

Indian Cuisine

# Kopeo

**Indian Restaurant & Bar**

Fully Licensed & BYO (Wine only)





*Mamaste  
(Kia - Ora)*



# Appetisers

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<b>Vegetable Samosa</b> <i>Deep fried triangular pastries filled with potatoes, green peas and spices.</i>	\$6.00
<b>Onion Bhaji</b> <i>Julienne cut onions mixed with chickpeas flour batter and spices, fried till crispy</i>	\$6.00
<b>Vegetable Pakora</b> <i>Deep fried Seasonal vegetables mixed with chickpeas flour batter and spices</i>	\$6.00
<b>Vegetable Spring Roll</b> <i>Wheat, flour, pastry stuffed with cabbage, carrot onion and potato</i>	\$6.00
<b>Paneer Pakora (8 Pcs)</b> <i>Cubes of homemade cottage cheese smothered in chickpea batter and deep fried</i>	\$10.00
<b>Tandoori Chicken Wings (6 Pcs)</b> <i>Chicken wings marinated in yoghurt with fresh herbs and freshly ground spices</i>	\$10.00
<b>Chicken Tikka</b> <i>Boneless chicken marinated with lemon, yoghurt and ginger, garlic, cooked in tandoor.</i>	\$10.00
<b>Seekh Kebab (chicken / lamb)</b> <i>Minced lamb with aromatic herbs cooked on iron stick</i>	\$10.00
<b>Malai Tikka</b> <i>Chicken fillets marinated with yoghurt, cheese, white pepper and cardamom powder cooked in tandoor</i>	\$10.00
<b>Tandoori Chicken</b> <i>Whole chicken marinated with mixture of lemon, yoghurt and selected spices cooked in tandoor.</i>	\$12.00
<b>Pan Scallops</b> <i>Scallops, pan cooked with Indian spices with coconut cream</i>	\$12.00
<b>Golden Fried Prawns</b> <i>Prawns marinated in egg and chickpea batter golden fried in soya oil</i>	\$12.00
<b>Vegetarian Platter For 2</b> <i>Selection of veg samosa, onion bhaji and veg pakoras</i>	\$15.00
<b>Mixed Platter For 2</b> <i>Selection of chicken tikka, lamb kebab, onion bhaji and samosa</i>	\$17.00

# Mains

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## CHICKEN (MILD, MED, HOT)

*(All the dishes comes with rice. Please order breads and sides separately)*

<b>Butter Chicken</b> <i>Boneless roasted chicken cooked with butter sauce and spices.</i>	\$15.50
<b>Chicken Korma</b> <i>Tender boneless chicken cooked with cashew nuts and fresh cream</i>	\$15.50
<b>Chicken Tikka Masala</b> <i>Chicken pieces cooked with onion gravy, diced onions, capsicum and thick masala based sauce</i>	\$15.50
<b>Chicken Madras</b> <i>South Indian chicken curry tempered with mustard seeds, curry leaves and coconut</i>	\$15.50



<b>Chicken Jalfrezi</b> <i>Chicken pieces cooked with onion gravy, julienne capsicum &amp; tomato, sweet &amp; sour taste</i>	\$15.50
<b>Mango Chicken</b> <i>Boneless tender chicken pieces cooked in delicious mango sauce</i>	\$16.00
<b>Chicken Methi</b> <i>Chicken cooked in onion sauce, ginger, garlic and rich creamy sauce, flavoured with fenugreek leaves</i>	\$16.00
<b>Kopeo Special Chicken</b> <i>Boneless chicken cooked with gravy and mix vegetables, flavoured with mint leaves</i>	\$16.00
<b>Chicken Lababdar</b> <i>Chicken cooked with chopped tomatoes, capsicum, fresh cream &amp; cottage cheese</i>	\$16.00
<b>Chicken Tawa</b> <i>Finely chopped and diced chicken cooked with butter sauce, onion gravy flavoured with garlic</i>	\$17.00
<b>Chicken Vindaloo</b> <i>Chicken cooked in hot &amp; tangy sauce, specialty of Goan curry</i>	\$17.00
<b>Karhi Chicken</b> <i>Boneless chicken sauteed with cut pieces of onion and capsicum and cooked onion, tomato based gravy</i>	\$17.00
<b>Balti Chicken</b> <i>One of Britains most popular dishes (medium spiced chicken cooked with pepper and french cut beans</i>	\$17.00
<b>Chilly Chicken</b> <i>Battered boneless stir fried chicken cooked with diced onion, capsicum &amp; garlic</i>	\$17.00
<b>Gadwali Chicken Curry</b> <i>Fresh chicken cooked with chef's home style special ingredients from mother's kitchen</i>	\$17.00
<b>Chicken Kadai</b> <i>Boneless chicken cooked with crushed tomatoes, julienne capsicum, onion gravy and coriander seeds.</i>	\$17.00

## LAMB / BEEF (MILD, MED, HOT)

*(All the dishes comes with rice. Please order breads and sides separately)*

<b>Lamb/ Beef Korma</b> <i>Tender boneless lamb cubes cooked with cashew nuts and fresh creamy sauce</i>	\$16.50
<b>Lamb/ Beef Rogan Josh</b> <i>North Indian curry cooked with onion base flavoured with Indian herbs</i>	\$16.50
<b>Lamb/ Beef Sagwala</b> <i>Tender Lamb pieces cooked with spinach, ginger, garlic and spices</i>	\$16.50
<b>Lamb/ Beef Vindaloo</b> <i>Lamb/ Beef cooked in hot &amp; tangy sauce, specialty of Goan curry</i>	\$16.50
<b>Lamb/ Beef Madras</b> <i>South Indian lamb curry tempered with mustard seeds, curry leaves and coconut</i>	\$16.50
<b>Lamb/ Beef Bhuna</b> <i>North Indian Curry cooked with chopped onion, tomatoes and capsicum</i>	\$16.50
<b>Lamb/ Beef Do-Piazza</b> <i>Lamb/ Beef cubes cooked in brown gravy, deep fried diced onions, ginger and garlic</i>	\$16.50



**Shahi Ghost/ Shahi Beef**

Lamb/ Beef cooked with cashew-nuts and tomatoes gravy, simmered with cream

\$16.50

**Lamb/ Beef Kadai**

Tender Lamb/ Beef pieces cooked with crushed tomatoes, julienne capsicum, onion gravy, cream and coriander seeds

\$17.00

**Lamb/ Beef Tawa**

Finely chopped and diced Lamb/ Beef cooked with butter sauce, onion gravy and flavoured with garlic

\$17.00

**Lamb/ Beef Bhutuwa**

Full bodies wholesome curry with fresh tomato and mushroom

\$17.00

**Kopeo Special Lamb/ Beef**

Boneless tender Lamb/ Beef cooked with gravy and mix vegetables, flavoured with mint leaves

\$17.00

**SEAFOOD** (MILD, MED, HOT)

*(All the dishes comes with rice. Please order breads and sides separately)*

**Squid Masala**

Squid cooked with onion, garlic and tomatoes in a thick masala based sauce.

\$18.00

**Butter Prawns / Scallops / Fish**

Cooked with butter sauce, cream and spices.

\$19.00

**Malabari Prawns / Fish / Scallops**

Cooked with brown onion gravy and flavoured with coconut cream

\$19.00

**Vindaloo Prawns / Fish / Scallops**

Cooked in hot & tangy sauce, specialty of Goan curry

\$19.00

**Masala Prawns / Fish / Scallops**

Blue nose fish / prawns / scallops cooked with onion, garlic and tomatoes in a thick masala based sauce.

\$19.00

**Kadai Prawns / Fish / Scallops**

Prawns/Fish/Scallops with thick-cut pieces of onion, capsicum and cooked in an onion and tomato based gravy

\$19.00

**Madras Prawns / Fish**

Cooked with onion gravy, mustard seeds, curry leaves and coconut cream

\$19.00

**Kopeo Special Prawns / Fish / Scallops**

Cooked with onion and tomatoes gravy, mix vegetables, flavour of coconut and mint

\$19.00

**Goan Prawns/ Fish Curry**

Cooked with onion gravy flavoured with fresh coconut

\$19.00

**Seafood Tawa**

Combination of Prawns, Fish, mussels, squids, fish ball, shrimps, scallops cooked with brown onion gravy

\$20.00

**PORK** (MILD, MED, HOT)

*(All the dishes comes with rice. Please order breads and sides separately)*

**Pork Kumara & Spinach**

Fresh pork rib simmered with cumin seed, bay leaves and fenugreek rich gravy.

\$16.50

**Pork Vindaloo**

Fresh pork cooked in hot & tangy sauce, speciality of Goan curry

\$16.50



# VEGETABLES (MILD, MED, HOT)

*(All the dishes comes with rice. Please order breads and sides separately)*

<b>Vegetable Korma</b> <i>Vegetables (Carrot, cauliflower, beans, potatoes) cooked with onion gravy and creamy sauce</i>	\$14.50
<b>Aloo Matar</b> <i>Green Peas and fried potatoes cooked with onion and tomato base gravy flavoured with ginger and garlic</i>	\$14.50
<b>Jeera Aloo</b> <i>Boiled diced potatoes fried with cumin seeds and Chef's selected spices</i>	\$14.50
<b>Methi Aloo</b> Potato cooked in a lightly spiced fenugreek leaves	\$14.50
<b>Aloo Gobhi</b> Cauliflower and Boiled diced potatoes cooked together with chopped masala	\$14.50
<b>Navratan Korma</b> Mix vegetables cooked in rich creamy and cashew-nuts gravy	\$14.50
<b>Dahl Bhat</b> Lentils staple with fresh spinach and tomato	\$14.50
<b>Dal Majedar</b> Yellow lentils tempered with cumin seeds, garlic and cooked in the most traditional way of cooking	\$15.00
<b>Dal Makhani</b> Lentils and kidney beans delicately flavoured with butter & cream	\$15.00
<b>Malai Kofta</b> Vegetable balls made up of cottage cheese, nuts and potatoes, deep fried, served with creamy sauce	\$15.00
<b>Palak Paneer/ Potatoes</b> Home-made cottage cheese or potatoes, cooked with mildly spiced spinach	\$15.00
<b>Butter Paneer/ Vegetable</b> Home-made cottage cheese or mix vegetables cooked with delicious creamy butter sauce	\$15.00
<b>Kadai Paneer</b> Homemade cottage cheese cooked in onion, tomato, capsicum and coriander seeds	\$15.00
<b>Channa Masala</b> Boiled chickpeas cooked with ginger, garlic, chopped onion masala and selected Indian spices	\$15.00
<b>Mushroom Masala</b> Mushroom and green peas cooked in garlic with vegetable gravy	\$16.00

## *Breads*

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<b>Tandoori Roti</b>	\$ 3.00
<b>Butter Naan</b>	\$3.00
<b>Garlic Naan</b>	\$3.50
<b>Cheese Naan</b>	\$4.00
<b>Cheese &amp; Garlic Naan</b>	\$5.00
<b>Peshwari Naan</b>	\$5.00
<b>Aloo Paratha</b>	\$5.00
<b>Onion Kulcha</b>	\$5.00



<b>Keema Naan (Chicken/ Lamb)</b>	\$5.00
<b>Paneer Kulcha (Naan)</b> <i>Filled with homemade cottage cheese</i>	\$6.00
<b>Cheese &amp; Spinach Naan</b>	\$6.00
<b>Pappadums</b>	50cents each

## *Rice*

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<b>Basmati Rice:</b>	<i>Small</i> \$3.00	<i>Large</i> \$5.00
<b>Green Pea Pulao</b>		\$6.00
<b>Jeera Rice</b>		\$6.00
<b>Kashmiri Pulao</b>		\$7.00

## *Biryani* (Served With Raita)

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<b>Vegetable / Chicken / Lamb</b>	\$16.00
<b>Prawns</b>	\$18.00

## *Kids Menu*

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<b>Potato Chips</b>	\$7.00
<b>Chicken Nuggets &amp; Chips</b>	\$11.00
<b>Fish Finger &amp; Chips</b>	\$11.00

## *Drinks*

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<b>Mango Lassi / Strawberry Lassi</b>	\$5.00
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## *Desserts*

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<b>Rice Pudding (Kheer)</b>	\$5.00
<b>Mango Kulfi</b>	\$5.00
<b>Gulab Jamun</b>	\$4.00
<b>Rasgulla</b>	\$4.00

## *Chutney*

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<b>Raita</b>	\$4.00
<b>Mint Chuttny</b>	\$2.50
<b>Tamarind Sauce</b>	\$2.50
<b>Mix Pickle</b>	\$2.50
<b>Mango Chuttny</b>	\$2.50



## NON-VEG BANQUET FOR TWO

Butter Chicken, Lamb Rogan Josh  
+ 2 Garlic Naan + Rice  
+ Chicken Tikka + Seekh Kebab  
+ Malai Tikka + Papadum with mango chutney

**\$28**  
Per Person

## VEG BANQUET FOR TWO

Veg Korma, Dhal Makani  
+ 2 Garlic Naan + Rice  
+ Veg Samosa + Onion Bhaji  
+ Papadums with Mango Chutney

**\$23**  
Per Person







32 King Street, Whakatane.  
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