

## ENTREE DISHES

### **SAMOSA (2PCS) \$9.00**

Mashed potatoes, peas & nuts with spices filled in a fried crisp triangular pastry wrap

### **ONION BHAJI (4PCS) \$9.00**

Sliced onion seasoned with spices, battered in chick pea flour and fried

### **VEGETABLE PAKORA (4PCS) \$9.00**

Fresh chopped mixed vegetable mixed with chickpea flour and deep fried

### **LAMB CHOP \$17.00**

Succulent lamp chops marinated in ginger and spices which is baked in clay oven

### **CHICKEN TIKKA \$15.00**

Free range chicken fillet marinated in spices and cooked in clay oven

### **LAMB SEEKH KABAB \$15.00**

Lamb mince rolled on the skewer and grilled in clay oven

### **TANDOORI CHICKEN FULL \$27.00 HALF \$15.00**

Barbecued chicken marinated in special spices and yoghurt overnight and cooked in a clay oven for baked flavour

### **TANDOORI MIX GRILL \$32.00**

It's an assortment of sizzling tandoori specialties

## CHICKEN DISHES

### **BUTTER CHICKEN (MILD) \$20.99**

Succulent boneless chicken marinated and cooked in our thickest tomato sauce with a hint of butter and cream, contains nuts

### **CHICKEN KORMA \$20.99**

Succulent boneless chicken cooked in a thick aromatic creamy sauce with ground cashew nuts and mild spices

### **CHICKEN TIKKA MASALA \$20.99**

Succulent boneless chicken cooked with ground spices, diced onion, green capsicum in thick tomato and onion based sauce, contains nuts

### **CHICKEN SAAG \$20.99**

Fresh spinach and boneless chicken cooked with thick gravy

### **CHICKEN VINDALOO \$20.99**

Boneless chicken cooked with flavour from very hot chillies, garlic, cardamom, cinnamon and more with a subtle hint of vinegar

### **MADRAS CHICKEN \$20.99**

Boneless chicken cooked in a rich medium hot coconut based gravy with a delicate blend of aromatic spices, mustard seeds and fresh curry leaves

### **CHICKEN CURRY \$20.99**

Chunks of chicken cooked with chopped onion, chili and coriander with special recipe

### **CHICKEN JALFREZI \$20.99**

Boneless chicken cooked in onion and tomato base gravy with aromatic spicy , capsicum and touch of cream

## LAMB DISHES

### **LAMB ROGAN JOSH \$20.99**

Diced lamb cooked in onion and tomato gravy with aromatic spices

### **LAMB KORMA \$20.99**

Boneless lamb cooked in a thick and aromatic creamy sauce with ground, sultanas, fresh cream and cashew nuts

### **LAMB SAAG \$20.99**

Finest combination of finely spinach paste and cumin with cardamom flavouring tender chunks of boneless lamb

### **LAMB MASALA \$20.99**

Specially cooked tender boneless lamb boasting a taste of flavour some spices and freshly sliced green capsicum, onion and tomato in a thick sauce

### **LAMB VINDALOO \$20.99**

Boneless lamb cooked tender in a famous Indian hot and tangy red vindaloo sauce with a hint of malt vinegar

### **MADRAS LAMB CURRY \$20.99**

Succulent lamp chunks cooked with delicate blend of authentic spices with dried coconut and mustard seeds in a medium hot sauce

### **CHEF SPECIAL GOAT CURRY \$23.00**

Lean pieces of goat meat with bones cooked in an onion and tomato-based gravy with fragrant spices

## BEEF DISHES

### **BEEF CURRY \$20.99**

Diced beef cooked in onion and tomato sauce

### **BEEF KORMA \$20.99**

Chef's own recipe, cooked in cashew and onion gravy

### **BEEF VINDALOO \$20.99**

Boneless beef cooked with famous hot Indian tangy vindaloo sauce with a hint of vinegar

### **BEEF MADRAS \$20.99**

Boneless tender beef cooked with coconut milk and mustard seeds, finished with dried coconut and curry leaves

## VEGETABLE DISHES

### **DAL MAKHANI \$19.00**

Lentils gently simmered on low heat along with ginger, garlic, tomatoes and an irresistible blend of traditional spices

### **DAL TADKA (YELLOW DAAL) \$19.00**

A combination of lentils, seasoned with cumin seeds, ginger and garlic

### **NAVRATAN KORMA \$19.99**

Vegetables with nuts, cottage cheese and an adjustable list of vegetable in a cashew nut and creamy sauce

### **PANEER SAAG \$19.99**

Spinach and cottage cheese cubes in a thick curry sauce based on pureed spinach and spices

### **PANEER BUTTER MASALA \$19.99**

Indian cottage cheese cooked in saffron flavoured curry

### **MADRAS PANEER \$19.99**

Cottage cheese cubes cooked with onion based gravy, cocconut milk and mustrad seeds

### **BUTTER PANEER \$19.99**

Cottage cheese cubes cooked in thickest tomato sauce with thicken cream. Contains nuts

### **PANEER KORMA \$19.99**

Indian cottage cheese cube cooked in cashes and onion base gravy with aromatic spices and with cream

### **MALAI KOFTA \$19.99**

Malai kofta cooked with cashew paste , onion and tomaste base and aromatic spices

### **SEASONABLE VEGETABLES \$19.99**

Fresh cut mixed vegetables cooked with aromatic Indian spices

### **ALOO SAAG \$19.99**

Fresh spinach cooked with potatoes, tomato puree, onions, spices

### **CHANNA MASALA \$19.99**

Curried dish made with white chickpeas, onions, toamtoes, spices & herbs

### **EGGPLANT MASALA \$19.99**

Eggplant cooked with onion & tomato gravy

### **ALOO GOBI \$19.99**

Potato and cauliflower cooked in tomatoes, onion & spices

## SEA FOOD DISHES

### **MALAI PRAWNS \$24.00**

Prawns cooked in a thick aromatic gravy of almond, cashew nuts, cream and mild spices

### **PRAWN MASALA \$24.00**

Prawns cooked in tasty simmer sauce flavoured with shimmering onion and tomato

## BIRYANI HANDI SE

### VEGETABLE BIRYANI \$17.00

Aromatic Basmati rice cooked with fresh garden vegetables and served with mixed raita

### CHICKEN BIRYANI \$18.00

Tender chicken pieces, rice and aromatic Indian spices simmered in handi and finished with mint leaves, fresh herbs and fried onion

### LAMB BIRYANI \$18.00

Diced lamb freshly cooked with Basmati rice with aromatic Indian spices

## BASMATI KHAZANA

### STEAMED RICE \$5.00

Fine quality steamed Basmati rice

### COCONUT RICE \$9.00

Rice cooked with grated coconut

### LEMON RICE \$9.00

Rice cooked with curry leaf and mustard seed and flavoured with lemon

### PEAS PULAO \$9.00

Fresh peas toasted in butter and cumin seeds, mixed with cooked Basmati rice, finished with fried onion

## BREADS

### PLAIN NAAN \$4.50

Traditional Indian flatbread made out of plain flour and baked in tandoor

### GARLIC NAAN \$4.50

Traditional Indian flatbread topped with garlic

### CHEESE NAAN \$6.00

Plain naan filled with cheese and baked in tandoor

### KASHMIRI NAAN \$6.00

Delicious freshly made naan stuffed with spiced dried fruits and nuts

### KEEMA NAAN \$6.00

Authentic freshly made Indian naan bread filled with minced lamb, chopped ginger, coriander and Indian spices baked in tandoor

### TANDOOR ROTI \$4.50

Wholemeal flatbread baked in tandoor

## ACCOMPANIMENTS

### PAPADUMS (4 PCS) \$5.00

Light and crispy discs made from pulse flour

### MIX RAITA \$5.00

Grated cucumber, cumin seeds, onion and tomatoes natural yoghurt

### SWEET MANGO CHUTNEY \$4.00

### MIX PICKLE \$4.00

## DESSERT

### GULAB JAMUN \$6.00

Dumplings traditionally made from thickened and condensed milk soaked in rose flavoured sugar, served warm

## DRINKS

### SOFT DRINKS (CANS) \$4.00

### MANGO LASSI \$5.00

## TREASURE FOR TWO

SAVE \$10.99

BUTTER CHICKEN, LAMB ROGAN JOSH, 2 X RICE (SMALL), 2 X NAAN (PLAIN/GARLIC), 2 X SAMOSA pcs, 2 X GULAB JAMUN

\$65

## TREASURE FOR FAMILY

SAVE \$29.90

BUTTER CHICKEN, LAMB ROGAN JOSH, BEEF MADRAS, DAL MAKHANI/VEG. KORMA, 2 X RICE (LARGE), 4 X NAAN (PLAIN/GARLIC), 4 X SAMOSA pcs, 4 X GULAB JAMUN

\$110



# CURRY TREASURE INDIAN RESTAURANT

## TAKE AWAY MENU

OPEN 6 DAYS  
MONDAY - SATURDAY  
DINE-IN/TAKE AWAY  
4:00PM - 9:00PM

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