

ENTREE

1. **SAMOSA V/NF (2 PCS)** \$6.00
Triangular Indian pastry stuffed with potatoes & green peas
2. **VEGETABLE PAKORA V/NF/GF (4 PCS)** \$6.00
Spinach, potatoes & onion fritters
3. **ONION BHAJI V/NF/GF** \$6.00
Sliced onion pieces deep fried coated chickpea flour and spices
4. **ALOO TIKKI (2PCS)** \$6.00
Deepfried potato cakes with herbs and spices
5. **PANEER PAKORA (4PCS)** \$12.00
Stuffed cottage cheese pieces deep fried with chickpea flour & spices
6. **PANEER TIKKA NF/GF (4 PCS)** \$14.50
Cottage cheese pieces cooked in tandoor with onion and capsicum
7. **TANDOORI MUSHROOM NF(5 PCS)** \$14.50
Mushroom pieces cooked in tandoor with onion and capsicum
8. **MANCHURIAN V/NF** \$13.50
Deep fried vegetable balls in soya gravy
9. **CHEESE CHILLY (MED/HOT)** \$15.00
Deep fried cottage cheese pieces tossed with diced onions, capsicum and green chillies in soya, sweet chilly sauce and sesame seeds
10. **VEG PLATTER NF (8PCS)** \$18.50
Mix of mushrooms, paneer tikka, pakora and alloo tikki (2pcs)
11. **MALAI CHAAP(VEG)** \$14.50
Soya chaap cooked with cream & authentic spices
12. **ACHARI CHAAP(VEG)** \$13.90
Tangy & spicy soya chaap cooked with tomatoes & herbs
13. **TANDOORI CHAAP(VEG)** \$13.90
Soya chaap marinated in special spices & cooked in tandoor

ENTREE (NON VEG)

14. **CHICKEN TIKKA NF/GF (4 PCS)** \$15.00
Tender pieces of chicken marinated in authentic Indian spices
15. **CHICKEN 65** \$15.90
Spicy chicken fried tempered in curry leaves & other authentic spices
16. **MALAI TIKKA (4PCS)** \$15.50
Chicken pieces cooked in tandoor marinated in cheesy n creamy sauce with special spices
17. **CHILLY CHICKEN** \$15.50
Deep fried chicken pieces coated with corn flour tossed with diced onions, capsicum and green chillies in soya and sweet chilly sauce
18. **TANDOORI CHICKEN NF/GF** \$13.50
Chicken marinated in yoghurt, tandoori Spices and cooked in tandoor
19. **HONEY CHICKEN** \$17.50
Chicken cooked with onion, tomato & capsicum tempered with honey & sesame seeds
20. **LAMB SEEKH KEBAB NF/GF(4 PCS)** \$14.50
Lamb mince with ginger, garlic, fresh coriander rolled on a skewer and cooked in tandoor.
21. **LAMB CUTLETS NF/GF (4 PCS)** \$18.00
Tender lamb chops marinated over night and cooked in tandoor
22. **FISH PAKORA/PRAWN PAKORA NF (6 PCS)** \$14.50
Fried fish/prawns coated with chickpea flour and spices
23. **TANDOORI PRAWNS/FISH (6 PCS)** \$15.90
Prawns/ Fish cooked in tandoori clay oven with yoghurt based marination
24. **TANDOORI PLATTER NF/GF (8 PCS)** \$27.50
A variety of exotic meats from tandoor, a culinary delight

CHEF SPECIAL

25. **BUTTER CHICKEN GF** \$18.00
Boneless pieces of chicken cooked in tandoor, simmered in rice sauce and finished with cashew and cream
26. **CREAM CHICKEN** \$18.00
Chef special creamy chicken Dish
27. **PUNJABI CHICKEN MASALA** \$18.00
Whole chicken cooked with chef 's special spices with desi authentic touch
28. **CHICKEN TIKKA MASALA GF** \$18.50
Chicken Tikka pieces cooked with capsicum, onions in makhani sauce
29. **METHI MALAI CHICKEN** \$18.50
Spicy chicken fried tempered in curry leaves & other authentic spices
30. **CHICKEN DO PIYAZA** \$18.50
Chicken cooked spices & onion
31. **LAMB BHUNA (MED/HOT)** \$18.50
Lamb pieces cooked with chef's spices
32. **KEEMA NAWABI** \$18.50
Minced lamb cooked with green peas & spices
33. **GARLIC PRAWNS** \$18.50
Prawns cooked with garlic, capsicum with onions

STREET FOOD

34. **PANI PURI (6PCS)** \$9.90
35. **SEV PURI (6PCS)** \$9.90
36. **BHEL PURI** \$9.90
37. **PAPRI CHAT** \$9.90
38. **BHALLA PAPRI CHAT** \$9.90
39. **ALOO TIKKI CHAT** \$9.90
40. **PAV BHAJI** \$9.00
41. **SAMOSAS CHAT** \$9.90
42. **NOODLES VEG** \$13.50
43. **VEGETABLE FRIED RICE** \$13.50
44. **CHHOLLE BHATURE** \$14.00
45. **CHICKEN NOODLES/FRIED RICE** \$14.50
46. **AMRITSARI KULCHA(2PCS)** \$15.00

MAINS NON VEG

Chicken/Lamb/Beef

47. **ROGAN JOSH NF/GF** \$18.50
Authentic Indian Curry
48. **KORMA GF** \$18.50
Cooked with coconut cream, cashew nuts and korma sauce
49. **KASHMIRI GF** \$18.50
Cooked with cashew nuts, walnuts & coconut cream
50. **SPINACH NF/GF** \$18.50
Cooked with fresh spinach, garlic & ginger
51. **KADDAHI MASALA GF** \$18.50
Cooked with capsicum, onion and herbs
52. **MADRAS GF** \$18.50
Cooked with mustard seeds, curry leaves and spices
53. **VINDALOO (MED/HOT)GF** \$18.50
Cooked in hot chilli sauce and vinegar
54. **GOAT CURRY NF/GF** \$18.95
Authentic goat curry
55. **GOAT MASALA NF/GF** \$18.95
Goat cooked with capsicum, garlic, onion and tomato
56. **GOAT VINDALOO (MED/HOT) NF/GF** \$18.95
Goat cooked in hot chilli sauce and vinegar

GOAT

SEA FOOD

Fish/Prawns

57. **CURRY NF/GF** \$18.95
Authentic Curry
58. **MASALA NF/GF** \$18.95
Cooked with capsicum, onion and herbs
59. **MADRAS GF** \$18.95
Cooked with mustard, curry leaves and coconut cream
60. **VINDALOO (MED/HOT) NF/GF** \$18.95
Cooked in hot chilli sauce and vinegar

EGGS

61. **EGG CURRY** \$15.00
Traditional Indian curry
62. **EGG MASALA** \$15.00
Cooked with capsicum, onion and herbs
63. **EGG VINDALOO** \$15.00
Egg Cooked with spicy vindaloo curry

MAINS VEG

64. **DAL TARKA V/GF** \$13.50
Yellow split dal, Punjab style
65. **DAL MAKHANI NF/GF** \$14.00
Black lentils and kidney beans simmered with spices & cream
66. **JEERA ALOO V/GF** \$14.00
Potato cooked with cumin seed and spices
67. **ALOO GOBHI V/GF** \$15.00
Cauliflower and potatoes in onion and mixed spices
68. **ALOO BAINGAN V/GF** \$15.00
Potatoes & eggplant in spicy curry sauce
69. **BHINDI MASALA V/GF** \$15.00
Ladyfinger cooked in Indian spices
70. **MIX VEGETABLE V/GF** \$15.50
Mixed seasonal vegetables
71. **MIX VEGETABLE KORMA GF** \$16.00
Mixed seasonal vegetables cooked korma sauce
72. **MUSHROOM MASALA V/GF** \$16.00
Diced mushrooms, capsicum, onion cooked in spicy sauce
73. **MALAI KOFTA GF** \$16.50
Cottage Cheese and Potato balls cooked in creamy sauce
74. **CHOLLE MASALA V/GF** \$15.00
Chick peas cooked with special spices
75. **PALAK PANEER GF** \$16.50
Cottage cheese cooked in creamy spinach sauce
76. **PANEER MASALA GF** \$16.50
Cottage cheese pieces cooked with capsicum, onion, herbs in gravy
77. **SHAHI PANEER GF** \$16.50
Cottage cheese cooked in creamy sauce
78. **PANEER BHURJI NF/GF** \$17.50
Cottage Cheese cooked with peas ,onions and spices
79. **KADDAHI PANEER (MED/HOT)NF/GF** \$16.50
Cottage cheese cooked with whole spices in special gravy
80. **PANEER BUTTER MASALA** \$16.50
Cottage cheese pieces cooked with tomato, onion, herbs in butter sauce
81. **PANEER DO PIYAZA** \$16.50
Paneer cooked spices & onion
82. **PANEER MALAI METHI** \$16.50
Spicy Paneer fried tempered in curry leaves & othe authentic spices

RICE AND BIRYANI

- 83. WHITE RICE V/GF/NF \$4.00
Plain Basmati rice
- 84. SAFFRON RICE V/GF/NF \$4.50
Basmati rice with cumin and saffron spices
- 85. JEERA RICE V/GF/NF \$4.50
Basmati rice with cumin
- 86. KASHMIRI PULAO V/GF \$6.50
Basmati rice cooked with variety of nuts
- 87. PEAS PULAO V/GF/NF \$6.50
Basmati rice cooked with green peas
- 88. COCONUT RICE V/GF/NF \$6.50
Basmati rice cooked with grated coconut & mustard seeds
- 89. VEGETABLE BRIYANI V/GF/NF \$14.90
Vegetable pieces cooked with basmati rice, mint, spices and served with raita
- 90. BRIYANI (LAMB/BEEF/GOAT) GF/NF \$16.90
Tender pieces of Chicken/Lamb/Beef/Goat cooked with basmati rice, mint, spices and served with raita.
- 91. BIRYANI (EGG/CHICKEN/CHICKEN TIKKA) \$16.50
Chicken Tikka pieces cooked with basmati rice, mint, spices, coriander and served with raita.

TANDOORI BREADS

- 92. PLAIN ROTI \$2.50
Wholemeal bread baked in tandoor
- 93. PLAIN NAAN \$2.50
Plain flour bread baked in tandoor
- 94. BUTTER NAAN \$3.00
Plain flour bread baked in tandoor with butter on top
- 95. BUTTER ROTI \$3.00
Wholemeal bread baked in tandoor with butter on top
- 96. GARLIC BUTTER ROTI \$3.00
Wholemeal bread baked with fresh garlic and coriander
- 97. GARLIC BUTTER NAAN \$3.50
Plain flour bread baked with fresh garlic and coriander
- 98. LACHHA PARATHA \$5.00
Flaky wholemeal bread baked in tandoor
- 99. ALOO PARATHA \$5.50
Wholemeal bread stuffed with potatoes, onion and coriander
- 100. MASALA KULCHA \$5.50
Plain flour bread stuffed with potatoes, onions, cottage cheese and coriander
- 101. PANEER KULCHA \$5.50
Plain flour bread stuffed with cottage cheese, onion and coriander
- 102. CHEESE NAAN \$5.50
Plain flour bread stuffed with shredded cheese
- 103. CHEESE & GARLIC NAAN \$5.50
Plain flour bread stuffed with shredded cheese & garlic
- 104. CHEESE & CHILLI NAAN \$5.50
Plain flour bread stuffed with shredded cheese & chilli
- 105. KASHMIRI NAAN \$5.50
Plain flour bread stuffed with variety of nuts
- 106. KEEMA NAAN \$5.50
Plain flour bread stuffed with spiced minced meat
- 107. CHICKEN NAAN \$5.50
Plain flour bread stuffed with spiced chicken

SIDE DISHES

- 108. RAITA \$4.50
Yogurt with fresh cucumber and spices
- 109. PINE APPLE RAITA \$5.00
- 110. GREEN SALAD \$4.00
- 111. SPICY ONION SALAD \$3.50
- 112. PAPPADUMS (4 PCS) \$2.50

DESSERT AND BEVERAGES

- 113. GULAB JAMUN (2 PCS) \$5.00
Cottage cheese dumplings in sugar syrup
- 114. KULFI \$5.00
Homemade mango & pistachio ice cream
- 115. COKE/DIET COKE/FANTA/ \$3.50
LEMONADE CANS (375ML)
- 116. MANGO LASSI \$5.00
- 117. MASALA LASSI \$5.00
- 118. SWEET LASSI \$5.00

VALUE PACK SPECIALS

Non Veg

- (TAKE AWAY ONLY)
- 2 PIECES CHICKEN TIKKA
 - 2 PIECES SAMOSA
 - 2 PIECES PAKORA

MAIN COURSE

- 1 BUTTER CHICKEN
- 1 ROGAN JOSH
- 1 SERVE RICE
- 1 RAITA
- 2 PAPPADAMS
- 2 NAANS

Only \$55

Vegetarian

- (TAKE AWAY ONLY)
- 2 PIECES SAMOSA
 - 2 PIECES PANEER TIKKA

MAIN COURSE

- 1 DAL MAKHANI
- 1 MALAI KOFTA
- 1 SERVE RICE
- 1 RAITA
- 2 PAPPADAMS
- 2 NAANS

Only \$45

DINNER PACK DEAL TAKE AWAY ONLY

**Choice of one curry + Saffron rice
1 Naan + 1 Can of Soft drink \$25.00**

LUNCH SPECIAL TAKE AWAY ONLY

1. Vegetable lunch pack \$16.00
Rice & curry served with naan, pappadam and can of soft drink

3. Bhature chhole \$14.00
Deep fried bread served With chickpea curry

2. Non veg lunch pack \$16.50
Rice & curry served with naan, pappadam and can of soft drink

4. Tandoori paratha \$15.00
Choice of aloo or mix 2 paratha Served with raita and pickle

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Welcome

Indian Restaurant & Sweets

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TAKE AWAY MENU

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**TUESDAY - SUNDAY
BREAKFAST & LUNCH
11.00AM - 4.00PM**

DINNER

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OPEN TILL 10.30PM**

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