

Mains - Goat

46. **Goat Curry** \$22.90
Goat curry cooked in onion, tomato & capsicum
47. **Goat Masalla** \$22.90
Goat fillet cooked with onion, tomatoes, capsicum and spices

Mains - Seafood

48. **Fish Madras** \$21.90
A fish curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream
49. **Goa Fish Curry** \$21.90
Fish cooked with fragrant spiced with coconut gravy
50. **Goa Prawn Curry** \$23.90
Prawns braised in fragrant spiced coconut gravy
51. **Prawn Masalla** \$23.90
Prawns cooked in a hot and tangy onion and tomato based gravy
52. **Prawn Saag** \$23.90
Prawns cooked with puree of spinach

Breads

- Plain Naan \$3.50
- Garlic Naan \$3.90
- Butter Naan \$3.90
- Cheese Naan \$4.50
- Cheese & Garlic Naan \$4.90
- Cheese & Spinach Naan \$5.50
- Chicken Naan \$5.50
- Laccha Parantha \$3.90
- Kashmiri Naan \$5.50
Naan with coconut, crushed cashews & sultanas
- Tandoori Roti \$3.50
Whole wheat bread cooked in Tandoor
- Stuffed Aaloo Mattar Kulcha \$5.50
Bread from the tandoor stuffed with potatoes & peas

Rice

- Reg. Rice \$3.50 Large Rice \$4.50
Basmati rice
- Pulao Rice Saffron \$4.00
- Peas Pulav \$5.90

- Coconut Rice \$6.90
Rice grain laced in coconut concoction & twisted with lemon
- Vegetable Biryani \$15.90
Basmati rice cooked with vegetables and whole spices
- Chicken Biryani \$17.90
Basmati rice cooked with chicken thigh pieces and whole spices
- Lamb Biryani \$18.90
Basmati rice cooked with lamb and whole spices
- Prawn Biryani \$21.90
Basmati rice cooked with prawns and whole spices

Tandoori Veg Mix Platter

(one piece each) \$14.90

Veg Samosa, Aaloo Tikki, Paneer Tikka, Onion Bhaji

Tandoori Non-Veg Mix Platter

(one piece each) \$16.90

Lamb Cutlet, Chicken Tikka, Lamb Seekh Kabab, Onion Bhaji

Side Dishes

- Cucumber Raita \$4.90
Home made yoghurt with cucumber and flavoured with cumin seeds
- Pappadums 5 for \$3.50
- Mango Chutney \$2.50
- Mix Pickle \$2.50
- Fresh Cut Salad (Tomato & Onion) \$5.50
- Green Salad \$5.90

Dessert

- Gulab Jamun \$3.50
Milky balls soaked in rose scented syrup
- Mango Kulfi \$4.50
- Pistachio Kulfi \$5.00

Drinks

- Soft Drinks (can) \$3.00
- Mango Lassi \$5.00
- Salted/Sweet Lassi \$4.50
- 1.25 ltr Drinks \$5.50
- Special Masalla Tea \$5.00

Takeaway-Delivery Menu



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Summer Centre

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Entrée - Vegetarian

Served with date and tamarind sauce

- 1. Vegetable Samosa** **2 for \$8.90**
Pastry filled with mashed potatoes, peas and spices
- 2. Aaloo Tikki Chaat** **2 for \$10.90**
Spicy potato patties combined with green chillies and onion served with tangy chick peas and chef special chutneys
- 3. Onion Bhaji** **3 for \$7.90**
Freshly cut pieces of onion dipped in chickpea flour
- 4. Paneer Pakora** **\$13.90**
Overnight marinated cottage cheese pieces with herbs and spices, grilled and served with mint chutney
- 5. Paneer Tikka** **\$13.90**
Overnight marinated cottage cheese pieces with spices, grilled and served with mint chutney
- 6. Tandoori Mushrooms** **\$13.90**
Marinated mushrooms in yoghurt and spices then cooked in a clay oven and served with mint chutney

Entrée - Non Vegetarian

Served with mint sauce

- 7. Lamb Samosa** **2 for \$8.90**
Pastry filled with lamb mince and peas
- 8. Chicken Tikka** **4 for \$15.90**
Boneless chicken marinated in yoghurt and spices
- 9. Lamb Seekh Kabab** **4 for \$16.90**
Minced lamb mixed with spices and grilled on skewers
- 10. Lamb Cutlets** **3 for \$18.90**
Tender succulent lamb cutlets marinated in herbs and spices
- 11. Fish Pakora** **\$13.90**
Batter fish dipped in spiced chickpea flour and deep fried
- 12. Masalla Squid** **\$14.90**
Marinated squids sauteed and further cooked in a spicy masalla
- 13. Tandoori Chicken** **Half/Full \$15.90/ \$20.90**
Boned chicken cooked in clay oven with aromatic spices
- 14. Garlic Tandoori Prawns** **\$15.90**
King prawns marinated with whole spices, herbs, yoghurt then char grilled in the tandoor and served with mint chutney

Mains - Vegetarian

- 15. Daal Tadka** **\$15.90**
Yellow lentils cooked with spices
- 16. Daal Makhani** **\$16.90**
Whole black lentils simmered on low flame in tomatoes and spices, finished with butter and cream
- 17. Malai Kofta** **\$18.90**
Potato and cottage cheese dumpling cooked in cashew nut based gravy
- 18. Eggplant Curry** **\$16.90**
Eggplant cooked with potatoes
- 19. Vegetable Korma** **\$15.90**
Fresh vegetable and dry fruits cooked in rich gravy
- 20. Paneer Makhani** **\$18.90**
Homemade cottage cheese cooked in rich tomato based gravy
- 21. Vegetable Masalla** **\$17.90**
Mixed vegetables cooked with onion, capsicum, tomatoes and chef special masallas
- 22. Aloo Palak** **\$15.90**
Potato cooked with puree of spinach
- 23. Aaloo Matar** **\$15.90**
Potato and peas cooked with medium hot onion and tomatoes gravy
- 24. Paneer Tikka Masalla** **\$18.90**
Homemade cottage cheese (Paneer) cooked with onion, tomatoes, capsicum and spices
- 25. Palak Paneer** **\$18.90**
Homemade cottage cheese cooked with spinach and flavoured with herbs and spices
- 26. Mattar Mushroom** **\$18.90**
Pan fried peas & mushroom cooked with a mild curry & a touch of cream

Mains - Chicken

- 27. Butter Chicken** **\$19.90**
Boneless chicken thigh fillets cooked in rich tomato gravy
- 28. Mango Chicken** **\$19.90**
Boneless chicken pieces cooked in a mild mango sauce
- 29. Kadai Chicken** **\$19.90**
Chicken curry cooked in onion, tomato & capsicum
- 30. Chicken Tikka Masalla** **\$19.90**
Boneless chicken thigh fillet cooked with onion, tomatoes, capsicum and spices

- 31. Chicken Korma** **\$19.90**
Boneless chicken cooked in mild cashew gravy
- 32. Chicken Vindaloo** **\$19.90**
Boneless chicken cooked with vindaloo sauce
- 33. Chicken Saag** **\$19.90**
Diced chicken cooked with tomatoes and puree of spinach
- 34. Chicken Madras** **\$19.90**
Chicken curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream
- 35. Chicken Chettinad** **\$19.90**
Tender chicken tossed with mustard seeds, red chillies and curry leaves, finished with a rich coconut ilk in south Indian style

Mains - Beef

- 36. Beef Vindaloo** **\$19.90**
Diced beef marinated and cooked in special hot vindaloo sauce
- 37. Beef Madras** **\$19.90**
Traditional beef curry cooked in herbs and spices
- 38. Beef Korma** **\$19.90**
Beef curry cooked in cashew nuts and creamy sauce
- 39. Bombay Beef** **\$19.90**
Special Bombay style Beef curry cooked with potatoes

Mains - Lamb

- 40. Lamb Korma** **\$21.90**
Mild lamb curry cooked in cashew and yoghurt
- 41. Lamb Rogan Josh** **\$21.90**
Diced lamb curry cooked with herbs, onions, tomatoes and spices
- 42. Lamb Saag** **\$21.90**
Morcel of lamb cooked with puree of spinach
- 43. Lamb Vindaloo** **\$21.90**
Diced lamb marinated and cooked in special hot vindaloo sauce
- 44. Lamb Madras** **\$21.90**
Lamb curry cooked with aromatic spices, mustard seed and curry leaves finished with coconut cream
- 45. Lamb Masalla** **\$21.90**
Lamb cooked with onion, tomatoes, capsicum and spices