

Rice

BASMATI	\$2.00
BRIYANI RICE	\$16.50
Savory basmati rice mixed with aromatic herbs and spices with a choice of: LAMB, CHICKEN or BEEF	
PRAWN/FISH	\$18.50
VEGETARIAN	\$14.50
MUTTER POLOU	\$8.50
Basmati rice cooked with green peas and cumin seeds	
SAFRON RICE	\$6.00
COCONUT RICE	\$6.00

Breads

PLAIN NAAN	\$3.00
A soft bread made of plain flour and cooked in tandoor	
CHEESE NAAN	\$4.00
Naan stuffed with cheese	
GARLIC NAAN	\$3.50
Naan with fresh garlic and coriander	
GARLIC CHEESE NAAN	\$4.00
Stuffed cheese naan with fresh garlic and coriander	
BUTTER NAAN	\$4.50
Multi layered naan with a light garnish of butter	
PESHWARI NAAN	\$4.00
Naan stuffed with nuts and raisins	
KEEMA NAAN	\$5.00
Naan filled with cooked lamb mince and herbs	
ROTI	\$3.00
Whole meal plain bread cooked in tandoor	
PLAIN PARATHA	\$4.00
Layered flaky whole meal bread	
ALOO PARATHA	\$4.00
Paratha with a mildly spiced potato filling	

Rice

\$2.00

Side Dishes

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

Dessert

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

Lunch Specials

\$15.00

Any Curry, Rice & Naan

*** Seafood \$3 extra ***



INDIAN RESTUARANT



Take-away Menu

Ph 5472 0990

deepakindianrestaurant.com.au

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

**Diamond Street,
Cooroy, QLD 4563**

Appetizers

SAMOSA (2 per serve) **\$5.00**

Short pastry pocket filled with vegetables

ONION BHAJI (8 per serve) **\$6.00**

Onion mixed with chickpea flour ginger, coriander then cooked in deep fryer

CHICKEN TIKKA **\$14.90 (4)** **\$20.90 (8)**

Boneless chicken marinated overnight and cooked in the tandoor

MALAI TIKKA **\$14.90 (4)** **\$20.90 (8)**

Chicken breast, marinated in yogurts, cream, cheese and herbs overnight

BARRAH KABAB **\$16.90 (3)** **\$30.90 (6)**

Marinated lamb cutlets with spices cooked in tandoor

TANDOORI CHICKEN **\$14.90 (4)** **\$21.90 (8)**

Chicken with bones marinated in spices and cooked in the tandoor

LAMB SEEKH KABAB **\$16.90 (4)** **\$24.90 (8)**

Lamb mince with coriander and spices, skewered and cooked in the tandoor

MIXED PLATER **\$17.90 (4)** **\$26.90 (8)**

Includes a piece each of samosa, chicken tikka, barrah kabab and lamb seek kebab

TANDOORI PRAWN (10 per serve) **\$20.00**

Prawn marinated with spices, cooked in tandoor

Main Course

BUTTER CHICKEN **\$18.90**

Chicken marinated in tandoori spices, grilled and simmered in a creamy tomato sauce

MANGO CHICKEN **\$18.90**

Chicken pieces cooked on mango and onion gravy

CHICKEN TIKKA MASALA **\$18.90**

Tender chicken roasted in tandoor and cooked in tomato and onion gravy

CHICKEN KORMA **\$18.90**

A traditional creamy sauce with ground cashew-nuts

CHICKEN SAAGWALA **\$20.90**

Chicken cooked with onion, garlic, ginger, tomato and spinach (DF)

CHICKEN VINDALOO **\$18.90**

A traditional hot and spicy, tangy curry from Goa (DF)

(V) = Vegan on Request

(DF) = Dairy Free on Request

CHICKEN JAL FREZI **\$18.90**

Chicken cooked in masala sauce with Julian capsicum, onion and carrot

CHICKEN MADRAS **\$18.90**

Chicken and aromatic Indian curry flavored with coconut cream (DF)

CHICKEN BHAJI **\$18.90**

Tender chicken with spices and vegetables (DF)

CHICKEN DHANSAK **\$18.90**

Chicken cooked in Dal (DF)

Lamb

LAMB ROGAN JOSH **\$19.90**

A traditional curry cooked with Kashmiri spices and fresh coriander (DF)

LAMB SAAGWALA **\$20.90**

Lamb cooked with onion garlic ginger tomato and spinach (DF)

LAMB KORMA **\$19.90**

A traditional creamy sauce with ground cashew-nut

LAMB VINDALOO **\$19.90**

A traditional hot and spicy, tangy curry from Goa (DF)

LAMB BHOONA **\$19.90**

Dry cooked pieces of Lamb with onion tomato and capsicum (DF)

LAMB BHAJI **\$19.90**

Tender lamb with spices and vegetables (DF)

LAMB DHANSEK **\$19.90**

Lamb cooked in Dal (DF)

Beef

BOMBAY BEEF **\$19.90**

A delicious beef curry cooked in a creamy herb sauce with onion garlic and ginger

BEEF MASALA **\$19.90**

Tender beef cooked in tomato onion gravy

BEEF SAAGWALA **\$20.90**

Beef cooked with onion, garlic, ginger and spinach (DF)

BEEF VINDALOO **\$19.90**

A traditional hot and spicy, tangy curry from Goa (DF)

BEEF KORMA **\$19.90**

Traditional creamy sauce with cashew-nuts

BEEF BHAJI **\$19.90**

Tender beef with spices and vegetables (DF)

(V) = Vegan on Request

(DF) = Dairy Free on Request

Vegetarian

VEGETABLE KORMA **\$16.90**

Vegetables cooked in creamy sauce with cashew-nuts

MIXED VEGETABLES (BHAJI) **\$15.90**

Mixed vegetables cooked with spices (V)

PALAK PANEER **\$17.90**

Spinach and homemade cottage cheese cooked in tomato and onion sauce

MALAI KOFTA **\$17.90**

A tasty curry with dumplings of homemade cottage cheese, potato, almonds and raisins

DAL MAKHNI **\$17.90**

Black lentils cooked overnight on the tandoor, finished with butter and cream

YELLOW DAL TADKA **\$15.90**

Yellow lentil tempered with cumin, coriander and garlic (V)

MUTTER PANEER **\$17.90**

Combination of cottage cheese and green peas cooked in tomato, onion sauce

ALOO MUTTER TAMATER **\$16.90**

A very tasty curry with peas, potatoes and tomatoes (V)

SHAI PANEER **\$17.90**

Cubes of cottage cheese in rich tomato gravy enhanced with nuts and redolent of kasoori methi (fenugreek)

BOMBAY JEERA ALOO **\$15.90**

Baby potato with cumin seeds (V)

CHANA MASALA **\$15.90**

Chickpeas made in a spicy mélange led by ajwain, pomegranate seeds and kasoori methi, flavored with rock salt (V)

SAAG ALOO **\$16.90**

Baby potato cooked in spinach (V)

EGGPLANT MASALA **\$17.90**

Spiced eggplant curry

Seafood

PRAWN or FISH MASALA **\$20.00**

Prawn cooked in richly balanced spices and creamy tomato and onion sauce

PRAWN or FISH MALABARI **\$20.00**

Delicious curry in coconut cream, capsicum and tomato with shelled prawns. (DF)

PRAWN or FISH VINDALOO **\$20.00**

A traditional hot and spicy, tangy curry from Goa (DF)

(V) = Vegan on Request

(DF) = Dairy Free on Request