

TANDOORI MAIN DISHES GF NF

A tandoor oven is made of clay, shaped like a barrel and fuelled with charcoal. The tandoori dishes are marinated in yoghurt with fresh herbs and spices and cooked in the tandoor until tender.

Full Tandoori Chicken	18.95
Half Tandoori Chicken	12.95
Chicken Tikka Tandoori	18.95
Tandoori Mix	19.95

(Tandoori platter for the tempted Raja – tandoori chicken, sbeek kebabs and chicken tikka served with mild home made mint sauce.)

BREADS

Each Bread is individually hand made and stretched. Each one is unique!

Naan NF	3.95
<i>A traditional Indian bread made with plain flour, yoghurt and milk.</i>	
Roti DF NF	3.95
<i>Round Indian bread made with wholemeal flour.</i>	
Garlic Naan NF	4.95
<i>A touch of garlic to flavour this bread.</i>	
Onion Kulcha NF	4.95
<i>Naan bread filled with chopped onion.</i>	
Peshwari Naan	5.95
<i>Sweet naan bread filled with nuts and dried fruit.</i>	
Punjabi Naan NF	5.95
<i>Chef's special. Naan bread filled with cheese and spinach.</i>	
Masala Kulcha NF	4.95
<i>Naan bread filled with lightly spiced potatoes.</i>	
Masala Paratha NF	4.95
<i>Wholemeal layered bread filled with lightly spiced vegetables.</i>	
Keema Naan NF	5.95
<i>Naan bread stuffed with lightly spiced mince.</i>	
Goan Naan NF	5.95
<i>Naan bread stuffed with cheese and sliced black olives.</i>	
Raja Naan NF	5.95
<i>Naan bread stuffed with cheese and garlic.</i>	
Agni Naan NF	5.95
<i>Naan bread stuffed with cheese and topped with chilli paste.</i>	
Cheese Naan NF	4.95
<i>Naan bread stuffed with shredded cheese.</i>	

All prices include GST

ACCOMPANIMENTS GF

Yoghurt and Cucumber Raita NF	Small 3.95	Large 6.95
Tomato and Onion Salad DF NF	Small 3.95	Large 6.95
Punjabi Salad DF NF	6.95	
<i>Rings of red onions, cucumber and tomatoes lightly seasoned with chat masala and fresh lemon juice.</i>		
Hot Mix Pickle DF NF	2.95	
Lime Pickle DF NF	2.95	
Sweet Mango Chutney DF NF	2.95	

RICE DISHES GF

Saffron Rice (Extra Serve) DF NF	Small 3.50	Large 4.95
Vegetable Biryani DF VEGAN	15.95	
<i>Spiced rice cooked with garden herbs and vegetables.</i>		
Kashmiri Biryani DF VEGAN	9.95	
<i>Sweet rice with nuts and dry fruits.</i>		
Tandoori Biryani	17.95	
<i>Diced Tandoori chicken blended with Biryani rice and spices.</i>		
Coconut Rice VEGAN	6.95	
<i>Sweet aromatic rice cooked with coconut cream and garnished with shredded coconut.</i>		

ICY COLD DRINKS

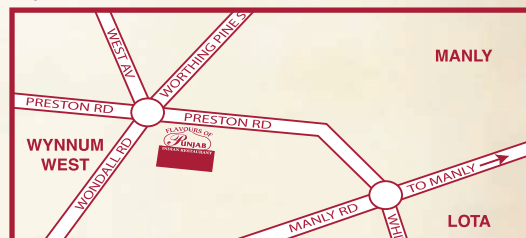
Soft Drink (Coke, Diet Coke, Lemonade)	Can 2.95	1.25 Litre 5.95
Lassi	4.95	
Mango Lassi	5.95	

DESSERTS

Mango Kulfi	6.95
<i>Home-made Mango ice cream made with Pistachios and Almonds, topped with Mango sauce.</i>	
Gulab Jaman	6.95
<i>Sweet Rose puddings served hot and garnished with Dessicated Coconut with scoops of ice cream topped with mango sauce.</i>	

We only use Cholesterol Free pure vegetable oil. Our meals are free of MSG, artificial colour, flavours, preservatives and all curries are gluten free.

(We also cater for FUNCTIONS & BIRTHDAY PARTIES)



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ENTREE

GOLDEN STARTERS

- Onion Bhaji Pakora** (4pce) **GF DF NF** 6.95
Sliced onion fritters dipped in chick pea batter with spices and golden fried.
- Vegetable Samosa** (2pce) **DF NF** 6.95
Spiced potatoes with onion and fresh coriander filled into a homemade pastry.
- Keema Samosa** (2pce) **DF NF** 6.95
Spiced beef mince seasoned with fresh herbs and spices filled into a homemade pastry.
- Alu Tikki** (3pce) **GF DF NF** 6.95
Potatoes and vegetables mashed with spices and Herbs then lightly coated with chick pea batter.
- Chicken Pakora** **GF NF** 8.95
Tender chicken fillets dipped in spiced chick pea batter and golden fried.
- Chilli Prawns Goa** **GF** 9.95
Prawns sautéed and simmered in a fresh garlic, sweet chilli and spice blend.
- Machi Pakora** **GF DF NF** 8.95
Pieces of fish lightly coated in tandoori batter flavoured with lemon and spices.
- Samosa / Alu Tikki Chat** **NF** 8.95
Smashed crispy golden vegetable samosa or alu tikki with spiced chickpeas, fresh chopped onions and tomatoes dressed with home-made mint raita, tamarind chutney, a dusting of chat spices and fresh coriander.
- Papadums** (4pce) **GF DF NF** 3.50

TANDOORI STARTERS

- Tandoori Drumsticks** (2pcs) **GF NF** 7.95
Tender chicken drumsticks marinated in yoghurt, fresh herbs and spices then grilled in the Tandoor.
- Sheek Kebabs** **GF DF NF** 8.95
Prime minced lamb blended in herbs and spices, skewered then grilled in the Tandoor oven.
- Chicken Tikka - Starter** **GF NF** 8.95
Tender chicken pieces marinated in yoghurt, fresh herbs and spices then skewered and grilled in the Tandoor oven.
- Mixed Entrée** (for two) **NF** 15.95
Tempting platter with onion bhaji pakoras, samosas, Tandoori drumsticks and sheek kebabs.

ALL CURRIES CAN BE MADE MILD, MEDIUM, HOT OR INDIAN HOT. COMPLIMENTARY RICE WITH EVERY MAIN CURRY.

GF GLUTEN FREE **DF** DAIRY FREE **NF** NUT FREE

YOUR CHOICE OF CHICKEN, LAMB OR BEEF 17.95 **GF**

- Rogan Josh** **DF NF** (also available in Vegetarian)
The chef's special creation, your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic.
- Korma**
The Korma was specially created for the Moghul Emperors. Ground cashews, yoghurt and selected spices are used to create this rich and exotic curry.
- Madras (Coconut)** **NF**
South Indian spices feature in this curry cooked with desiccated coconut, and coconut milk.
- Vindaloo** **DF NF**
This is the seasoned curry lovers dream - uniquely blended spices make it tangy and... hot
- Subji** **DF NF**
Cooked with a variety of freshly prepared vegetables.
- Bhoona** **DF NF**
A delicious curry from the south of India prepared with tomatoes, onions, shredded cabbage and fresh herbs and spices.
- Punjabi Delight**
Your favourite meat cooked in cream, ground cashews and basic spices which are commonly used in everyday life of Indian families.
- Grewal**
Chef's special creation! Tender meat pieces cooked in a curry of ground peanuts, sweet chilli and a touch of cream.
- Balti** **DF NF**
Your choice of meat tikka pieces cooked with fresh tomatoes, onions, cubed capsicum and coriander.
- Mushrooms** **DF NF**
Your choice of curried meat cooked with juicy fresh mushrooms, capsicum and crisp onions.
- Chana** **DF NF**
Your choice of protein cooked to perfection with spiced chickpeas, potatoes, crushed tomatoes and onions, whole roasted cumin seeds and fresh coriander.
- SAMUNDAR (SEAFOOD) 19.95 **GF****
- Fish/Prawn Nariyal** **DF NF**
Cooked in a rich sauce with coconut milk and traditional spices.
- Fish/Prawn Vindaloo** **DF NF**
A seafood curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.
- Fish/Prawn Masala** **DF NF**
Your choice of seafood marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.
- Fish/Prawn Korma**
Prawns cooked with ground cashews and yoghurt with selected spices to create an exotic dish.
- Chilli Prawns**
Shelled prawns sauteed and simmered in a fresh garlic, sweet chilli and spice blend.

CHEF'S SPECIALS 17.95 **GF**

- Chicken Tikka Masala**
Boneless chicken pieces baked in the charcoal oven then blended in a gentle ground cashews and mild tomato creamy sauce.
- Butter Chicken (Chicken Makhan)**
Boneless curried chicken pieces cooked in tomato, ground cashews and spices in a smooth thick gravy.
- (Chicken / Lamb / Beef) Palak** **NF**
Tender and flavoursome Punjabi curry with spinach and herbs.
- Mango Chicken**
Boneless curried chicken pieces cooked in a gentle mango sauce.
- Do'Piaza** **DF NF**
Your choice of spiced tender meat cooked with eschallots and crisp brown onions. Best eaten spicy hot!
- Chilli Chicken** **NF**
Crispy chicken stir fried with fresh capsicum, onions, shredded cabbage, sweet chilli and garden fresh herbs. A true Indian favourite!

SABJI (VEGETABLES) **GF**

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| | Side | Mains |
| | 8.95 | 15.95 |
- Mixed Vegetable Curry** **NF VEGAN**
An assortment of fresh vegetables blended with fresh coriander and various spices.
- Navratan Korma**
Variety of fresh vegetables, ground cashews, yoghurt and selected spices are used to create this exotic dish.
- Alu Gobi** **DF NF VEGAN**
Traditional North Indian curry cooked with cauliflower and spiced potatoes.
- Alu Palak** **NF VEGAN** (on request)
Spinach delicacy blending fresh masala spices and cubed potatoes.
- Paneer Palak** **NF**
Spinach delicacy blending fresh masala spices and home made paneer cheese. Yum!
- Mushroom Sabji** **DF NF VEGAN**
Fresh mushrooms stir-fried with capsicums, onions and spices, cooked with our special gravy.
- Butter Paneer**
Cubes of home made paneer cheese cooked in a gentle creamy gravy with hand-crushed fenugreek leaves.
- Bombay Potatoes** **DF NF VEGAN**
Spicy potatoes pan-fried with garlic, onions and herbs.
- Dhal Masala** **DF NF VEGAN**
Traditional lentil curry simmered over a slow fire. Staple diet of yoga gurus.
- Vegetable Makhan** **NF**
Fresh garden vegetables cooked in our special gentle and creamy butter sauce.
- Chana Masala** **DF NF VEGAN**
Famous North Indian style dish made with chickpeas, cubed potatoes, crushed tomato and onions, roasted whole cumin seeds and fresh coriander.
- Malai Kofta**
Delicately made potato dumplings with cashews and sultanas cooked in a silky smooth creamy sauce with crushed fenugreek leaf.