

BREAD SELECTION

ROTI Grain Flour Bread cooked in Tandoor	\$4.99
NAAN Nine ingredient plain flour bread cooked in tandoor	\$4.99
GARLIC NAAN Garlic and chives flavoured bread cooked in tandoor	\$5.99
SESAME NAAN Bread covered with Toasted sesame seeds	\$4.99
LACHA PARATHA Flaky layered bread cooked on low flame	\$6.99
CHEDDAR CHEESE NAAN Stuffed with cheddar cheese and chives	\$6.99
GARLIC CHEESE NAAN Indian style garlic bread stuffed with cheddar cheese	\$7.99
ALOO PARANTHA Wholemeal bread filled with Mashed potato	\$6.99
PANEER KULCHA Plain flour bread stuffed with spiced cottage cheese	\$6.99
ON THE SIDE	
FRIES Fried thinly cut fries served with tomato sauce	\$7.99
PERI-PERI FRIES Fried thinly cut fries with peri-peri sauce	\$8.99
CHICKEN NUGGETS Crumbed chicken nuggets served with mayo sauce	\$8.99
PAPADUM Lentil based papadum	\$5.99
RICE (SMALL LARGE) Steamed basmati rice	\$5.99 \$6.99
JEERA RICE (SMALL LARGE) Royal Steamed Basmati Rice with toasted cumin	\$6.99 \$7.99
BIRYANI (CHICKEN/LAMB/GOAT) Rice cooked with choice of meat with secret spices served with yogurt	\$17.99
SWEET RAITA Cucumber, carrot Yogurt sauce mixed with Indian spices	\$5.99

SPICY YOGURT \$5.99
Spicy Indian yogurt sauce

GREEN SALAD \$7.99
Combination of Cucumber, Tomato, Onion and most Favorite green chilly

DESSERT

PISTA KULFI \$7.99
Pistachho and milk-based Indian homemade ice-cream

GULAB JAMUN (02 PCS) \$7.99
Internationally famous milk-based hot dumpling in cold sugar syrup

COCONUT ICE-CREAM (VEGAN) \$8.99
A vegan selection made with coconut milk

VANILLA ICE CREAM \$7.99
Full of vanilla flavour ice cream

MANGO ICE-CREAM \$7.99
Mango lovers Favorite dessert

DRINKS

SOFT DRINKS – 375 ML \$3.99

MANGO LASSI \$6.99

SOFT DRINKS – 1.25 LTR \$6.99

JUICE - ORANGE/APPLE \$5.50

Please Note

* Our dishes are Prepared in a Common Kitchen and may contain traces of Milk, Egg, Wheat, Soybean, Nuts and Fish. Please ask for specific requirement and exercise your judgement before having it.

DEALS

MINI PACK \$35.99

1 Main Course (Any Curry)
1 Rice , 1 Naan , 2 papor, raita ,
can of coke

BUDGET PACK \$69.99

2 Main Course (Any Curry) 2 Rice,
2 Naan, 2 pcs chicken tikka or
2 samosa, Raita, 4 Papdam, 2 Can of Drink.

FAMILY PACK \$99.99

3 Main Course (Any curry)
3 Rice , 4 Naan, 4 Pcs Samosa ,
2 Raita, 8 Papad, 1.25 litre Drink.



TAKE AWAY MENU

 Indiancurryclub.com.au

 **0391911419**

 **Address – 15 Leake St Essendon 3040**

FROM THE STREET

SAMOSA A small triangular pastry filled with spiced potato and green peas	\$3.99
PANI PUREE (WATER BALL) 8 PCS Balls full of Mint flavor water. Which is loved by every Indian	\$12.99
ONION BHAJI 06 PCS Homemade Onion fritters mixed with Indian herbs and spices	\$13.99
ALOO TIKKI (POTATO PATTIE) Fried potato patty dunked in natural yogurt sauce	\$14.99
MANGO BHALLA CHAT Lentil-based vada covered with fresh Mango sauce and tamarind chutney	\$14.99
DAHI BHALLA Vigna mungo-based dumpling covered with yogurt, mint, tamarind	\$14.99
SAMOSA CHAT (2 PCS) Triangular samosa deeped in chickpea curry and tangy sauces	\$14.99
PAPRI CHAT Chef's Special dish Fried Indian papri served with mint and tamarind sauce	\$14.99
VEG CROQUETTE (6 PCS) Crumbed Deep-fried Steamed potato filled with mixed vegetables	\$15.99
CHICKEN-65 Marinated with chef-secret spices, onion, capsicum with tangy spicy sauce	\$18.99
CRISPY CHEESE BALLS (6 PCS) Cheese & Potatto based balls mixed with herbs & spices	\$15.99
FISH AMRITSARI North Indian village popular dish full of spices and flavour	\$17.99

INDO-CHINESE STARTER

GOBI MANCHURIAN Indo-Chinese cauliflower dish must be tried by everyone	\$18.99
WOK CHILLY PANEER Cottage cheese fritters mixed in Indochinese sauce	\$19.99
VEG MANCHURIAN The Favorite dish of every Indian made with Fried veg balls	\$19.99
INDO-CHINESE SOYA CHAAP The most famous dish loved by all Punjabis made with soya chaaps	\$18.99
WOK TOASTED NOODLES Multiple veggies and noodles toasted and mixed in indo gravy	\$18.99
FROM THE TANDOOR	
TANDOORI CHICKEN TIKKA (6/8 Pcs) Chef's secret spice marinated boneless roasted chicken	\$17.99/ \$23.99
TANDOORI LAMB CHOPS (2/4 Pcs) Loved by everyone Australian people and served with pineapple sauce	\$12.99/ \$23.99
CHICKEN MALAI TIKKA (4 Pcs) Grilled on low heat to capture all flavour of spices with cream and cheese.	\$19.99
TANDOORI CHICKEN LOLIPOP (8 Pcs) Bone chicken wings cooked on low Flame served with mint chutney	\$19.99
PANEER TIKKA SLIDER (6 Pcs) Grilled, marinated cottage cheese square served with pineapple chutney	\$21.99
TANDOORI MUSHROOM (6 Pcs) Low-flamed cooked Mushrooms served with mint and yogurt sauce	\$21.99
TANDOORI CHAP Soya chaap sticks cooked in tandoor with secret spices	\$18.99

TANDOORI MALAI CHAP Creamy based marinated chaap served with cashew gravy	\$19.99
TANDOORI BHUTTA (2 Pcs) Seasonal corn roasted in Avon and served with spicy yogurt sauce	\$17.99
TANDOORI MIX GRILL (10Pcs) Combo of all Tandoori non-veg dishes in one plate	\$29.99
TANDOORI VEG PLATTER (8Pcs) Pack of all tandoori veg items - Mushrooms, Paneer, Malai chaap and tandoori chaap	\$24.99

FROM CURRY SECTION – NON VEG

BUTTER CHICKEN Tomato and cashew-based Boneless chicken curry loved by everyone	\$22.99
LAMB KORMA Lamb cooked on slow flames with onion and creamy based gravy	\$23.99
LAMB JALFREZI A spicy and tangy flavoured Lamb cooked in onion gravy	\$23.99
LAMB ROGAN JOSH Mugal style cooked lamb with onion-based gravy	\$23.99
CHICKEN ROGAN JOSH Village-style boneless chicken cooked with tomato and garlic sauce	\$21.99
CHICKEN KORMA Chicken cooked with chef secret spices, Cream and onion based gravy.	\$22.99
CHICKEN TIKKA MASALA Chef special Dish Tandoori chicken cooked in tomato gravy	\$22.99
GOAT CURRY (CHEF SPECIAL) Bone goat curry cooked on low flame with garlic, onion, and whole spices	\$24.99

VEGETARIAN MAIN COURSE

ALOO GOBI Fried potato, and cauliflower mixed with master sauce	\$19.99
DAAL MAKHANI Delhi-style daal (lentils)made by every mother in India with creamy and tangy flavour	\$19.99

MALAI KOFTA Rich in flavour sauce with cheese and potato dumpling	\$20.99
SHAHI PANEER Full of Flavour, iron(spinach), and cottage cheese dish	\$20.99
PALAK PANEER Full of Flavour, iron(spinach), and cottage cheese dish	\$20.99
KADAI PANEER Chef's secret spices marinated panner, onion and capsicum dish	\$21.99
PANEER MAKHANI Roasted cheese mixed in creamy and tomato gravy	\$19.99

CHANA MASALA All street food lovers chickpea curry cooked in onion gravy	\$19.99
YELLOW DAAL TADKA Seasoned yellow lentil with sesame and cumin seeds	\$18.99

FROM THE OCEAN

COCO FISH CURRY A healthy dish for all seafood food lovers full of coconut vegetables and spices	\$24.99
COCO PRAWN CURRY Pan toasted Prawns served in coconut gravy & steamed vegetables	\$24.99

VEGAN SELECTION

SAMOSA A small triangular pastry filled with spiced potato and green peas	\$3.99
ONION BHAJI Homemade Onion fritters mixed with Indian herbs and spices	\$13.99
WATER BALL Balls full of flavor water. Which is loved by every Indian	\$12.99
VEGAN ALOO GOBI Fried potato & cauliflower cooked in onion & tomato gravy	\$18.99
VEGAN DAAL Seasoned yellow lentil with sesame and cumin seeds	\$18.99
VEGAN CHOLLE All street food lovers chickpea curry cooked in onion gravy	\$18.99