

Indian

Indian Dine -In & Take Away

Shop 3 Christine Corner Burleigh Waters QLD 4218

Phone: 07 55 767 255

Entrée

<i>Samosa (2 pcs)</i>	<i>Homemade pastry stuffed with potato and peas, deep fried and served with tamarind sauce</i>	\$5.95
<i>Mix Veg Pakora (4 Pcs)</i>	<i>Vegetables dipped in chick pea batter and deep fried.</i>	\$5.95
<i>Spring Rolls (6 Pcs)</i>	<i>Vegetarian spring rolls served with sweet chilli sauce.</i>	\$4.50
<i>Tandoori Mushrooms</i>	<i>Mushrooms marinated in traditional spices and grilled in clay oven.</i>	\$7.95
<i>Chicken Tikka (4 Pcs)</i>	<i>Tender chicken fillets marinated in traditional herbs and spices and grilled in clay oven.</i>	\$10.95
<i>Burra Kebab (2 Pcs)</i>	<i>Lamb chops marinated in traditional spices and grilled in clay oven.</i>	\$8.95
<i>Seekh Kebab</i>	<i>Lamb mince and fresh coriander with a touch of garlic, ginger and lemon, grilled on skewers in tandoor.</i>	\$7.95
<i>Resham Kebab</i>	<i>Chicken mince and fresh coriander with a touch of garlic, ginger & lemon, grilled on skewers in tandoor.</i>	\$8.95
<i>Tandoori Prawns (5 pcs)</i>	<i>Succulent king prawns marinated in garlic, white pepper and lemon juice, grilled in tandoor.</i>	\$12.95
<i>Vegetarian Platter (for 2 persons)</i>	<i>Combination of Samosa, Vegetable Pakora and Spring Rolls</i>	\$11.95
<i>Tandoori Sizzler (for 2 persons)</i>	<i>Combination of seekh kebab, tandoori chicken and burra kebab</i>	\$22.95

Vegetarian

Mix Vegetables

Bonanza of garden vegetables cooked in traditional herbs and spices.

\$12.50

Makhani Dal

Lentils slowly simmered with ground spices and sautéed with onions and tomatoes

\$12.50

Mattar Mushroom

A combination of peas and mushrooms cooked in a mild sauce.

\$12.50

Bombay Potatoes

Potatoes cooked with aromatic spices.

\$12.50

Paneer Mushroom (Our Speciality)

Homemade cottage cheese and mushrooms in tossed in a thick tangy gravy.

\$13.95

Malai Kofta

Vegetable balls, stuffed with nuts, simmered in herb sauce and finished with cream.

\$13.95

Palak Kofta

Vegetable balls, stuffed with nuts, simmered in a spinach based sauce.

\$13.95

Paneer Makhani

Homemade cottage cheese pieces simmered in a mild sauce of tomatoes and fenugreek with a dash of cream.

\$13.95

Masala Paneer

Cottage cheese sautéed with capsicum, onions and tomatoes

\$13.95

Palak Paneer

A combination of spinach and home made cottage cheese cooked with fresh tomatoes and mild spices.

\$13.95

Navrattan Korma

Garden vegetables and home made cottage cheese cooked in a creamy sauce with nuts.

\$13.95

Exotic Curries

Korma
Lamb / Chicken
Prawn

*A very mild and aromatic creamy cashew nut based
gravy.*

\$15.45
\$17.95

Vindaloo
Lamb / Chicken / Beef
Prawn

A "Goan" medium to hot curry.

\$15.45
\$17.95

Madras
Lamb / Chicken / Beef
Prawn

*A coconut based sauce sprinkled with fresh
coriander*

\$15.45
\$17.95

Palak
Lamb/ Chicken

A spinach curry flavoured with mild spices.

\$15.45

Tawa
Lamb / Chicken / Beef
Prawn

Meat cooked with onions, tomatoes and capsicum.

\$15.45
\$17.95

Shahi (Must Try!!!)
Lamb / Chicken / Beef
Prawn

*A mild sauce flavoured with unique spices and a
touch of cream.*

\$15.45
\$17.95

Mughlai (Our Speciality)

Chicken
Prawns

*Creamy sauce with tomatoes, onions and capsicum
finished with coriander and a touch of garlic.*

\$16.45

\$18.95

Curry
Chicken / Beef

*Meat simmered in herbs, spices, tomatoes and
onions.*

\$15.45

Rogan Josh

*A traditional style lamb curry prepared in herbs and
spices, cooked in a traditional sauce.*

\$15.45

Butter Chicken

*Succulent chicken pieces grilled in tandoor,
simmered
in a mild sauce of tomatoes and fenugreek
with a dash of cream.
Best Seller!!!*

\$15.45

Chicken Tikka Masala

*Grilled chicken tikka pieces sautéed with onions,
tomatoes, capsicum and coriander.*

\$16.45

Karahi (Chef's Special)

Chicken
Prawns

*A thick tangy gravy flavoured with aromatic herbs
and spices.*

\$16.45

\$18.95

*Lamb Nawabi (Highly
recommended)*

*Tender lamb pieces in a sauce prepared with lamb
mince.*

\$16.45

Garlic Prawns

*Prawns cooked in a creamy garlic based sauce with
onions, tomatoes, capsicum and mushrooms finished
with green pepper corns.*

\$18.95

Keema Matar

*Lamb mince & peas cooked in a sauce flavoured
with aromatic spices.*

\$18.95

Tandoori Chicken

Half
Full

*Chicken marinated in yoghurt and spices and
cooked in clay oven.*

\$10.95

\$17.95

Rice & Breads

<i>Plain Rice</i>	<i>Finest Indian basmati rice flavoured with cumin seeds.</i>	\$2.95
<i>Saffron Rice</i>	<i>Finest Indian basmati rice flavoured with cumin seeds and saffron.</i>	\$4.95
<i>Coconut Rice</i>	<i>Finest Indian basmati rice flavoured with cumin seeds and coconut.</i>	\$4.95
<i>Vegetable Pulao</i>	<i>Basmati rice cooked with fresh vegetables and herbs.</i>	\$7.95
<i>Shahi Biryani</i>	<i>Basmati rice cooked with chicken/ lamb, flavoured with spices.</i>	\$12.50
<i>Kashmiri Pulao</i>	<i>A blend of basmati rice and nuts, cooked with aromatic spices.</i>	\$8.95
<i>Naan</i>	<i>Fluffy soft bread made from plain flour.</i>	\$3.25
<i>Garlic Naan</i>	<i>Fluffy soft bread made from plain flour, flavoured with garlic.</i>	\$3.75
<i>Kashmiri Naan</i>	<i>Naan stuffed with dry fruits and nuts.</i>	\$4.95
<i>Keema Naan</i>	<i>Naan stuffed with seasoned lamb mince.</i>	\$4.95
<i>Aloo Kulcha</i>	<i>Plain flour bread stuffed with mashed potatoes and herbs.</i>	\$4.95
<i>Pizza Naan (Our Speciality)</i>	<i>Fluffy soft bread made from plain flour, stuffed with chicken, capsicum, onion and pineapple.</i>	\$4.95
<i>Cheese Naan</i>	<i>Fluffy soft bread made from plain flour, stuffed with Mozerlla and cottage cheese.</i>	\$4.95
<i>Garlic Cheese Naan</i>	<i>Fluffy soft bread made from plain flour, stuffed with Mozerlla and cottage cheese, flavoured with garlic.</i>	\$4.95
<i>Roti</i>	<i>Bread made from wholemeal wheat flour.</i>	\$2.95
<i>Pudina Paratha</i>	<i>Flaky bread made from wholemeal wheat flour, flavoured with mint.</i>	\$4.95

Condiments

Raita

Home made yoghurt with cucumber and flavoured with mild spices.

\$2.95

Pappadams (4 pcs)

\$2.00

Indian Salad

Diced cucumber, onions and tomatoes with a touch of lemon.

\$2.95

Mango Chutney

\$2.00

Pickles

\$2.00

Banana & Coconut Salad

\$2.95

Dessert

Gajar Halwa

Warm carrot pudding prepared with cashew nuts and served with a scoop of vanilla ice-cream.

\$4.95

Gulab Jamun (2 Pcs)

Milk powder dumplings lightly fried and sweetened served with a scoop of vanilla ice-cream.

\$4.95

Kulfi

Indian style Ice cream with pistachios and almonds.

\$4.95

Ice Cream

Vanilla Ice cream served with chocolate or strawberry topping.

\$3.30

Banquet Menus

(available for Dine-In only)

Budget Banquet

(\$23.95 per person, Min. 4 Pax)

Entree

Spring Rolls
Seekh Kebab

Mains

Butter Chicken
Lamb Shahi
Beef Curry
Makhani Dal

Condiments

Naan
Rice
Papadam
Raita

Dessert

Gulab Jamun served
with Ice Cream

Economy Banquet

(\$28.95 per person, Min. 4 Pax)

Entree

Spring Rolls
Seekh Kebab
Chicken Tikka

Mains

Lamb Palak
Chicken Mughlai
Malai Kofta
Beef Madras

Condiments

Naan
Garlic Naan
Rice
Raita
Pappadum
Mango Chutney

Dessert

Gajar Halwa served with
Ice Cream

Executive Banquet

(\$35.00 per person, Min. 4 Pax)

Entree

Tandoori Sizzler
(Seekh Kebab, Burra
Kebab, Chicken Tikka,
Tandoori Chicken)

Mains

Rogan Josh
Chicken Korma
Prawn Tawa
Beef Vindaloo
Makhani Dal

Condiments

Naan
Garlic Naan
Rice
Raita
Pappadum
Mango Chutney
Pickles

Dessert

Kulfi
Coffee

Vegetarian Banquet

(\$22.95 per person, Min. 2 Pax)

Entree

Vegetarian Platter
(Samosa Pakora & spring
Roll)

Mains

Malai Kofta
Palak Paneer
Makhani Dal
Mix Vegetable

Condiments

Naan
Rice
Raita
Pappadum

Dessert

Gulab Jamun served with
Ice Cream