


higher taste

Pure vegetarian & vegan cuisine

 Catering services are available.
For more details, please inquire within

T: 04 4722234 | M: 021 608638 | E: info@highertaste.co.nz



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**
Shredded spinach, cabbage & vegetable dipped in chickpea batter, deep fried and served with tamarind chutney. **\$5.00 for 2**
- 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 (conti.)

- 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**
Savoury cake made from fermented rice and urad dal. **for 4 pieces**

VG : Vegan
GF : Gluten Free
***VG : This can be made Vegan on request**
D : Available at dinner only, after 2 pm



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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 cardamon, 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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#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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