



“by the villagers...for the villagers...”

**PLEASE ALLOW 60MIN [T/A] & 90MIN [DELIVERY] ON FRI | SAT 6PM TO 8PM
PLEASE PREORDER VIA: EMAIL/TEXT [BEFORE 5PM PLZ]**

**M 0430 155 007 E theindianjoint@gmail.com www.facebook.com/daindianjoint
TUE TO SUN 5PM TO 10PM [MON CLOSED: LA FAMILIA]**

WE HAVE ALSO STARTED CATERING: OUR PLACE. YOUR PLACE OR SOMEONE ELSE'S PLACE

STARTERS

VEGE SAMOSA 8 [2P] delicious triangular pastry filled with spiced potatoes & peas
ONION BHAJI 8 [3P] crispy patties of sliced onions battered in garam flour
TANDOORI CHICKEN TIKKA 15 [4P] thigh fillets marinated & roasted in tandoor
MALAI MURGH 15 [4P] thigh fillets roasted in tandoor & served in delicate cheese marinade
SEEKH KEBAB 14 [6P] skewered marinated lamb mince roasted in tandoor
TANDOORI LAMB CUTLETS 22 [4P] lamb cutlets marinated in spices & roasted in tandoor
PRAWN SIZZLER 25 prawns served with spicy onion & capsicum on sizzler
TANDOORI MIX ENTRE PLATTER 22 (FOR 2) chicken tikka/lamb cutlets/seekh kebab

BREADS

PLAIN NAAN | GARLIC NAAN \$4
BUTTER NAAN 6 a touch of butter
INDIAN CHEESE NAAN 5 | INDIAN CHEESE & GARLIC 6 naan stuffed with indian cheese and spices
CHILLI NAAN 6 tasty cheese & chilli (very hot & spicy)
AUSSIE CHEESE NAAN 5 | AUSSIE CHEESE & GARLIC 6 naan stuffed with tasty cheese & mozzarella etc
KEEMA NAAN 6 stuffed with lamb mince & herbs
KASHMIRI NAAN 6 stuffed with blended dry fruits & nuts
TANDOORI WHOLEMEAL ROTI 3 crispy wholemeal indian bread

RICE

PLAIN BASMATI BOILED RICE [LARGE] 2 steamed basmati rice with flavors of cumin/cloves/cardamom
KASHMIRI PULAO 12 rice cooked with cashew nuts, sultanas & dry fruits
VEGE BIRYANI 15 rice cooked in veggies & biryani spices
NON-VEG BIRYANI 18 (chicken/lamb) Tender meat cooked in biryani spices & rice
PRAWN BIRYANI 22 prawns cooked in biryani spices & rice

DRINKS

LASSI 6 flavours (mango / salt+pepper/ sweet)
BUNDIES 5 ginger beer/ lemon lime bitters
SOFTIES 4 coke/coke zero/fanta/sprite/ lift

SIDES [SIDE DISH PLATTER 8 : ANY 4]

**PAPPADUMS 3 | CUCUMBER YOGHURT 3 | MINT YOGHURT 3 | KILLER GREEN CHILLIES 3 (xxx hot)
TOMATO & ONION SALSA 3
MANGO CHUTNEY 3 | MIXED PICKLES 3 | TAMARIND & DATES 3**

SALAD

FRESH GREEN SALAD 8 tomato, cucumber, onion & green chili with spices & lemon juice
ONION SALAD 5 spanish onion with lemon juice, pepper n chaat 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

MAINS

HEAT LEVELS: MILD | MED | NICE & HOT | ENGLISH HOT [LIPS BURNING] | INDIAN HOT [...HELL]

CHICKEN 19

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 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 mango sauce

KADAHI our home special: cooked with chopped onion, tomatoes, coriander seeds & ginger/ 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

ROGAN JOSH classic Kashmiri dish cooked with a rich gravy of tomatoes & Kashmiri spices

MADRAS South Indian Style curry cooked using dry coconut

DO PLAZA 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 our home special: tender meat tossed with capsicum, spanish onions & spices

SEAFOOD

BUTTER PRAWNS 25 prawns in mild creamy sauce

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

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

VEGETARIAN 17

MIXED VEG 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

POTATO & EGGPLANT 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 & spic

THANKUUUUU FOR MASSIVE SUPPORT BY "PLATEAU VILLAGERS"..SINCE OCT 2014

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 MINIMUM ORDER FOR DELIVERY = \$30

\$1 SURCHARGE FOR CARD/EFT

*** THANKS FOR SUPPORTING "YOUR INDIAN JOINT" ***