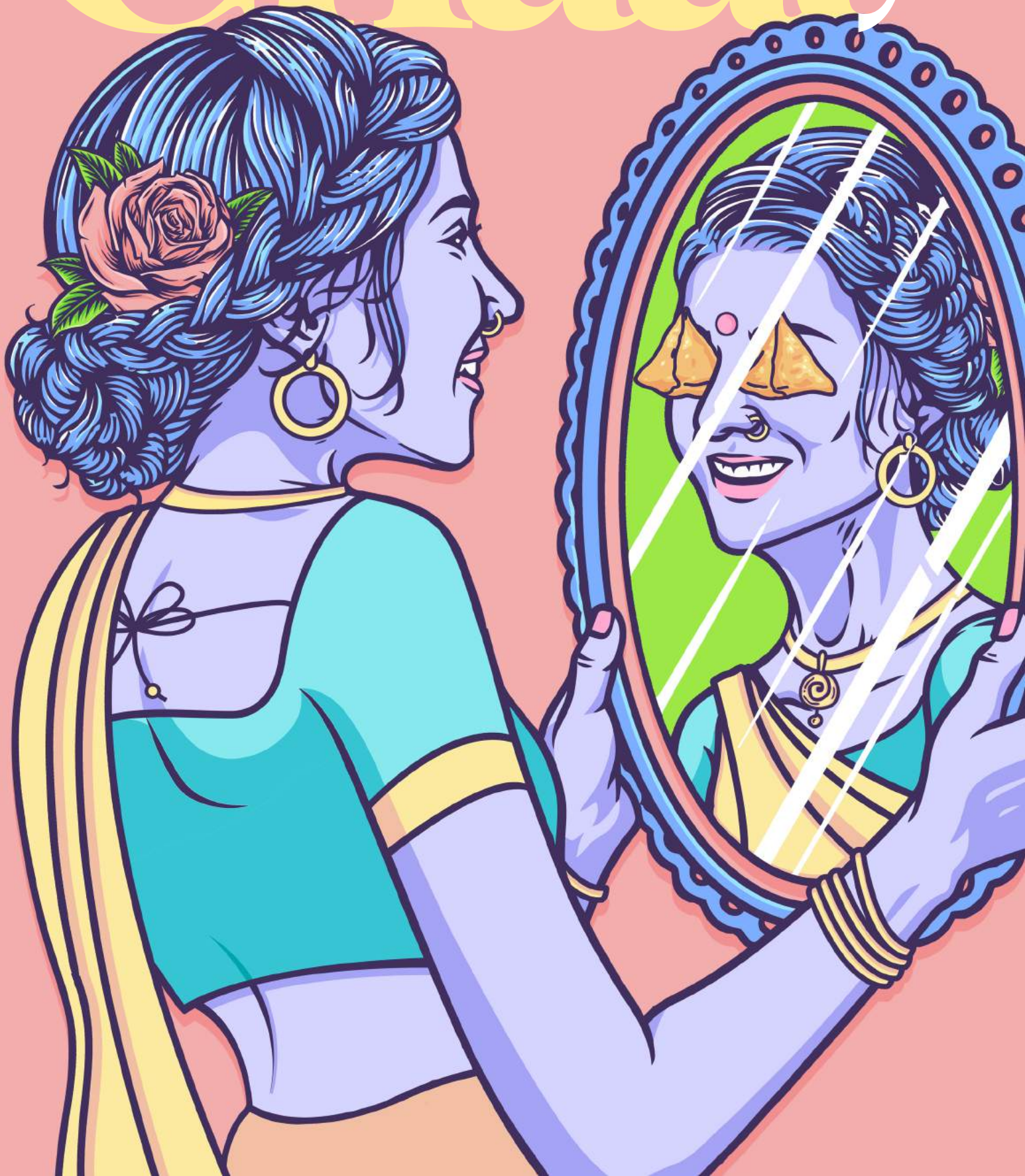




Menu

Chaat

(Street Eats)



Samosa (*Samosa Chaat, 2 pcs*) 12

Fine filo pastry with pea and potato filling warmly spiced with cinnamon and cloves to tentalise your taste buds.

Ragda Patties 12

The classic Indian potato patties served with a spicy white pea curry. Garnished with chutneys, cilantro & sev.

Bhel Puri 9.90

A light & crispy delight- puffed rice, peanuts, Bombay mix and nylon sev tossed with fresh, tomato, onion, lime, tamarind & mint.

Chaat Papdi 12

Straight from the streets of Delhi - a crispy, sweet, spicy and tangy dahi papdi chaat full of rich flavors.

Pav Bhaji 14.90

Buttery veggie goodness - a bowl of mashed veggies served with a hot, buttered bun.

Vada Pav 14.90

A street staple from Mumbai - potato dumpling placed in a bread bun (pav), sliced in the middle- accompanied with sweet & spicy chutneys and a green chilli pepper.

Momos Veg 14.90 , Chicken 17.90

A spicy treat from the North-eastern region of India - steamed dumplings stuffed with spiced chicken/vegetable mince & served with chutney.

Enthree



Arancini (*Dal Chawal*) 12.90

An Indian twist to the Italian classic - savory balls made of the classic Indian Dal Chawal.

Gobhi65 14.90

Cauliflower florets marinated in South Indian spices, deep fried to perfection.

Soya Shammi Kebab/Soya Seekh 18.90 / 19.90

Fried patty made of cooked, minced soya chunks with fresh herbs and spices.

Paneer Tikka 18.90

India's all time favorite - chunks of paneer marinated in spices and grilled in a tandoor.

Onion Fritters (*Onion Bhajia*) 13.90

Delicious onions dredged in a spicy chickpea batter, fried golden brown & served with tamarind chutney.

Prawn Koliwada 19.90

A native recipe of the Koli (fishermen) tribe from the coastal regions of West India - delicate, crispy prawns best enjoyed with chutney.

Chicken Tikka Tandoori 19.90

A heartwarming family recipe - marinade of sweet yogurt laced with ginger juice, turmeric, garlic and green chilli.

Murgh Malai Tikka 21.90

Chicken thigh meat steeped overnight in garlic, ginger, fennel, green cardamom and coriander stems, garnished with cream.

Chicken Seekh/Lamb Seekh 18.90 / 19.90

Minced lamb/chicken marinated with green chilli, coriander and cumin, grilled until golden.

Amritsari Macchi 19.90

A Punjabi style deep fried fish marinated with aromatic spices & served with tartar sauce.

Pepper Fry Prawns 21.90

Inspired from the southern Indian state of Tamil Nadu - prawns tampered in curry leaves, served with a side of flavored onion relish.



(Vegetarian)

Vegetarian

CHEF SPECIAL Dal Bukhara 19.90

Rich & creamy whole urad dal (black gram) slow cooked with tomato puree, butter and cream.

Dal Tadka 18.90

Dal (lentil) tempered with Indian masalas (spices) and ghee.
Tadka / chaunk is a special technique in Indian cooking that adds seasoning to a dish.

Palak Paneer/Tofu 19.90

Indian cheese croquettes, served on a bed of smoked spinach puree.

Bhindi Do Pyaaza (Okra) 18.90

Flavorsome magic from India - whole okra tossed with Chef's special spices.

Baingan Bharta 18.90

A desi gastronomic art - smokey roasted eggplant mashed with Indian veggies & spices.

Mattar Paneer 19.90

Indian cottage cheese and fresh snow peas infused with special north Indian spices.

Kadhai Paneer 19.90

Indian cottage cheese (paneer) cooked in a delicious and flavorful onion-tomato gravy with homemade kadhai masala.

Chilli Paneer 19.90

An Indo-Chinese treat - crispy fried paneer tossed in a flavorful spicy sauce made with garlic ginger, soy and chillies.

Paneer Butter Masala 19.90

A creamy and spicy twist to the famous Indian cottage cheese, cooked in buttery goodness.

Aloo Gobhi 18.90

Cauliflower & potato chunks cooked to perfection with traditional Indian spices.

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Mains

(Non Vegetarian)



Rogan Josh (*Goat, Beef, Lamb*) 22.90

Kashmiri curry with a heady combination of intense spices in a creamy tomato curry sauce.

Vindaloo (*Beef*) 22.90

A mysteriously flavorful surprise - piquant beef curry with lots of bright and vinegar-tinged notes.

CHEF SPECIAL **Prawn Coconut Chilli** 23.90

Prawns tossed in coconut cream with South Indian herbs & spices.

MUST TRY **Fish Moilee** 22.90

Creamy coconut based fish stew rich in spices and flavor, served with an international touch. Having a rich cultural heritage, the origin of this aromatic Keralite dish traces back to the trade connections between central Kerala (India) and Portugal.

Kadhai Lamb 22.90

Meat cooked in delicious and flavorsome onion-tomato gravy with home-made kadhai masala.

ALL TIME FAVOURITE **Butter Chicken** 22.90

A paradise for your palate - rich and creamy blend of tomatoes, butter, curry and spices with a tender meat.

Chicken Tikka Masala 22.90

Subtly spiced, marinated chunks of chicken traditionally grilled in a tandoor.

Saag (*Chicken/Lamb*) 22.90

Saag (also known as sarson da saag) is a classic Punjabi dish with traditional spice infused meat, served on a bed of smoked spinach puree.

CHEF SPECIAL **Chettinad Chicken** 22.90

A specialty dish originated in the Chettinad region of Tamil Nadu, India - boneless pieces of chicken cooked in spices and a handful of curry leaves, which impart a unique flavour to this perfect dish.



Biryan Rice





Steamed Basmati Rice 3

High quality long grain rice soaked overnight and prepared the next day.

Coconut Rice 4.50

Rice infused with desiccated coconut flakes.

Saffron Rice 5.50

Long grain basmati rice infused with saffron.

Chicken Biryani 21.90

Long grain saffron basmati rice, fresh herbs, and spices served with yogurt raita.

Lamb Biryani 22.90

Dum phukt lamb with fennel-ginger spices served with yogurt raita.

Jackfruit Biryani 19.90

Delicious savoury jackfruit and delicate saffron rice, potted and cooked with fresh herbs, barberries and sultanas.

Yakhni Biryani 18.90

A fragrant basmati rice dish served with aromatic saffron veggies & blended spices, topped with crispy onions.



Shedding

Chapati (2 Pcs) 3

The quintessence of every Indian cuisine, perfected to make the meal complete.

Tandoori Roti 3

Whole wheat roti (flat bread) baked in a traditional clay oven/tandoor.

Missi Roti 3.50

Punjabi roti made with whole wheat flour, gram flour and spices, baked in a tandoor.

Mirchi Parantha 3.50

Indian flat bread stuffed with chillies of your choice (green/ red).

Lachha / Pudina Parantha 3.50

A crispy layered whole wheat bread seasoned with butter/pudina.

Butter Naan 4

A popular Indian flatbread traditionally made with refined flour, baked in a tandoor and topped with a generous spread of makkhan (butter).

Garlic Naan 4.50

Indian flatbread traditionally made with refined flour, baked in a tandoor - topped with butter and finely chopped garlic.

Gluten Free Naan 5.50

Soft naan bread made with gluten free flour and baked in a tandoor.

Cheese Naan 5.50

Classic naan stuffed with cheese and baked in a tandoor.

Desserts



Kulfi Falooda 9

A dense classic Indian ice cream served with silky vermicelli noodles.

Gulab Jamun (*with/without ice cream*) 9

Golden fried dumplings of khoya (thickened milk), soaked in saffron sugar syrup.

Chilli Chocolate Shrikhand 10

Traditional Maharashtrian sweet hung curd with a chocolaty twist and a dash of Kashmiri red chillies.

Sago Kheer 9

Sweet pudding made with sago (tapioca) pearls and coconut milk, garnished with roasted nuts.

Jalebi & Rabri 9

Deep-fried maida/refined flour batter soaked in sugar syrup and served with rabri - a sweet condensed milk-based dish.

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