

## ENTREE & TANDOORI

<b>1. Vegetable Samosa (2pcs)</b> Spicy potato and peas wrapped in crispy pastry	<b>\$7.99</b>
<b>2. Vegetable Pakora (4pcs)</b> Vegetables dipped in chickpea batter and fried golden brown	<b>\$7.99</b>
<b>3. Onion Bahji (4pcs)</b> Finely sliced Onions dipped in chickpea batter and fried	<b>\$7.99</b>
<b>4. Papri Chaat</b> Crispy filo pastry tossed with potatoes, Chickpeas, lentil patties & tangy mix of chutneys	<b>\$10.99</b>
<b>5. Aloo tiki (2pcs)</b> Shallow fried potato patties stuffed with spices,	<b>\$8.99</b>
<b>6. Cheese chili (House special)</b> Cottage cheese tossed with onions and capsicums in chef's special home made garlic chili soy sauce	<b>\$14.99</b>
<b>7. Vegetable Platter (8pcs)</b> Assortment of Samosa, Pakora, Onion bahji & Aloo tiki	<b>\$15.99</b>
<b>8. Veg/Chicken Manchurian (House special)</b> Homemade Veg/Chicken balls cooled in chef's special sweet & sour Indo Chinese sauce	<b>\$15.99</b>
<b>9. Tandoori Mushrooms (8pcs)</b>	<b>\$12.99</b>
<b>10. Panir Tikka (4 pcs)</b> Exotic marinated cottage cheese cooked in tandoor	<b>\$12.99</b>
<b>11. Panir Pakora</b> Exotic battered golden fried Cottage cheese cubes	<b>\$11.99</b>
<b>12. Fish Amritsari (4pcs)</b> Marinated fish pieces dipped in a batter and deep fried	<b>\$12.99</b>
<b>13. Chicken Momos (6pcs)</b> Steamed Himalayan chicken dumplings served with fresh sesame hinted tomato chutney	<b>\$10.99</b>
<b>14. Chicken Tikka (4pcs)</b> Boneless marinated chicken cooked in Tandoor	<b>\$12.99</b>
<b>15. Fish Tikka (4 pcs)</b>	<b>\$13.99</b>
<b>16. Tandoori Chicken</b> half - \$12.99    full - <b>\$19.99</b> Exotic spices marinated chicken cooked in tandoor	
<b>17. Tandoori Prawns (8 pcs)</b>	<b>\$14.99</b>
<b>18. Lamb Cutlets (4pcs)</b> Marinated pieces of lamb cutlets cooked in the Tandoor	<b>\$17.99</b>
<b>19. Seekh Kebab (4pcs)</b> Succulent mince lamb rolls cooked in Tandoor	<b>\$12.99</b>
<b>20. Punjabi Tandoori Platter</b> An assortment of items from the tandoor for two	<b>\$20.99</b>
<b>CHICKEN</b>	
<b>21. Chicken Curry</b> Boneless chicken pieces cooked in chef's special gravy	<b>\$16.99</b>
<b>22. Balti chicken</b> Boneless chicken pieces cooked in Punjabi Balti sauce	<b>\$16.99</b>

<b>23. Butter Chicken</b> Boneless and succulent chicken pieces cooked in butter sauce with coriander, tomato and ginger to produce the most popular dish served from the kitchen	<b>\$17.99</b>
<b>24. Chicken Korma</b> Chicken pieces cooked with cashew nuts and creamy sauce	<b>\$16.99</b>
<b>25. Chicken Vindaloo</b> Boneless chicken in an aromatic hot gravy, certain to leave the palate tingling	<b>\$16.99</b>
<b>26. Punjabi Kadai Chicken</b> Boneless diced chicken cooked in a traditional Kadai (wok) on a very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	<b>\$17.99</b>
<b>27. Chicken Saag</b> chicken pieces cooked with mixed spices pureed spinach	<b>\$16.99</b>
<b>28. Chicken Madras</b> Hot chicken dish cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and dried red chili for extra flavour	<b>\$16.99</b>
<b>29. Chicken Tikka Masala</b> Chicken tikka pieces cooked in chef's special mixture with onions and capsicums	<b>\$17.99</b>
<b>30. Chicken Jalfrezi</b> Boneless chicken cooked with ginger, tomatoes, and spices in our hot & sour jalfrezi sauce	<b>\$16.99</b>
<b>31. Chili Chicken (House Special)</b> Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	<b>\$16.99</b>
<b>GOAT</b>	
<b>32. Goat curry</b>	<b>\$17.99</b>
<b>LAMB / BEEF</b>	
<b>33. Lamb/Beef Bhuna Ghost</b> Diced lean lamb/beef, tossed with Red chilli, fresh tomato & garnished with ginger & Coriander (Dry)	<b>\$17.99</b>
<b>34. Lamb/Beef Rogan Josh</b> Boneless lamb/beef cooked in chef's special gravy	<b>\$17.99</b>
<b>35. Lamb/Beef Madras</b> Lamb/beef cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and dried red chillies	<b>\$17.99</b>
<b>36. Lamb/Beef Masala</b> Lamb/beef cooked with onion, tomato and capsicum with fresh herbs	<b>\$17.99</b>
<b>37. Lamb/Beef Vindaloo</b> Lamb/beef cooked in an aromatic hot gravy, certain to leave the palate tingling	<b>\$17.99</b>
<b>38. Lamb/Beef Korma</b> Lamb/beef cooked with cashew nuts and a creamy sauce	<b>\$17.99</b>

<b>39. Lamb/Beef Saag</b> Lamb cooked with mixed spices in pureed spinach	<b>\$17.99</b>
<b>40. Aloo Gosht Lamb/Beef</b> Diced Lamb/Beef cooked over medium heat with spices and simmered with potatoes	<b>\$17.99</b>
<b>SEAFOOD</b>	
<b>41. Goan Fish Curry</b> Fish of the season cooked in an exotic combination of herbs, tomato and spices	<b>\$18.99</b>
<b>42. Fish Masala</b> Fish cooked in chef's special mixture with onion, tomato and capsicum	<b>\$18.99</b>
<b>43. Fish Madras</b> Fish fillet pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	<b>\$18.99</b>
<b>44. Fish Vindaloo</b> Fish fillet pieces cooked in a aromatic Hot Gravy, certain to leave the palate tingling	<b>\$18.99</b>
<b>45. Punjabi Chili Prawns</b>	<b>\$18.99</b>
<b>46. Punjabi Kadai Prawns</b> Prawns cooked in traditional wok on very high heat with fresh tomatoes, onions, capsicum. Ginger, garlic, fresh herbs & spices	<b>\$18.99</b>
<b>VEGETARIAN</b>	
<b>47. Daal Makhni</b> Black lentils and kidney beans cooked in creamy sauce and garnished with coriander	<b>\$15.99</b>
<b>48. Tadka Daal</b> Yellow lentils cooked with authentic spices, Tempered with cumin seeds, fresh onion and tomato	<b>\$15.99</b>
<b>49. Chana Masala</b> Traditional chick pea curry (medium or hot)	<b>\$15.99</b>
<b>50. Mixed Vegetable Curry</b> Mixed vegetables cooked in flavoured onion gravy	<b>\$16.99</b>
<b>51. Punjabi Balti Sabzi</b> Mixed vegetables cooked in Punjabi Balti sauce	<b>\$16.99</b>
<b>52. Vegetable Jalfrezi</b> Fresh Vegetables cooked with ginger, tomatoes, and spices in our sour jalfrezi sauce	<b>\$16.99</b>
<b>53. Navratan korma</b> Vegetarian speciality with dried fruits and nuts	<b>\$16.99</b>
<b>54. Aloo Jeera</b> Potatoes flavoured with cumin seeds cooked in onion gravy with spices	<b>\$16.99</b>
<b>55. Aloo gobi</b> Cauliflower and potato cooked with cumin and spices	<b>\$16.99</b>
<b>56. Punjabi Baingan Bharta</b> Roasted mashed eggplant cooked with green peas in punjabi mix masala	<b>\$16.99</b>
<b>57. Saag Aloo</b> Fresh spinach and potatoes cooked in spicy herbs	<b>\$16.99</b>

<b>58. Palak Paneer</b> Fresh spinach and cottage cheese cooked in spicy herbs	<b>\$16.99</b>
<b>59. Malai Kofta</b> Deep fried cheese and potato balls stuffed with dry fruits, cooked with a special curry	<b>\$15.99</b>
<b>60. Punjabi Kadai Paneer</b> Cubes of cottage cheese cooked with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	<b>\$16.99</b>
<b>61. Shahi Paneer</b> Cottage cheese cooked with chef's special sauce	<b>\$16.99</b>
<b>62. Shabnam Curry</b> Mushrooms Cottage cheese, cooked with green peas, onions and tomato gravy	<b>\$16.99</b>
<b>63. Panir Makhni</b> Cottage cheese cooked in butter sauce with coriander & tomatoes	<b>\$16.99</b>
<b>64. Aloo Baingan Masala</b> Eggplants & Potatoes cooked with cumin & spices	<b>\$15.99</b>

## RICE

<b>65. Saffron Rice</b>	<b>\$4.50</b>
<b>66. Matar Pulao</b> Basmati rice cooked with fresh peas	<b>\$5.50</b>
<b>67. Mushroom Pulao</b> Basmati rice cooked with fresh mushrooms	<b>\$5.99</b>
<b>68. Kashmiri Pulao</b> Basmati rice cooked with dry fruits and nuts	<b>\$5.99</b>
<b>69. Biryani (Chicken/Lamb/Goat)</b> Tender marinated chicken/lamb pieces cooked with basmati rice, nuts and spices	<b>\$15.99</b>
<b>70. Vegetable Biryani</b>	<b>\$14.99</b>

## BREADS (TANDOORI)

<b>71. Plain Naan</b> Plain flour bread from the Tandoor, a perfect accompaniment to any curry	<b>\$3.50</b>
<b>72. Garlic Naan</b>	<b>\$3.99</b>
<b>73. Aloo Paratha</b> Whole-meal bread stuffed with mildly spiced potatoes	<b>\$4.50</b>
<b>74. Paratha</b> Flaky whole-meal bread from the Tandoor	<b>\$3.99</b>
<b>75. Masala Kulcha</b> Naan bread stuffed with potato, onion, cheese, coriander and mild spices	<b>\$4.50</b>
<b>76. Keema Naan</b> Naan bread stuffed with spicy minced lamb	<b>\$4.50</b>
<b>77. Kashmiri Naan</b> Filled with spiced dried fruits and nuts	<b>\$4.50</b>
<b>78. Roti</b> Flat whole-meal bread baked in the Tandoor	<b>\$3.50</b>
<b>79 Cheese Naan</b> Naan bread stuffed with cheese, coriander & spices	<b>\$4.99</b>
<b>80. Garlic Roti</b>	<b>\$3.99</b>

## SIDE DISHES

<b>81. Raita</b>	<b>\$3.50</b>
<b>82. Garden salad</b>	<b>\$5.50</b>
<b>83. Papadams with tamarind chutney</b>	<b>\$2.99</b>
<b>84. Kachumber Salad</b>	<b>\$4.99</b>
<b>85. Mixed pickle / Mango Chutney</b>	<b>\$1.99</b>
<b>86. Dahi Bhalle</b> Fried lentil patties served with tangy chutneys	<b>\$6.50</b>

## DESSERTS

<b>87. Gulab Jamun</b> Milk dumplings dipped in sugar syrup	<b>\$4.99</b>
<b>88. Kulfi</b> Homemade pistachio Ice-cream	<b>\$4.99</b>
<b>89. Ras Malai</b> Milk dumplings dipped in sweet milk sauce	<b>\$6.99</b>

## BEVERAGES

<b>90. Mango Lassi</b>	<b>\$3.99</b>
<b>91. Soft Drink Cans</b>	<b>\$2.99</b>
<b>92. Soft Drink 1.25lt</b> Coke/Diet Coke/Lemonade/Fanta	<b>\$4.50</b>

## SPARKLING & WHITE

<b>De Bortoli Willowglenn Sparkling Brut</b>	<b>\$20</b>
<b>Bella Riva Sangiovese Rose (Dry)</b>	<b>\$27</b>
<b>Lorimer Chardonnay</b>	<b>\$24</b>
<b>3 Tales Marlborough Sauvignon Blanc</b>	<b>\$24</b>

## RED

<b>De Bortoli Willowglenn Shiraz Cabernet</b>	<b>\$20</b>
<b>De Bortoli Reserve Pinot Noir</b>	<b>\$27</b>
<b>Deen Vat 8 Shiraz</b>	<b>\$24</b>
<b>Pepperjack Shiraz</b>	<b>\$32</b>
<b>De Bortoli Yarra Valley Reserve Cabernet</b>	<b>\$29</b>

## BEERS 6 PACK

<b>Crown Lager (Australian)</b>	<b>\$21</b>
<b>Pure Blonde (Australian)</b>	<b>\$21</b>
<b>Victoria Bitter (Australian)</b>	<b>\$21</b>
<b>Stella Artois (Belgium)</b>	<b>\$23</b>
<b>Corona (Mexican)</b>	<b>\$23</b>
<b>Kingfisher (Indian)</b>	<b>\$23</b>

Proof of age is required and no alcohol can be left with minors. Customers must be over the age of 18 to order.

**Limit of 1 x 750ml bottle or 375ml x 6 pack.**

Right to refuse is at store management's discretion.

All alcohol needs to be purchased with food.

Any order that does not comply will be refunded.

# PUNJABI Curry Cafe

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At

**PUNJABI CURRY CAFÉ** we offer wide range of Authentic North Indian dishes and use freshest ingredients

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**87, Johnston Street, Collingwood**

*Dinner 7days (5pm - 11pm)*

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(All prices are inclusive of G.S.T) Prices/trading hours are subject to change without any prior notice.  
Food & Beverage Allergy Statement/Notice: While Punjabi Curry Cafe will endeavour to accommodate requests for special meals for customers with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.