



"by the villagers...for the villagers..."

starters

vegetable samosa : \$8 (2 pieces) delicious triangular pastry filled with spiced potatoes & peas
onion bhaji : \$8 (3 pieces) crispy patties of sliced onions battered in garam flour
chicken tikka: \$15 (4 pieces) thigh fillets marinated & roasted in tandoor
malai murgh: \$15 thigh fillets roasted in tandoor & served in delicate cheese marinade
seekh kebab: \$14 (4 pieces) skewered marinated lamb mince roasted in tandoor
tandoori lamb cutlets: \$22(4 pieces) lamb cutlets marinated in spices & roasted in tandoor
prawn sizzler:\$25 prawns served with spicy onion & capsicum on sizzler
prawn punjabi:\$25 battered in gram flour,deep fried & served with tamarind sauce
mix entree platter: \$20(FOR 2)spicy chicken tikka/lamb cutlets/seekh kebab served on a sizzler

bread

plain naan: \$3 bread baked in tandoor
garlic naan: \$4 with a touch of garlic
butter naan: \$5 a touch of butter
indian cheese naan: \$5 naan stuffed with indian cheese and spices
indian cheese & garlic naan: \$5 indian cheese & garlic
chilli naan: \$5 indian cheese & chilli (very hot & spicy)
aussie cheese naan: \$5 naan stuffed with tasty cheese & mozzarella etc
keema naan: \$6 stuffed with lamb mince & herbs
kashmiri naan: \$6 stuffed with blended dry fruits & nuts
veg paratha: \$5 wholemeal bread stuffed with mashed potatoes and peas etc
tandoori roti: \$3 crispy wholemeal indian bread
garlic roti: \$4 crispy wholemeal indian bread with touch of garlic
aussie roti: \$5 indian wholemeal roti stuffed with tasty shredded cheese (can add garlic)

rice

plain basmati: \$2 PER PERSON steamed basmati rice with flavors of cardamom, cloves & cumin
kashmiri pulao: \$12 rice cooked with cashew nuts, sultanas & dry fruits
vegetable biryani: \$15 rice cooked in veggies & biryani spices
non-Veg biryani: \$18 (chicken/lamb) Tender meat cooked in biryani spices & rice
prawn biryani: \$20 prawns cooked in biryani spices & rice

drinks

lassi: \$6 flavours (mango / salt+pepper/ sweet/ rose / coconut)
bundaberg: \$5: ginger beer/ traditional lemonade/ lemon lime bitters
soft drinks: \$4 coke/coke zero/fanta/sprite/ lift
coconut water: \$4
juices: \$4 apple/orange
sparkling water: \$8 s.pellegrino 750ml
masala coke : \$5 coke mixed with lemon & spices (cumin/ ginger/ black pepper/ mint/ black salt etc)
shikanjvi: \$6 sweet lemon & pepper drink (served in jug)

mains

(heat levels: mild/ med/ english hot (lips burning)/ indian hot (hell..))

chicken: \$18

butter marinated chicken roasted in tandoor & served in a mild creamy tomato sauce
korma mild combination of cashews & spices served in creamy sauce
tikka masala marinated chicken roasted in tandoor & cooked with fresh capsicum/tomato/onion
saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices
madras South Indian Style curry cooked using dry coconut
vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa
mango chicken boneless chicken cooked in rich mango sauce
kadahi cooked with chopped onion, tomatoes, coriander seeds and finished off with ginger and garlic

lamb \$20

saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices
korma mild combination of cashews & spices served in creamy sauce
roganjosh classic Kashmiri dish cooked with a rich gravy of tomatoes & Kashmiri spices
madras South Indian Style curry cooked using dry coconut
do piazza boneless pieces cooked in spicy sauce & served with caramelized onions
aloo tender meat cooked in potato curry & served with fresh coriander
vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa
kadahi tender meat tossed with capsicum, onions & spices

seafood (fish = ling)

prawn malabar: \$25 cooked in coconut cream & fresh tomato
Prawn masala: \$25 prawns cooked in rich spicy masala sauce
saag prawns: \$25 prawns cooked in spinach, blended with spices
prawn vindaloo: \$25 prawns in spicy vindaloo sauce
chilli prawns: \$25 prawns cooked in secret sauce and served with capsicum & spanish onions (sometimes unavailable on fri/sat)

fish masala: \$22 fish fillets cooked in spices and tadka (spiced up onion & tomato)
fish malabar: \$22 cooked with coconut, cream sauce, dry nuts & indian herbs
chilli fish: \$25 battered in corn flour, deep fried, cooked in secret sauce & served with capsicum & onions (sometimes unavailable on fri/sat)

vegetarian: \$18

mixed veggies: fresh garden veggies cooked in spices
veg korma: mixed vegetable cooked in spicy & creamy sauce
lentils of the day: selected lentils cooked in onion, tomatoes and spices
aloo matar: potatoes and peas prepared in tadka sauce
saag aloo: potatoes cooked in spinach, blended with spices
mushroom matar: mushrooms & peas cooked in spicy sauce
bombay potato: potatoes cooked on slow heat in blended spices & onions
aloo baingan : diced eggplant & potato cooked with tomato, onions & spices
matar paneer : peas and paneer cooked over slow heat
palak paneer : indian cheese cubes in spinach sauce
malai kofta : kofta's made with cheese and mashed veggies and simmered in a rich curry sauce
kadahi paneer : indian cheese cubes + creamy sauce + capsicum, onions & spices

side dishes

papadums: \$3
cucumber raita: \$3
boondi raita: \$4 (tiny fried gram flour balls mixed with yoghurt & spices)
mint yoghurt: \$3
tomato & onion salad: \$3
mixed pickles: \$3
mango chutney: \$3
tamarind & dates: \$3
green killer chillies: \$3 (xxx hot)

side dish platter: \$8 any 5 of the above

salad

fresh green salad: \$8 tomato, cucumber, onion & green chili with spices & lemon juice
onion salad \$5: spanish onion with lemon juice n masala

desserts

gulab jamun: \$6 sweet cottage cheese dumpling filled with nuts & saffron, soaked in hot syrup
ras malai: \$6 flattened milk cakes in creamy cardamom flavored milk sauce
mango kulfi: \$6 home made ice cream made with dry nuts & mango pulp
rose kulfi: \$6 home made ice cream with dry nuts & rooh af jah (rose flavour syrup)

m: 0430 155 007

TUESDAY TO SUNDAY: 530PM TO 930PM
(MON CLOSED: LA FAMIGLIA)

theindianjoint@gmail.com
www.indianjoint.com.au
www.facebook.com/daindianjoint
23 telopea st collaroy plateau

*A BIGGGG THANKUUUUU FOR MASSIVE SUPPORT BY "PLATEAU VILLAGERS"

*PLEASE GUIDE US WITH YOUR CRITICAL FEEDBACK

*PLEASE FORGIVE US IF WE ARE SLOW AT TIMES. TRYING REAL HARD TO KEEP UP WITH "QUALITY+SPEED"

*PLEASE KINDLY ALLOW 60MIN (TAKE AWAY) & 90MIN (DELIVERY) ON FRI/SAT BETWEEN 6PM TO 8PM

*BYO (WINE ONLY). CORKAGE: \$3 PER PERSON (FINALLY WE HAVE LIQUOR LICENSE :)

*****THANKUUUUU FOR DINING AT "your indian joint"*****