

Entrée

SHURUATT *Vegetarian Special*

- 1 **Samosa (2 pcs)** \$5.00
Finely chopped spiced potatoes mixed with peas and stuffed in homemade pastry, then deep fried
- 2 **Mixed Vegetables Pakoras** \$5.00
A crispy fried assortment of vegetables fritters
- 3 **Paneer Pakoras** \$7.00
Cottage cheese fritters served with tamarind sauce
- 4 **Tandoori Paneer (5 pcs)** \$12.00
A cottage cheese marinated with spices and cooked in clay oven
- 5 **Spring Roll (4 pcs)** \$6.00
A mixture of vegetable, rolled in a thin pancake and fried
- 6 **Onion Bhaji** \$5.50
Onion fritters, coated in a chickpea batter and deep fried
- 7 **Aloo tikki (3 pcs)** \$5.00
Mashed potatoes with Indian herbs and spices
- 8 **Stuffed Chilli (4 pcs)** \$7.50
Fried jalpeno stuffed with spiced potato and cottage cheese

INDOCHINESE SPECIAL

- 9 **Mixed Veg. Manchurian** \$11.50
Vegetable dumplings stir fried in garlic and soya sauce
- 10 **Chilli Garlic Paneer** \$13.00
Paneer tossed with fresh garlic and chilli sauce
- 11 **Cheese Chilli** \$13.50
Fried cottage cheese and capsicum cooked in Indo-chinese style

Non Vegetarian Special

- 12 **Tandoori Murgh** Half \$9.50 / Full \$16.50
Marinated whole chicken with royal Indian masala and cooked in clay oven
- 13 **Murgh Tikka** \$12.50
Boneless chicken, marinated in yoghurt and exotic spices cooked to perfection in the tandoori oven
- 14 **Achari Chicken (pickle tikka)** \$13.50
Boneless chicken marinated in pickle, fennel and fenugreek seeds then cooked in clay oven
- 15 **Murgh Malhi Tikka (4 pcs)** \$12.50
Chicken marinated in creamy cashew nuts paste and shredded cheese and then cooked in a clay oven
- 16 **Seekh Rampuri (4 pcs)** \$12.00
Lamb mince infused with a special selection of masala, skewered and cooked in our clay oven
- 17 **Barra Kebab (Lamb chops - 6 pcs)** \$14.50
Succulent lean lamb cutlets marinated in spices and selected herbs, cooked to perfection in the clay oven
- 18 **Machi Tandoorwali (6 pcs)** \$14.50
Fillet of Basa fish marinated in a tandoori base

- 19 **Amritsari Fish** \$14.50
Fillet of basa dipped in gram flour batter and deep fried served with salad
- 20 **Tandoori Prawns (6 pcs)** \$16.00
Prawns flavored with spices and marinade and cooked in tandoor
- 21 **Amritsari Prawns (8 pcs)** \$15.50
Marinated and fried served with green chili sauce

Main

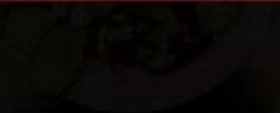
SAMUNDARI KHAZANA

Seafood Treasure

- 22 **Prawn Jalfrezi** \$17.50
Tiger prawn sautéed with ground spices onion and green chilli
- 23 **Malabari Jhingae Khas** \$16.50
Tiger prawn cooked in creamy coconut sauce infused with cumin seeds capsicum
- 24 **Goan Fish Curry** \$14.50
Aromatic fish curry with cool coconut milk and lots of spices
- 25 **Fish Malabar** \$14.50
Fish curry with ground coconut in typical Malabar style
- 26 **Chilli Garlic Prawn/Fish** \$15.50
Prawns battered, fried and tossed in a chilli garlic sauce

Poultry & Meat

- 27 **Madras Curry (beef / lamb / chicken)** \$13.50
An old classic dish comes from the southern Indian city of madras with lots of hot spices and coconut
- 28 **Korma Zaffar Shahi (beef / lamb / chicken with cashew nuts)** \$13.00
A rich creamy sauce flavoured with ground cashew nuts which is mild on palate yet full of flavour
- 29 **Vindaloo Beef** \$13.50
Diced beef cooked in vindaloo paste
- 30 **Bakra Rogani (Chef's special - goat meat)** \$16.50
An authentic taste of India. Chef's own sauce "mild"
- 31 **Gosht Saag Wala (beef / lamb / chicken)** \$13.50
Meat cooked with fresh, pureed spinach
- 32 **Shahi Murg (Butter chicken)** \$13.50
A chicken delicacy half cooked in the tandoor and finished in the traditional Indian wok
- 33 **Chicken Tikka Masala** \$13.50
Tandoor roasted Chicken tikka tossed with onion and capsicum then coated in a fresh, tomato based sauce
- 34 **Chicken Doopija** \$13.50
This dish is prepared in a traditional cast iron 'kadhai' enhancing the flavours of the meat



+7 Photos

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35 Punjabi Chicken Curry \$14.00

Chicken marinated in traditional yougert and spices and cooked in tandoor

36 Kadhi Chicken \$13.50

Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum

37 Lamb Rogan Josh \$13.50

Pieces of lamb simmered with yoghurt and spices until tender

38 Goat Masala GUNEET'S SPECIAL \$16.50

Muglai dum cooking is used where goat is sealed with spices and left for very gentle cooking served in handi

HARYALI BAGH Vegetarian Dishes

39 Malai Kofta \$12.50

Home made paneer and mix vegetable dumplings served in a rich tomato and cashew nut curry

40 Shahi Paneer \$12.50

Homemade cottage cheese cooked with cashew nut sauce on low heat with tomatoes & dried fenugreek leaves

41 Mutter Paneer \$12.50

Home made cottage cheese & peas in tomato and onion based curry

42 Dal Makhani \$12.00

Indian vegetarian dish that contains black lentils, red kidney beans, simmered over night with freshly ground spices and finished with cream and topped with butter

43 Dal Tarka \$12.00

Yellow dal cooked with clarified butter, green coriander, served with shredded ginger

44 Palak Paneer \$12.50

Dry combination of spicy spinach & cottage cheese

45 Navratan Korma \$12.00

Seasonal mixed vegetables in almond based curry sauce and a dash of whole cream

46 Mix Vegetable (dry sabji) \$12.50

Fresh seasonal vegetables in a spicy dry curry base with touch of capsicum & fresh green chilli

47 Creamy Mushroom \$12.00

Methi malhi, mutter, mushroom cooked in creamy sauce

48 Channa Masala \$12.50

Chickpeas cooked with onion, garlic, ginger and spices served slightly spicy

49 Paneer Taka Tak \$13.00

A cottage cheese preparation cooked in tangy tomato and ginger sauce

50 Kadhai Paneer \$13.00

Indian cottage cheese cooked in a spicy tomato based sauce, flavoured with fresh coriander and chilli

51 Daal Dhaba (Chef's special) \$13.50

Combination of black lentils and kidney beans simmered overnight with freshly ground spices and finished with fresh coriander

52 Baingan Bharta \$12.50

Whole eggplant roasted, peeled and purred with fresh colours. Tossed and seasoned with herbs.

Breads

Fresh from our tandoor

52 Naan Plain white flour bread \$2.50

53 Keema Naan Stuffed with spiced chicken and lamb mince \$4.00

54 Naan Makhni Bread stuffed with butter \$3.00

55 Garlic Naan Bread with fresh garlic and coriander \$3.00

56 Lachcha Parantha \$4.00

Wholemeal bread stuffed with butter and spices

57 Kashmiri Naan Stuffed with dried fruit & nuts \$4.00

58 Paneer Kulcha Stuffed with paneer and spices \$4.00

59 Tandoori Roti Plain wholemeal bread \$2.00

60 Paratha Verities Aloo, Paneer, Masala, Pudina, Onion \$4.00

61 Cheese Naan Bread stuffed with cheese and spices \$4.00

Rice Varieties

62 Plain Basmati Rice \$3.00

63 Jeera Rice Basmati rice cooked with ghee and cumin \$4.00

64 Kashmiri Pulao Saffron rice with nuts & fruits \$5.50

65 Hydrabadi Biryani \$13.00

Chicken / lamb / goat meat pieces cooked with special herbs and served with basmati rice and boiled eggs

66 Punjabi Biryani \$11.50

Mixed seasonal vegetables cooked with basmati rice

Accompaniments

66	Pappadums (4 pcs)	\$2.50	71	Mango Chattrni	\$2.50
67	Mint Sauce	\$2.50	72	Kachumber Salad	\$2.50
68	Tamarind Sauce	\$2.50	OR		
69	Raita	\$3.00	73	The Wheel of Flavor	\$9.50
70	Mixed Pickles	\$2.50		Any of 5 accompaniments	

Drinks

74	Mango Lassi		\$4.00
75	Strawberry Lassi		\$4.00
76	Soft Drinks	375ml \$2.00 / 1.25L	\$4.00
	<i>Can of Coke, Diet Coke, Fanta, Sprite</i>		

Sweet Dishes

77	Gulab Jamun	\$5.00
78	Mango Kulfi	\$5.00
79	Pista Kulfi	\$5.50
80	Rasmalai (2pcs)	\$5.50
81	Gajar Halwa	\$6.00
82	Tutti Fruti	\$6.00

Salads

83	Sirka Red Onion	\$3.00
84	Green Salad	\$4.50
85	Kachumber Salad	\$4.00