

31 Bar & Eatery
inḁian Pūḁion ṁāḁinḁ - ḁū ḁḁḁ

A: 31 Ponsonby Road, Grey Lynn, Auckland 1011 P: 09 218 5164 M: 022 496 4184 W: www.31.co.nz E: reservations@31.co.nz or info@31.co.nz



inḁian Pūḁion ṁāḁinḁ ḁḁḁ

There are Indian Restaurants/Bars & Eatery and then there is 31 Bar & Eatery! Many restaurants cook to a certain recipe, which comes with excess oils, colouring, salt, chilli powder, sugar and cream. At 31 Bar & Eatery, special attention has been taken in preparing each dish, with a lot of emphases taken in cooking food in a healthy manner, using minimum oils, no artificial colours, no sugar, less salt, fresh chilli and just enough cream.

We are known for our 31 Special Masala, a secret blend of exotic spices lightly toasted and ground into fine powder. All spices are grinded fresh on site to give taste of fresh flavours.

At 31 Bar & Eatery, we endeavour to make sure that when guests come to our restaurant, they are always in for a special meal.

Our range of Dishes are:

Authentic Indian Dishes, Asian Fusion Dishes, Fusion Burgers,
Fusion Bar Bites, Indo Chinese, Masala Flavours etc etc...

31 Bar & Eatery

indian fusion cuisine – full menu

A: 31 Ponsonby Road, Grey Lynn, Auckland 1011 P: 09 218 5164 M: 022 496 4184 W: www.31.co.nz E: reservations@31.co.nz or info@31.co.nz

တရားခံ အပူပေး

Aloo Tikki (3 pcs) GF, V, VF \$9
Aloo Tikki, a snack prepared with boiled potatoes, peas, and various spices.

Chicken Lollipop (5pcs) GF \$15
Chicken lollipop is an hors d'oeuvre popular in Indian Chinese cuisine. Chicken lollipop is, a frenched chicken winglet, wherein the meat is cut loose from the bone end and pushed down creating a lollipop appearance. It is served hot with Schezwan sauce

Chilli Dry
Meat and/or vegetable tossed with onions, herbs, fresh chillies, spring onion and house chilli sauce.
Chicken GF \$16
Paneer GF, V \$16
Prawn GF \$18
Vegetable Dry GF, V, VF \$15
(Mild, Medium, Hot, Extra Hot)

Onion Bhaji GF, V, VF \$9
A delicious snack, deep-fried onion with fresh herbs and spices

Pakora
Pakora - Indian popular fried snack made with pea flour and fresh spices.
Bread V, VF \$8
Chicken GF \$15
Fish GF \$16
Paneer GF \$13
Prawn GF \$18
Vegetable V, VF \$10

Samosa
Samosa a triangular savoury pastry with meat and/or potatoes, onion, herbs, spices and vegetable.
Chicken Samosa (3pcs) \$12
Vegetable Samosa (3pcs) V \$9

Schezwan (Dry)
Meat and/or Vegetables tossed with our special schezwan sauce (Fusion Indian-Bombay Chinese sauce - a spicy and pungent sauce made with dry red chillies, garlic, shallots and spices.
Chicken GF \$16
Paneer GF, V \$15
Prawn GF \$18
Vegetable Dry GF, V, VF \$15
(Mild, Medium, Hot, Extra Hot)

King Platter \$30
Chicken Samosa, Fish Pakora GF, Prawn Pakora GF, Onion Bhaji V, VF, Vegetable Samosa V, VF.

Mixed Platter \$25
Chicken Samosa, Fish Pakora GF, Onion Bhaji GF, V, VF, Vegetable Samosa V, VF.

Vegetable Platter \$20
Bread Pakora V, VF, Vegetable Samosa V, Onion Bhaji V, VF, Vegetable Pakora V, VF.

speciality အပူပေး

Chicken Tikka GF \$15
Chicken marinated with various fresh grounded spices, herbs and yoghurt. Cooked in tandoor clay oven.

Chicken Wings (5pcs) GF
31 Special Sticky Wings \$15
Chilli Wings \$15
Schezwan Wings \$15
Tandoori Wings \$15

Loaded Fries GF, V \$11
Crispy fries with Chef's butter sauce, topped with mozzarella cheese

Mussel Moilee Bites GF \$20
Recipe from the southern tip of India. Mussel cooked in coconut sauce, onions, turmeric and herbs. (Mild, Medium, Hot, Extra Hot)

Nasheela Jheenga GF \$20
Grilled Prawns in Gin served with potatoes tossed with toasted sesame seeds and passionfruit sauce.

Schezwan Chicken Bites GF \$15
Chicken tenderloins marinated in Schezwan sauce (Fusion Indian-Bombay Chinese) coated and deep-fried.

အ တရားခံ ဝါဒီ

A range of dishes cooked using authentic spices with our own unique recipe. (Mild, Medium, Hot, Extra Hot)

Aloo Mattar GF, V, VF \$18
Potatoes, green peas roasted with cumin, fenugreek, garlic, crushed tomatoes, onions, fresh coriander

Bombay Aloo GF, V, VF \$18
Potatoes cubes cooked in cumin seeds, garlic, onion & mustard seeds.

Channa Masala GF, V, VF \$15
Chickpeas cooked with our fresh spices, onion, tomatoes, coriander

Veg of the Day GF, V, VF \$18
Ask our staff for our special vegetable of the day!

Butter - Makhane
Meat and/or vegetable cooked in Chef's tangy butter tomato sauce with a spoonful of cream.

Karahi
Karahi a dish prepared with meat and/or vegetables in reduced tomatoes and green-chilli base served with rice

Korma
Korma a dish consisting of meat and/or vegetables braised with cream, stock, and spices to produce a thick sauce.

Tikka Masala
Popular as ever, this is a beautiful dish cooked with a variety of herbs & spices to give a rich, yet mild, aromatic flavoursome dish.

Chicken GF \$24
Paneer GF, V \$22
Prawns GF \$26
Vegetable GF, V, VF \$22
(Mild, Medium, Hot, Extra Hot)

Add Linguine \$3

31 Bar & Eatery

indian fusion cuisine – full menu

A: 31 Ponsonby Road, Grey Lynn, Auckland 1011 P: 09 218 5164 M: 022 496 4184 W: www.31.co.nz E: reservations@31.co.nz or info@31.co.nz

31 Speciality Masala

(Mild, Medium, Hot, Extra Hot)

31 SPECIAL MASALA

Cooked with our Fiji inspired freshly ground 31' special spice masala recipe that has been passed down the generations

Chicken (Boneless) GF	\$15
Duck (Boneless) GF	\$25
Fish GF	\$20
Lamb (Boneless) GF	\$23
Prawn GF	\$25

Duck on the bone GF \$21

Aubergine (Baigan) GF, V, VF \$24

Flame roasted aubergine with garlic, herbs and spices (20-30 minutes wait time)

Bhindi Masala GF, V, VF \$24

Fresh Okra from Fiji, cooked in Masala with a hint of coriander seeds (subject to availability)

Braised Lamb Shank GF \$28

New Zealand Lamb Shank braised in a coconut broth infused with 31' spices

Grilled Whole Fish GF \$35

Grilled whole fish marinated with a mixture of spices (subject to availability)

Moilee

Recipe from the southern tip of India cooked in coconut sauce, onions, turmeric and herbs.

Fish GF	\$24
Mussels GF	\$20

Palau

Palau, also known as Pulao, Pilaf and Biryani. On the bone and rice slow cooked in our own 31' special spice

Chicken GF	\$20
Goat GF	\$23
Lamb GF	\$25

Bombay Chinese

(Mild, Medium, Hot, Extra Hot)

Chilli (Gravy)

Marinated in our special Indo Chinese flavours and tossed with chilli gravy, onion, garlic, capsicum and spring onions.

Schezwan (Gravy)

Meat and/or Vegetables tossed with our special schezwan sauce (Fusion Indian-Bombay Chinese sauce - a spicy and pungent sauce made with dry red chillies, garlic, shallots and spices.

Schezwan Fried Rice

Cooked rice tossed in our in house made special 31' Schezwan sauce with meat and/or seasonal vegetables

Chicken GF	\$22
Paneer GF	\$22
Prawns GF	\$26
Vegetable GF, V, VF	\$20

Fiji Chinese

(Mild, Medium, Hot, Extra Hot)

Chilli Garlic

Fijian Chinese dish consisting of meat and/or vegetables cooked quickly with fresh chilli, ginger, garlic and chilli sauce.

Chop Suey

Fijian Chinese dish consisting of meat and/or vegetables cooked quickly with fresh chilli, ginger, garlic bound in a starch-thickened sauce.

Fried Rice

Fijian Chinese dish of cooked rice stir-fried with meat and/or vegetables

Chicken GF	\$22
Prawns GF	\$26
Vegetable GF, V, VF	\$20

Rice

Jeera Rice GF, V, VF \$5

Steamed basmati rice cooked with cumin seeds

Rice GF, V, VF \$4

Steamed basmati rice

Breads

31 Special Bread V, VF \$4

A no yeast fry bread similar to paraoa parai

Naan (Bread)

Naan is a leavened, oven-baked flatbread found in the cuisines

Butter Naan V, VF	\$5
Garlic Naan V, VF	\$6
Plain Naan V, VF	\$4

Roti (Bread) V, VF \$4

Roti – a flatbread made from wholemeal flour, water, combined into a dough, cooked in tandoor

Fries

Chatpata Fries GF, V, VF \$8

Our special fries seasoned with our special chatpata masala

Fries (Straight Cut) GF, V, VF \$8

Straight cut fries served with Tomato sauce

Salads

Garden Salad GF, V, VF \$4

Fine cut seasonal veggies dressed with lemon and Indian spices

Schezwan Salad

Fresh lettuce tossed with tomatoes, red onions, cucumber and/or meat and served with schezwan sauce.

Chicken GF	\$12
Paneer GF, V	\$10
Prawns GF	\$14
Vegetable GF, V, VF	\$10

Tikka Salad

Fresh lettuce tossed with tomatoes, red onions, cucumber and/or meat and served with tikka sauce.

Chicken GF	\$12
Paneer GF, V	\$10
Prawns GF	\$14
Vegetable GF, V, VF	\$10

31 Bar & Eatery
indian fusion cuisine – full menu

A: 31 Ponsonby Road, Grey Lynn, Auckland 1011 P: 09 218 5164 M: 022 496 4184 W: www.31.co.nz E: reservations@31.co.nz or info@31.co.nz

speciality burgers

Aloo Tikki Burger v, VF \$13

Aloo Tikki Pattie, served in a sesame bun with fresh tomato, onions, cheese, lettuce and mayonnaise.

Masala Duck Burger \$19

Succulent Duck Pattie infused with our own 31' special spice, lettuce, cheese, fresh tomato, onions, complemented with Kasundi an Indian tomato chutney

Paneer Schezwan Burger v \$15

Paneer basted with Schezwan sauce and served in a sesame bun with fresh tomato, onions, cheese, lettuce and mayonnaise.

Pepper Chicken Burger \$15

Chicken breast coated in white pepper with a hint of ginger served with fresh tomato, onions, cheese, lettuce and mayonnaise.

Schezwan Chicken Burger \$17

Free Range chicken breast basted with our special Schezwan Sauce, with fresh tomato, onions, cheese, lettuce and mayonnaise.

Veg Burger v \$13

Vege Pattie, served in a sesame bun with fresh tomato, onions, cheese, lettuce and mayonnaise.

ਭਰਵੇ ਝੋਰੇ

Chatpata Fries GF, V, VF \$8

Our special fries seasoned with our special chatpata masala

Fries (Straight Cut) GF, V, VF \$8

Straight cut fries served with Tomato Sauce

Garden Salad GF, V, VF \$4

Fresh lettuce tossed with tomatoes red onions and cucumber

ਢੇਢ਼ਰੇ

Gulab Jamun with Rabri v \$12

Gulab Jamun is one of India's most popular sweet. These deep-fried dumplings/donuts made of dried milk [khoya] are dipped in a rose-cardamom flavoured sugar syrup served with Rabri, traditional Indian dessert of sweetened reduced milk.

Kulfi GF, V \$12

Kulfi or Qulfii a frozen dairy dessert originating from South Asia in the 16th century. It is often described as "traditional Indian ice cream".

Rasgulla Tiramisu v \$12

Rasgulla is an Indian syrupy dessert made from ball-shaped dumplings of channa and semolina dough, cooked in light syrup made of sugar. This is done until the syrup permeates the dumplings

ਬਾਨਕੁਏਟ (ਮਿਨਿਮਲ 6)

Northern Deluxe \$45pp

North Indian flavours

Starter - Bread Pakora GF, V, VF

Entrée - Chatpata Fries GF, V, VF, Chicken Pakora, Onion Bhaji V, VF

Mains - Channa Masala GF, V, VF, Chicken Tikka Masala GF, Butter Chicken GF, Jeera Rice GF, V, VF, Naan V, VF

Dessert - Gulab Jamun with Rabri V, VF

North Meets South \$50pp

North and South Indian Treats

Starter - Onion Bhaji V, VF

Entrée - Chatpata Fries GF, V, VF, Fish Pakora V, VF, Bread Pakora V, VF

Mains - Chicken Tikka Masala GF, Fish Moilee GF, Makhane - Butter Chicken GF, Paneer Tikka Masala GF, V, VF, Jeera Rice GF, V, VF, Naan V, VF

Dessert - Rasgulla Tiramisu V

Hindi-Chini Bhai Bhai \$50pp

Indian and Chinese Flavours

Starter - Bread Pakora GF, V, VF

Entrée - Chatpata Fries V, VF, Chilli Vegetable Dry GF, V, VF, Schezwan Chicken Dry GF,

Mains - Chilli Paneer GF, V, Vegetable Schezwan Fried Rice GF, V, VF, Makhane-Butter Chicken GF, 31 Special Masala Lamb GF, Schezwan Chicken Fried Rice GF, V, VF

Dessert - Gulab Jamun with Rabri V

31 Special Banquet \$65pp

Banquet Galore

Starter - Bread Pakora GF, V, VF

Entrée - Fish Pakora GF, Vegetable Pakora GF, V, VF, Nasheela Jheenga GF, Schezwan Chicken Bites GF

Mains - Bhindi Masala GF, V, VF, Aubergine (Baigan) GF, V, VF, Braised Lamb Shank GF, Fish Moilee GF, Chicken Tikka Masala GF, Jeera Rice GF, V, VF, Naan GF, V, VF

Dessert - Kulfi GF, V, Rasgulla Tiramisu V