

MAIN (VEGETARIAN)
(ALL MAINS COMES WITH COMPLEMENTARY RICE)

Chickpeas Curry Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.	\$14.99
Mattar Paneer Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.	\$15.99
Palak Paneer Cubes of freshly made Indian cottage cheese cooked with spinach and spices.	\$16.99
Shahi Paneer Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.	\$16.99
Butter Paneer Freshly made cottage cheese cooked with crushed cashews, cream and spices	\$16.99
Paneer Shimla Mirch Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices.	\$16.99
Paneer Tikka Masala Freshly made cottage cheese cooked in a secret recipe of yoghurt, cream and blend of aromatic spices.	\$16.99
Kadai Paneer Freshly made cottage cheese cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander.	\$16.99
Kadai Mushroom Mushrooms cooked with crushed tomatoes, capsicums, onions, cream and fresh coriander.	\$15.99
Mushroom Mattar Mushrooms and green peas cooked with garlic, cream and spices.	\$15.49
Vegetable Biryani Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander.	\$16.99

SIDE

Poppadum	per piece \$0.99
Raita Yoghurt mixed with cucumber and ground spices	\$4.79
Tamarind Chutney A sweet but tangy sauce, a perfect match for our vegetarian starters.	\$4.49
Mint Chutney	\$4.49
Green Salad	\$8.99
Onion Salad	\$4.99

RICE

Basmati Rice Plain, steamed basmati rice.	\$4.49
Coconut Rice Basmati rice cooked with coconut milk.	\$6.79
Jeera Rice Basmati rice cooked with cumin seeds	\$6.49
Kashmiri Pulao Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.	\$7.49
Peas Pulao Basmati rice cooked with tender boneless chicken, peas, onions and spices.	\$6.99
Mixed Vegetable Pulao Basmati rice cooked with sauteed peas, onions and spices.	\$7.79
Chicken Pulao Basmati rice cooked with fresh seasonal vegetable and spices.	\$13.99

BREADS

Naan Leavened bread made of refined flour baked in the tandoor.	\$3.79
Butter Naan Leavened bread made of refined flour baked in the tandoor with the finishing of clarified butter on top.	\$3.99
Garlic Naan Leavened bread sprinkled with crushed garlic, baked in the tandoor.	\$4.29
Butter Garlic Naan Leavened bread sprinkled with crushed garlic, baked in the tandoor with clarified butter on top.	\$4.79
Paneer Kulcha Naan stuffed with freshly made indian cottage cheese and spices.	\$5.49
Paneer and Garlic Kulcha Naan sprinkled with crushed garlic, stuffed with freshly made indian cottage cheese and spices	\$5.99
Cheese Naan Naan stuffed with cheese and spices	\$5.49
Cheese and Garlic Naan Naan sprinkled with crushed garlic, stuffed with cheese and spices	\$5.99
Cheese and Chilli Naan Leavened bread with a stuffing of cheese, sprinkled with chopped chillies and baked in the tandoor	\$5.49
Tandoori Roti Unleavened wholemeal flour bread baked in the tandoor	\$3.79
Butter Roti Unleavened wholemeal wheat flour bread baked in the tandoor with clarified butter on top.	\$3.99
Lacha Parantha Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor	\$4.79
Vegetable Kulcha Naan stuffed with fresh seasoned vegetables and spices.	\$4.99
Kashmiri Naan Naan stuffed with nuts and sultanas inside.	\$5.29
Chicken Naan Naan with a stuffing of mildly spiced chicken.	\$5.99
Keema Naan Naan with a stuffing of mildly spiced lamb mince.	\$5.99
Onion Kulcha Naan with a stuffing of onions and spices	\$4.99

FREE ONE Plain or Garlic Naan (T & C apply)
JUST QUOTE ADDA



NORTH INDIAN RESTAURANT & BAR

www.adda.nz

(Full Menu available on the Website)



@ADDATHEHOTSPOT



adda_the_hotspot

TAKEAWAY MENU
04 528 7232
(HOME DELIVERY AVAILABLE)

*We do catering for Birthdays, Corporate Functions.
Please enquire within.*

OPENING HOURS

LUNCH Wed - Sun 11:30 am - 2pm

DINNER Mon - Sun 5pm - 9:30 pm

503 LOGAN ST, THE MALL, UPPER HUTT

STARTERS

Vegetable Samosa Flaky Pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown, Vegan friendly, Two pieces per portion	\$6.99
Pakoras Fresh Vegetables dipped in a spiced chick pea batter, served as an appetizer	\$5.99
Onion Bhaji Onion rings made of vegetables fried in batter with spices finished in hot oil. Three OnionBhajis per portion	\$5.99
Paneer Aloo Tikki An Interesting mixture of potatoes, freshly made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. An absolute delight for vegetarians. Six pieces per portion	\$10.49
Paneer Pakoras Freshly made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter finished in hot oil. Six pieces per portion	\$11.49
Paneer Tikka Freshly Made Indian Cottage cheese marinated in yoghurt and spices, skewered with green pepper, onions and roasted in the tandoor. Six pieces per portion	\$15.99
Potato Fries These are deep fried, very thin, salted slices of potato that are usually served at room temperature with side of tomato sauce	\$5.99
Samosa Chaat Base of chopped up Samosas (Savory fried pastries filled with spicy potatoes and peas), and topped with chutney, yogurt and sev (thin fried potato bits)	\$10.49
Tandoori Mushrooms Mushroom Dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. Eight pieces per portion	\$13.49
Tandoori Prawns Marinated prawns cooked in the tandoor. Eight pieces per portion	\$17.99
Chooza Tikka Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. Five pieces per portion	\$15.99
Achaari Tikka Fillets of chicken marinated overnight in yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. Five pieces per portion	\$15.99
Tandoori Chicken Full (8Pcs)	\$25.99
Tndoori Chicken Half (4Pcs)	\$15.50
Fish Pakora Fillets fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor. Six pieces per portion	\$16.49
Shish Kebab Marinated Chicken or Lamb prepared using a mixture of ginger, garlic, green chillies, white pepper and cooked in the tandoor. Five pieces per portion	\$16.99
Barra Kabab Lamb Chops, dipped in spicy marinade and cooked in the tandoor. Four pieces per portion	\$19.49
Tandoori Platter for two Consists of chooza tikka, malai tikka, shish kabab, barra kabab and tandoori chicken. Highly recommended by Adda The Hotspot	\$27.49
Mixed Platter for Two Consists of vegetable samosa, onion bhaji, shish kabab, barra kabab and tandoori chicken. Specially recommended by Adda The Hotspot	\$24.49
Vegetarian Platter for two Consists of vegetable samosa, pakoras, onion bhaji, paneer pakoras and paneer aloo tikki. A must have treat for all vegetarians	\$19.49

INDO-CHINESE

Chilli Chicken (dry/gravy) Boneless Chicken pieces cooked with big chunks of green capsicum, onion, chopped garlic, soy sauce and vinegar	\$17.99
Chilli Paneer (dry/gravy) Cubes of freshly made fried crispy cottage cheese (Paneer) tossed in a spicy sauce made by soy sauce, vinegar, chilli sauce	\$17.99
Chicken 65 Dry Spicy, deep fried chicken dish attributed to red chillies, usually served with onion and lemon garnish	\$17.99
Chicken Manchurian (dry/gravy) Fried chicken balls cooked in a spicy sauce batter and served with steamed rice	\$17.99
Mix vegetables manchurian (dry/garvy) Dish made with wisps of vegetables formed into dumplings and dunked into a sauce taht explodes with hot, sweet, sour and salty flavour.	\$15.99
Chicken Noodles/Schezuan Egg noodles sautéed with chicken, capsicum, vinegar, soya sauce and pepper	\$16.99
Prawn Noodles/Schezuan Noodles sautéed with prawns, chillies, vinegar and soy sauce.	\$18.99
Vegetables Noodles/Schezuan Noodles sautéed with garlic, onion, capsicum, carrots, vinegar and soy sauce	\$15.99
MAINS (NON-VEGETARIAN) (ALL MAINS COMES WITH COMPLEMENTARY RICE)	
Lemon Honey Chicken Crispy, tender chicken with AMAZING honey lemon sauce	\$20.49
Coconut Broccoli Chicken Yellow curry powder, coconut milk, and a hint of lime all come together to bring you goodness sogood to handle.	\$19.99
Butter Chicken A world famous Indian delicacy. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.	\$17.99
Mango Chicken Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mange sauce. Highly Recommended by Adda The Hotspot for Mango Lovers.	\$17.99
Chicken Korma	\$17.99
Lamb Korma	\$18.99
Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Coconut rice is a real compliment with this dish	
Chicken Tikka Masala	\$17.99
Lamb Pasanda	\$18.99
Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.	
Chicken Jhalfreze	\$17.99
Lamb Jhalfreze	\$18.99
Prawn Jhalfreze	\$19.99
Jhalfreze was one of the supreme dishes created during the days of the British Raj. The word Jhal means hot and frezee means stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.	
Fish Malabari	\$19.50
Prawn Malabari	\$19.50
A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.	
Bengali Fish	\$19.50
A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.	

Kadai Chicken	\$17.99	Kadai Lamb	\$18.99
Kadai Prawns	\$19.90		
This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our flakey tandoori breads called as lacha parantha.			
Muglai Chicken			\$19.99
Roasted Chicken cooked on the bone with a cashew sauce and onion, tomato and ground spices. It goes really well with kashmiri pulao and garlic naan			
Chicken Saagwala	\$17.99	Lamb Saagwala	\$18.99
Prawn Saagwala	\$19.99		
An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.			
Bhuna Chicken	\$18.99	Bhuna Lamb	\$19.99
Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.			
Chicken Madras	\$17.29	Lamb Madras	\$18.79
A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.			
Chicken Vindaloo	\$17.29	Lamb Vindaloo	\$18.79
Prawn Vindaloo	\$19.79		
A hot dish, made world famous by the Chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish			
Chicken Rogan Josh	\$17.49	Lamb Rogan Josh	\$18.79
The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.			
Chicken Biryani	\$17.99	Lamb Biryani	\$18.99
Prawn Biryani	\$20.99		
Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.			
Handi Goat Curry			\$20.99
Adda The Hotspot signature red meat delicacies cooked on the bone with crushed whole coiander seeds, bay leaves, cinnamon, chopped onion, garlic, ginger, tomatoes and finished with a little yoghurt, garam masala, and red chillies.			
MAIN (VEGETARIAN) (ALL MAINS COMES WITH COMPLEMENTARY RICE)			
Bombay Aloo			\$12.99
Diced potatoes cooked with cumin seeds and spices. This is a dry dish.			
Aloo Gobi			\$14.99
Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices			
Aloo Saag			\$14.99
Potatoes cooked with spinach and spices.			
Aloo Baingan			\$16.99
Sauteed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.			
Mixed Vegetables Curry			\$15.99
Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.			
Navratan Korma			\$16.99
Korma is a dish originating in the Indian subcontinent, consisting of vegetables braised with yogurt (dahi), cream and spices to produce a thick sauce.			
Malai Kofta			\$16.99
Freshly made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.			
Daal Makhani			\$15.99
Black lentils and kidney beans cooked with ghee and spices.			
Tarka Daal			\$15.49
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric			