



menu

INDIAN RESTAURANT



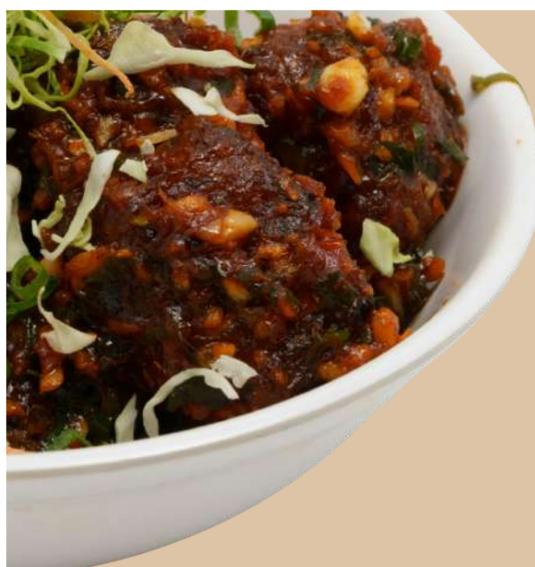
0862 094 473

7 Dwyer Turn, Joondalup WA 6027



menu

INDIAN RESTAURANT



starters

(veg)

SAMOSA (2PCS) – \$10

TRIANGULAR SHAPED PASTRY FILLED WITH POTATOES,
PEAS & DRY FRUITS

VEG TIKKI – \$12.50

MIXED VEGETABLE PATTIES TEMPERED WITH CUMIN SEEDS
& INDIAN SPICES

ONION BHAJI – \$12.50

SLICED ONION COATED WITH CHICK PEA FLOUR FLAVORED
WITH CAROM SEED & SPICES

PANEER CHILLI MILLI – \$18.50

CRISPY FRIED COTTAGE CHEESE SAUTEED WITH ONIONS,
CAPSICUM & INDIAN SPICES

(non veg)

TANDOORI CHICKEN – \$19

CHICKEN MARINATED WITH GINGER- GARLIC PASTE AND A
SELECTION OF INDIAN GARAM MASALA

CHICKEN TIKKA – \$19

MIXED VEGETABLE PATTIES TEMPERED WITH CUMIN SEEDS &
INDIAN SPICES

CHICKEN 65 – \$18

A TANGY SPECIALITY FROM SOUTH INDIA FLAVORED WITH
MUSTARD SEED, CURRY LEAF & DRY CHILLI

LAMB TANDOORI CHOPS – \$24

TENDER LAMB CHOPS MARINATED WITH HUNG YOGURT,
CHILLI & GARAM MASALA

HYDERABADI LAMB SEEKH – \$24

FRESHLY GROUND LAMB MINCE, FLAVORED WITH CARDAMOM
SKEWERED & COOKED IN THE TANDOORI OVEN

FISH AMRITSARI – \$22

PINK SNAPPER MARINATED WITH LIME JUICE, CUMIN POWDER
& PEPPER DIPPED IN GRAM FLOUR BATTER AND DEEP FRIED

SARSON FISH TIKKA – \$20

FISH CUBES MARINATED WITH GINGER- GARLIC PASTE,
YOGURT, MUSTARD OIL, MUSTARD SEEDS & COOKED IN
TANDOOR

CALAMARI CHILLI MILLI – \$20

DEEP FRIED CALAMARI RINGS TOSSED WITH CAPSICUM, RED
CHILLI AND FRESHLY GROUND BLACK PEPPER

JHINGA TILWALA – \$21

DEEP FRIED PRAWNS COATED WITH WHITE SESAME SEEDS
AND LEMON JUICE

TANDOORI JHINGA – \$21

JUMBO PRAWNS MARINATED WITH SAFFRON, CHILLI, & GARLIC
AND COOKED IN TANDOOR



kids & treats



KIDS MENU

CHIPS – \$7.00

CHIPS & NUGGETS – \$14

BUTTER CHICKEN + RICE – \$14

FISH + CHIPS – \$14



DESSERTS

GULAB JAMUN (2PCS) – \$6.00
AN INDIAN DESSERT OF FRIED DOUGH BALLS MADE
THAT ARE SOAKED IN A SWEET, SUGAR SYRUP

RAS MALAI (2PCS) – \$10.00
RASMALAI ARE MADE OF FRESH COTTAGE CHEESE
DUMPLINGS THAT ARE SOAKED IN CARDAMOM MILK
& TOPPING WITH NUTS

GARAM GAJRELLA – \$10.00
MADE WITH CARROTS, GHEE, MILK, SUGAR AND
FLAVORED WITH CARDAMOM

PISTA KULFI – \$6.00
MANGO KULFI – \$6.00



DRINKS

SOFT DRINKS (COKE, SPRITE, ETC.) – \$3.00

SWEET LASSI – \$6.00

SALTY LASSI – \$6.00

MANGO LASSI – \$7.00



PLATTERS

VEGETARIAN PLATTER – \$26

(SAMOSA, ONION BHAJI, VEG TIKKI & PANEER CHILLI MILLI)

NON-VEGETARIAN PLATTER – \$28

(CHICKEN TIKKA, LAMB SEEKH, JHINGA TILWALA & FISH TIKKA)

SOUP

TOMATO SOUP - \$12

A SPICY BLEND OF TOMATOES FLAVOURED WITH CORRIANDER

main course (non-veg)

SEAFOOD

GOAN FISH CURRY – \$25

FISH COOKED IN COCONUT GRAVY & TEMPERED WITH MUSTARD SEEDS & CURRY LEAVES

CRAYFISH CURRY – \$25

CRAYFISH COOKED IN A GOAN- STYLE SPICY CURRY

PRAWN CURRY – \$26

TENDER PINK PRAWNS COOKED IN A THIN TOMATO & ONION GRAVY

KADAI JHINGA – \$26

PRAWNS COOKED IN A MOUTH WATERING KADAI MASALA GRAVY



BREADS

PLAIN NAAN – \$4.50

BUTTER NAAN – \$4.50

GARLIC NAAN – \$5

NAAN TOPPED WITH CHOPPED GARLIC & COOKED

KASHMIRI NAAN – \$6

NAAN STUFFED WITH A MIXTURE OF DRY FRUITS & BANANA

KHEEMA NAAN – \$5.50

NAAN STUFFED WITH MINCED LAMB

STUFFED KULCHA – \$6.00

CHOOSE YOUR STUFFING FROM ONION / CAULIFLOWER / CHEESE / COTTAGE CHEESE



RICE

STEAMED RICE – \$5

WHOLE GRAIN STEAM BASMATI RICE

SAFFRON RICE – \$6.50

SAFFRON FLAVORED BASMATI RICE

JEERA RICE – \$6

RICE SAUTEED WITH CUMIN SEED & CORIANDER

BIRYANI

VEG BIRYANI - \$20.00

RICE COOKED WITH VEGETABLES, EXOTIC INDIAN SPICES

CHICKEN BIRYANI - \$24.00

BASMATI RICE COOKED WITH BONELESS CHICKEN FRESH MINT AND SPICES

GOAT BIRYANI - \$24.00

DELICIOUS SPICE INFUSED GOAT COOKED WITH BASMATI RICE

LAMB BIRYANI - \$24.00

DELICIOUS SPICE INFUSED LAMB COOKED WITH BASMATI RICE



SIDES & SALADS

PAPADUMS (4PCS) – \$4.00

MIXED PICKLE – \$3.00

RAITA – \$6

FRESH YOGURT SPRINKLED WITH CHOPPED TOMATO, CUCUMBER, CORIANDER LEAVES & CHAT MASALA

GREEN SALAD – \$6

DICED ONIONS, TOMATOES, CUCUMBER, CHILLI & CORIANDER SALAD TOSSED WITH LEMON JUICE & SPICES

CHICKEN SALAD – \$18

CHICKEN BREAST , LETTUCE, TOMATOES, ONION



main course

(veg)

DAL MAKHNI – \$19

BLACK LENTIL COOKED IN A BASE OF TOMATO AND CREAMY GRAVY

DAL TADKA – \$17

YELLOW LENTIL COOKED WITH INDIAN MASALA

PALAK PANEER – \$21

SPINACH CURRY WITH COTTAGE CHEESE TEMPERED WITH GARLIC AND CHILLI

SHAHI PANEER – \$21

COTTAGE CHEESE COOKED WITH YOGURT AND ONION BASED GRAVY FLAVORED WITH GREEN PEPPER AND FENNEL

MUTTAR PANEER – \$21

COTTAGE CHEESE & GREEN PEAS COOKED IN A TOMATO & ONION GRAVY TEMPERED WITH ROYAL CUMIN

MIX VEG – \$19

MIX VEG PREPARED WITH ONION, TOMATOES, CASHEW PASTE & SPICES

CHANA MASALA – \$19

FISH CUBES MARINATED WITH GINGER- GARLIC PASTE, YOGURT, MUSTARD OIL, MUSTARD SEEDS & COOKED IN TANDOOR

MALAI KOFTA – \$20

FRIED COTTAGE CHEESE DUMPLINGS MADE WITH CASHEW NUTS & RAISIN, COOKED IN A CREAMY GRAVY

NAVRATNA KORMA – \$20

SCALLOPS STIR FRIED WITH CRUSHED RED CHILLI AND GARLIC

BHINDI DO PYAZA – \$19

STIR FRIED OKRA SPICED WITH RAW MANGO, ONION & SUN DRIED SPICES

BAINGAN BHARTA – \$20

EGGPLANT PREPARED WITH CHILLI AND COCONUT TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES



main course

(non-veg)

BUTTER CHICKEN – \$24

FENUGREEK FLAVORED, TANDOORI COOKED SHREDDED CHICKEN IN A CREAMY TOMATO GRAVY

CHICKEN KORMA – \$24

A MILD & CREAMY CHICKEN DISH COOKED WITH DELICATELY SPICED KORMA SAUCE

CHICKEN VINDALOO – \$24

CHICKEN FLAVORED WITH VINDALOO MASALA & VINEGAR

CHICKEN TIKKA MASALA – \$24

SUCCULENT PIECES OF CHICKEN COOKED WITH DICED ONION, CAPSICUM & TOMATO IN A RED GRAVY

KADAI CHICKEN – \$24

MADE WITH CHICKEN, ONIONS, TOMATOES, GINGER, GARLIC AND GROUND SPICES

CHICKEN MADRAS – \$24

AUTHENTIC SOUTH INDIAN CHICKEN CURRY MADE WITH BLEND OF SPICES

GOAT CURRY – \$26

BABY GOAT PREPARATION WITH A BLEND OF GARAM MASALA & EXOTIC INDIAN HERBS

LAMB VINDALOO – \$24

LAMB FLAVORED WITH VINDALOO MASALA & VINEGAR

LAMB ROGAN JOSH – \$24

KASHMIRI STYLE LAMB COOKED WITH ONIONS, TOMATOES & YOGURT

LAMB SAAGWALA – \$24

BABY LAMB MEAT COOKED WITH SPINACH & INDIAN HERBS