends itself to several toppings (Panner, carrot, cabbage, capsicum, broccoli).

**Paneer Uttapam** \$24.90

Indian pizza. Pizza base is made from fermented rice and urad dal batter topped with paneer (Indian cottage cheese).

**Idli Sambhar VG** \$16.90  
for 4 pieces

**VG** : Vegan

**GF** : Gluten Free

**\*VG** : This can be made Vegan on request

**D** : Available at dinner only, after 2 pm





## Indian Mains

### Paneer Butter Masala **GF** \$24.90

A rich blend of creamy tomato sauce and cashew paste cooked with freshly made paneer cubes, served with rice.

### Palak Paneer **GF** \$24.90

Cottage cheese cooked with fresh spinach puree garnished with cream and butter served with rice.

### Mattar Paneer **GF** \$22.90

A rich blend of creamy tomato sauce and cashew paste cooked with freshly made paneer cubes, served with rice.

### Shahi Paneer **GF** \$22.90

Gently caramelized chunks of fresh, milky paneer; velvety smooth sauce loaded with aromatic spices like smoky black cardamom, sweet cinnamon, and licorice-scented star anise; creamy richness from cashew and melon seed paste; hints of decadence from toasted saffron, torn rose petals, and perfumed kewra water.

### Kadhai Paneer **GF** \$22.90

Cottage cheese cubes cooked with bell pepper garnished with kadhi spices.

### Aloo Gobi **VG GF** \$21.90

Baby potato cubes cooked with fresh cauliflower garnished with sauteed spices, hot chilli, whole cumin seeds and topped with fresh coriander leaves served with rice.

### Chole Bhature **VG** \$19.90

Popular Punjabi dish. This dish is a combination of chana masala (spicy chickpeas) and fried bread called Bhature.

### Paneer Biryani **GF** \$24.90

A traditional Indian dish. Cooked by simmering tender morsels of paneer in a creamy, spicy blend of ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom, and cinnamon.

### Mixed Veg. Biryani **VG GF** \$19.90

A traditional Indian dish. Cooked by simmering tender vegetables in a creamy, spicy blend of ginger, turmeric, cumin, tomatoes, yogurt, mint, cardamom, and cinnamon.

### Puri Bhaji **VG** \$16.90

Deep-fried rounds of flat bread (puri) served with aloo (potato) bhaji (a spiced curried potato dish).

### Plain Rice **VG** \$5.00

## Platters

### Meal on the run \$11.90

### Small \$16.90

### Medium \$19.90

### Large \$22.90

**Please note: For Platters, the portion size is a single serve. No sharing.**

## Bombay Street Food

### Bhel Puri **VG D** \$13.90

Savoury snack made of puffed rice, vegetables, and a tangy tamarind sauce.

### Papdi Chaat **D** \$13.90

Papdi (deep fried lentil discs) served with boiled potatoes, boiled chickpeas, chillies, yogurt, and tamarind chutney, topped with Chaat masala and 'sev'.

### Samosa Chaat **D** \$13.90

Samosa is broken into pieces and served with boiled potatoes, boiled chickpeas, chillies, yogurt, and tamarind chutney, topped with Chaat masala, 'sev' green and sweet chutney.

### Dahi Puri **D** \$13.90

Stuffed balls filled with diced potatoes, peas, and sweet yogurt.

### Pani Puri **VG D** \$13.90

Fried puff-pastry balls filled with spiced mashed potato, chickpea, spiced water, and tamarind juice.

### Pav Bhaji **VG** \$16.90

Spicy blend of vegetables in tomato gravy served with Pav (bread).

## Breads

### Puri **VG** \$2.00 ea

### Roti **VG** \$3.90 ea

## Drinks

### Mango Lassi \$6.90

Sweet chunks of yogurt blended with mango.

### Lassi \$6.90

Yogurt based drink laced with rose water.

### Adi Shakti Tea \$5.00

Ginger, lime, and honey.

### Masala Chai \$5.00

Indian spices brewed with milk and sugar.

## Desserts

### Halwa **VG** \$5.00 per serve

A delicious dessert made from semolina, sugar, sultana, and mango pulp cooked in oil or ghee. A favourite.

### Gulab/Kala Jamun \$3.00 ea

Gulab jamun is a classic Indian sweet made with milk solids, sugar, rose water & cardamom powder

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# higher taste

Pure vegetarian & vegan cuisine

## #CakesToOrder

### Pineapple Cake

\$60 small | \$80 medium | \$100 large | \$130 extra large

### Strawberry Cake

\$60 small | \$80 medium | \$100 large | \$130 extra large

### Mango Cake

\$60 small | \$80 medium | \$100 large | \$130 extra large

### Ras malai Cake

\$60 small | \$80 medium | \$100 large | \$130 extra large

### Butterscotch Cake

\$60 small | \$80 medium | \$100 large | \$130 extra large

### Dry fruit Cake

\$60 small | \$80 medium | \$100 large | \$130 extra large

### Carob Cake

\$60 small | \$80 medium | \$100 large | \$130 extra large



For customised cakes & to view our cake designs, please ask our staff for the catalogue

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