

## AAPKI PASAND, CHOOSE LAMB, BEEF, OR CHICKEN

### KADHAI \$17.00

Meat toasted with capsicum, onion and tomatoes finished with herbs and spices. GF

### KORMA \$17.00

Mild cashew and cream gravy cooked in curry sauce and flavoured with spices. GF,N

### VINDALOO \$17.50

A spicy dish made by using a unique blend of hot aromatic spices and vinegar to give it distinctive flavour. GF

### SAAGWALA \$17.00

Puree of spinach cooked with onion, ginger, garlic and aromatic spices. GF

## SAMUNDARI RATAN

### AAM NARIYAL KI MACHI \$19.90

Barramundi cooked in mango, coconut and mustard seeds. GF

### MACHLI RAYEE TAMATRI \$18.90

Barramundi cooked with tomato, onion, ginger, garlic and curry leaves. GF

### JHINGA MASALA \$18.90

Prawn toasted with red chilli, capsicum, tomatoes, onion and caraway seeds, finished with masala gravy. GF

## CHAAVAL

Basmati chaaval. \$2.50

Brown rice. \$3.90

### HALDI JEERA CHAAVAL \$3.90

Rice cooked with turmeric, cumin seeds and peas.

### PULAO NOORMEHAL \$4.50

Saffron rice with fruits and nuts.

### BIRYANI \$15.00

Basmati rice with fried onion, desi ghee and authentic biryani spices, mint and fresh coriander. Choice of chicken, lamb, beef or vegetables.

## TANDOORI ROTI

### WHOLEMEAL ROTI \$2.90

Plain white flour, flat bread.

### LASUNI NAAN \$3.50

Flavoured with garlic and coriander.

### PANEER NAAN \$3.50

Stuffed with cheese and spices.

### LASUN AUR PANEER NAAN \$4.00

Stuffed with cheese and garlic.

### MIRCH AUR LASUNI NAAN \$4.00

Chilli flakes, garlic and coriander.

### KASHMIRI NAAN \$4.50

Stuffed with cashew, sultana and coconut. N

## SIDES

### SIDE DISHES \$2.90 EACH

Raita, Mint Sauce, Papadums, Mixed Pickle, Kachumber, Mango Chutney.

### SIDE DISH PLATTER \$10.50

Combination of all side dishes.



Set Lunch Box Special \$8.00

### PLEASE NOTE

We use different nuts and dairy products in our cooking. If you have any type of allergy or medical condition, please notify your wait staff.

### PUBLIC HOLIDAY SURCHARGE 10%

Licensed BYO Wine Only  
Corkage \$2.90 per bottle  
All prices are inclusive of GST

### V=VEGAN

GF=GLUTEN FREE

N=NUTS

## TAKEAWAY MENU



## INDIAN RESTAURANT

### KIAMA

4232 4565

Lunch

Fri, Sat & Sun 12 noon-2.30pm

Dinner

Tues-Sun 5pm-Late

### WOLLONGONG

4225 0888

Lunch

Tues-Sun 12 noon-2.30pm

Dinner

7 Days 5pm-Late

[www.jjsindian.com.au](http://www.jjsindian.com.au)



## ENTRÉE - SHURUAAT

<b>PALAK KA SAMOSA</b>	<b>\$8.50</b>
Spinach pasty with Apricot , Walnuts, Pine nuts, Potatoes and Peas, 2 pcs. V,N	
<b>KARAUNDA ALOO KI TIKKI</b>	<b>\$7.90</b>
Potato croquette stuffed with Cranberry, 3 pcs. V	
<b>SAUNFIYANA BAINGAN</b>	<b>\$7.90</b>
Black Cumin, Caraway seeds, Fennel seeds, and Aubergine, 4 pcs. V	
<b>PANCHRATAN PAKORA</b>	<b>\$7.90</b>
Onion, Potato, Spinach, Zucchini and Cauliflower fritters, 4 pcs. V,GF	
<b>MACHI PAKORA</b>	<b>\$12.90</b>
Barramundi marinated with spices and dipped in Chickpea batter, 4 pcs. GF	

## TANDOOR SE

<b>CHATPATTA TIKKA</b>	<b>\$10.90</b>
Chicken marinated in pickled spices and cooked in Clay Oven, 4 pcs. GF	
<b>MURGH TANDOORI</b>	<b>\$17.99 FULL \$11.50 HALF</b>
Chicken marinated overnight in tandoori masala and cooked in clay oven. GF	
<b>JADIBUTTI KA KEBAB</b>	<b>\$18.50</b>
Lamb cutlets marinated with Basil, Coriander and Mint, 4 pcs with Garlic Naan. GF	
<b>LASUNI JHINGA</b>	<b>\$12.50</b>
Prawns toasted in Garlic and Chilli flakes. GF	

## SHARING PLATTERS

<b>SHAKAHARI SAANJ - VEGAN</b>	<b>\$8.90 PP</b>
Karaunda Tikki, Saunfiyana Baingan, and Panchratan Pakora.	
<b>MILLI JULLI SAANJ - MIXED</b>	<b>\$12.90 PP</b>
Chatpatta Tikka, Machi Pakora, Karaunda Tikki, and Panchratan Pakora.	

## SHAKAHARI VEYANJAN - VEGAN

<b>DAKHNI SABZI</b>	<b>\$15.90</b>
Seasonal vegetables cooked in coconut and spices. GF,V	
<b>DAL PALAK</b>	<b>\$15.90</b>
Baby spinach cooked in wok with red split lentils. GF,V	
<b>ACHARI BAINGAN</b>	<b>\$15.90</b>
Purple baby aubergine and potatoes cooked in Achari (pickles) masala. GF,V	
<b>ALOO GOBI KI SABZI</b>	<b>\$15.50</b>
Cauliflower and potatoes cooked with onion, tomatoes and mixture of spices. GF,V	
<b>CHANA MASALA</b>	<b>\$15.50</b>
Boiled chickpea cooked with garlic, ginger, tomato and garam masala. GF,V	
<b>ALOO MATAR TAMATAR</b>	<b>\$15.50</b>
Peas and potatoes cooked in tomato puree sauce. GF,V	

## VEGETARIAN

<b>DAL MAKHAN MAR KE</b>	<b>\$14.90</b>
Black lentils and red kidney beans soaked overnight, boiled and cooked in ghee, tadka and butter. GF	
<b>NAVRATAN KORMA</b>	<b>\$15.90</b>
Fresh seasonal vegetables simmered in rich, mild cashew gravy. GF,N	
<b>KOFTA-E-BAHAR</b>	<b>\$15.90</b>
Ricotta cheese and potato kebab cooked in cashew and malai gravy. GF,N	
<b>PALAK AUR PANEER KI SABZI</b>	<b>\$16.50</b>
Baby spinach and cottage cheese cooked with tadka and curry sauce. GF	
<b>KADAI PANEER</b>	<b>\$16.50</b>
Cottage cheese toasted in roasted red chillies, spice mix and finished with lemon juice and coriander. GF	
<b>PANEER NAWABI</b>	<b>\$16.50</b>
Cottage cheese cooked in cashew nuts based tomato gravy laced with spices. GF,N	

## LAMB, GOAT, BEEF & CHICKEN - MASAHARI VEYANJAN

<b>DHABA WALA GOSHT</b>	<b>\$18.50</b>
Lamb shank cooked along with tomatoes, chillies, cardamom pods and spicy gravy. A speciality of Dhabas {Roadside diners}. GF	
<b>RAILWAY CANTEEN MUTTON CURRY</b>	<b>\$18.50</b>
Goat meat curry slowly simmered in a rich sauce of tomato, ginger, garlic, yogurt and Coriander. GF	
<b>ROGAN GOSHT</b>	<b>\$16.90</b>
Lamb braced with a gravy, flavoured with garlic, ginger and aromatic spices. GF	
<b>BHUNA GOSHT</b>	<b>\$17.50</b>
Lamb sautéed in capsicum, onion, ginger and coriander cooked in Masala sauce. GF	
<b>MUMBAI BEEF</b>	<b>\$17.50</b>
Beef curry cooked with potatoes and flavoured with fenugreek and curry leaves. GF	
<b>MAKHAN MURG (BUTTER CHICKEN)</b>	<b>\$17.00</b>
Chicken half cooked in tandoor and finished in creamy tomato sauce. GF	
<b>MURG TIKKA MASALA</b>	<b>\$17.00</b>
Chicken breast fillet Sautee with onion, capsicum, tomatoes and ginger cooked in masala gravy. GF	
<b>METHI MALAI MURGHI</b>	<b>\$16.90</b>
Chicken simmered in Mughlai sauce(creamy sauce with cashew) flavoured with fenugreek leaves. GF,N	
<b>MURG MADRAS</b>	<b>\$16.90</b>
Chicken marinated in spices, cooked with mustard seed, curry leaves and coconut. GF	
<b>MURG RASEELA AAM</b>	<b>\$16.90</b>
Chicken cooked in mango puree and curry sauce. GF	