

Estd. 2011

MENU



Venues

75 Military Road, Neutral Bay
86 Summer Street, Orange

DINE IN - TAKEAWAY - DELIVERY

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Entrée - Vegetarian

Served with date and tamarind sauce

- 1. Vegetable Samosa** **2 for \$9.90**
Pastry filled with mashed potatoes, peas and spices
- 2. Aaloo Tikki Chaat** **2 for \$10.90**
Spicy potato patties combined with green chillies and onion
served with tangy chick peas and chef special chutneys
- 3. Onion Bhaji** **3 for \$8.90**
Freshly cut pieces of onion dipped in chickpea flour
- 4. Paneer Pakora** **\$13.90**
Overnight marinated cottage cheese pieces with herbs and
spices, grilled and served with mint chutney
- 5. Paneer Tikka** **\$13.90**
Overnight marinated cottage cheese pieces with spices,
grilled and served with mint chutney
- 6. Tandoori Mushrooms** **\$10.90**
Marinated mushrooms in yoghurt and spices then cooked
in a clay oven and served with mint chutney

Entrée - Non Vegetarian

Served with mint sauce

- 7. Lamb Samosa** **2 for \$9.90**
Pastry filled with lamb mince and peas
- 8. Chicken Tikka** **4 for \$15.90**
Boneless chicken marinated in yoghurt and spices
- 9. Lamb Seekh Kabab** **4 for \$15.90**
Minced lamb mixed with spices and grilled on skewers
- 10. Lamb Cutlets** **3 for \$17.90**
Tender succulent lamb cutlets marinated in herbs and spices
- 11. Fish Pakora** **\$12.90**
Batter fish dipped in spiced chickpea flour and deep fried
- 12. Masalla Squid** **\$13.90**
Marinated squids sauteed and further cooked in a spicy masalla
- 13. Tandoori Chicken** **Half/Full \$14.90/ \$19.90**
Boned chicken cooked in clay oven with aromatic spices
- 14. Garlic Tandoori Prawns** **\$14.90**
King prawns marinated with whole spices, herbs, yoghurt
then char grilled in the tandoor and served with mint chutney

Mains - Vegetarian

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| 15. Daal Tadka | \$13.90 |
| Yellow lentils cooked with spices | |
| 16. Daal Makhani | \$14.90 |
| Whole black lentils simmered on low flame in tomatoes and spices, finished with butter and cream | |
| 17. Malai Kofta | \$17.90 |
| Potato and cottage cheese dumpling cooked in cashew nut based gravy | |
| 18. Eggplant Curry | \$14.90 |
| Eggplant cooked with potatoes | |
| 19. Vegetable Korma | \$14.90 |
| Fresh vegetable and dry fruits cooked in rich gravy | |
| 20. Paneer Makhani | \$18.90 |
| Homemade cottage cheese cooked in rich tomato based gravy | |
| 21. Vegetable Masalla | \$16.90 |
| Mixed vegetables cooked with onion, capsicum, tomatoes and chef special masallas | |
| 22. Aloo Palak | \$14.90 |
| Potato cooked with puree of spinach | |
| 23. Aaloo Matar | \$14.90 |
| Potato and peas cooked with medium hot onion and tomatoes gravy | |
| 24. Paneer Tikka Masalla | \$17.90 |
| Homemade cottage cheese (Paneer) cooked with onion, tomatoes, capsicum and spices | |
| 25. Palak Paneer | \$17.90 |
| Homemade cottage cheese cooked with spinach and flavoured with herbs and spices | |
| 26. Mattar Mushroom | \$17.90 |
| Pan fried peas & mushroom cooked with a mild curry & a touch of cream | |

Mains - Chicken

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| 27. Butter Chicken | \$21.90 |
| Boneless chicken thigh fillets cooked in rich tomato gravy | |
| 28. Mango Chicken | \$21.90 |
| Boneless chicken pieces cooked in a mild mango sauce | |
| 29. Kadai Chicken | \$21.90 |
| Chicken curry cooked in onion, tomato & capsicum | |
| 30. Chicken Tikka Masalla | \$21.90 |
| Boneless chicken thigh fillet cooked with onion, tomatoes, capsicum and spices | |

31. Chicken Korma

Boneless chicken cooked in mild cashew gravy

\$21.90
32. Chicken Vindaloo

Boneless chicken cooked with vindaloo sauce

\$21.90
33. Chicken Saag

Diced chicken cooked with tomatoes and puree of spinach

\$21.90
34. Chicken Madras

Chicken curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream

\$21.90
35. Chicken Chettinad

Tender chicken tossed with mustard seeds, red chillies and curry leaves, finished with a rich coconut ilk in south Indian style

\$21.90

Mains - Beef

36. Beef Vindaloo

Diced beef marinated and cooked in special hot vindaloo sauce

\$20.90
37. Beef Madras

Traditional beef curry cooked in herbs and spices

\$20.90
38. Beef Korma

Beef curry cooked in cashew nuts and creamy sauce

\$20.90
39. Bombay Beef

Special Bombay style Beef curry cooked with potatoes

\$20.90

Banquet Menu (Applicable

Servings	Bikaneri package
Price per person	\$39.00
On Arrival	Pappadums with mint chutney (share)
Entrée	Vegetable Samosa Onion Bhaji Paneer Tikka with Tamarind sauce
Mains (Select one curry per two guests)	Daal Tadka or Daal Makhani Paneer Tikka Masalla Vege Masalla or Vege Korma
Sides	3 Rice to share Plain & Garlic Naan (4 total to share) Mixed pickels
Dessert	Mango Kulfi or Gulab Jamun (one each)

Mains - Lamb

40. Lamb Korma

\$22.90

Mild lamb curry cooked in cashew and yoghurt
41. Lamb Rogan Josh

\$22.90

Diced lamb curry cooked with herbs, onions, tomatoes and spices
42. Lamb Saag

\$22.90

Morcel of lamb cooked with puree of spinach
43. Lamb Vindaloo

\$22.90

Diced lamb marinated and cooked in special hot vindaloo sauce
44. Lamb Madras

\$22.90

Lamb curry cooked with aromatic spices, mustard seed and curry leaves finished with coconut cream
45. Lamb Masala

\$22.90

Lamb cooked with onion, tomatoes, capsicum and spices

Mains - Goat

46. Goat Curry

\$22.90

Goat curry cooked in onion, tomato & capsicum
47. Goat Masalla

\$22.90

Goat fillet cooked with onion, tomatoes, capsicum and spices

on minimum 10 person)

Jodhpuri package	Jaipuri package
<div>\$49</div> <div>Pappadums with mint chutney (share) Green Salad</div> <div>Tandoori Chicken Tikka with mint sauce (share) Lamb Cutlets Onion Bhaji</div> <div>Butter Chicke or Chicken Korma Goat Masalla or Lamb Rogan Josh Daal Tadka or Mix Vege curry</div> <div>2 Plain Rice & 1 Pulav Rice to share Plain, Garlic & Cheese Naan (4 total to share) Mixed Pickles</div> <div>Mango or Pistachio Kulfi or Gulab Jamun (one each)</div>	<div>\$59</div> <div>Pappadums with mint chutney (share), Green Salad</div> <div>Tandoori Chicken Tikka with mint sauce (share) Lamb Cutlets (each) Fish Pakora Onion Bhaji</div> <div>Prawn Curry Lamb Rogan Josh or Lamb Korma Butter Chicken Vege Curry or Daal</div> <div>2 Plain Rice & 1 Pulav Rice to share Plain, Garlic, Herb & Cheese Naan (4 total to share) Mixed Pickles Mango Chutney</div> <div>Mango or Pistachio Kulfi or Gulab Jamun (one each)</div>

Mains –Seafood

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| 48. Fish Madras | \$22.90 |
| A fish curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream | |
| 49. Goa Fish Curry | \$22.90 |
| Fish cooked with fragrant spiced with coconut gravy | |
| 50. Goa Prawn Curry | \$23.90 |
| Prawns braised in fragrant spiced coconut gravy | |
| 51. Prawn Masalla | \$23.90 |
| Prawns cooked in a hot and tangy onion and tomato based gravy | |

Breads

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| Plain Naan | \$3.50 |
| Garlic Naan | \$3.90 |
| Butter Naan | \$3.90 |
| Cheese Naan | \$4.90 |
| Cheese & Garlic Naan | \$5.00 |
| Cheese & Spinach Naan | \$5.50 |
| Chicken Naan | \$5.50 |
| Laccha Parantha | \$4.50 |
| Kashmiri Naan | \$5.50 |
| Naan with coconut, crushed cashews & sultanas | |
| Tandoori Roti | \$3.50 |
| Whole wheat bread cooked in Tandoor | |
| Stuffed Aaloo Mattar Kulcha | \$5.50 |
| Bread from the tandoor stuffed with potatoes & peas | |

Rice

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| Rice | \$3.50 |
| Basmati rice | |
| Pulao Rice Saffron | \$4.50 |
| Peas Pulav | \$6.90 |
| Vegetable Biryani | \$16.90 |
| Basmati rice cooked with vegetables and whole spices | |
| Chicken Biryani | \$18.90 |
| Basmati rice cooked with chicken thigh pieces and whole spices | |
| Lamb Biryani | \$19.90 |
| Basmati rice cooked with lamb and whole spices | |
| Goat Biryani | \$22.90 |
| Basmati rice cooked with goat and whole spices | |
| Prawn Biryani | \$22.90 |
| Basmati rice cooked with prawns and whole spices | |

Side Dishes

Cucumber Raita	\$4.90
Home made yoghurt with cucumber and flavoured with cumin seeds	
Pappadums	5 for \$4.50
Mango Chutney	\$2.50
Mix Pickle	\$2.50
Fresh Cut Salad (Tomato & Onion)	\$5.50
Green Salad	\$5.90

Dessert

Gulab Jamun	2 for \$7.90
Milky balls soaked in rose scented syrup	
Mango Kulfi	\$6.00
Pistachio Kulfi	\$6.50

Drinks

Soft Drinks	\$3.50
Mango Lassi	\$5.50
Salted/Sweet Lassi	\$5.00
Lemon Lime Bitters	\$5.50
Mineral Water	\$3.50
Special Masalla Tea	\$5.00
Juice Apple/Orange	\$5.00

Kids Meal

Hot Chips	\$4.90
Chicken nuggets with chips	\$8.90
Baby butter chicken with rice	\$8.90
Baby mango chicken with rice	\$8.90

Tandoori Veg Mix Platter

(one piece each) \$14.90

Veg Samosa, Aaloo Tikki, Paneer Tikka, Onion Bhaji

Tandoori Non-Veg Mix Platter

(one piece each) \$16.90

Lamb cutlet, Chicken Tikka,

Lamb Seekh Kabab, Onion Bhaji

(Prices subject to change without notice)

(Please ask our friendly staff your Dietary requirements)

