



# A NIGHT IN INDIA

## Indian Restaurant

Toowong 3217 7955  
Carindale 3398 9700

Discover the true flavours of India



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## Toowong

### Dine in Menu

- All meals are **free from** added **thickeners, preservatives, gluten and MSG.**
  - All curries are low fat **yoga food.** Very low fat meals are marked with ✓
    - All meals are cooked using **cholesterol free** vegetable oils.
      - **Vegan** meals are also available.
    - \$1.00 per container charge applies for packing left overs.
  - **BYO** Wine & Beer. Corkage & Cake charges of \$1.00 pp applies.
- **No surcharge** on public holidays. Min \$15 person on Fridays & Saturdays.
  - **For quick meals, please visit before 6 or after 8 pm.**
    - All prices are GST inclusive.

#### Banquet

##### Main Course

A very popular choice for groups small and large. A selection of our most popular curries is served with Naans, Raita, Chutney and Rice and topped up as many times as you like..

**\$30.00 pp**

##### Main Course with Entrée

Our Special Mix Entrée is served before main meals as above.

**\$35.00 pp**

- Banquet Prices includes Corkage.
- Does not include any seafood or drinks.
- As curries are re-filled as many times as you like, the left-overs are not packed to carry away for Banquets

#### Entree

##### Meat Samosas

2 pcs with lamb mince, fresh herbs and spices. Baked till golden brown. Served with our special sauce.

**\$7.00**

**Vegetable Pakoras** - 2 pcs, mixed vegetables dipped in chickpea batter & lightly fried.

**\$7.00**

**Spinach Pakoras** - 2 pcs

**\$7.00**

##### Vada

2 pcs, made from lentil flour, herbs and spices.

**\$7.00**

##### Kachori

2 pcs, stuffed with mixed lentils.

**\$7.00**

##### Naan Platter ✓

Your choice of 2 naans, with raita and chutney.

**\$14.00**

##### Tandoori Chicken ✓

2 pcs chicken drumsticks.

**\$9.00**

##### Chicken Tikka ✓

4 pcs from chicken breast fillet – marinated & cooked with lightly spiced tandoori sauce.

**\$9.00**

##### Chilli Prawns ✓

Fresh prawns are cooked with capsicum, chillies and served on a bed of rice.

**\$9.00**

##### Special Mix

Our most popular entrée, a delightful mixture of our entrées - 1 samosa, 1 vegetable pakora, 1 vada, 1 kachori, 2 chicken tikkas, 2 pcs tandoori chicken. Served with our special sauce.

**\$19.00**

#### Rice

##### Additional Basmati Saffron Rice

**\$3.00**

##### Coconut Rice

**\$7.00**

##### Yoghurt Rice

**\$7.00**

##### Pillau Rice

**\$7.00**

##### Biryani with Lamb, Beef or Chicken

**\$17.00**

##### Baryani with Goat, Fish or Prawns

**\$19.00**

##### Vegetable Biryani

**\$15.00**

#### Masala Magic

We cater for most tastes, just let us know how you would prefer your curries:  
Mild(sweet), Mild/Medium, Medium, Med/Hot, Hot, Very Hot, Super HOT ( ACTION )

Each dish is served with complementary basmati saffron rice.

Additional Serve of rice	<b>\$3.00</b>
Chicken (Diced Breast Fillet), Lamb or Beef (per serve)	<b>\$17.00</b>
Goat, Prawns or Fish ( Barramundi ) (per serve)	<b>\$19.00</b>

### **Butter Chicken, Beef, Lamb, Goat, Fish or Prawns**

A very popular mild Indian dish, with a creamy tomato base and enriched with ground almonds.

#### **Chicken Tikka Masala ✓**

Famous mild dish with capsicum, herbs and tomato gravy.

#### **Mango or Lime or Apricot**

Your choice of meat cooked in mild mango, lime or apricot gravy.

#### **Korma**

A favourite mild dish with creamy cashew nut gravy.

#### **Kashmiri ✓**

Mild Kashmiri spices and a touch of saffron.

#### **Punjabi ✓**

A mild dish, with fresh herbs and mushrooms.

#### **Peanut Masala**

North Indian dish, with your choice of meat cooked with a touch of mild peanut paste.

#### **Mughlai ✓**

Sweet and tangy dish, cooked in date and tamarind gravy.

#### **Hariali ✓**

Your choice of meat cooked with our very popular mild yoghurt and mint sauce.

#### **Kadhi ✓**

A very traditional Punjabi dish cooked with yoghurt and chickpea flour.

#### **Jalfrezi ✓**

Your choice of meat cooked with seasonal mixed vegetables and herbs.

#### **Amritsari ✓**

A dry dish cooked with potatoes, cumin, mustard seeds and herbs.

#### **Haveli ✓**

A dish cooked with healthy Chickpeas and herbs.

#### **Rogan Josh ✓**

A traditional dish from Kashmir, cooked with spices and ginger A very popular dish..

#### **Lassan ✓**

A dish from Punjab, cooked with fresh garlic and herbs.

#### **Karahi ✓**

A rich dish with garlic, ginger and green beans.

#### **Bhoona ✓**

A traditional curry cooked with onions and tomatoes.

#### **Balti ✓**

Your choice of meat cooked with Lentils & herbs.Chef's favourite dish.

#### **Saag ✓**

A healthy spinach dish from North India.

#### **Madraasi**

A south Indian favorite, cooked with capsicum, and coconut cream.

#### **Chilli ✓**

Hot and spicy north Indian dish cooked with onions, capsicums and fresh chillies.

#### **Vindaloo ✓**

A popular South Indian, hot dish with our special vindaloo sauce.

## Tandoori Delights

Served with yoghurt and mint sauce.

#### **Tandoori Chicken ✓**

Tender chicken drumsticks, marinated in our special tandoori paste, cooked to perfection. 5 Pcs

#### **Chicken Tikka ✓**

Tender pieces of breast fillet, marinated and cooked with special spices. 10 Pcs

#### **Tandoori Lamb**

**\$17.00**

#### **Tandoori Panir**

Home made cheese with layers of spice, marinated and baked with tandoori sauce.

#### **Tandoori Vegetables ✓**

Home made cheese or Vegetables with layers of spice, marinated and baked with tandoori sauce.

#### **Tandoori Fish or Prawns ✓**

#### **Tandoori Platter ✓**

A delicious mix of our tandoori meals, served with yoghurt and mint sauce. Includes – 2 pcs Tandoori Chicken, 2 pcs Chicken Tikka, 2 pcs tandoori Lamb, 2 Prawns and 2 pcs of Panir

**\$17.00**

**\$17.00**

**\$17.00**

**\$15.00**

**\$19.00**

**\$19.00**

## Vegetable Garden

Each dish is served with complementary basmati saffron rice. Additional serve of rice \$3 each  
All vegetable meals are \$15 per serve. Panir \$17 per serve

**Malai Kofta**

Lightly fried mashed potatoes koftas cooked in mild creamy tomato gravy

**Pumpkin**

Pumpkin cooked in mild creamy sauce.

**Mushrooms**

Cooked in mild creamy sauce with herbs.

**Eggplant Bhartha ✓**

Fresh eggplant with onions, tomatoes and herbs.

**Rajmah ✓**

Red kidney bean dish with herbs and spices.

**Chickpea ✓**

Healthy chickpeas cooked with herbs.

**Dhall Makhani**

A popular lentil dish cooked with fresh herbs and spices on slow heat to retain the flavours.

**Dhall Sabji ✓**

Our unique combination of lentils and seasonal vegetables.

**Dhall Saag ✓**

A delicately cooked, lightly spiced lentil and spinach dish. Chefs favourite dish.

**Alu Bhoona ✓**

Spicy potatoes dish, cooked with onions, tomatoes and fresh herbs.

**Alu Dum ✓**

Dry potato dish, cooked with cumin's, mustard seeds and a touch of fresh herbs.

**Vegetable Kadhi ✓**

A traditional Punjabi dish from chickpea flour and yoghurt.

**Mixed Vegetables ✓**

A popular meal. Seasonal mix of fresh vegetables, cooked with herbs and spices.

**Following dishes available in:****Vegetables, Potato or Panir (Home made cheese)****Butter Vegetables, Potato or Panir**

A popular enriched dish with mild creamy tomatoes and ground almond gravy.

**Tikka Masala ✓**

A mild dish with capsicum, herbs and tomato gravy. A very famous dish.

**Mango or Lime or Apricot ✓**

A mild dish cooked with mango, lime or apricot sauce.

**Korma**

All time favourite mild dish in creamy cashew nut gravy.

**Kashmiri ✓**

Cooked with mild Kashmiri spices and a touch of saffron.

**Peanut Masala**

North Indian dish cooked with a touch of mild peanut paste.

**Mughlai ✓**

Sweet and tangy dish cooked in tamarind and date gravy.

**Hariali ✓**

A mild dish with yoghurt and mint sauce.

**Rogan Josh ✓**

A traditional dish from Kashmir, cooked with spices and ginger. A very popular dish.

**Lassan ✓**

A dish cooked with garlic and herbs.

**Saag ✓**

A healthy spinach dish from North India cooked with panir or potatoes or vegetables.

**Madrasi**

South Indian favourite dish cooked in capsicum and coconut cream.

**Chilli ✓**

Hot and spicy north Indian dish with onion, capsicums and fresh chillies.

**Vindaloo ✓**

South Indian very hot dish with our special vindaloo sauce.

## Naans

<b>Naan</b> - A leavened traditional bread made from plain flour.	<b>\$4.00</b>
<b>Roti</b> - Our popular unleavened bread made with whole meal flour.	<b>\$4.00</b>
<b>Veggie</b> - A bread filled with spicy mixed vegetables and mashed potatoes.	<b>\$5.00</b>
<b>Punjabi</b> - With Mushrooms, Capsicum & Cheese	<b>\$5.00</b>
<b>Special</b> - A bread filled with chopped onions, olives and cheese filling.	<b>\$5.00</b>
<b>Keema</b> - A bread with a spicy lamb mince filling.	<b>\$5.00</b>
<b>Chicken and Cheese</b>	<b>\$5.00</b>
<b>Cheese</b>	<b>\$5.00</b>
<b>Garlic</b>	<b>\$5.00</b>
<b>Garlic and Cheese</b>	<b>\$5.00</b>

<b>Spinach and Cheese</b>	<b>\$5.00</b>
<b>Herbs and Cheese</b>	<b>\$5.00</b>
<b>Chilli and Cheese</b>	<b>\$5.00</b>
<b>Kashmiri</b> - A bread filled with dried fruit and nuts.	<b>\$5.00</b>

## Accompaniments

<b>Raita</b> - Yoghurt and cucumber salad, sweet. <b>Small</b>	<b>\$4.00</b>
<b>Raita - Large</b>	<b>\$7.00</b>
<b>Boondi Raita - spicy, Small</b>	<b>\$4.00</b>
<b>Boondi Raita - spicy, Large</b>	<b>\$7.00</b>
<b>Mango Chutney - Small</b>	<b>\$4.00</b>
<b>Mango Cutney - Large</b>	<b>\$7.00</b>
<b>Date and Tamarind Chutney</b>	<b>\$4.00</b>
<b>Coconut Chutney</b>	<b>\$4.00</b>
<b>Garlic Chutney</b>	<b>\$4.00</b>
<b>Plain Yoghurt</b>	<b>\$3.00</b>
<b>Fresh chopped chillies</b>	<b>\$3.00</b>
<b>Lime Pickle</b>	<b>\$3.00</b>
<b>Green Salad</b>	<b>\$7.00</b>
<b>Spicy Kachumber Salad</b>	<b>\$7.00</b>
<b>Spicy Onion Salad</b>	<b>\$3.00</b>

## Desserts

<b>Gulab Jamun 3 pcs</b>	<b>\$7.00</b>
A popular Indian dessert, deep fried creamy balls of plain flour served in cardamom and rose flavored syrup.	
<b>Gajjar Halwa</b>	<b>\$7.00</b>
Our delicious carrot pudding with almonds and sultanas, served chilled or warm.	
<b>Kulfi</b>	<b>\$7.00</b>
<b>Traditional Indian Ice Cream</b>	
<b>Rice Pudding (Kheer)</b>	<b>\$7.00</b>
<b>Masala Tea (Chai)</b>	<b>\$4.00</b>