

58. Palak Paneer Fresh spinach and cottage cheese cooked in spicy herbs	\$19.99
59. Malai Kofta Deep fried cheese and potato balls stuffed with dry fruits, cooked with a special curry	\$19.99
60. Punjabi Kadai Paneer Cubes of cottage cheese cooked with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	\$19.99
61. Shahi Paneer Cottage cheese cooked with chef's special sauce	\$19.99
62. Shabnam Curry Mushrooms Cottage cheese, cooked with green peas, onions and tomato gravy	\$19.99
63. Panir Makhni Cottage cheese cooked in butter sauce with coriander & tomatoes	\$19.99
64. Aloo Baingan Masala Eggplants & Potatoes cooked with cumin & spices	\$18.99

RICE

65. Saffron Rice	\$5.49
66. Coconut Rice	\$6.49
67. Matar Pulao Basmati rice cooked with fresh peas	\$6.49
68. Mushroom Pulao Basmati rice cooked with fresh mushrooms	\$7.49
69. Kashmiri Pulao Basmati rice cooked with dry fruits and nuts	\$7.49
70. Biryani (Chicken/Lamb/Goat) Tender marinated chicken/lamb pieces cooked with basmati rice, nuts and spices	\$19.99
71. Vegetable Biryani	\$18.99

BREADS (TANDOORI)

72. Naan Plain flour bread from the Tandoor, a perfect accompaniment to any curry	\$4.49
73. Garlic Naan	\$5.00
74. Aloo Paratha Whole-meal bread stuffed with mildly spiced potatoes	\$5.49
75. Paratha Flaky whole-meal bread from the Tandoor	\$5.00
76. Masala Kulcha Naan bread stuffed with potato, onion, cheese, coriander and mild spices	\$5.49
77. Keema Naan Naan bread stuffed with spicy minced lamb	\$5.00
78. Kashmiri Naan Filled with spiced dried fruits and nuts	\$5.49
79. Roti Flat whole-meal bread baked in the Tandoor	\$4.00
80. Garlic Roti	\$4.49
81. Cheese Naan	\$6.00
82. Garlic Cheese Naan	\$6.49

SIDE DISHES

83. Raita	\$4.49
84. Garden salad	\$6.00
85. Papadams with tamarind chutney	\$4.00
86. Kachumber Salad	\$5.49
87. Mixed pickle / Mango Chutney	\$2.49
88. Dahi Bhalle Fried lentil patties served with tangy chutneys	\$7.00

DESSERTS

89. Gulab Jamun Milk dumplings dipped in sugar syrup	\$5.49
90. Kulfi (Pista / Paan / Mango) Homemade pistachio, paan or mango Ice-cream	\$5.49
91. Ras Malai Milk dumplings dipped in sweet milk sauce	\$7.49

BEVERAGES

92. Mango Lassi	\$5.00
93. Soft Drink Cans	\$4.00
94. Soft Drink 1.25lt Coke/Diet Coke/Lemonade/Fanta	\$5.49

SPARKLING & WHITE

De Bortoli Willowglen Sparkling Brut	Bottle	\$20
De Bortoli Willowglen Semillon Sauvignon Blanc	\$20	
Bella Riva Pinot Grigio	\$27	
Lorimer Chardonnay	\$24	
3 Tales Marlborough Sauvignon Blanc	\$24	

RED

De Bortoli Willowglen Shiraz Cabernet	\$20
De Bortoli Reserve Pinot Noir	\$27
Deen Vat 8 Shiraz	\$24
Pepperjack Shiraz	\$32
De Bortoli Yarra Valley Reserve Cabernet	\$29

BEERS 6 PACK

Mountain Goat Organic Steam Ale	\$25
Pure Blonde (Australian)	\$21
Bodriggy Specky Juice-Session IPA	\$25
Yarra valley Apple Cider	\$25
Corona (Mexican)	\$23
Kingfisher (Indian)	\$23

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

DINE IN OR TAKE AWAY

9419 5307

Licensed & B.Y.O. wine only

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

Quality Service, food and Value for money.

87, Johnston Street, Collingwood

Dinner 7days (5pm - 11pm)



Order online @
www.punjabicurrycafe.com.au

Our delivery Partners:



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

ENTREE & TANDOORI

1. Vegetable Samosa (2pcs)	\$9.99
Spicy potato and peas wrapped in crispy pastry	
2. Vegetable Pakora (4pcs)	\$9.99
Vegetables dipped in chickpea batter and fried golden brown	
3. Onion Bahji (4pcs)	\$9.99
Finely sliced Onions dipped in chickpea batter and fried	
4. Papri Chaat	\$11.99
Crispy filo pastry tossed with potatoes, Chickpeas, lentil patties & tangy mix of chutneys	
5. Aloo tiki (3pcs)	\$9.99
Shallow fried potato patties stuffed with spices,	
6. Cheese chili (House special)	\$16.99
Cottage cheese tossed with onions and capsicums in chef's special home made garlic chili soy sauce	
7. Vegetable Platter (8pcs)	\$18.99
Assortment of Samosa, Pakora, Onion bahji & Aloo tiki	
8. Veg Manchurian (House special)	\$16.99
Homemade Veg balls cooled in chef's special sweet & sour Indo Chinese sauce	
9. Tandoori Mushrooms (8pcs)	\$14.99
10. Panir Tikka (4 pcs)	\$14.99
Exotic marinated cottage cheese cooked in tandoor	
11. Panir Pakora	\$13.99
Exotic battered golden fried Cottage cheese cubes	
12. Fish Amritsari (4pcs)	\$14.99
Marinated fish pieces dipped in a batter and deep fried	
13. Chicken Momos (6pcs)	\$13.99
Steamed Himalayan chicken dumplings served with fresh sesame hinted tomato chutney	
14. Chicken Tikka (4pcs)	\$14.99
Boneless marinated chicken cooked in Tandoor	
15. Fish Tikka (4 pcs)	\$14.99
16. Tandoori Chicken	half - \$14.99 full - \$21.99
Exotic spices marinated chicken cooked in tandoor	
17. Tandoori Prawns (8 pcs)	\$15.99
18. Lamb Cutlets (4pcs)	\$18.99
Marinated pieces of lamb cutlets cooked in the Tandoor	
19. Seekh Kebab (4pcs)	\$14.99
Succulent mince lamb rolls cooked in Tandoor	
20. Punjabi Tandoori Platter	\$23.99
An assortment of items from the tandoor for two	
CHICKEN	
21. Chicken Curry	\$19.99
Boneless chicken pieces cooked in chef's special gravy	
22. Balti chicken	\$20.99
Boneless chicken pieces cooked in Punjabi Balti sauce	

23. Butter Chicken	\$20.99
Boneless and succulent chicken pieces cooked in butter sauce with coriander, tomato and ginger to produce the most popular dish served from the kitchen	
24. Chicken Korma	\$20.99
Chicken pieces cooked with cashew nuts and creamy sauce	
25. Chicken Vindaloo	\$20.99
Boneless chicken in an aromatic hot gravy, certain to leave the palate tingling	
26. Punjabi Kadai Chicken	\$20.99
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	
27. Chicken Saag	\$20.99
chicken pieces cooked with mixed spices pureed spinach	
28. Chicken Madras	\$20.99
Hot chicken dish cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and dried red chilli for extra flavour	
29. Chicken Tikka Masala	\$20.99
Chicken tikka pieces cooked in chef's special mixture with onions and capsicums	
30. Chicken Jalfrezi	\$20.99
Boneless chicken cooked with ginger, tomatoes, and spices in our hot & sour jalfrezi sauce	
31. Chili Chicken (House Special)	\$20.99
Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	
GOAT	
32. Goat curry	\$20.99
LAMB / BEEF	
33. Lamb/Beef Bhuna Ghost	\$20.99
Diced lean lamb/beef, tossed with Red chilli, fresh tomato & garnished with ginger & Coriander (Dry)	
34. Lamb/Beef Rogan Josh	\$20.99
Boneless lamb/beef cooked in chef's special gravy	
35. Lamb/Beef Madras	\$20.99
Lamb/beef cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and dried red chillies	
36. Lamb/Beef Masala	\$20.99
Lamb/beef cooked with onion, tomato and capsicum with fresh herbs	
37. Lamb/Beef Vindaloo	\$20.99
Lamb/beef cooked in an aromatic hot gravy, certain to leave the palate tingling	
38. Lamb/Beef Korma	\$20.99
Lamb/beef cooked with cashew nuts and a creamy sauce	

39. Lamb/Beef Saag	\$20.99
Lamb/beef cooked with mixed spices in pureed spinach	
40. Aloo Gosht Lamb/Beef	\$20.99
Diced Lamb/Beef cooked over medium heat with spices and simmered with potatoes	
SEAFOOD	
41. Goan Fish Curry	\$20.99
Fish of the season cooked in an exotic combination of herbs, tomato and spices	
42. Fish Masala	\$21.99
Fish cooked in chef's special mixture with onion, tomato and capsicum	
43. Fish Madras	\$20.99
Fish fillet pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	
44. Fish Vindaloo	\$20.99
Fish fillet pieces cooked in a aromatic Hot gravy, certain to leave the palate tingling	
45. Punjabi Chili Prawns	\$21.99
46. Punjabi Kadai Prawns	\$21.99
Prawns cooked in traditional wok on very high heat with fresh tomatoes, onions, capsicum. Ginger, garlic, fresh herbs & spices	
VEGETARIAN	
47. Daal Makhni	\$18.99
Black lentils and kidney beans cooked in creamy sauce and garnished with coriander	
48. Tadka Daal	\$17.99
Yellow lentils cooked with authentic spices, Tempered with cumin seeds, fresh onion and tomato	
49. Chana Masala	\$17.99
Traditional chick pea curry (medium or hot)	
50. Mixed Vegetable Curry	\$18.99
Mixed vegetables cooked in flavoured onion gravy	
51. Punjabi Balti Sabzi	\$18.99
Mixed vegetables cooked in Punjabi Balti sauce	
52. Vegetable Jalfrezi	\$18.99
Fresh Vegetables cooked with ginger, tomatoes, and spices in our sour jalfrezi sauce	
53. Navratan korma	\$18.99
Vegetarian speciality with dried fruits and nuts	
54. Shimla Aloo Jeera	\$18.99
Potatoes & capsicum flavoured with cumin seeds cooked in onion gravy with spices	
55. Aloo gobi	\$18.99
Cauliflower and potato cooked with cumin and spices	
56. Kadai Mushrooms	\$19.99
Mushrooms cooked with fresh tomatoes, onion, capsicum, ginger, garlic, fresh herbs & spices	
57. Saag Aloo	\$18.99
Fresh spinach and potatoes cooked in spicy herbs	