

• ENTREES •

Vegetable Samosa (2 Pieces) \$ 5.90

Puff Pastry's filled with potatoes, pea's and filled with herbs and spices. Served with mint sauce

Onion Bhaji \$ 5.90

Onion Rings blended with chick pea flour, herbs and spices then deep fried. Served with mint sauce

Vegetable Pakora (3 Pieces) \$ 5.90

Vegetables mixed with herbs and spices, then coated in chickpea flour and deep fried. Served with mint sauce

Crumbed Fried Prawns (6 Pieces) \$ 10.90

Served with coconut and mango sauce

Tandoori Chicken E\$ 12.90 M\$ 20.90

All-time favorite chicken marinated with specially selected herbs and spices, skewered and freshly roasted in the tandoor

Seekh Kebab E\$ 9.90 M\$ 16.90

Lamb mince marinated overnight with aromatic spices and slowly roasted in the Tandoor oven

Chicken Tikka E\$ 9.90 M\$ 16.90

Boneless Chicken marinated overnight in yogurt and the chefs secret seasoning then roasted in the Tandoor. Served with mint sauce

Lamb Cutlets (4 Pieces) \$ 16.90

Marinated with yoghurt and specially selected herbs and spices overnight. Then slow cooked in the Tandoor

Himalayan Mixed Platter M\$ 24.90

Quarter Tandoori chicken, 2 piece Seekh Kebab, 2 pieces Lamb cutlet, 2 pieces fried prawn

• MAIN COURSE •

All dishes served to personal taste

*Mild **Medium ***Hot

All curries served with basmati rice

Butter Chicken \$ 16.90

Succulent boneless chicken marinated with yoghurt, spices, cashew gravy and fresh cream. "All-time favorite"

Indian Butter Chicken \$ 17.90

Boneless chicken marinated overnight in Indian herbs and spices with yoghurt, then slow cooked in the tandoor oven and served with fresh tomato and cashew nut sauce

Chicken Tikka Masala \$ 16.90

Tandoori roasted chicken Tikka made with fresh onion, tomatoes and capsicum and cooked in the chef's special gravy and tomato sauce

Chicken Korma \$ 16.90

Chicken cooked in creamy cashew nut sauce with a touch of onion and tomato

Mango Chicken \$ 16.90

Chicken cooked in an onion and tomato gravy blended with mango pulp to give it a tropical taste

Chicken Vindaloo \$ 16.90

Chicken served with traditional Goa curry paste with fresh ginger, garlic and pepper

Chicken Curry \$ 16.90

Tender boneless chicken cooked with special traditional curry sauce

• LAMB •

Lamb Rogan Rosh \$ 19.90

Traditional Lamb cooked with Kashmiri herbs and spices

Lamb Korma \$ 19.90

Lamb cubes served in a creamy cashew nut sauce with a touch of onion and tomato

Saag Lamb \$ 19.90

Lamb served with pureed spinach with aromatic spices and the chef's special gravy

Lamb Madras \$ 19.90

Lamb served with coconut milk, spices and hot pepper curry sauce

Balti Lamb \$ 19.90

Lamb cubes cooked with coconut milk, fresh onion, tomatoes and capsicum and cooked in the chef's special gravy

Lamb Vindaloo \$ 19.90

Lamb cubes served with traditional Goa curry paste with fresh ginger, garlic and pepper

• BEEF •

Beef Korma \$ 16.90

Beef served in a creamy cashew nut sauce with a touch of onion and tomato

Bhuna Beef Masala \$ 16.90

Beef made with fresh onion, tomatoes and capsicum and cooked in the chef's special gravy

Bombay Beef \$ 16.90

Beef made with the chef's special curry with fresh potatoes, onion, coconut, mint and a dash of lemon

Beef Madras \$ 16.90

Beef served with coconut milk, spices and hot pepper curry sauce

Beef Vindaloo \$ 16.90

Beef served with traditional Goa curry paste with fresh ginger, garlic and pepper

• SEAFOOD •

(Prawn, Fish)

Malabar Curry \$ 19.90

Prawn or fish cooked with exotic spices in a rich coconut sauce

Tikka Masala \$ 19.90

Prawn or fish cooked with the chef's special sauce

Goan Curry \$ 19.90

Prawn or fish cooked with coconut milk, tomato and hot peppers sauce

Chilli Curry \$ 19.90

Prawn or fish cooked coconut, selected spices, dash of soy sauce finished with curry leaves

• VEGETABLE •

Vegetable Korma \$ 15.90

Fresh seasonal vegetables cooked with creamy cashew and almond sauce

Daal Makhni (Black Lentils) \$ 15.90

Black lentils slow cooked overnight and cooked with special spices, cream and tomato sauce

Daal Fry (yellow lentils) \$ 14.90

Mixed lentils slow cooked overnight on tandoor oven and served in creamy cashew and tomato gravy

Malai Kofta \$ 15.90

Potato and Cottage Cheese (paneer) balls served in a creamy cashew and tomato gravy

Saag Paneer \$ 15.90

Spinach cooked with cottage cheese cubes in tomato and onion gravy

Shahi Paneer \$ 15.90

Cubes of cottage cheese cooked with tomato and onion gravy

Pumpkin Masala \$ 15.90

Diced pumpkin cooked with onion, capsicum, tomato and spices

Vegetable Vindaloo \$ 15.90

Vegetables served with traditional Goa curry paste with fresh ginger, garlic and pepper

Chana Masala \$ 15.90

Chick Pea cooked with the chef's special spices and sauce

Mutter Paneer \$ 15.90

Green peas cooked with cottage cheese cubes and served in a tomato and onion sauce

Saag Aloo \$ 14.90

Green spinach cooked with potatoes and served in tomato and onion gravy

• BIRYANI •

Basmati rice cooked with selected herbs and spices, with lamb, chicken, beef and prawn. Served with raita

	SMALL	LARGE
Vegetable Biryani	\$ 11.90	\$ 14.90

Chicken Biryani	\$ 11.90	\$ 14.90
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Lamb Biryani	\$ 11.90	\$ 14.90
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Prawn Biryani	\$ 11.90	\$ 14.90
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Beef Biryani	\$ 11.90	\$ 14.90
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• PULAO •

	SMALL	LARGE
Kashmiri Pulao	\$ 6.90	\$ 8.90

Basmati rice cooked with nuts and dried fruit

Pea Pulao	\$ 6.90	\$ 8.90
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Basmati rice cooked with green peas

Vegetable Pulao	\$ 6.90	\$ 8.90
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Basmati rice cooked with vegetables

• TANDOORI BREAD •

Plain Naan..... \$ 3.00

Traditional white flour naan

Butter Naan..... \$ 3.50

Three layered butter white flour bread

Garlic Naan..... \$ 3.90

White flour bread with fresh garlic

Cheese Naan	\$ 4.50
Plain flour bread with cheese	
Garlic & Cheese Naan	\$ 4.90
Plain flour bread baked with cheese and fresh garlic	
Kashmiri Naan	\$ 4.90
Bread baked with coconut cream, dries fruits and cream	
Masala Kulcha	\$ 4.90
Bread stuffed potato, tossed in selected spices and freshly baked in the tandoor	
Keema Naan	\$ 4.90
Aromatic minced lamb stuffed bread baked in a tandoor oven	
Roti	\$ 3.00
Traditional whole meal flour bread	
Butter Roti	\$ 3.50
Traditional whole meal flour bread infused with butter	
Garlic Roti	\$ 3.90
Traditional whole meal flour bread infused with garlic	

• **CONDIMENTS** •

Veg Salad (onion, cucumber, tomato & carrot)	\$ 6.90
Raita	\$ 3.50
Pappadam (4 pieces)	\$ 2.90
Mixed pickle	\$ 2.90

• **DRINKS** •

Mango Lassi	\$ 3.90
Mango flavored yogurt drink	
Sweet Lassi	\$ 3.90
Sweet yogurt drink	
Soft Drinks	Various
(coke, sprite, fanta etc)	

• **DESSERT** •

Gulab Jamun	\$ 4.50
House made sweet dumpling deep fried and served in a sweet syrup	

- All above menu items are subject to availability
- Spices used may include machinery processed peanuts, sesame seed & other nuts
- Please mention your preference (Hot, Medium, Mild)
- Allergies (gluten free, nuts or lactose) or vegan
- Prices include GST & may change without notice



HIMALAYAN

TANDOOR & CURRY HOUSE

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