

MADE TO ORDER

TANDOORI BREADS

KEEMA NAAN	\$3.90
<i>White flour bread stuffed with minced lamb, green peas and spices.</i>	
KASHMIRI/PESHWARI NAAN	\$3.90
<i>White flour bread stuffed with dried fruits, coconut and almonds</i>	
BUTTER NAAN	\$3.90
<i>White flour soft bread stuffed clarified butter and lightly garnished</i>	
PLAIN PARATHA (Vegan)	\$3.90
<i>A flaky Wholemeal bread made with clarified butter.</i>	
GARLIC CHEESE NAAN	\$3.90
<i>White flour bread flavoured with garlic and enriched with Australian cheese</i>	
BHATURA	\$2.90
<i>Indian puffed deep-fried white flour bread</i>	
TANDOOR ROTI (Vegan)	\$2.70
<i>Wholemeal round flatbread</i>	
POORI (Vegan)	\$2.90
<i>Crispy deep-fried golden wholemeal bread</i>	

CHAT & ROLL

SAMOSA CHAT CHOLLEY PLATE	\$8.90
<i>A delicious Indian snack; chopped samosa smothered with chhole chickpeas and topped with mint & tamarind sauce, spices and garnished with fresh green coriander.</i>	
ALOO TIKKI CHAT PLATE (Vegan)	\$9.90
<i>Smashed spiced potato patty topped with chhole chickpeas, mint & tamarind sauce and glazed with fresh green coriander.</i>	
CHOLLEY BHATURA PLATE	\$12.90
<i>An Indian cuisine; a combination of chana masala made with spicy white chickpeas and puffed deep-fried white flour bread.</i>	
CHOLLEY POORI PLATE (Vegan)	\$12.90
<i>Crispy deep-fried wholemeal bread served with a bowl of chana masala.</i>	
CHICKEN TIKKA KEBAB ROLL	\$8.90
<i>Diced tandoori chicken tikka wrapped in a fresh naan with garden salad, sauces and spices</i> VEGETABLE ROLL (Vegan)	
VEGETABLE ROLL (Vegan)	\$6.90
<i>Spicy potato patty rolled up in a fresh bread with sauces and spices.</i>	

ACCOMPANIMENTS

SWEET MANGO CHUTNEY & ALL PICKLES (EACH)	\$0.80
RAITA	\$1.30
<i>Yogurt with cucumber and spices</i>	
MINT YOGURT SAUCE	\$1.30
<i>Sweet and sour mint yogurt sauce</i>	
PAPPADUMS (PACKET)	\$1.30

BEVERAGES

PLAIN LASSI	\$3.30
MANGO LASSI	\$3.50
ROSE LASSI	\$3.50
SALTY LASSI (MADE TO ORDER)	\$3.50
JUICES	\$3.50
CAN DRINKS	\$2.80
600 ML SOFT DRINKS	\$3.50

HOT BEVERAGES

MASALA TEA	\$3.70
BLACK TEA	\$3.70

INDIAN SWEETS & ICE CREAM

GULAB JAMUN	\$2.50
PLAIN KULFI	\$2.00
MANGO KULFI	\$2.00

∞ **Gluten Free & Vegan Curries Available** ∞

∞ **Vegan Naan & Vegan Entrees Available** ∞

∞ **Open 7 Days from 11:00 AM to Till Late** ∞

∞ **Fully Licensed & BYO (Sydney)** ∞

∞ **No MSG** ∞

∞ **Walk in & Booking as well** ∞

∞ **Take away & Dine-in** ∞

∞ **Uber Eats Delivery** ∞

Prices may be subject to change without any notice



North Indian Cuisine

Your Best Choice of Indian Cuisine

Open 7 Days 11:00 AM to Till Late

41 Jetty Road, Glenelg,
South Australia – 5045
Phone: (08) 7225 8393

Email: nicglenelg@gmail.com

210 The Parade,
Norwood South Australia – 5067
Phone: (08) 7120 6855
Email: nicnorwood210@gmail.com

131 Oxford Street, Darlinghurst,
Sydney, NSW- 2010
Phone: (02) 9360 7229
(Fully Licensed & BYO)
Email: 131nic@gmail.com

Uber **Eats** Delivery Available

www.north-indian-cuisine.com.au



NORTH INDIAN CUISINE

ENTREES

- VEGETABLE PAKORA (Vegan)** **\$1.00**
Crispy golden-brown fried snack made with basin, spinach, boiled potatoes and spices, and served with mint/tamarind chutney
- ONION PAKORA (Vegan)** **\$1.00**
Crispy golden-brown fried snack made with basin, onion rings, boiled potatoes and spices, and served with mint/tamarind chutney
- VEGETABLE SAMOSA** **\$2.90**
Flaky pastry filled with potatoes, green peas, onions and a lot of spices, and served with mint/tamarind chutney
- MEAT SAMOSA** **\$2.90**
Flaky pastry filled with minced lamb (Keema), green peas and a lot of spices, and served with mint/tamarind chutney
- ALLO TIKKA (Vegan)** **\$2.00**
Golden fried-potato patty stuffed with green peas and onions
- CHICKEN TIKKA** **\$3.30**
Chicken thigh fillets marinated with yogurt and spices.
- KEBAB ROLL** **\$6.90**
Chopped Tandoori Chicken Tikka with sauces wrapped in a fresh naan

MAIN COURSE



CURRIES WITH RICE

- ANY 3 VEGETABLES WITH CURRIES ON RICE**
SMALL \$5.50 MEDIUM \$8.90 LARGE \$10.20
- COMBINATION (VEGETABLE & MEAT CURRIES) OF 3 CHOICES ON RICE**
SMALL \$5.90 MEDIUM \$10.20 LARGE \$11.40
- ANY 3 MEAT CURRIES ON RICE**
SMALL \$6.40 MEDIUM \$10.90 LARGE \$12.20

CURRIES WITHOUT RICE

- VEGETABLE CURRIES ANY 3 CHOICES**
SMALL \$6.20 MEDIUM \$11.90 LARGE \$13.90
- COMBINATION (VEGETABLE & MEAT CURRIES) OF 3 CHOICES**
SMALL \$6.80 MEDIUM \$13.80 LARGE \$15.80
- ANY 3 MEAT CURRIES**
SMALL \$7.20 MEDIUM \$14.70 LARGE \$16.70

RICE

RICE

- SMALL \$1.90 MEDIUM \$2.90 LARGE \$3.90**

VEGETARIAN DISHES

- NAV RATAN KORMA (MILD)**
Crispy golden-brown fried snack made with basin, spinach, boiled potatoes and spices, and served with mint/tamarind chutney
- MIXED DAL (MILD)**
A mix of three lentils flavoured with brown butter (desi ghee), spices and cooked on low flame.
- CHHOLE CHICK PEAS (Vegan) (MILD-MED)**
Authentic Indian taste of raw chick peas cooked with freshly chopped onions and tomatoes, dry herbs and spices.
- ALOO EGGPLANT (Vegan) (MILD-MED)**
A Home style curry; Potato cubes stirred with freshly chopped eggplant/brinjals in a rich tomato and vinegar-based curry.
- ALOO MATAR PANEER (MED)**
Delightful curry made with potatoes, green peas and cottage cheese in a freshly crushed onion & tomato base
- PALAK PANEER (MED)**
A traditional combination of spinach, mustard leaves and cottage cheese cooked in a rich brown butter and freshly crushed onion and tomato gravy
- CHANNA DAL (MED-HOT)**
A delicious spicy dal curry made with brown split chickpeas in a rich brown butter
- MIXED VEGETABLES (Vegan) (MED-HOT)**
A selection of seasonal Freshly chopped vegetables cooked in chopped onions, tomatoes and spicy gravy.
- MATAR MUSHROOMS (MED-HOT)**
A creamy, spicy and saucy dish made with mushrooms and green peas in a thickened cream and freshly chopped tomato and onion base.

MEAT DISHES

- BUTTER CHICKEN (MILD)**
Very classic Indian creamy chicken dish; a combination of thickened cream, tomatoes, spices and almond nuts.
- MANGO CHICKEN (MILD)**
Fresh diced chicken blended to perfection with real mango taste and flourish with slightly coconut cream.
- LAMB KORMA (MILD)**
A mild dish; full of highly flavoured and creamy textured lamb curry.
- BEEF MASSAMAN (MILD)**
Indian Thai style dish cooked with rich sweet spices and coconut extract and flourished with green coriander.
- CHICKEN MADRAS (MILD-MED)**
A South Indian style chicken curry cooked in a rich sour medium hot gravy with delegate blend of spices and hint of coconut.
- MASALA CHICKEN (MED-HOT)**
A traditional North Indian style dish cooked in fresh onions, tomatoes and capsicum combined with fresh diced chicken, and garnished with garden-fresh coriander.
- LAMB ROGAN JOSH (MED-HOT)**
Rich lamb curry made with fresh brown onions, tomatoes, ginger, garlic, Spanish paprika and glazed with fresh green coriander.
- VINDALOO CURRY (BEEF OR CHICKEN) (VERY HOT)**
Traditionally served very hot Portuguese and South Indian Inspired dish cooked in malt vinegar, freshly crushed ginger-garlic and very spicy red chilli
- GOAT MASALA WITH BONES (MED-HOT)**
Tender pieces of bone-in goat meat simmered in a zesty sauce of capsicum, garlic, ginger, onions and tomatoes and garnished with green coriander.

TANDOORI BREADS

- PLAIN NAAN \$2.90**
White flour flat bread
- GARLIC NAAN \$3.20**
White flour bread with fresh garlic flavor
- CHEESE NAAN \$3.50**
White flour bread stuffed Australian cheese
- ALLO PARATHA \$3.90**
White flour bread stuffed with potatoes, onions, green pea and spices.

