

## Rice

Plain Steamed Rice ..... \$ 4.50  
(Steamed basmati rice)

## Briyani

Vegetable Briyani..... \$ 15.00  
Chicken Briyani ..... \$ 19.00  
Lamb Briyani ..... \$ 19.00  
Fish Briyani ..... \$ 19.00

## Tandoori Breads

Plain Partha ..... \$ 4.00  
(Flat bread made of whole wheat flour)  
Lachha Partha ..... \$ 4.50  
(Flaky multilayered flat bread made of whole flour cooked in tandoor)  
Plain Naan ..... \$ 4.00  
(Punjabi style leavened bread cooked in the tandoor served piping hot)  
Butter Naan ..... \$ 4.50  
(Punjabi style leavened bread cooked in the tandoor and tightly brushed with butter served piping hot)  
Garlic Naan ..... \$ 4.50  
(Punjabi style leavened bread topped with garlic)  
Cheese Naan ..... \$ 5.50  
(Bread stuffed with cheese, cooked in tandoor served piping hot)

## Kids Menu

Chips, Nuggets and drink/juice box ..... \$10.00  
6 Nuggets ..... \$5.00  
Chips ..... \$4.00

## Salad / Condiments

Raita ..... \$4.50  
(Natural yoghurt lightly spiced, can be served plain, mixed, cucumber and mint)  
Green salad ..... \$6.00  
Onion and Tomato salad ..... \$4.00  
Pappadam (5 piece) ..... \$2.50  
Pickle ..... \$3.00  
Mint Chutney ..... \$2.00  
Tamarind Chutney ..... \$2.00

## Desserts

Gulab jamun ..... \$4.50  
(cottage cheese dumplings soaked in sweet syrup with saffron and cardomom (2 piece))  
Vanilla ICE-CREAM ..... \$3.00  
Strawberry ICE-CREAM ..... \$3.00

## Drinks

Mango Lassi ..... \$ 4.00  
Soft Drink ..... \$ 2.50  
Masala Lassi ..... \$ 4.00  
Masala Chai ..... \$ 4.00  
(Indian tea made with aromatic spices)  
Coffee ..... \$ 4.00  
Sweet Lassi ..... \$ 4.00

## Lunch

*Choice of any one curry, plain rice.*

## Combo Special

Vegetarian (excluding Koftas) ..... \$12  
Non-vegetarian (excluding Lamb/Goat) ..... \$14  
Seafood (excluding prawn) ..... \$15

## Wraps

Vegetarian kathi wrap ..... \$10.00  
(Cottage cheese with green veggies and salad wrapped with leavened bread).  
Chicken kathi wrap ..... \$11.00  
(Chicken tikka cooked with spices and salad wrapped with leavened bread)  
Beef kathi wrap ..... \$10.00  
(Beef chunks cooked with spices and salad wrapped with leavened bread)  
Lamb kathi wrap ..... \$12.50  
(Lamb chunks cooked with spices and salad wrapped with leavened bread)

*Please Note: We value the health and safety of our customers, if you suffer from any food allergies or intolerance's please request further information about our cuisine. All ingredients are not listed.*



The Grace  
of  
KaLBarri



Authentic Indian Cuisine

TAKEAWAY  
MENU

Lunch & Dinner  
Dine In OR Takeway

Opening Hours **Tuesday closed**

Lunch : 11 AM to 02 PM  
Dinner : 05 PM to 09 PM

TEL 0426986752

BP Complex 4  
Clotworthy Street, Kalbarri WA

Order Online :   

## Entrée (Vegetarian)

- Onion Bhaji** ..... \$8.50  
(Sliced onions cotted in traditional batter and Fried golden brown)
- Vegetarian Samosa** ..... \$4.00 per piece  
(Curry puff fried with savoury potato and green peas)
- Samosa Chat** ..... \$10.00  
(Samosa with salad, mint and tamarind chutney)
- Paneer 65** ..... \$15.00  
(Spiced & Fried Indian cottage cheese cubes)

## Entrée (Non - Vegetarian)

- Tandoori Chicken** ..... \$19.00  
(Tender juicy roasted chicken marinated with spice and yoghurt)
- Chicken 65** ..... \$16.00  
(Boneless chicken marinated with mixture of spices and seasoned with yoghurt and served with lemon and onions)
- Butter chicken samosa\*** ..... \$ 4.00 per piece  
(Tender crispy chicken seasoned with herb, spices filled in Indian puff pastry and fry)
- Fish Amritsari** ..... \$16.00  
(Boneless fish fillets coated with traditional batter and deep fried)

## Indo Chinese

(A combination of Chinese seasoning and cooking technique to Indian taste)

- Veg Manchurian** ..... \$15.00  
(Dish made up of mixed vegetable dumplings deep fried and cooked in tangy sauce made of soya sauce, garlic and onions)
- Cauliflower Manchurian** ..... \$15.00  
(Deep fried cauliflower florets sautéed with chopped onions, capsicum and garlic)
- Honey chilli Chicken** ..... \$15.00  
(Deep fried chicken chunks glazed with tangy honey chilli sauce)
- Hakka Noodles (veg or chicken)** ..... \$14.00  
(Noodles stir fried with vegetables or chicken and soya sauce)
- Fried Rice (veg or chicken)** ..... \$14.00  
(Cooked with mix vegetables or chicken chunks with garlic flavour)

## Main Course

### Vegetarian

- Kadahi Paneer** ..... \$16.00  
(A delightful mix of cottage cheese cooked with green capsicum and onion in a spices and herbs)
- Paneer Butter masala** ..... \$16.00  
(Chef favourite, vegetarian version of Butter chicken)
- Spinach Paneer** ..... \$16.00  
(Spinach cooked with cottage cheese in creamy curry with fresh spices)
- Spinach Kofta Curry** ..... \$16.00  
(Dumplings made up of cauliflower and cottage cheese simmered in tangy spinach gravy)
- Potato Curry** ..... \$15.00  
(Flavourful Indian home style curry cooked with mild spices, tomatoes and ginger juliennes)
- Dal Makhni** ..... \$15.00  
(Whole black lentil simmered for long time with butter, cream spices)
- Malai Kofta** ..... \$16.00  
(Mildly spiced dumplings in a creamy sauce and garnished with fresh coriander)
- Mixed veg** ..... \$15.00  
(Fresh seasonal vegetables simmered in a tomato puree with hint of spices )
- Mutter Mushroom** ..... \$15.00  
(Delicious North Indian curry made with mutter (peas) and mushrooms)

### Chicken

- Butter chicken (Chef's Special)** ..... \$20.00  
(Tender pieces of boneless marinated chicken cooked in rich tomato gravy with butter and creamy)
- Chicken spinach** ..... \$20.00  
(A favourite from north Indian, chicken spinach is a delicious Combination of chicken and tangy spinach curry)
- Chicken Korma** ..... \$20.00  
(A traditional mild north Indian curry, tender pieces of chicken cooked in a mildly spiced cream sauce combined with ground cashew nuts)
- Chicken Madras** ..... \$20.00  
(A spicy chicken curry cooked with coconut, curry leaves and mustard seeds)
- Chicken Vindaloo** ..... \$20.00  
(A spicy chicken curry with poppy seeds, red chillies and vinegar)
- Chicken Tikka Masala** ..... \$20.00  
(Tender Chicken piece marinated and cook in oven first and then cook with rich creamy sauce and mild Indian spices)

## Lamb

- Lamb Rogan Josh** ..... \$20.00  
(Lamb chunks cooked with a gravy based on onions, yogurt, garlic, ginger and aromatic spices)
- Lamb Spinach** ..... \$20.00  
(A favourite from north Indian, it is a delicious Combination of lamb and tangy spinach curry)
- Lamb Korma** ..... \$20.00  
(A traditional mild North Indian curry, tender pieces of lamb cooked in a mildly spiced cream sauce combined with ground cashew nuts)
- Lamb Madras** ..... \$20.00  
(Lamb chunks cooked in curry leaves, coconut Milk & mustard seeds)
- Lamb Vindaloo** ..... \$20.00  
(A divine spicy curry with the combined poppy seeds, mustard seeds and cloves and vinegar)
- Goat Curry** ..... \$21.00  
(Tender Pieces of goat on bone cooked in onion and tomato gravy)

## Beef

- Beef Rogan Josh** ..... \$19.00  
(Tender beef slow cooked and simmered with spices)
- Beef Vindaloo** ..... \$19.00  
(A divine spicy curry with the combined poppy seeds, mustard seeds and cloves and vinegar)
- Beef Korma** ..... \$19.00  
(A traditional mild North Indian curry, tender pieces of beef cooked in a mildly spiced cream sauce combined with ground cashew nuts)
- Beef Spinach** ..... \$19.00  
(A delicious Combination of beef and tangy spinach curry)
- Beef Madras** ..... \$19.00  
(A fiery beef curry cooked with the flavours of southern India, a must try for those who love a little heat on their taste buds)

## Seafood

- Fish Masala** ..... \$20.00  
(A delightful fish curry, made from boneless fish piece cooked in a traditional thick sauce and sauté tomatoes and onions)
- Fish Vindaloo** ..... \$20.00  
(A divine spicy curry with the combined poppy seeds, mustard seeds and cloves and vinegar)
- Goan Fish curry** ..... \$20.00  
(Flavourful curry cooked with shredded coconut, vinegar and Tamarind pulp)
- Prawn Masala** ..... \$22.00  
(A mouth-watering seafood dish of fresh Prawn cooked in a spicy onion and tomato curry a must try for all seafood lovers)
- Butter Prawn** ..... \$22.00  
(Tender Prawn cooked in tomato gravy with a dash of butter and cream)