

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	\$9.50
	Chilli Paneer Sliced cottage cheese marinated in chillies, ginger-garlic paste, corn flour & chef's special herbs & spices	\$9.00
	Aloo tikki Pan-fried spiced potato mixture flavoured with cumin, ginger & stuffed with tangy cottage cheese & served with sweet yoghurt & tamarind chutney	\$8.00
	Chilli prawns Fresh prawns marinated in chillies, corn flour, special herbs & spices. A delightful treat for the seafood lovers	\$12.25

Shuruaat

(Entrée)

ENTREE	Veg samosa Crisp & flaky pastry stuffed with a mixture of spiced potatoes & green peas	\$6.75
	Pyaz bhaji Crispy fried onion fritters marinated in gram flour & chef's own herbs & spices	\$6.50
	Vegetable pakoda Seasonal vegetables dipped in chic pea batter & golden fried	\$6.75
	Entree platter for two (vegetarian) An assortment of samasa, veg pakodas, pyaz bhaji	\$16.00
	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	\$11.00
	Entree platter for two (non-vegetarian) An assortment of fish, chicken, lamb & beef kebabs	\$17.50

Subz-e gulistan

(Vegetarian specialities)

VEGETARIAN	Paneer (Cottage cheese)	
	Shahi paneer Dices of cottage cheese cooked in cashew gravy & flavoured with cardamoms mace & saffron	\$14.00
	Kadhai paneer Diced cottage cheese tossed gently in a wok with onions, capsicums, tomatoes, herbs & spices	\$14.00
	Paneer butter masala Cubes of fresh cottage cheese cooked with chef's own herbs & spices in a rich creamy sauce	\$14.00
	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	\$14.00
	Malai kofta Cottage cheese dumplings stuffed with raisins & finished in a rich creamy tomato & cashew based gravy	\$14.00

Aloo

(Potatoes)

POTATOES	Aloo - palak Cubed potatoes cooked with spinach & flavoured with fenugreek	\$13.25
	Aloo - mutter Diced potatoes & green peas cooked to perfection in onion & tomato puree	\$13.25
	Aloo kaali mirch A South-Indian favourite dish of potatoes cooked with fresh curry leaves, spices & flavoured with pepper corns	\$13.25
	Aloo - gobhi Flowerets of cauliflower & diced potatoes cooked with onions, tomato & ginger juliennes	\$13.25

Vegetables & lentils

VEGETABLES & LENTILS	Vegetable jhalfrezi An Indian style stir-fry vegetables	\$13.25
	Milaoni sabzi Fresh seasonal vegetables sautéed with fresh ground spices & a dash of spinach & finally simmered in a rich cashew gravy	\$13.25
	Channa masala home-style chic peas curry	\$13.25
	kadhai chole Boiled chic peas tossed with diced onions, tomatoes & capsicums; truly a lip smacking dish	\$13.25
	Khumb mutter Green peas & mushrooms cooked with selected spices in an onion & cashew based gravy	\$13.25
	Dal fry Yellow lentils flavoured with fresh coriander, garlic & cumin seeds	\$12.00

Dal makhani

Black lentils simmered overnight & finished with tomatoes & cream

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

Murgh

(Chicken)

CHICKEN	Butter Chicken (House Speciality) A favourite. Barbecued boneless chicken pieces simmered in a rich tomato & cream gravy, finished with fenugreek.	\$16.00
	Kadhai Murgh Chicken pieces tossed with onions, tomatoes & capsicums along with coriander & garlic	\$16.00
	Murgh zafrani korma Morsels of boneless chicken cooked in cashew gravy & flavoured with cardamoms, mace & saffron	\$16.00
	Murgh kaali mirch A speciality from Southern India that has a flavour of coarsely ground pepper & fresh curry leaves	\$16.00
	Murgh tikka masala Barbecued chicken pieces tossed with diced onions, tomatoes & cooked in a thick gravy	\$16.00
	Murgh vindaloo (Very Hot) A true Goan style dish of boneless chicken cooked with garlic, malt vinegar, red-hot chillies & fresh herbs	\$16.00

Gosht

(Lamb)

LAMB	Rogan josh This delicious lamb dish that is cooked on slow fire comes from Northern India	\$16.00
	Gosht hara masala Boneless pieces of lamb cooked to perfection with spinach & fenugreek leaves	\$16.00
	Kadhai gosht Diced lamb tossed with onions, capsicum & a touch of coriander & garlic	\$16.00
	Achari gosht Cubed lamb pieces that are marinated with aniseed, fenugreek seed & mustard seeds & cooked with a dash of mustard oil	\$16.00
	Gosht zafrani korma Tender morsels of lamb cooked in a mildly spiced cashew gravy; flavoured with saffron	\$16.00
	Dal gosht A rich taste of diced lamb & lentils together with mild spices to make an exotic creamy dish	\$16.00
	Gosht chilli fry Diced lamb tossed with chef's favourite herbs & spices (chef recommends)	\$16.00
	Gosht vindaloo (Very Hot) A true Goan style dish of diced lamb cooked with garlic, malt vinegar, red-hot chillies & fresh herbs	\$16.00

Beef

BEEF

Beef coconut fry

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

\$15.50

Beef hara masala

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

\$15.50

Chilli beef

Diced beef cooked in Chef's special chilli sauce

\$15.50

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

\$15.50

Samundari mo ti (Seafood)

SEAFOOD

Goan prawn curry

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

\$17.50

Kadhai prawns

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

\$17.50

Zheenga masala

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

\$17.50

Fish masala

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

\$17.50

Kerala fish curry

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

\$17.50

Degchi-ke-kama l (Rice dishes)

RICE DISHES

Vegetable biryani

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

\$15.00

Dum murgh biryani

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

\$17.50

Hyderabadi biryani

Your choice of meat complemented together with basmati rice & flavoured with mint (lamb or beef)

\$17.50

Prawn biryani

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

\$18.50

Zafrani pulao

Steamed basmati rice with saffron & garnished with roasted cumin

\$3.25

Safed chawal

Steamed plain rice

\$3.25

Rotiyan dastarkhan (Indian breads)

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)

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)

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

Open for **Dinner**
7 nights
6:00 pm to 10 pm

Lunch
Tuesday to Friday
12noon to 2pm

25 Gribble Street
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Flavours of India



www.flavoursofindia.com

Takeaway Menu