

10% Discount (On min. order \$25)

Agghaz

(Suggestions to start your meal)

STARTERS	Mango lassi An exotic drink of mango pulp & sweetened yoghurt	\$5.50
	Rose lassi A cool refreshing rose flavoured sweetened yoghurt	\$5.50
	Sweet lassi Plain sweetened yoghurt	\$5.00
	Aloo papdi chaat Spiced potatoes & spinach fritters tossed together with sweetened yoghurt, tamarind chutney & spiked with chaat masala	\$9.00
	Murgh chaat Shredded tandoori chicken mixed with Indian herbs & spices, a tangy stimulant served cold	\$10.50
	Chilli Paneer Sliced cottage cheese marinated in chillies, ginger-garlic paste, corn flour & chef's special herbs & spices	\$9.50
	Aloo tikki Pan-fried spiced potato mixture flavoured with cumin, ginger & stuffed with tangy cottage cheese & served with sweet yoghurt & tamarind chutney	\$9.00
	Chilli prawns Fresh prawns marinated in chillies, corn flour, special herbs & spices. A delightful treat for the seafood lovers	\$13.25

Shuruaat

(Entrée)

ENTREE	Veg samosa Crisp & flaky pastry stuffed with a mixture of spiced potatoes & green peas	\$7.50
	Pyaz bhaji Crispy fried onion fritters marinated in gram flour & chef's own herbs & spices	\$7.00
	Vegetable pakoda Seasonal vegetables dipped in chic pea batter & golden fried	\$7.50
	Murgh tikka Succulent morsels of marinated chicken roasted in tandoor	\$9.50
	Tandoori lamb cutlets (2pcs) A special treat of succulent pieces of lamb marinated overnight in a mixture of ginger, garlic, and garam masala & char grilled	\$10.50
	Seenkh kebabs Skewered pieces of beef mince, mixed & herbs & spices & cooked in Tandoor	\$9.50
	Ajwaini macchi Delicious fish morsels marinated in special spices & delicately flavoured with carom seeds	\$9.50
	Tandoori chicken Half-spring chicken marinated in yoghurt, cream cheese, and spices & char grilled in tandoor	\$11.90
	Entree platter for two (non-vegetarian) An assortment of fish, chicken, lamb & beef kebabs	\$18.50

Subz-e gubistan

(Vegetarian specialities)

Paneer

(Cottage cheese)

Shahi paneer

Dices of cottage cheese cooked in cashew gravy & flavoured with cardamoms, mace & saffron

\$15.00

Kadhai paneer

Diced cottage cheese tossed gently in a wok with onions, capsicum, tomatoes, herbs & spices

\$15.00

Paneer butter masala

Cubes of fresh cottage cheese cooked with chef's own herbs & spices in a rich creamy sauce

\$15.00

Paneer hara masala

Cubes of fresh cottage cheese cooked in a mouth watering combination of spring onions & tomatoes in spinach based gravy & finished with fenugreek leaves

\$15.00

Malai kofta

Cottage cheese dumplings stuffed with raisins & finished in a rich creamy tomato & cashew based gravy

\$15.00

Aloo

(Potatoes)

Aloo - palak

Cubed potatoes cooked with spinach & flavoured with fenugreek

\$14.50

Aloo - mutter

Diced potatoes & green peas cooked to perfection in onion & tomato puree

\$14.50

Aloo kaali mirch

A South-Indian favourite dish of potatoes cooked with fresh curry leaves, spices & flavoured with pepper corns

\$14.50

Aloo - gobhi

Flowerets of cauliflower & diced potatoes cooked with onions, tomato & ginger juliennes

\$14.50

Vegetables & lentils

Vegetable jhalfrezi

An Indian style stir-fry vegetables

\$14.50

Milaoni sabzi

Fresh seasonal vegetables sautéed with fresh ground spices & a dash of spinach & finally simmered in a rich cashew gravy

\$14.50

Channa masala

home-style chic peas curry

\$14.50

kadhai chole

Boiled chic peas tossed with diced onions, tomatoes & capsicums; truly a lip smacking dish

\$14.50

Khumb mutter

Green peas & mushrooms cooked with selected spices in an onion & cashew based gravy

\$15.00

Dal fry

Yellow lentils flavoured with fresh coriander, garlic & cumin seeds

\$13.00

Dal makhani

Black lentils simmered overnight & finished with tomatoes & cream

\$13.00

Dal panchratan

An ancient favourite dish uniquely blended with 'five' different lentils

\$13.50

Murgh

(Chicken)

Butter Chicken (House Speciality)

A favourite. Barbecued boneless chicken pieces simmered in a rich tomato & cream gravy, finished with fenugreek.

\$16.90

Kadhai Murgh

Chicken pieces tossed with onions, tomatoes & capsicums along with coriander & garlic

\$16.90

Murgh zafrani korma

Morsels of boneless chicken cooked in cashew gravy & flavoured with cardamoms, mace & saffron

\$16.90

Murgh kaali mirch

A speciality from Southern India that has a flavour of coarsely ground pepper & fresh curry leaves

\$16.90

Murgh tikka masala

Barbecued chicken pieces tossed with diced onions, tomatoes & cooked in a thick gravy

\$16.90

Murgh vindaloo (Very Hot)

A true Goan style dish of boneless chicken cooked with garlic, malt vinegar, red-hot chillies & fresh herbs

\$16.90

Gosht

(Lamb)

Rogan josh

This delicious lamb dish that is cooked on slow fire comes from Northern India

\$16.90

Gosht hara masala

Boneless pieces of lamb cooked to perfection with spinach & fenugreek leaves

\$16.90

Kadhai gosht

Diced lamb tossed with onions, capsicum & a touch of coriander & garlic

\$16.90

Achari gosht

Cubed lamb pieces that are marinated with aniseed, fenugreek seed & mustard seeds & cooked with a dash of mustard oil

\$16.90

Gosht zafrani korma

Tender morsels of lamb cooked in a mildly spiced cashew gravy; flavoured with saffron

\$16.90

Dal gosht

A rich taste of diced lamb & lentils together with mild spices to make an exotic creamy dish

\$16.90

Gosht chilli fry

Diced lamb tossed with chef's favourite herbs & spices (chef recommends)

\$16.90

Gosht vindaloo (Very Hot)

A true Goan style dish of diced lamb cooked with garlic, malt vinegar, red-hot chillies & fresh herbs

\$16.90

VEGETARIAN

POTATOES

VEGETABLES & LENTILS

CHICKEN

LAMB

Beef

Beef coconut fry

A superb dish of diced beef that is flavoured with desiccated coconut & curry leaves

\$16.25

Beef hara masala

Diced beef cooked to perfection in a spinach based gravy & flavoured with fenugreek leaves

\$16.25

Chilli beef

Diced beef cooked in Chef's special chilli sauce

\$16.25

Beef vindaloo (Very Hot)

A very hot beef dish which is cooked with hot chillies, garlic, malt vinegar & fresh herbs in a true Goan style

\$16.25

Samundari mo ti (Seafood)

Goan prawn curry

Prawns cooked in coconut milk, tomatoes & deliciously flavoured with mustard seeds, curry leaves & garnished with coriander

\$19.00

Kadhai prawns

A coriander & fenugreek flavoured prawn dish, tossed with diced onions, capsicums & tomatoes

\$19.00

Zheenga masala

Chef's favourite dish of prawns cooked with garlic, vinegar, onions, tomatoes & flavoured with carom seeds

\$19.00

Fish masala

Boneless pieces of fish cooked in a thick sauce of crushed tomatoes, herbs & spices

\$19.00

Kerala fish curry

A predominant South-Indian speciality of fish cooked with coconut & tinge of tamarind - A tangy treat to your taste buds

\$19.00

Degchi-ke-kama l (Rice dishes)

Vegetable biryani

Mixed vegetables & basmati rice cooked together on a slow fire with a blend of aromatic spices

\$15.75

Dum murgh biryani

Layers of curried chicken & basmati rice cooked together with special dum spices

\$17.90

Hyderabadi biryani

Your choice of meat complemented together with basmati rice & flavoured with mint

\$17.90

Prawn biryani

An exotic dish of basmati rice & prawns cooked together on slow burning charcoal fire

\$19.90

Zafrani pulao

Steamed basmati rice with saffron & garnished with roasted cumin

\$3.25

Safed chawal

Steamed plain rice

\$3.25

Rotiyan dastarkhan (Indian breads)

Naan

(Leavened Indian bread that is made out of plain flour)

\$3.00

Garlic naan

An Indian Garlic bread baked in tandoor

\$3.75

Tandoori roti

Unleavened whole meal flour bread baked in a clay oven

\$3.00

Laccha paratha

Flaky Indian whole meal bread

\$3.75

Pudina paratha

Flaky Indian whole meal bread with a difference! A topping of a tangy mint mixture

\$3.90

Aloo paratha

An Indian whole meal bread stuffed with spiced potatoes

\$3.90

Kulcha - (paneer/onion/masala)

Exotic stuffed Indian bread made out of plain flour & with your choice of stuffing

\$3.90

Saa th-saa th (Accompaniments)

Plain yoghurt

\$3.50

Mixed raita

Plain yoghurt mixed with cucumber & cumin

\$4.50

Banana & coconut

Banana slices rolled in desiccated coconut, dash of lemon juice & finally garnished with almond flakes

\$4.50

Kachumber

An Indian salad comprising of onions, tomatoes, cucumber, dash of lemon juice & spices

\$4.50

Mixed pickle

\$2.50

Mango chutney

\$2.50

Mint chutney

\$2.50

Tamarind chutney

\$2.50

Pappadams

\$2.50

Mithaas (Desserts)

Mango kulfi

A creamy Indian ice-cream with mango pulp & served with almond flakes

\$7.00

Gulab jamun

Deep fried dumplings of reduced milk soaked in cardamom flavoured sugar syrup

\$6.00

Lunch Packs available from \$8.00

BEEF

SEAFOOD

RICE DISHES

BREADS

ACCOMPANIMENTS

DESSERTS

First floor Garema Centre
70 Bunda Street Civic
P 6257 3690
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Monday to Friday
12noon to 2pm
Lunch

Open for Dinner
7 nights
5:30 pm to 10 pm

Flavours of India



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Takeaway Menu