



Indian Take Away Menu



mild
medium
hot
gluten free
lactose free
contains nuts

snacks

- \$8.00 vegetable pakora **GL** potato, spinach, peas & ginger coated in a chickpea batter accompanied by homemade mint sauce
- \$8.00 vegetable samosa a spicy mix of onions, potatoes & peas fill this pastry. served with fresh mint chutney
- \$8.50 chicken tikka **G** bite size pieces of marinated tandoor cooked chicken served with tamarind dipping sauce
- \$8.50 lamb samosa premium minced lamb cooked with fresh mint, onion & ginger wrapped in pastry. served with mint chutney
- \$8.00 malai kofta **GN** cottage cheese dumpling in creamy tomato, almond and fenugreek sauce

lamb curries

- \$13.50 lamb rogan josh **GN** classic lamb dish using kashmiri red chillies, onion, almonds, ginger and fresh spices making a rich satisfying dish
- \$13.50 lamb korma **GN** tender pieces of south australian lamb in a cashew, cardamon and yogurt sauce finished with an aromatic garam masala
- \$14.00 mirch nariyal **GL** juicy, slowly braised aussie lamb in an explosive hot & tangy sauce with garam masala, cumin, birds eye chilli & coconut
- \$16.00 lamb biriyani **GN** traditional moghul style lamb rice cooked with aromatic spices and fresh mint. served with boiled egg and raita

chicken curries

- \$12.50 chicken madras **GL** traditional south indian dish cooked with coconut, tumeric, chilli and curry leaf
- \$13.50 butter chicken **G** tandoor marinated chicken breast in a rich fenugreek infused tomato and capsicum sauce
- \$12.50 chicken korma **GN** tender pieces of breast fillet cooked in a mild rich and creamy sauce of cashews, ginger and coriander
- \$13.00 chicken vindaloo **GL** thigh fillet pieces in an explosive hot and tangy tomato sauce with garam masala, cumin, paprika, tumeric and coriander
- \$13.00 murgh palak **GL** chicken curry cooked with tomato, onion and ginger, flavoured with cassia and tamarind spinach

beef curries

- \$12.00 beef tikka masala **G** marinated tender beef, simmered in a mild creamy sauce with delicately spiced fresh potatoes
- \$12.50 beef do piaza **G** beef, slowly braised in a tangy coconut and fresh capsicum sauce
- \$12.50 goan beef vindaloo **GL** tender beef cooked in an explosive hot and spicy red chilli sauce of tomatoes, cumin, paprika and coriander
- \$12.50 badami kofta **GN** balls of spiced minced beef in an almond and tumeric sauce

seafood curries

- \$17.50 masala fish curry **L** marinated boneless fillet, pan fried with a coconut, coriander, lime and curry leaf sauce- subject to availability
- \$16.50 jhinga masala **GL** prawns cooked in a mustard seed, green bean, onion and fresh tomato sauce
- \$16.50 jhinga malai **G** prawns coated in a creamy fresh coriander, mustard seed and ginger sauce

veg curries

- \$9.00 aloo gobi **GL** potato and cauliflower, spiced with cumin, tomato and coriander
- \$9.00 vegetable korma **GN** mixed locally grown vegetables, simmered in a creamy mild cashew sauce
- \$8.50 channa dahl **G** slowly cooked yellow lentil stew, tempered with cumin, ginger and tomato
- \$9.50 capsicum & eggplant masala **GL** tandoor roasted eggplant and capsicum cooked in an exciting rich tomato and onion sauce
- \$9.00 saag paneer **G** indian cheese 'paneer' tossed lightly in a sauce of spinach with coriander, mustard seeds and fennel
- \$8.50 chickpea masala **GL** chickpeas slowly simmered in a spicy tomato, onion and mustard seed sauce
- \$8.50 aloo mutter **GL** cubes of tender potato, combined with peas, fresh tomato, tumeric, onion and aromatic masala spices

rice

- S \$2.50 basmati **GL**
- L \$3.50 steamed himalayan aromatic rice
- S \$3.00 pulao rice **G**
- L \$4.00 basmati steamed with ginger, cloves and cardamom

bread

- \$2.50 plain naan
- \$3.00 garlic or cheese naan
- \$4.00 keema naan naan filled with minced beef
- \$2.50 roti wholemeal flour bread
- \$3.50 paratha flakey unleavened bread

sides

- \$2.50 pappadums **GL**
- \$4.00 cucumber raita **G**
- \$2.50 spicy tomato chutney **GL**
- \$2.00 mango chutney **GL**
- \$2.00 mixed vegetable pickle **GL**
- \$2.00 lime pickle **GL**
- \$1.00 vindaloo paste **GL**

dessert

- \$7.50 gulab jamun **N** a favourite indian dessert. golden milk pastry balls, smothered with cardamom and pistachio scented sugar syrup
- \$5.50 mango kulfi **G** indian icecream
- \$5.50 pistachio & cardamon kulfi **GN**
- \$3.50 soan papdi **N** what you get if you cross a flake with fairy floss, 3pc (plain choc and coconut)

www.indis.com.au

open 4.00pm to 9.30pm

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