

VEGETARIAN

39. Palak Kofta (Mild) \$17.00

Perfect roundels made of potatoes, paneer, cashew nuts and sultanas simmered in spinach gravy. A must for vegetarians.

40. Palak Paneer (Medium) \$17.00

Cubes of cottage cheese cooked in a smooth blended gravy of spinach, onions, tomatoes and spices.

41. Paneer Do-Pyaza (Mild) \$17.00

Cottage cheese cubes cooked with lots of onions, yoghurt and coriander and garam masala with cashew nuts.

42. Diwani Handi (Mild) \$16.00

Mixed vegetable delight with the goodness of many fresh vegetables and cashew nuts.

43. Bombay Aloo (Medium) \$17.00

Stuffed potatoes smeared in gravy made from tomatoes and Kashmiri spices with cashew nuts.

44. Paneer Lababdar (Medium) \$17.00

Cottage cheese chunks cooked with cashew nuts and cream along with onions and tomatoes and touch of fenugreek.

VEGETARIAN

45. Khumb Mutter (Medium) \$18.00

Mushroom cooked with garden peas, ginger and green chilies.

46. Vegetable Jalfrezi (Medium Hot) \$17.00

A delightful quick vegetable mix.

Rice

47. Jeera Pulao \$4.00

Indian basmati rice.

48. Matar Pulao \$6.00

Indian basmati rice with garden peas.

49. Vegetable Pulao \$6.00

Indian basmati rice cooked with mixed veg's.

50. Chicken Pulao \$16.00

Indian basmati rice cooked with chicken & spices.

51. Lamb Pulao \$17.00

Indian basmati rice cooked with lamb & spices.

Naan/Bread

52. Plain Naan \$3.50

53. Garlic Naan \$4.50

54. Parsley Naan \$4.50

55. Keema Naan \$6.00

56. Aloo-Paneer Kulcha \$6.00

57. Laccha Parantha \$5.00

58. Tandoori Roti \$3.50

Accompaniments

59. Papadum \$1.00

60. Kachumbari Raita \$3.00

61. Aachar \$2.00

62. Chutney- Mango, Mint, Hot Garlic \$2.00

Drinks

Soft Drinks \$3.00

All prices are inclusive of GST and are subject to change without notice.

ANGHITI, THE MASTERS IN INDIAN CUISINE

Shop No. 4, 99 Caridean Street, Heathridge 6027

T: 9307 9993 / 9307 9996 | E: anghiti@gmail.com

Opening Hours: Tuesday - Sunday, 5pm till late.

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The Masters in Indian Cuisine

Over the last four decades, chef Bir Singh has earned a reputation for his amazing cooking skills and exquisite cuisine expanding across his native India and Africa.

Bir evolved from a chef to a chef-restaurateur, bringing his culinary artistry and bold flavours to Perth in 2005. His love for cooking and amazing recipes can now be found at the original Anghiti restaurant in Heathridge, being recognised by many locals as the benchmark in Indian Cuisine.



Bir Singh
Indian Master Chef



Anghiti

LOYALTY CARD

Great food... Good prices!



"The tastiest Indian food I have ever
had in the Northern Suburbs, Denise"

Entrée

VEGETARIAN

1. Chilli Paneer \$12.00

Cottage cheese stir fried and with real-Indian spices.

2. Onion Potato Bhajia \$11.00

An exotic vegetarian starter made from mashed potatoes and onion.

3. Aloo Chatpata \$10.00

Potatoes marinated with tamarind, tossed with ginger garlic and chilli.

4. Garlic Chilli Mushroom \$12.00

Selected mushroom marinated with ginger garlic chilli and soy sauce. Sauted.

NON-VEGETARIAN

5. Tandoori Mix Grill \$27.00

An ideal platter from clay oven with assorted chicken, lamb and grilled to perfection.

6. Jeera Murg Tikka \$12.00

Boneless chicken chunks marinated in exotic tandoor masalas with lots of cumin seeds and cooked in clay oven.

7. Tandoori Chicken Wings \$11.00

Wings mixed in green chilies, ginger, garlic paste and soy sauce, grilled in tandoor.

8. Tandoori Chicken \$15.00

The most popular barbecued chicken, a favorites all over the sub continent.

9. Lamb Sheek Kebab \$12.00

Spicy minced lamb rolled on to skewer and grilled. Served spicy hot.

10. Fish Garlic Chilli \$13.00

Red snapper fried with lots of garlic, green chilies and a dash of fresh tomato sauce.

11. Garlic Chilli Prawns \$17.00

King prawns marinated in ginger garlic chilli and soy sauce. Sauted later.

Mains

NON-VEGETARIAN

12. Bengali Fish Curry (Medium Hot) \$19.00

Fillet of snapper cooked with thin gravy. A perfect Bengali dish.

13. Fish Coconut (Medium) \$19.00

Snapper cooked with fresh coconut milk, cashew nuts and a ginger garlic paste.

14. Bombay Prawn Hara Masala (Medium) \$20.90

King prawn cooked with freshly chopped mint, ginger, garlic and spring onions.

NON-VEGETARIAN

15. Prawn Vindaloo (Hot) \$20.90

Prawn cooked in red-hot gravy.

16. Prawn Coconut (Mild) \$20.90

Queen prawn cooked with fresh coconut milk, cashew nuts and a ginger garlic paste.

17. Goa Prawn Curry (Hot) \$20.90

Queen sized prawns cooked with goan masala, coconut and cashew nuts.

18. Butter Chicken (Medium) \$17.00

The rich barbecued chicken is a delicacy of most north Indians.

19. Chicken Chennai (Medium Hot) \$17.00

This is a special dish of chicken with coconut masala, mustard curry leaves and cashew nuts.

20. Chicken Korma (Mild) \$17.00

Boneless pieces cooked in a sauce made from fresh cream and cashew nuts.

21. Chicken Andra (Hot) \$17.00

Adventurous hot chicken curry with red peppers, tamarind, ginger, garlic and fresh green chilies.

22. Chicken Lababdar (Medium) \$17.00

Boneless pieces of chicken cooked in a sauce made from lots of onions with tomatoes, fresh cream and cashew nuts.

23. Chicken Palak (Medium) \$17.00

Chicken pieces cooked with freshly chopped spinach.

24. Chicken Tikka Masala (Medium) \$17.00

Barbecued pieces of chicken cooked with chef's special masala.

25. Chicken Do-Pyaza (Mild) \$17.00

Chicken chunks cooked in rich cashew nut gravy along with onions, yoghurt, coriander and garam masala.

26. Chicken Vindaloo (Hot) \$17.00

Chicken cooked in a spicy paste of chilies, ginger, garlic and vinegar.

27. Dum Anghiti Chicken (Medium Hot) \$18.00

Barbecued chicken pieces prepared in a traditional Punjabi North Indian style with lots of onion, tomatoes and cashew nuts.

NON-VEGETARIAN

28. Bhunna Chicken (Hot) \$18.00

Chunks of chicken cooked with green peppers, onions, fresh spices and tomatoes.

29. Lamb Palak (Medium) \$18.00

Pieces of boneless lamb cooked with freshly chopped spinach.

30. Lamb Do-Pyaza (Mild) \$18.00

Lamb pieces cooked in rich cashew nut gravy along with onions, yoghurt, coriander and garam masala.

31. Bhunna Lamb (Medium Hot) \$18.00

Chunks of lamb cooked with green peppers, onions, fresh spices and tomatoes.

32. Potato Lamb (Medium) \$18.00

Boneless pieces of lamb and potato cooked together with ginger garlic paste.

33. Lamb Rogan Josh (Medium) \$18.00

Boneless pieces of lamb cooked with yoghurt, whole spices and brown onions.

34. Lamb Vindaloo (Hot) \$18.00

Lamb is delicately cooked with onions, cumin seeds, coriander, chillies and vinegar.

35. Lamb Korma (Mild) \$18.00

Lamb cooked in a creamy sauce with cashew nuts and fresh cream.

36. Goat Rogan Josh (Medium) \$20.90

Pieces of baby goat on bone cooked with traditional north Indian masala.

37. Rara Goat (Hot) \$20.90

Pieces of baby goat on bone cooked with black pepper and fennel seeds.

VEGETARIAN

38. Dal Maharani (Medium) \$15.00

Black lentils cooked over slow for hours on end –a favorite of almost all gourmets.

Get 1 FREE main course for every 10 main courses
(Not applicable to delivered meals)

1

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FREE
Main
Course

6

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