



**Punjabi Masala**



PUNJABI MASALA

TRADITIONAL INDIAN RESTAURANT

# ENTRÉE

## VEGETARIAN

### **Veg Samosa**

\$6.99

Deep fried pastry triangles filed with peas, potatoes, cumin seeds

### **Mix Veg Pakora**

\$5.99

Mixed vegetables delicately spiced, dipped in batter and deep fired.

### **Onion Bhaji**

\$9.99

Indian style onion fritters, thinly sliced onions that have been coated in a simple, spiced batter then fried until golden and crisp.

### **Spring Roll**

\$14.99

Rolls of thin rice-based wrapping filled with vegetables and deep-fried

### **Paneer Pakora**

\$13.99

Cottage cheese dipped in spiced batter and deep fried

### **Gobi Manchurian**

\$15.99

Cauliflower dumpling in a tangy garlic sauce garnished with scallions.

### **Mix Veg Manchurian**

\$15.99

Vegetable dumplings in a tangy garlic sauce garnished with scallions.

### **Paneer Tikka**

\$14.99

Cottage cheese marinated in spices and grilled in a tandoor

### **Aloo Tikki**

\$11.99

Deep fried mashed potato patties mixed with coriander, onion, spices with yogurt and chutney

### **Aloo Tikki Chat**

\$11.99

Deep fried mashed potato patties mixed with coriander, onion and spices served with a various chutney.

### **Samosa Chat**

\$14.99

Deep fried pastry, potatoes, cumin seeds topped with yogurt, tamarind chutney, onions, tomatoes and spices

### **Chole Bhature**

\$14.99

This Punjabi dish is a combination of chana masala (spicy white chickpeas) and bhature, a fried bread made from wheat flour.

### **Pappri Chat**

\$11.99

Crispy fried dough wafers, boiled potatoes, dahi (yogurt) and tamarind chutney and topped with chat masala and spices.

## NON-VEGETARIAN

<b>Tandoori Chicken Tikka (5)</b>	\$13.99
Marinated chicken thighs fillet with fresh herbs and spices, grilled on skewers in tandoor	
<b>Lamb Seekh Kebab (5)</b>	\$14.99
Prime minced lamb blended in herbs and spices, skewered and grilled in tandoor	
<b>Tandoori Prawn (8)</b>	\$16.99
Fresh prawns mildly spiced and cooked in tandoor	
<b>Prawn Pakora (6)</b>	\$16.99
Marinated king prawns cooked in light spicy batter and deep fried	
<b>Fish Pakora (6)</b>	\$16.99
Marinated fish mixed with spicy paste and deep fried	
<b>Tandoori Chicken Half/ Full</b>	\$13.99/21.99
Whole chicken marinated with fresh herbs and spices, baked in tandoor	
<b>Murg Malai Tikka (5)</b>	\$13.99
Boneless chicken morsels marinated in cream and mild spices overnight and cooked in tandoor	
<b>Drumstick (4)</b>	\$14.99
Chicken drumstick cooked in tandoor and served with mint chutney and topped with chat masala	

## Punjabi Masala Special Combo

<b>Veg Platter</b>	\$21.99
Samosa (2), Pakora (3), Spring Roll (3), Paneer Pakora (2)	
<b>Mix Platter</b>	\$22.99
Samosa (2), Pakora (3), Tandoori Chicken Tikka (2), Chicken Drumstick (2), Murg Malai Tikka (2), Fish Pakora (2)	
<b>Meat Platter</b>	\$23.99
Chicken Tikka (2), Malai Tikka (2), Drumstick (2), Seekh Kebab (2), Prawn Pakora (2), Fish Pakora (2)	

## Punjabi Masala Special Curries (G.F)

<b>Butter Chicken</b>	\$20.99
Boneless chicken cooked in a cream, rich tomato sauce	
<b>Chicken Tikka Masala</b>	\$20.99
An eye-pleasing and colourful, delicately flavoured chicken smothered and creamy sauce with onion, tomato and capsicum .	
<b>Shahi Chicken Lemon Haredhanya</b>	\$20.99
A melt in your mouth chicken recipe with a tangy kick.	
<b>Chilli Chicken</b>	\$20.99
Marinated boneless chicken fried with capsicum, onion, soy sauce and herbs	
<b>Mango Chicken</b>	\$20.99
This delicately flavoured chicken, smothered in a creamy almond-sauce, finished with mango paste, is delicious	
<b>Chicken Jalfrezi</b>	\$20.99

## Chef Signature Curries Pick Your Own Meat

Chicken/ Lamb/ Goat/Beef

<b>Madras Special (G.F)</b>	\$20.99
A delicious curry from South India prepared with tomatoes, onions, fresh herbs and spices with coconut cream	
<b>Korma Special (G.F)</b>	\$20.99
Cashews with creamy and master sauce are used to create this rich and exotic curry	
<b>Saag (Spinach) Curry (G.F)</b>	\$20.99
A famous Indian dish, with your choice of meat cooked with English spinach and a special blend of herbs and spices	
<b>Rogan Josh (G.F)</b>	\$20.99
Finds it's origin in Kashmir. Tasty curries cooked in tomato and cashew nut flavoured gravy.	

**Vindaloo (G.F)** \$20.99

Cooked in a hot and spicy sauce made with red chilies, cumin, vinegar onions and tomatoes sauce

**Kadhai (G.F)** \$20.99

Your choice of meat cooked in popular North Indian recipe with diced capsicum, red onion and freshly ground spices

## THALI SPECIAL

**Veg Thali** \$23.99

**Non-Veg Thali** \$26.99

### Seafood (G.F)

**Fish Curry** \$20.99

A firm-fleshed catch marinated in lemon juice and simmered with special coconut flavoured gravy gives the fresh fish a rather smooth and velvety texture.

**Fish Masala** \$20.99

A nutritious fish with exotic ingredient, seasoned with onion and tomato in smooth thick gravy.

**Fish Madras** \$20.99

Fish cooked in exotic spices and coconut cream. A south Indian speciality.

**Fish Vindaloo** \$20.99

Traditional Goanese specialty, Fish cooked in vinegar and hot spices.

**Prawn Curry** \$20.99

Fresh king prawns cooked in coconut flavoured gravy with a touch of lemon and fresh herbs gives it an unusual taste.

**Prawn Masala** \$20.99

This is a delicate but richly flavoured dish with fresh and juicy king prawns seasoned with garlic, onions and tomatoes

**Prawn Madras** \$20.99

Prawns cooked in exotic spices and coconut cream. A south Indian speciality.

**Prawn Vindaloo** \$20.99

A Traditional goanese specialty, Prawns cooked in vinegar and hot spices.

**Butter Prawn** \$20.99

Prawns cooked mild spices, butter cream and tomato



## Vegetarian Curries (G.F)

<b>Dal Tadka</b>	\$17.99
Yellow moong dal cooked in traditional Indian style	
<b>Mix -Veg</b>	\$17.99
Our special curry seasoned with cauliflower, potato, garden peas and beans.	
<b>Butter Paneer</b>	\$17.99
Cottage cheese cooked in a butter cream, tomato, and mild spices	
<b>Palak Paneer</b>	\$17.99
Famous north Indian dish, with cottage cheese cooked in English spinach and a special blend of herbs and spices.	
<b>Malai Kofta</b>	\$17.99
Ground almonds and selected spices used to create this rich and exotic curry with vegetable dumplings.	
<b>Paneer Makhni</b>	\$17.99
Paneer Makhni is a slightly sweet creamy dish of paneer, in which the gravy is prepared usually with butter (makhan), tomatoes, cashews and cream	
<b>Aloo Baingan</b>	\$17.99
Potatoes and eggplant are cooked in a tasty spiced onion tomato sauce.	
<b>Shahi Paneer Lemon Hara Dhanya</b>	\$19.99
Cottage cheese cooked with cashews in lemon sauce and coriander.	
<b>Kadhi Paneer</b>	\$19.99
Cheese tossed with capsicum, tomatoes, black peppercorn, and whole coriander.	
<b>Paneer Tikka Masala</b>	\$19.99
Small chunks of cheese cooked in chopped tomato gravy, finished with butter and cream	
<b>Butter Paneer Masala</b>	\$19.99
Cottage cheese cubes cooked with capsicum, tomato and mix of spices.	
<b>Spinach Kofta</b>	\$18.99
Famous north Indian dish, with vegetable dumplings cooked in English. spinach and a special blend of herbs and spices.	

<b>Paneer Chana Masala</b>	\$18.99
Paneer Chana Masala boiled chickpeas and paneer cubes are simmered in slightly creamy, spicy Punjabi gravy which is made from onion and tomato.	
<b>Veg Korma</b>	\$17.99
Indian Vegetable Korma is loaded with potatoes, tomatoes, carrots, peas, and green beans.	
<b>Dal Makhni</b>	\$17.99
A delicious lentil curry cooked in garlic and herbs and pan fried in butter.	
<b>Mutter Mushroom</b>	\$17.99
Mushrooms and peas in a creamy onion, tomato, and cashew sauce	
<b>Mutter Paneer</b>	\$19.99
Mutter Paneer is a vegetarian North Indian dish consisting of peas and paneer. in a tomato-based sauce, spiced with garam masala.	
<b>Chilli Cheese</b>	\$19.99
Indian cottage cheese cooked with capsicum, onion, garlic and ginger.	
<b>Veg Madras</b>	\$17.99
<b>Veg Vindaloo</b>	\$17.99
<b>Dal Saag</b>	\$17.99
<b>Bombay Aloo</b>	\$17.99

## Breads

<b>Plain Naan</b>	\$3.99
A traditional Indian bread	
<b>Butter Naan</b>	\$4.99
Naan with touch of Butter	
<b>Garlic Naan</b>	\$4.99
A touch of garlic added to flavour this bread.	
<b>Cheese Naan</b>	\$6.99
Traditional bread stuffed with cheese and spices.	
<b>Cheese/Spinach Naan</b>	\$6.99
Traditional bread stuffed with cheese and spinach.	

<b>Cheese/Garlic Naan</b>	\$6.99
Naan filled with cheese and touch of garlic.	
<b>Cheese/Garlic &amp; Herbs</b>	\$6.99
Naan filled with cheese, touch of garlic and herbs.	
<b>Chilli Naan</b>	\$6.99
Naan stuffed with potatoes, cheese, onions, hot spices, and chilli.	
<b>Aloo Paratha</b>	\$6.99
Buttered and stuffed with potatoes and layered wholemeal bread.	
<b>Kashmiri Naan</b>	\$6.99
Naan stuffed with dry fruits.	
<b>Chicken Naan</b>	\$7.99
Naan filled with diced tandoori chicken.	
<b>Tandoori Roti</b>	\$3.99
Flat whole meal bread layered with butter.	
<b>Laccha Paratha</b>	\$6.99
Wholemeal bread made with layer rings.	
<b>Paneer &amp; Cheese Naan</b>	\$6.99
Naan stuffed with cheese and paneer (cottage cheese)	
<b>Keema Naan</b>	\$7.99
<b>Spinach Naan</b>	\$5.99
<b>Cheese &amp; Chilli Naan</b>	\$7.99
<b>Puri</b>	\$4.99
<b>Bhature</b>	\$4.99

## Rice

<b>Plain Rice</b>	R \$3.00/ L \$4.00
<b>Coconut Rice</b>	\$4.99
Rice cooked with desiccated coconut.	
<b>Kashmiri Pulao</b>	\$4.99
Rice cooked with sultanas and cashews.	
<b>Jeera Mutter Pulao</b>	\$4.99
Rice cooked with cumin seeds, peas.	



<b>Saffron Rice</b>	\$4.00
<b>Biryanis</b>	
Rice cooked with onions, tomato, coriander, and your choice of meat.	
<b>Vegetable/Chicken/Lamb/Beef</b>	\$19.99
<b>Goat/ Prawn/ Fish</b>	\$20.99

## Accompaniments

<b>Raita</b>	\$3.00
<b>Mint Chutney</b>	\$3.00
<b>Sweet Mango Chutney</b>	\$3.00
<b>Mixed Pickles</b>	\$3.00
<b>Salad</b>	\$4.99
<b>Pappad (4)</b>	\$2.49

## Drinks & Desert

<b>Mineral water</b>	\$2.50
<b>Coke, Diet Coke, Lemonade, Sprite, Fanta (Cans)</b>	\$3.00
<b>Apple/ Orange Juice</b>	\$4.00
<b>Ginger Beer</b>	\$4.00
<b>Mango lassi</b>	\$4.00
<b>Sweet lassi</b>	\$4.00
<b>Salted Lassi</b>	\$4.00
<b>Ice cream</b>	\$3.99
<b>Gulab Jamun (2)</b>	\$4.99
<b>Ras Malai (2)</b>	\$5.99
<b>Kulfi Flavours: Pista/Mango</b>	\$3.99
<b>Milkshakes Flavours: Mango/Banana/Strawberries</b>	\$6.00
<b>Milkshake with ice-cream</b>	\$8.00
<b>Masala Tea</b>	\$4.00