

# CHALISA MENU



## Entrees

---

**Onion Bhajia (4 pcs)** **\$8.00**  
Onion rings dipped in spiced chickpea batter and deep-fried. Served with yogurt and mint chutney.

**Vegetable Pakora (5 pcs)** **\$8.00**  
Fresh mixed vegetables dipped in spiced chickpea flour batter and deep-fried.

**Hariyali Kebab (2 pcs)** **\$8.00**  
A combination of lentils, spinach and freshly ground spices, deep-fried and served with tamarind chutney.

**Vegetable Samosa (2 pcs)** **\$9.00**  
Mixture of potatoes, peas and spices filled in a savory pastry and deep-fried.

**Tandoori Chicken Tikka (4 pcs)** **\$12.00**  
Morsels of boneless chicken marinated in yogurt and exotic spices, and cooked to perfection in Tandoor.

**Chicken 65 (6 pcs)** **\$12.00**  
Chicken pieces marinated in yogurt and spicy masala and fried.

**Fish Pakora (4 pcs)** **\$12.00**  
Morsels of Ling fish, seasoned and marinated in exotic spices, dipped in spiced chickpea flour batter and deep fried.

**Jhinga-Teel (4 pcs)** **\$12.00**  
King prawns marinated in freshly crushed ginger and lemon juice, coated with breadcrumbs, and lightly fried.

**Reshmi Kebab** **\$13.90**  
Boneless breast fillets of chicken marinated in yoghurt and with Chalisa spices and grilled in tandoor oven.

**Tandoori Lamb Kebab (4 pcs)** **\$18.50**  
Succulent lean lamb marinated in yogurt and selected herbs, cooked to perfection in Tandoor.

**Mixed Platter (For two)** **\$21.00**  
Combination of Fish, Chicken Tikka, Lamb Kebab and Samosa. An easy way to start a meal.

**Tandoori Chicken** **Half \$12.00 Full \$21.00**  
Chicken marinated in yogurt and selected herbs and spices and cooked in Tandoor.

## Main Dishes - Chicken

---

**Mango Chicken** **\$16.95**  
Boneless chicken cooked in herbs and spices in mango pulp.

**Chicken Kadhai** **\$16.95**  
A popular North Indian dish, chicken specialty, cooked in fresh crushed ginger, garlic and tomato gravy.

**Chicken Tikka Masala** **\$16.95**  
Morsels of boneless chicken marinated in yogurt and exotic spices, and cooked in aromatic masala gravy.

**Chicken Khaajurao** **\$16.95**  
Chicken pieces cooked with fresh mint and coconut, Central Indian dish.

**Chicken Vindaloo** **\$16.95**  
Chicken pieces cooked in herbs and spices in Vindaloo paste. A very spicy chicken dish.

**Chicken Saag** **\$16.95**  
Boneless chicken pieces cooked with fresh spinach, herbs and spices.

**Butter Chicken** **\$17.50**  
Boneless chicken cooked in Tandoor oven and simmered in a tomato and butter sauce.

**Chicken Korma** **\$17.50**  
Chicken pieces cooked with spices and finished in cashew nut sauce.

## Main Dishes - Lamb

---

**Lamb Rogan Josh** **\$16.95**  
Lean lamb cooked in fresh tomatoes, masala and herbs makes this dish deliciously unique from North India.

**Lamb Madras** **\$16.95**  
A popular South Indian dish. Lamb Curry cooked in thick gravy of coconut and spices and garnished with desiccated coconut.

**Lamb Vindaloo** **\$16.95**  
Lean lamb cooked with herbs and spices. A very spicy lamb dish.

**Lamb Saag** **\$17.50**  
Lean lamb cooked with fresh spinach, herbs and spices.

**Lamb Korma** **\$17.50**  
Lean lamb pieces cooked with spices and finished in cashew nut sauce.

# CHALISA MENU



## Main Dishes - Beef

---

**Beef Vindaloo** **\$16.95**

A delicious specialty from Goa, of very spicy beef cooked in Vindaloo paste.

**Aloo Beef** **\$16.95**

Potato and beef cooked in a mild tomato and onion gravy.

**Beef Lazeez** **\$17.50**

Deliciously mild beef cooked in a cream based gravy and finished with crushed cashew nuts.

**Beef Madras** **\$17.50**

A South Indian dish cooked in thick gravy of coconut and spices and garnished with desiccated coconut.

## Main Dishes - Seafood

---

**Prawn Curry** **\$19.00**

King prawns cooked in aromatic gravy of Herbs and spices, fresh coriander and coconut.

**Masala Prawns** **\$19.00**

King prawns cooked with onions, tomatoes, chillies, spices and coriander.

**Fish Curry** **\$19.90**

Ling fish prepared with coconut cream and spices and cooked on a slow fire.

**Fish Vindaloo** **\$19.90**

Ling fish prepared with herbs and spices and cooked in Vindaloo paste.

## Specialties

---

**Dhal Saag** **\$15.50**

Yellow lentils and fresh spinach cooked on slow fire finished with tomatoes and onions.

**Goat Curry Fijian Style** **\$19.90**

Fresh lean goat, cooked with strong herbs and spices and finished with fresh coriander.

## Vegetarian Feast

---

**Dhal** **\$15.00**

Yellow lentils cooked on a slow fire finished with fresh tomatoes, onions and cumin seeds.

**Aloo Baigun (Potato & Eggplant)** **\$15.00**

A combination of potatoes, eggplant and peas cooked in fresh herbs and spices.

**Aloo Gobhi (Potato & Cauliflower)** **\$15.00**

Cauliflower and potatoes cooked with spices and tomatoes.

**Aloo Saag (Potato & Spinach)** **\$15.00**

Cubed potatoes cooked with fresh spinach, herbs and spices.

**Aloo Chana Masala (Potatoes and chick peas)** **\$15.00**

Chick peas and potatoes cooked with spices and tomatoes.

**Panir Makani** **\$15.50**

Cottage cheese cubes simmered in tomato and butter sauce.

**Mixed Vegetable Korma** **\$15.50**

Fresh mixed seasonal vegetables, cooked with spices and finished in cashew nut sauce.

**Kofta Malai** **\$15.50**

Dumpling of potatoes, cheese, raisins and nuts in a saffron cream sauce and garnished with nuts.

**Saag Panir** **\$16.00**

Combination of fresh spinach and golden fried homemade cheese, delicately finished with fresh herbs.

# CHALISA MENU



## Breads

---

<b>Poori</b>	<b>\$2.50</b>
Wholemeal bread, deep fried.	
<b>Tandoori Roti</b>	<b>\$3.00</b>
Whole meal bread, baked in Tandoor.	
<b>Tandoori Naan</b>	<b>\$3.00</b>
Plain flour bread, from Tandoor.	
<b>Garlic Naan</b>	<b>\$3.90</b>
Plain Naan, baked with fresh garlic.	
<b>Kulcha Hara Bhara</b>	<b>\$4.20</b>
Naan filled with a mixture of potatoes, peas and spices baked in Tandoor.	
<b>Aloo Paratta</b>	<b>\$4.20</b>
Naan stuffed with potatoes, onions and cumin seeds.	
<b>Kashmiri Naan</b>	<b>\$4.20</b>
Sweet tasting bread filled with mixed dry fruit and nuts.	
<b>Cheese Naan</b>	<b>\$4.20</b>
Naan filled with cheese, baked in Tandoor.	
<b>Cheese Garlic Naan</b>	<b>\$4.50</b>
Naan filled with cheese, baked with fresh garlic.	
<b>Chicken Naan</b>	<b>\$5.00</b>
Naan filled with mildly spiced marinated chicken.	

---

## Side dishes to complement your meal

---

<b>Pappadums (Two)</b>	<b>\$2.00</b>
Crisp, thin lentil crepes.	
<b>Chutney/Pickles</b>	<b>\$2.50</b>
Mango chutney, Tamarind chutney, Mint chutney, Chilli chutney, Hot mixed pickles, Hot Lime pickles.	
<b>Raita</b>	<b>\$4.50</b>
Home made yogurt with grated cucumber and garnished with ground cumin.	
<b>Banana and Coconut</b>	<b>\$4.50</b>
Fresh bananas with coconut and fresh lemon juice.	
<b>Tomato and Onion Salad</b>	<b>\$4.50</b>
Fresh tomatoes and onion salad.	

*All prices are inclusive GST.*

## Rice

<b>Plain Rice</b>	<b>Small \$4.50</b>	<b>Large \$7.50</b>
Saffron boiled Basmati Rice.		
<b>Pulao Rice</b>	<b>Small \$5.50</b>	<b>Large \$8.00</b>
Basmati rice cooked with cauliflower, potatoes and peas.		

### Opening hours

**Lunch:** Monday to Friday 11.30am - 2.30pm **Dinner:** Monday to Sunday 5.30pm to 9.30pm

Hyperdome Town Centre Shop 9E, 210 Anketell St Greenway 2900 ACT

**Phone:** (02) 6293 1711 **Fax:** (02) 6293 1811 [info@chalisarestaurant.com.au](mailto:info@chalisarestaurant.com.au) [www.chalisarestaurant.com.au](http://www.chalisarestaurant.com.au)