

Menu for Parkside

Entrees from Tandoor

tandoori mixed platter

1/4 tandoori chicken, chicken tikka, fish tikka and tandoor tail prawn (2 pieces each)

chicken tikka

chicken fillet with sun-dried garam masala & herbed yogurt (4 pieces)

sheekh kebab

tandoor grilled finger rolled with coriander and cumin (4 pieces)

tandoori chicken

marinated 1/2 chicken piece roasted in the tandoor

tandoori tail prawn

marinated prawns roasted in the tandoor (4 pieces)

chicken shaslick

chicken, tomatoes, capsicum & onions on skewers, marinated with yogurt & baked in the tandoor

boti kebab

cubes of marinated lamb in yogurt and spice, grilled in the tandoor

fish tikka

tender pieces marinated in yogurt, masala & baked in the tandoor

Entrees

raj chicken pakora

chicken with onion, coriander and chilli deep fried with lentil flour

pakora bhaji

vegetable patties deep fried (4 pieces)

vegetable samosas

pastries filled with vegetables served with mint chutney (2 pieces)

paneer pakora (spicy)

cottage cheese marinated with chilli and herbs and deep fried with chickpea flower

mushroom pakora

mushrooms coated with chickpea flower with spices and deep fried tender and juicy

onion ring bhajia

onion rings marinated with cumin, chilli and coated with chickpea butter

Vegetarian Delights

paneer manchurian (spicy hot)

cottage cheese tossed with dried chilli cooked in hot & spicy sauce

mushroom mattar

mushroom tossed in onion, garlic and pepper

saag alu

spinach with potato

kashmiri dum alu

potato patties cooked in cream mild sauce

baigan peas bharta (chefs special)

roasted eggplant puree cooked with delicious herbs & spices

alu beans masala

french beans and potato tossed with spices

saag paneer

cottage cheese covered in pureed spinach

mattar paneer

cottage cheese & peas simmered in a creamy cashew & almond sauce

navrathan korma

mixed vegetables tossed in butter & cooked in a cashew nut sauce

malai kofta

cottage cheese dumplings in an almond makhani sauce

alu mattar

potatoes and green peas cooked with mild spices

alu gobhi

seasoned potatoes & cauliflower with turmeric, coriander, cumin & tomatoes

chaana masala

chickpeas cooked in a tomato sauce with mild spices

jaipur daal

lentils cooked slowly in a melting pot

alu baigan eggplant (chefs special)

eggplant and potato cooked with chef recipe

paneer tikka masala (chefs special)

tandoor baked cottage cheese tossed in pan with masala

Gourmet Corner

prawn/fish/squid sambal

an asian delicacy hot and spicy

warm chicken salad

chicken tikka with marinated salad and black pepper

tandoori chicken tikka masala

baked chicken tikka cooked in spicy sauce

taj tandoori fish

grilled in tandoor with yogurt and spices

lamb chops

a creatively prepared dish of lamb cooked in the tandoor

tandoori raan

marinated leg of lamb cooked in the tandoor (for 2 people)

raj chicken manchurian (hot & spicy)

fillet breast cooked in spicy chilli sauce

coriander chicken tikka

marinated in mint, coriander, green chillies, yogurt and baked in the tandoor

Mains

beef vindaloo

tender beef pieces as a hot and tangy dish

chicken spinach

tender chicken pieces cooked in a puree of spinach

butter chicken

smoked marinated fillet in gingered cream tomato, capsicum & cardamon

chicken vindaloo

tender chicken pieces, hot and spicy

chicken korma

tender pieces of chicken coated in a creamy almond & cashew spiced sauce

chicken masala

tender pieces of chicken in a ginger, garlic & cardamon

chicken/lamb madras

tender pieces of chicken/lamb cooked in a southern spice

chicken jalfrezy (chefs special)

lamb mysore (chefs special)

tender pieces of lamb cooked in coriander and dry chilli (spicy dish)

lamb vindaloo

a hot & tangy flavoured dish

lamb rogan josh

tender lamb in a rich gravy with herbed oil & chilli

beef korma

tender beef pieces in a cream of almond & cardamon

lamb korma

tender lamb pieces in a cream of almond & cardamon

lamb spinach

tender lamb pieces covered in a puree of spinach

bhuna gosh (chefs special)

prawn masala

prawns in a ginger, garlic, cardamon & curry leaf

prawn jalfrezy

prawns cooked with capsicum, tomatoes and onions in special spices

fish masala

tender pieces in a ginger, garlic, cardamon and curry leaf

fish madras (chefs special)

Accompaniments

Naans

plain naan

garlic naan, butter naan

kashmiri naan

coconut naan

cheese and garlic naan

chilli chesse naan

cheese naan, potato naan

keema naan

tandori roti (wholemeal bread)

paratha

bathura (deep fried bread)

Rice

steamed rice

saffron rice

peas pilau

kashmiri pilau

Sides

fresh green salad

kuchumber salad (indian style)

papadam

raita (mint or cucumber)

mango chutney

mixed pickles

Raj Desserts

ice cream

gulab jamun

milk dumplings in cardamon sugar syrup

kulfi

original or mango flavoured indian ice cream flavoured with herbs