

~ FRIED ENTREES ~

(Served with chilli sauce)

1. **Onion Bhagis** - By popular demand the newest addition to our menu is a combination of finely chopped onions, mixed with special spices and coated in a seasoned batter. (5 pcs.) **\$6.90**
2. **Onion Pakoras** - Are very popular all over India and have established themselves as a firm favourite. They are made by coating finely shredded onions with a spicy batter. (5 pcs.) **\$5.90**
3. **Aloo Bhonda** - The Nation's favourite tea-time snack. Mashed potatoes mixed in special herbs dipped in chick pea batter served deep fried. (5 pcs) **\$5.90**
4. **Samosas** (meat or vegetable) - The ever popular samosas make a wonderful treat on any occasion. Fresh home-made crispy triangular shaped pastries stuffed with either fine lamb mince or vegetables, served deep fried. (2 pcs) **\$5.90**
5. **Prawn Pakoras** - The Indian love of snacks is apparent in the wide range of mouth watering recipes. These fresh jumbo prawns marinated in garlic and herbs dipped in batter are served deep fried. (5 pcs) **\$8.90**
6. **Chicken Pakoras** - Fresh Chicken pieces marinated in garlic & herbs dipped in batter & deep fried. (5 pcs) **\$8.90**

~ TANDOORI ENTREES ~

(Served with mint and yoghurt sauce)

7. **Chicken Tikka** - One of the most popular dishes where succulent boneless chicken is marinated in special spices and herbs and cooked in a charcoal oven. **\$8.90**
main - **\$16.90**
8. **Seekh Kebab** - An authentic taste from mughal kitchens with fine lamb mince blended in special herbs skewered and barbecued in tandoori. **\$8.90**
main - **\$16.90**
9. **Jhinga Kebab** - Tasty fresh king prawns marinated in garlic and a touch of ginger flavour with an exotic selection of blended herbs, spices and yoghurt cooked over a charcoal fire. **\$8.90**
10. **Tandoori Chicken** - KING OF TANDOOR - this delicacy is a mouthwatering sight to behold where maryland chicken is marinated in special mughal spices and herbs with yoghurt and cooked over a charcoal fire in tandoori oven. **\$8.90**
main - **\$16.90**
11. **Lamb Cutlets** - A magnificent kebab dish where ginger flavoured juicy lamb cutlets are marinated in a spice-laced cumin based yoghurt and cooked to perfection (3pcs). **\$9.90**

~ COMBINATION ENTREES ~

12. **Vegetarian Combination** - Selection of Onion Pakoras, Aloo Bhondas & Vegetable Samosa. (5 pcs.) **\$8.90**
13. **Tabla Combination** - Selection of Chicken Tikka, Seekh Kebab, Onion Pakoras and Aloo Bhonda. (5 pcs.) **\$9.90**
14. **Tandoori Platter** - Combination of Tandoori Dishes **\$17.90**

All Prices Include GST



~ MAIN MEALS ~

(all our curries are mild unless required hot)

CHICKEN

15. **Mughlai Chicken Jalfrezi** - This is a wonderfully aromatic chicken dish with a tasty chicken curry cooked in royal spices with sliced onions, capsicum & tomato **\$13.90**
16. **Chicken Ragini** - This is a classic example of the popular mughal cuisine which is noted for its royal flavourings and smooth sauces with coconut milk. **\$13.90**
17. **Chicken Tikka Masala** - An eye-pleasing and colourful delicate flavour of chicken smothered in almond and creamy sauce with onion, tomato and capsicum makes a wonderful choice. **\$13.90**
18. **Butter Chicken** - Delicious boneless tandoori chicken with smooth thick and silky paste clinging to the pieces of chicken makes it an irresistible choice. **\$13.90**
19. **Lahori Chicken** - Is a delicious combination of boneless pieces of chicken and spinach cooked with fennel and coriander. **\$13.90**
20. **Chicken Korma** - This delicious chicken dish is classic North Indian with ground almond and yoghurt gravy. **\$13.90**
21. **Mango Chicken** - This delicately flavoured chicken is smothered in a creamy almond sauce and finished with mango paste. **\$13.90**

LAMB

22. **Shahi Lamb Korma** - The word 'shahi' means royal, so this particular korma was created in the royal kitchens of the Mughals of India. Tasty diced lamb cooked in ground almond and yoghurt with thick creamy sauce. **\$13.90**
23. **Lamb Madras** - This delicious curry is named after Madras (Southern India) and is cooked in a gravy flavoured by a few ground spices and coconut cream. **\$13.90**
24. **Lamb Sagwala** - This is an excellent way to cook lamb though a little unusual. Tender and juicy diced lamb cooked with special herbs and a touch of ginger and the gravy thickened with spinach paste is delicious. **\$13.90**
25. **Badami Lamb** - Is a richer version of korma where the lamb is cooked in yoghurt and almond and the result is a thick and silky gravy with a delicious taste. **\$13.90**
26. **Lamb Roganjosh** - Finds its origin in Kashmir. Tasty diced lamb cooked in tomato and cashewnut flavoured gravy with leafy coriander. **\$13.90**
27. **Kashmiri Lamb** - This is a delectable lamb dish with a slightly creamy texture and fruity flavour; it is simmered gently in a smooth velvety sauce with ground spices and dried fruits. **\$13.90**

BEEF

28. **Beef Vindaloo** - It is traditionally a hot curry, but the quantity of chillies can be adjusted to suit individual taste. Tasty diced beef cooked in special vindaloo sauce with potatoes. **\$13.90**
29. **Beef Do Piazza** - A mild beef curry cooked with an abundance of onions and garnished with fresh leafy coriander. **\$13.90**
30. **Beef Nilgiri Korma** - The delicate flavour of diced beef smothered in almond and cream sauce with spinach and mint paste. **\$13.90**
31. **Bhuna Ghosh** - The ever-popular superb beef curry seasoned with fried onions and tomato finished in a smooth thick gravy. **\$13.90**

SEAFOOD

32. **Fish Masala** - Makes a very nutritious dish and a few fairly standard ingredients transform the taste dramatically. Here pieces of fish are seasoned with onion and tomato in a smooth thick gravy. **\$14.90**
33. **Fish Curry** - A firm-fleshed catch marinated in lemon juice and simmered with special coconut flavoured gravy gives the fish a rather smooth and velvety texture. **\$14.90**
34. **Prawn Masala** - This is a delicate but richly flavoured dish with fresh and juicy king prawns seasoned with garlic, onion and tomato. **\$16.90**
35. **Prawn Curry** - Fresh king prawns cooked in coconut flavoured gravy with a touch of lemon and fresh leafy coriander gives it an unusual taste. **\$16.90**
36. **Prawn Balchao** - A combination masala - whole spice, dry roasted and tempered - all ground to a fine paste. Juicy king prawns marinated and cooked in masala paste and finished in a smooth, silky thick gravy. **\$16.90**

VEGETABLE

37. **Naurathan Korma** - A variety of seasonal vegetables are cooked together in a gravy flavoured by ground almond and yoghurt. **\$11.90**
38. **Paneer Shahi Masala** - A delectable vegetarian dish made from Indian cottage cheese, Paneer is simmered with onion, tomato and capsicum in a gravy flavoured with creamy cashew sauce. **\$12.90**
39. **Paneer Sagwala** - A vegetarian's dream: home-made cottage cheese and spinach cooked together in a smooth rich gravy with special herbs. **\$12.90**
40. **Aloo Masala** - An exotic and colourful combination of potatoes simmered with onion, tomato and capsicum in special mughal spices with coriander. **\$11.90**
41. **Mattar Paneer** - The Nations favourite paneer delicacy-home-made cottage cheese cooked with juicy peas and flavoured with cashew sauce. **\$12.90**
42. **Chann Paneer** - A Wonderful combination of chick-peas and home-made cottage cheese. **\$12.90**
43. **Rajmal Paneer** - Red Kidney beans served with indian cottage cheese and a smooth thick gravy. **\$12.90**
44. **Chann Masala** - A delicious combination of chick-peas smothered in almond and creamy sauce with onion, tomato and capsicum. **\$11.90**
45. **Rajmal Masala** - A delicate combination of red kidney beans simmered with onion, tomato and capsicum in special spices. **\$11.90**
46. **Chann Aloo** - An exotic blending of chick-peas, potatoes together with onion tomato and capsicum in special Mughal spices, with coriander **\$11.90**
47. **Bombay Aloo** - A timeless dish combining baby potatoes coked in a creamy coconut sauce with special spices, coriander and curry leaves. **\$12.90**
48. **Malai Kofta** - Koftas are very popular throughout India. They are tasty balls of potato and cottage cheese cooked with special herbs and spices. **\$12.90**
49. **Dal Punjabi** - This is a speciality of the northeastern region of India. A lentil delicacy with special herbs and spices cooked over a slow fire. **\$10.90**
50. **Dal Sagwala** - This dish is full of essential nutrients and goes well with any other delicacy. Spinach and lentil complement each other extremely well when finished with mughal magic. **\$10.90**

~ RICE ~

- 51. **Palaou Rice** \$ 2.50
- 52. **Savoury Rice** - Basmati rice sauteed with thin slices of onion, carrot, peas & spices. \$3.00
- 53. **Multani Biryani** - Vegetables, lamb, chicken or beef with fluffy rice and dried fruits \$14.90

~ INDIAN BREADS ~

- 54. **Naan** - A tandoori bread made of plain flour. \$2.90
- 55. **Roti** - A simple wholemeal bread baked in oven. \$2.90
- 56. **Garlic Naan** - Bread baked in tandoor with fresh garlic. \$3.50
- 57. **Herb Naan** - Naan topped with fresh garlic, poppy and sesame seeds and special spices. \$3.50
- 58. **Vegetable Parantha** - Wholemeal bread baked with stuffed potato and herbs. \$3.90
- 59. **Cheese and Spinach Naan** - Naan stuffed with spinach and cheese. \$3.90
- 60. **Keema Naan** - Naan bread stuffed with prime lamb mince. \$3.90
- 61. **Onion Kulcher** - Round bread baked in tandoor topped with onions and herbs. \$3.90
- 62. **Lahori Kulcher** - Tandoori naan stuffed with dry fruit. \$3.90
- 63. **Paneer Kulcher** - Home-made cottage cheese bread. \$3.90
- 64. **Paneer Tikka Kulcher** - Naan stuffed with chicken tikka and cheese. \$4.90
- 65. **Tikka Kulcher** - Naan stuffed with chicken tikka and herbs. \$4.90

~ ACCOMPANIMENTS ~

- 66. **Raita** - Freshly chopped onion, cucumber and coriander mixed with yoghurt and herb. \$2.50
- 67. **Banana Coconut** - Pieces of banana with seasoned coconut. \$3.00
- 68. **Indian Salad** - Freshly chopped onion, tomato, cucumber. \$2.50
- 69. **Sweet Mango Chutney** \$2.50
- 70. **Pickles** - chilli/mixed \$2.50
- 71. **Pappadams** - (4 pcs) \$2.00

~ DESSERT/DRINKS ~

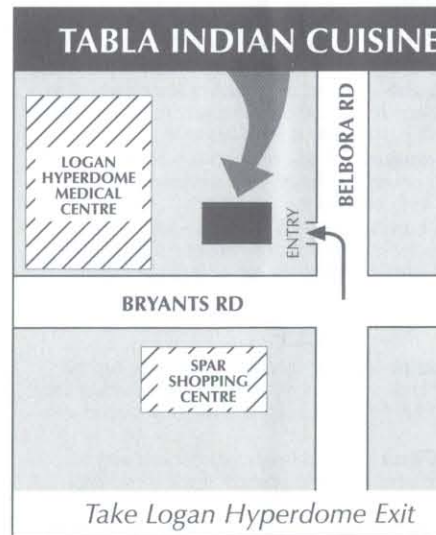
- 72. **Gulab Jamun** - Milk cake balls deep fried and dipped in syrup. \$3.50
- 73. **Coke/Diet Coke/Lemonade** 1.25lt \$4.00
- 74. **Lassi** - Traditional Indian Drink with Milk and Yoghurt base. Mango or Rosewater \$3.50



Home Delivery (Delivery Charges Apply)

- * A minimum order of \$25 (anywhere in Shailer Park, Loganholme, Tanah Merah).
- * A minimum order of \$30 (anywhere in Daisy Hill, Cornubia, Springwood).

All Prices Include GST



*"A Celebration
in Indian Cooking"*

When India's traditional Tabla drums beat through the artist's hands, guests know that the great meaning and beauty in the traditions handed down through the tabla's four hundred year history lies ahead of them.

So too with Tabla Indian Cuisine, which draws on tradition to bring the special flavours and aromas of exotic spices to your table, and inspires creativity just as does the classical music of the drums.

Artists in our kitchens, we respect our ingredients, understanding and drawing on their aromas, taste, salient nature, nourishment value and calorie count, and sequence of cooking that will bring these qualities together as music to your palate.

Enjoy!



INDIAN CUISINE

Phone 3209 6066

Monday - Sunday

Open 4pm

Licensed Restaurant
Bryants Road, Shailer Park Central

June 08