

215 Flinders Street, Townsville, QLD 4810 Ph: (07) 4771 3144



TAKE AWAY MENU

ENTREE

Onion Bhaji (4 in a serve) Sliced onion coated in spicy chickpea flour batter and fried gently \$5.00 Vegetarian Samosa (2 in a serve) Homemade pastry filled with potatoes and peas \$5.00 Keema Samosa (2 in a serve) Spiced Deep fried pasties of Lamb mince \$5.50 Paneer Pakora (4 in a serve) Homemade cheese coated with chickpeas, herbs & batter \$6.00 **Mixed Platter** Onion Bhaji, Samosa, Chicken drumstick & Sheek Kebabs \$9.50 **Tandoori Chicken** Skewered chicken marinated in traditional yoghurt and spices Half \$9.50 - Full \$17.00 Chicken Tikka (4 in a serve) Chicken marinated with spices, yoghurt and roasted in tandoor \$9.50 Malai Chicken Tikka (4 in a serve) Boneless Chicken pieces marinated in spiced yoghurt and cooked in tandoor \$9.50 Tandoori Drum sticks (2 in a serve) Chicken drumsticks marinated with yoghurt, fresh herbs & spices and roasted in tandoor \$5.50 Chicken Hariyali Kebab (4 in a serve) Tandoori dish with spinach, ginger and garlic marination \$9.95 Sheek Kebab (4 in a serve) Minced lamb blended in herbs & spices, skewered and grilled in tandoor \$9.00 Fish Amritsari (4 in a serve) Boneless fish coated with chickpeas, fresh herbs & spices and gently fried \$13.00 Garlic Prawn (6 in a serve) Prawn cooked with garlic seasoned with fresh ground spiced \$13.00 Seafood Platter (for 2 person) Fish Amritsari, Prawn and Squid rings \$15.00 Tandoori Prawn (6 in a serve) Prawns mildly spiced and roasted in Tandoor \$13.00 Paneer Tikka Paneer with marinated Onion, Capcicum, Tomato Roarted in tandoor \$9.95 **Rashimi Kabab** Chicken marinated with yogurt with cream and cooked in tandoor \$9.95





MAIN COURSE

Butter Chicken Chicken cooked in tomato, cream and spices in thick butter gravy \$16.50 **Chicken Tikka Masala** Chicken tikka blended with diced capsicum, onion and cooked in onion tomato gravy \$16.50 Karahi Chicken Tender chicken roasted with fresh herbs special spices and cooked in kadhai \$16.50 Mint and Coriander Chicken/Lamb/Beef Meat of your choice marinated in mint & coriander and cooked in onion tomato gravy \$16.50 Chicken (Murg) do Pyaza Chicken do Pyaza has dominance of onions. It gives very specific sweet and spicy taste \$16.50 Malai Methi Chicken Mixture of cream with cashew paste and herbs, served with fenugreek leaves (methi) \$16.50 **Delight Chicken/Lamb/Beef** Meat of your choice cooked in North Indian spices with cream and dry \$16.50 SAAG Chicken/Lamb/Beef Pan fried spinach with fresh herbs & spices with the meat of your choice \$16.50 Madras Chicken/Lamb/Beef A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs & spices \$16.50 Vindaloo Chicken/Lamb/Beef A traditional dish from the State of Goa with a slight tangy taste (spicy) \$16.50 Rogan Josh Chicken/Lamb/Beef Meat of your choice cooked with basic herbs & spices and flavoured with fresh coriander \$16.50 Korma Chicken/Lamb/Beef Meat of your choice cooked with crushed nuts and cream \$16.50 Chicken Lababdar Chicken pieces with creamy mixture of ginger, garlic, tomatoes, herbs and capsicum \$16.50 **VEGETABLE DISHES**

Veg Korma Vegetables cooked with crushed nuts and cream \$15.50 Mixed Vegetables Seasonal vegetables with onions, capsicum, tomatoes garnished with fresh ginger and coriander \$15.50 Palak Paneer Pan fried spinach with fresh herbs &spices with the pieces of paneer \$15.50 Butter Paneer Panner and peas simmered in creamy tomato based sauce

\$15.50 Butter Paneer

Paneer and Peas simmered in creamy tomato based sauce





\$15.50

Kadhai Paneer Stir fried cottage cheese with tomatoes, coriander, ginger and capsicum \$15.50 Paneer ka Salan Strips of paneer (cottage cheese) sautéed with capsicum, onion, spices and finished with fresh tomatoes & coriander \$15.50 **Daal Tadka** Lentil curry in variety of spices and simmered over slow fire \$15.50 **Daal Spinach** Pan fried spinach with fresh herbs & spices with lentils \$15.90 **Daal Makhani** Black lentils slow cooked with aromatics, butter cream and ginger \$15.90 **Chana Masala** A classic vegetarian Indian recipe featuring chickpeas, tomatoes and spices \$15.50 Navaratna Korma Seasonal vegetables, cocktail fruits with creamy sauce \$16.50 Mushroom do Pyaza Mushroom do pyaza has dominance of onion, a specific sweet & spicy test \$16.50 Methi Malai Matter Mixture of cream with cashew paste & herbs, served with fenugreek leaves (methi) \$16.50 Malai Kofta Dumpling made with cottage cheese, dry fruits & cooked in creamy sauce \$16.50 Paneer Tikka Masala Marinated cottage cheese cooked in tandoor, finished with capsicum, onion & creamy sauce \$16.50 **Palak Kofta** Dumpling made with spinach, cottage cheese, dry fruits, cooked with spinach & spices \$16.50 Saag Fresh spinach cooked with spices \$16.50

CHEF SPECIAL

Goat curry Goat meat cooked with special indian spices& herbs \$18.50 Chilly chicken Chicken pieces cooked in onion, capsicum, garlic, herbs and fresh chilli \$18.50 Honey Chicken Chicken marinated in honey sauce, garlic & roasted in tandoor \$18.50 Chilly paneer Cottage cheese pieces cooked in onion, capsicum, garlic, herbs and fresh chilli \$17.50 Veg Manchurian Dumplings of diced mix vegetables mixed with spices and corn flour, mixed with garlic, ginger, onion capsicum topped with coriander





\$17.50

Chicken Manchurian

Dumplings of chicken mixed with spices and corn flour, mixed with garlic, ginger, onion capsicum topped with coriander

\$18.50 Chilli Mushroom

Mushroom pieces cooked in onion, capcicum, garlic, herbs & fresh chilli

\$18.50

Value Pack

Entrée onion bhaji (4pcs), any 2 curries (excl sea food & chef special), 1 rice, 2 plain naan, mix pickle, raita & 4 papadum

\$35.00 Banquet Pack

Entrée onion bhaji & sheek kebab (2 pcs of each), any 2 curries (excl sea food & chef special), 2 rice, 2 plain naan, sweet mango chutney, raita & 4 papadum

\$45.00

Family Pack

Entrée chicken tikka & onion bhaji (2 pcs of each), any 3 curries (excl sea food & chef special), 2 rice, 2 plain naan, sweet mango chutney, raita & 4 papadum **\$55.00**

SEA FOOD

Malabar Fish

Fragrant curry with traditional flavours of Malabar in India, server in a coconut based sauce \$18.95 **Malabar Prawns** Fragrant curry with traditional flavours of Malabar in India, server in a coconut based sauce \$20.95 **Korma Prawns** Meat of your choice cooked with crushed nuts and cream \$20.95 Vindaloo Fish A traditional dish from Goa with slight tangy taste (spicy) \$18.95 Vindaloo Prawns A traditional dish from Goa with slight tangy taste (spicy) \$20.95 **Masala Fish** Meat of your choice cooked with basic herbs & spices and flavoured with fresh coriander \$18.95 Masala Prawns Meat of your choice cooked with basic herbs & spices and flavoured with fresh coriander \$20.95 **Goan Curry Fish** Fresh fish cubes in coconut milk cooked in south indian style \$18.95 **Goan Curry Prawns** Fresh fish cubes in coconut milk cooked in south indian style \$20.95 **Garlic Prawns** Cooked with garlic seasoned with fresh ground spices & base of onion and tomato \$20.95



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BREADS FROM TANDOOR

Naan

a traditional indin bread made with plain flour \$2.50 **Garlic Naan** a touch of garlic is added to flavour this bread \$3.50 **Peshwari Naan** a sweet naan bread stufffed with nuts and dry fruit \$4.00 Spinich and cheese naan grined baby spinich and cheese & light herbs **\$4.50 Cheese Naan** stuffed with cheese and coriander \$4.00 **Cheese & Garlic Naan** stuffed with cheese and garlic \$4.50 **Keema Naan** naan bread stuffed with lightly spiced lamb mince \$4.50 Roti (100% wholemeal flour) Strips of paneer (cottage cheese) sauteed with capsicum, onions, spices and finished with fresh tomatoes and coriander \$2.50 Lachha Paratha This style of paratha turns out crispy and with several layers \$4.00 **Vegetables Paratha** bread stuffed with mildly spiced potatoes, onions & peas \$4.50 **Mint Paratha** light touch of fresh mint on the bread \$4.50 Masala Kulcha naan bread filled with lightly spiced potatoes \$4.50 **Onion Kulcha** naan breads stuffed with chopped onions \$4.50 **Butter Naan** Triangle shape bread made with plain flour cooked in tandoor oven \$3.50 **Onion Cheese Naan** Stuffed with onion and cheese and added with fresh herbs \$4.00 **Chilli Cheese Naan** Stuffed with capcicum and cheese and added with fresh herbs \$4.50

RICE

Plain Rice Basmati Rice \$1.00 Coconut Basmati Rice





Rice fried with desiccated coconut & herbs \$2.50 Vegetable Biryani Rice pullao cooked with mixed veg and aromatic herbs & spices \$13.95 **Chicken Biryani** Rice pullao cooked with chicken and aromatic herbs & spices \$14.95 Chicken tikka biryani Rice pullao cooked with chicken and aromatic herbs & spices \$14.95 Lamb biryani Rice pullao cooked with Lamb and aromatic herbs & spices \$15.95 Prawn biryani Rice pullao cooked with prawn and aromatic herbs & spices \$15.95 **Pulaw Rice** Basmati rice sauteed with onion, ginger, garlic and spices \$2.00

DESSERTS

Mango kulfi HOMEMADE MANGO ICE-CREAM \$4.90 Pista kulfi HOME MADE ICE CREAM WITH NUTS \$4.90 Gulabi Jamun REDUCE MILK DUMPLING IN LIGHT SUGAR SYRUP \$4.90 Vanilla Ice Cream CHOCOLATE OR STRAWBERRY TOPPING(Caramal, Choclate, Strawberry) \$4.90

SIDES / CONDIMENTS

Raita Indian style churned yoghurt with spices \$3.00 **Green salad** Dices of cucumber, onion, tomatoes \$3.00 **Pickles** Chilli/Mango/Mix \$2.00 **Sweet Mango Chutney** Chutney \$2.00 Pappadums (4 serve) \$2.00 **Mint Sauce** Mint Sauce \$2.00 **Tamarind Chutney** Chutney \$2.00



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SOFT DRINKS

Coke, Coke Zero, Diet Coke Lift, Sprite & Fanta \$3.00 **Ginger Beer** Ginger Beer \$3.00 **Mineral Water** \$3.00 **Orange Juice** \$3.50 **Apple Juice** \$3.50 Lassi Blend of yogurt, water, spices in plain flavour \$3.50 Lassi Mango, Rose or Salty flavour \$4.00