

- 51. **Vegetable Paratha** \$3.50
Bread made from potatoes wholemeal flour, peas and spices.
- 52. **Keema Naan** \$3.70
Bread made from mince wholemeal flour, peas and spices.
- 53. **Butter Naan**..... \$3.50
Bread made from butter, wholemeal flour and sugar.

SALAD

- 54. **Fruit Salad** \$9.50
Made from apple, orange and banana.
- 55. **Mixed Salad** \$8.50
Made from lettuce, cabbage, onion, tomato and orange.
- 56. **Katchumber** \$7.00
Made from onion, tomato and cucumber.

SIDE DISHES

- 57. **Pappadums (4 per serve)** \$2.00
- 58. **Raita** \$3.30
Home made yogurt and cucumber.
- 59. **Mint Chutney** \$3.30
Delicious mint chutney blended with yogurt.
- 60. **Mango Chutney** \$3.00

BIRYANI

- 61. **Biryani (Lamb/Beef/Chicken)** \$17.90

DESSERTS

- 62. **Gulab Jamun** \$3.40
Delicious milk balls cooked in sweet rose syrup.
- 63. **Mango or Plain Kulfi** \$3.70
Home made ice cream.

BEVERAGES

- 64. **Plain Lassi** \$2.80
- 65. **Mango Lassi** \$3.30
- 66. **Mineral Water** \$1.50
- 67. **Soft Drink** \$2.50
- 68. **Energy Drink** \$4.00

**Note:- We will cook every dish
to your taste -Mild / Medium / Hot**

Punjabi Indian



Fully Licensed

Ph: 07 4068 8611

Healthy Nutrition

No M.S.G.

All our dishes are cooked in pure
polyunsaturated vegetable oil
using no animal fat and
contain no artificial preservatives.

Prices Include G.S.T.

Punjabi Indian



**INDIAN
TAKEAWAY OR
DINE IN**

*Shop 9 Mission Beach Resort
Shopping Villiage
Wongaling Beach
Queensland 4852*

Ph: 07 4068 8611

*Home Delivery
Minimum Order \$30
Open 7 Days A Week
5.30pm to 9.30pm*

*Come in and try our traditional dishes.
we are always at your service
to advise and recomend.*

Shuruaat - Entrée

1. **Vegetable Samosa**..... \$3.90
Light pastry pocket filled with a mixture of delicately spiced vegetables. (2 pieces)
2. **Meat Samosa**..... \$3.90
Light pastry pocket filled with spicy minced meat. (2 pieces)
3. **Pakora**..... \$3.50
Mixed vegetables with herbs and spices.
4. **Baigan Pakora**..... \$3.50
Sliced eggplant with herbs and spices.
5. **Tandoori Chicken**..... **Half \$9.00**
The King of Kebab Chicken marinated in..... **Full \$16.00**
spices, yogurt and cooked in the tandoor.
6. **Murg Tikka (Chicken Tikka)** **Entrée \$9.50**
Boneless chicken fillets marinated in herbs,..... **Main \$16.50**
spices and yogurt cooked in the tandoor.
7. **Tandoori Lamb Chops (Barrab Kebab)** **Entrée \$9.50**
Lamb cutlets marinated in spices, **Main \$17.50**
skewered and cooked in the tandoor.
8. **Seekh Reshmi Kebab** **Entrée \$7.50**
Lamb mince with onions and green spices..... **Main \$15.00**
pressed on a skewer & smoked in the tandoor.
9. **Tandoori Prawns** **Entrée \$9.50**
Marinated in spices, yogurt, **Main \$17.90**
lemon and cooked in the tandoor.
10. **Fish Tandoori** **Entrée \$9.90**
Marinated in spices. lemon. yogurt **Main \$18.90**
and cooked in the tandoor.

SOUP

11. **Green Soup** \$11.90
Cooked in peas, spinach, coriander, mint and spices,
Indian style.
12. **Lentils & Chicken Soup** \$13.90
Cooked lentils with chicken and selected spices.

Main Dishes

CHICKEN

13. **Makban Chicken (Butter Chicken)** \$19.90
Tender Pieces of chicken lightly cooked in the tandoor
and finished with our specially prepared spiced sauce.
14. **Chicken Korma (mild)**..... \$18.50
Cooked in a mild creamy sauce with cashew nuts.
15. **Mango Chicken (mild)** \$18.50
Chicken fillets cooked in a light spicy sauce with
mango pulp.

16. **Chicken Palak (medium)**..... \$18.90
Boneless chicken pieces with spinach, mildly spiced,
flavoured with dry fenugreek leaves.
17. **Chicken Curry (medium)**..... \$16.50
Boneless chicken pieces marinated with spices
and cooked in a rich curry sauce.
18. **Murg Vag (medium)** \$17.50
Chicken and vegetables cooked in a rich spicy sauce.
19. **Murg Madras (hot)** \$18.90
Chicken cooked in a rich spicy sauce with
coconut milk.
20. **Chicken Tikka Masala (mild)**..... \$19.90
Tender fillets pre cooked in the tandoor in a semi
dry sauce with tomatoes, onions and capsicum.
21. **Chicken Vindaloo (very hot)**..... \$18.50
Cooked in vindaloo and goan curry sauce.

LAMB

22. **Lamb Korma (mild)** \$18.90
Cooked in a mild creamy sauce with cashew nuts.
23. **Rogan Josh (medium)**..... \$19.90
From Kashmir, lamb cooked in an exotic blend
of spices.
24. **Gosht Saagwala (medium)** \$18.50
Diced lamb cooked with spinach and ground spices
Punjabi style.
25. **Lamb Veg. (medium)**..... \$16.50
Lamb and vegetables cooked in a spicy sauce.
26. **Lamb Madras (hot)**..... \$19.50
Lamb cooked in a spicy coconut cream
sauce with fresh chillies and flavoured with bay leaves.
27. **Lamb Vindaloo (very hot)** \$18.50
Cooked in vindaloo and goan curry sauce.

BEEF

28. **Beef Korma (mild)**..... \$19.50
Cooked in a mild creamy sauce with cashew nuts.
29. **Bombay Beef (mild)** \$18.50
Delicious beef curry with cream and fenugreek.
30. **Banarasi Beef Masala** \$19.90
Beef cooked in rich sauce with capsicum.
tomato with mild spices.
31. **Beef Palakwalla (medium)** \$17.50
Beef cubes cooked in spinach and methi leaves spiced
to perfection.
32. **Beef Madras (hot)** \$18.90
Rich, hot, spicy beef in coconut milk.
33. **Beef Vindaloo (very hot)** \$18.90
Beef cooked in vindaloo curry sauce.

VEGETARIAN

34. **Mixed Vegetables (medium)** \$13.50
Seasonal vegetables cooked in a selected blend
of herbs and spices.
35. **Navrattan Korma (mild)** \$15.00
Fresh seasonal vegetables tossed in a smooth
creamy sauce.
36. **Dhal Makhani (medium)** \$11.50
Lentils cooked Indian style.
37. **Aloo Matar or Matar Paneer (medium)**..... \$14.50
Peas and potatoes cooked in a selection of spices
with fresh tomato.
38. **Palak Paneer (medium)** \$14.90
Fresh English spinach blended and cooked with Indian
masala and cubes of homemade cottage cheese.
39. **Shahi Paneer (medium)**..... \$15.50
Indian cottage cheese cooked in tomato sauce and
Punjabi style sauce.
40. **Potato & Spinach (medium)** \$13.90
Fresh English spinach blended and cooked with
Indian masala and diced potatoes.

SEAFOOD

41. **Prawn Curry (mild)**..... \$19.50
Cooked in a spicy sauce and coconut milk with peas.
42. **Prawn Malabar (mild)** \$20.50
Simmered in a mild creamy sauce with tomatoes
and capsicum.
43. **Prawns Jalfrezi (medium)** \$20.50
Marinated in vinegar and lemon, cooked with capsicum.
onions, tomatoes and green herbs in a hot gravy.
44. **Prawn Vindaloo (hot)**..... \$19.50
Hot spicy curry prawns in a special vindaloo paste.
45. **Fish Masala (medium)** \$19.50
Boneless fresh pieces of fish cooked in a hot spicy sauce.

BREADS FROM THE TANDOOR

46. **Naan** \$2.00
Plain flour bread cooked in the tandoor,
served piping hot with a touch of butter.
47. **Garlic Naan**..... \$2.50
Naan with fresh garlic and coriander.
48. **Cheese Naan** \$3.50
Naan filled with cheese.
49. **Peshawaree Naan** \$3.70
Flat, round bread mixed with cashew nuts, cherry,
coconut and sultanas.
50. **Tandoori Roti** \$1.70
Flat, round traditional wholemeal bread.