

## Rice

<b>BASMATI</b>	<b>\$3.00</b>
<b>BRIYANI RICE</b> Savory basmati rice mixed with aromatic herbs and spices with a choice of: LAMB, CHICKEN or BEEF	<b>\$14.50</b>
<b>PRAWN/FISH</b>	<b>\$16.50</b>
<b>VEGETARIAN</b>	<b>\$12.50</b>
<b>MUTTER POLOU</b> Basmati rice cooked with green peas and cumin seeds	<b>\$8.50</b>
<b>SAFRON RICE</b>	<b>\$6.00</b>
<b>COCONUT RICE</b>	<b>\$6.00</b>

## Breads

<b>PLAIN NAAN</b> A soft bread made of plain flour and cooked in tandoor	<b>\$3.00</b>
<b>CHEESE NAAN</b> Naan stuffed with cheese	<b>\$4.00</b>
<b>GARLIC NAAN</b> Naan with fresh garlic and coriander	<b>\$3.50</b>
<b>GARLIC CHEESE NAAN</b> Stuffed cheese naan with fresh garlic and coriander	<b>\$4.00</b>
<b>BUTTER NAAN</b> Multi layered naan with a light garnish of butter	<b>\$3.50</b>
<b>PESHWARI NAAN</b> Naan stuffed with nuts and raisins	<b>\$4.00</b>
<b>KEEMA NAAN</b> Naan filled with cooked lamb mince and herbs	<b>\$4.00</b>
<b>ROTI</b> Whole meal plain bread cooked in tandoor	<b>\$3.00</b>
<b>PLAIN PARATHA</b> Layered flaky whole meal bread	<b>\$3.50</b>
<b>ALOO PARATHA</b> Paratha with a mildly spiced potato filling	<b>\$4.00</b>



## Side Dishes

<b>SWEET MANGO CHUTNY</b>	<b>\$2.00</b>
<b>YOGHURT &amp; CUCUMBER RAITA</b>	<b>\$3.00</b>
<b>PICKLES</b>	<b>\$2.00</b>
<b>PAPADOMS (4pcs)</b>	<b>\$2.00</b>
<b>TOMATO/ONION SALAD</b>	<b>\$3.00</b>

## Dessert

<b>GULAB JAMUN</b> Dumplings of homemade cottage cheese served warm with syrup	<b>\$3.50</b>
<b>MANGO KULFI</b> Indian ice-cream made with blended mango, milk and pistachio nuts	<b>\$3.50</b>



INDIAN RESTUARANT



Take-away Menu

Ph 5472 0990

[deepakindianrestaurant.com.au](http://deepakindianrestaurant.com.au)

Lunch Tues - Sat from 12-2pm  
Dinner Open Tues - Sun from 5-Late

Diamond Street,  
Cooroy, QLD 4563

## Appetizers

<b>SAMOSA (2 per serve)</b>	<b>\$4.90</b>
Short pastry pocket filled with vegetables	
<b>ONION BHAJI (8 per serve)</b>	<b>\$6.00</b>
Onion mixed with chickpea flour ginger, coriander then cooked in deep fryer	
<b>CHICKEN TIKKA</b>	<b>\$10.90 (4) \$18.90 (8)</b>
Boneless chicken marinated overnight and cooked in the tandoor	
<b>MALAI TIKKA</b>	<b>\$12.90 (4) \$18.90 (8)</b>
Chicken breast, marinated in yogurts, cream, cheese and herbs overnight	
<b>BARRAH KABAB</b>	<b>\$14.90 (3) \$26.90 (6)</b>
Marinated lamb cutlets with spices cooked in tandoor	
<b>TANDOORI CHICKEN</b>	<b>\$11.90 (4) \$20.90 (8)</b>
Chicken with bones marinated in spices and cooked in the tandoor	
<b>LAMB SEEKH KABAB</b>	<b>\$14.90 (4) \$20.90 (8)</b>
Lamb mince with coriander and spices, skewered and cooked in the tandoor	
<b>MIXED PLATER</b>	<b>\$14.90 (4) \$24.90 (8)</b>
Includes a piece each of samosa, chicken tikka, barrah kabab and lamb seek kebab	
<b>TANDOORI PRAWN (8 per serve)</b>	<b>\$18.90</b>
Prawn marinated with spices, cooked in tandoor	

## Main Course

<b>BUTTER CHICKEN</b>	<b>\$16.90</b>
Chicken marinated in tandoori spices, grilled and simmered in a creamy tomato sauce	
<b>MANGO CHICKEN</b>	<b>\$16.90</b>
Chicken pieces cooked on mango and onion gravy	
<b>CHICKEN TIKKA MASALA</b>	<b>\$16.90</b>
Tender chicken roasted in tandoor and cooked in tomato and onion gravy	
<b>CHICKEN KORMA</b>	<b>\$16.90</b>
A traditional creamy sauce with ground cashew-nuts	
<b>CHICKEN SAAGWALA</b>	<b>\$17.90</b>
Chicken cooked with onion, garlic, ginger, tomato and spinach (DF)	
<b>CHICKEN VINDALOO</b>	<b>\$16.90</b>
A traditional hot and spicy, tangy curry from Goa (DF)	

## Chicken

<b>CHICKEN JAL FREZI</b>	<b>\$16.90</b>
Chicken cooked in masala sauce with Julian capsicum, onion and carrot	
<b>CHICKEN MADRAS</b>	<b>\$16.90</b>
Chicken and aromatic Indian curry flavored with coconut cream (DF)	
<b>CHICKEN BHAJI</b>	<b>\$16.90</b>
Tender chicken with spices and vegetables (DF)	
<b>CHICKEN DHANSAK</b>	<b>\$16.90</b>
Chicken cooked in Dal (DF)	

## Lamb

<b>LAMB ROGAN JOSH</b>	<b>\$16.90</b>
A traditional curry cooked with Kashmiri spices and fresh coriander (DF)	
<b>LAMB SAAGWALA</b>	<b>\$17.90</b>
Lamb cooked with onion garlic ginger tomato and spinach (DF)	
<b>LAMB KORMA</b>	<b>\$16.90</b>
A traditional creamy sauce with ground cashew-nut	
<b>LAMB VINDALOO</b>	<b>\$16.90</b>
A traditional hot and spicy, tangy curry from Goa (DF)	
<b>LAMB BHOONA</b>	<b>\$16.90</b>
Dry cooked pieces of Lamb with onion tomato and capsicum (DF)	
<b>LAMB BHAJI</b>	<b>\$16.90</b>
Tender lamb with spices and vegetables (DF)	
<b>LAMB DHANSEK</b>	<b>\$16.90</b>
Lamb cooked in Dal (DF)	

## Beef

<b>BOMBAY BEEF</b>	<b>\$16.90</b>
A delicious beef curry cooked in a creamy herb sauce with onion garlic and ginger	
<b>BEEF MASALA</b>	<b>\$16.90</b>
Tender beef cooked in tomato onion gravy	
<b>BEEF SAAGWALA</b>	<b>\$17.90</b>
Beef cooked with onion, garlic, ginger and spinach (DF)	
<b>BEEF VINDALOO</b>	<b>\$16.90</b>
A traditional hot and spicy, tangy curry from Goa (DF)	
<b>BEEF KORMA</b>	<b>\$16.90</b>
Traditional creamy sauce with cashew-nuts	
<b>BEEF BHAJI</b>	<b>\$16.90</b>
Tender beef with spices and vegetables (DF)	

## Vegetarian

<b>VEGETABLE KORMA</b>	<b>\$14.90</b>
Vegetables cooked in creamy sauce with cashew-nuts	
<b>MIXED VEGETABLES (BHAJI)</b>	<b>\$13.90</b>
Mixed vegetables cooked with spices (V)	
<b>PALAK PANEER</b>	<b>\$15.90</b>
Spinach and homemade cottage cheese cooked in tomato and onion sauce	
<b>MALAI KOFTA</b>	<b>\$15.90</b>
A tasty curry with dumplings of homemade cottage cheese, potato, almonds and raisins	
<b>DAL MAKHNI</b>	<b>\$14.90</b>
Black lentils cooked overnight on the tandoor, finished with butter and cream	
<b>YELLOW DAL TADKA</b>	<b>\$13.90</b>
Yellow lentil tempered with cumin, coriander and garlic (V)	
<b>MUTTER PANEER</b>	<b>\$15.90</b>
Combination of cottage cheese and green peas cooked in tomato, onion sauce	
<b>ALOO MUTTER TAMATER</b>	<b>\$14.90</b>
A very tasty curry with peas, potatoes and tomatoes (V)	
<b>SHAI PANEER</b>	<b>\$15.90</b>
Cubes of cottage cheese in rich tomato gravy enhanced with nuts and redolent of kasoori methi (fenugreek)	
<b>BOMBAY JEERA ALOO</b>	<b>\$13.90</b>
Baby potato with cumin seeds (V)	
<b>CHANA MASALA</b>	<b>\$13.90</b>
Chickpeas made in a spicy mélange led by ajwain, pomegranate seeds and kasoori methi, flavored with rock salt (V)	
<b>SAAG ALOO</b>	<b>\$14.90</b>
Baby potato cooked in spinach (V)	
<b>EGGPLANT MASALA</b>	<b>\$13.90</b>
Spiced eggplant curry	

## Seafood

<b>PRAWN or FISH MASALA</b>	<b>\$17.90</b>
Prawn cooked in richly balanced spices and creamy tomato and onion sauce	
<b>PRAWN or FISH MALABARI</b>	<b>\$17.90</b>
Delicious curry in coconut cream, capsicum and tomato with shelled prawns. (DF)	
<b>PRAWN or FISH VINDALOO</b>	<b>\$17.90</b>
A traditional hot and spicy, tangy curry from Goa (DF)	

(V) = Vegan on Request (DF) = Dairy Free on Request

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