



Entree (Aarambh)

1. **Aloo Tikki** \$10.50
Mashed potatoes stuffed with lentils filled with chopped tomatoes, onions and covered with tamarind sauce and mint sauce
2. **Tandoori Mushrooms** \$12.50
Mushrooms stuffed with cottage cheese, sultanas, pistachios, cashew nuts and coconut. Cooked in the tandoor oven
3. **Samosa (2pcs)** \$9.00
Piquant appetizer prepared with crusty dough and stuffed with peas, potatoes, cumin seed and deep fried
4. **Veg. Mixed Pakora (3pcs)** \$10.50
Spinach, potatoes, onions dipped in spiced gram flour and deep fried
5. **Amritsari Macchi** \$12.50
A punjabi delicacy marinated in spices fried fish enough to start your meal
6. **Chicken Pakora** \$12.50
Boneless chicken marinated in spices battered and deep fried
7. **Papadi Chat** \$9.00
Crisp pastry stripe and potatoes covered with sweet yoghurt and tamarind chutney
8. **Chicken Tikka** \$12.50
Boneless chicken tikkas marinated in yoghurt, home ground spices with a touch of saffron
9. **Burra Kabab** \$18.50
Rack of lamb marinated in exotic herbs, spices and cooked in tandoor
10. **Malai Seekh Kabab** \$12.50
Tender lamb minced with ginger, garlic, herbs & spices rolled on a skewer and cooked in tandoor
11. **Tandoori Chicken (Half)** \$16.50
Our most popular tandoori dish
12. **Fish Tikka** \$16.50
Diced fish marinated with spices and cooked in tandoor
13. **Tandoori Prawns** \$16.50
King prawns marinated in tandoori spices and cooked in tandoor

Main Courses (Aarambh Ke Baad)

14. **Tandoori Platter** \$29.50
Combination of tandoori chicken tikka, burra kabab and seekh kabab served with green salad
15. **Chicken Butter Cream** \$24.50
Boneless pieces of tandoori chicken with tomato and finished with cashew nuts and cream sauce

16. **Chicken Ruabada** \$24.50
Chicken tikka pieces cooked with indian herb and spices. capsicum, onion and tomatoes
17. **Chicken Badam Malai** \$24.50
Succulent pieces of chicken with almonds, cream, tomatoes and aroma of spices
18. **Chicken - Do - Pyaza** \$24.50
Chicken pieces cooked in medium gravy with onion
19. **Kolhapuri Chicken** \$24.50
Boneless chicken cooked with coconut, indian curry and saffron
20. **Chicken Hariyali** \$24.50
Chicken and spinach cooked with spices and fenugreek finished with cream and coriander leaves
21. **Tandoori Chicken (Full)** \$29.50
Tender chicken marinated in yoghurt and authentic. indian herbs and spices cooked in tandoor
22. **Rogan Josh** \$24.50
Traditionally cooked lamb curry, a real treat
23. **Lamb Chilly Fried** \$24.50
Lamb morsels cooked with red hot chillies, yoghurt, capsicum, onions, tomatoes and ginger
24. **Lamb Shahi Korma** \$24.50
Lamb pieces cooked with onion, yoghurt, cashew nut paste and finished with cream
25. **Gosht Saagwala** \$24.50
Lamb curry blended with leafy spinach and fresh green spices from the hills of Kashmir
26. **Bhuna Gosht** \$24.50
Lamb pieces cooked with tomatoes, onion, ginger, green chillies and fresh herbs
27. **Beef Vindaloo** \$24.50
A Goan delicacy of beet with vinegar and hot vindaloo paste masala - your preference of hot spicyness
28. **Beef Madras** \$24.50
A south Indian speciality of tender beef cubes cooked with herbs, spices, nuts & coconut
29. **Beef Pasanda** \$24.50
Beef morsels cooked in real mughalai tradition



30. **Beef Rogani** \$24.50
Mouth watering tender beef cooked in special blend of herbs and spices served with a thick sauce
31. **Prawn Masala** \$29.50
Prawn cooked with onion, tomatoes, capsicum, herbs & spices
32. **Prawn Malai** \$29.50
Prawn cooked in mild curry sauce and finished with coconut milk and cream
33. **Goan Fish** \$27.50
Freshly caught fish cooked in home made paste of spices, coconut milk and cream
34. **Punjabi Fish Masala** \$27.50
Fish cooked in thick sauce with onion, tomato, capsicum, green peas and finished with herbs

Vegetarian Delicacies (Shakahari)

35. **Kofta Nazneen** \$20.50
Mashed potato and cottage balls stuffed with nuts & cooked in creamy sauce
36. **Dal Makhani** \$20.50
A happy marriage of black lentils and kidney beans in butter & cream
37. **Palak Paneer** \$20.50
Home made cottage cheese cooked with fresh creamy spinach puree
38. **Muttar Paneer** \$20.50
Cottage cheese and peas cooked in medium gravy
39. **Sabz Taka Tak** \$20.50
Mixed vegetables, nuts & fruits cooked in authentic northern indian spices
40. **Bagare Baingan** \$20.50
Small whole eggplant fried and cooked with coconut and tempered mustard seed, curry leaves and variety of spices
41. **Paneer-Zal-Feeze** \$20.50
Cottage cheese cube cooked with ginger, garlic, tomatoes and a bunch of whole spices and black pepper.
42. **Raita** \$5.00
Yoghurt dipped with tomatoes and cucumber
43. **Fresh Garden Salad** \$7.00

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| 44. Kuchumber Salad | \$7.00 |
| <i>Chopped tomatoes, onions, cucumber in spices with lemon juice</i> | |
| 45. Papadam | \$4.00 |
| 46. Mixed Pickles | \$3.50 |
| 47. Mango Chutney | \$3.50 |

Rice & Biryani

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| 48. Saffron Rice | (small) \$5.00
(large) \$6.50 |
| <i>Basmati rice and flavoured saffron</i> | |
| 49. Peas Pulao | (small) \$6.00
(large) \$8.50 |
| <i>Basmati rice cooked with green peas</i> | |
| 50. Kashmiri Pulao | (small) \$6.00
(large) \$8.50 |
| <i>Basmati rice cooked with assorted nuts and dried fruits</i> | |
| 51. Lemon Rice | (small) \$6.00
(large) \$8.50 |
| <i>Basmati rice cooked with mustard seed, lemon juice, nuts, yellow lentils and flavoured with curry leaves</i> | |
| 52. Chicken Biryani | \$19.50 |
| <i>Basmati rice cooked with chicken, saffron and spices</i> | |
| 53. Lamb Biryani | \$19.50 |
| <i>Basmati rice cooked with lamb full of aromatic flavours</i> | |
| 54. Vegetable Biryani | \$18.50 |
| <i>Rice cooked with fresh vegetables</i> | |

Bread From The Tandoor

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| 55. Naan | \$4.00 |
| <i>Plain bread from leavened dough</i> | |
| 56. Garlic Naan | \$4.50 |
| <i>Naan brushed with garlic</i> | |
| 57. Paneer Kulcha | \$6.00 |
| <i>Bread stuffed with cottage cheese</i> | |
| 58. Onion Chilli Kulcha | \$6.00 |
| <i>Bread stuffed with onions, green chillies and coriander</i> | |
| 59. Keema Naan | \$6.00 |
| <i>Another tandoori bread stuffed with spicy lamb mince</i> | |
| 60. Kashmiri Naan | \$6.00 |
| <i>Naan stuffed with cashew nuts, sultana, pistachio and coconut</i> | |
| 61. Roti | \$4.00 |
| <i>Plain wholemeal bread</i> | |
| 62. Lacha Prantha | \$6.00 |
| 63. Aloo Prantha | \$6.00 |
| <i>Wholemeal bread stuffed with potatoes, herbs and spices</i> | |



Desserts (Meetha Ho Jaye)

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| 64. Gulab Jamun | \$8.00 |
| <i>Cottage cheese ball deep fried cooked in sugar syrup served warm</i> | |
| 65. Pista Kulfi | \$8.00 |
| <i>Special indian ice cream made of thickened milk and pistachio, flavoured with saffron and green cardamom</i> | |
| 66. Mango Ice Cream | \$8.00 |

Cold Beverages

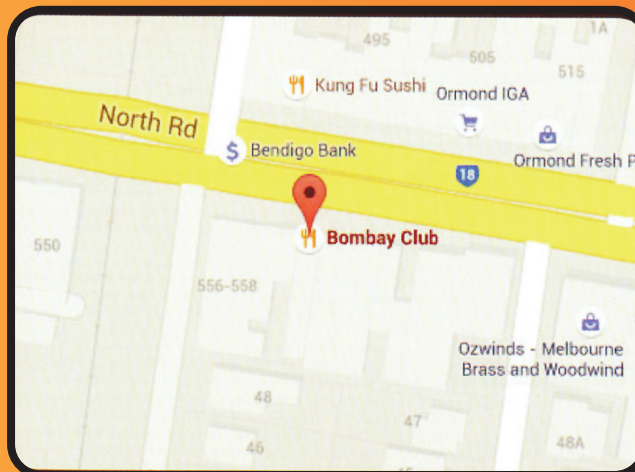
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| 67. Soft Drinks | \$5.00 |
| 68. Mango / Rose / Sweet / Salted Lassi | \$5.00 |

ALL PRICES INCLUDE GST

Visit us at

564 North Rd, Ormond, VIC 3204

  @BombayClubOrmond



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