

## Mains - Goat

- 46. Goat Curry** \$21.90  
Goat curry cooked in onion, tomato & capsicum
- 47. Goat Masalla** \$21.90  
Goat fillet cooked with onion, tomatoes, capsicum and spices

## Mains - Seafood

- 48. Fish Madras** \$21.90  
A fish curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream
- 49. Goa Fish Curry** \$21.90  
Fish cooked with fragrant spiced with coconut gravy
- 50. Goa Prawn Curry** \$22.90  
Prawns braised in fragrant spiced coconut gravy
- 51. Prawn Masalla** \$22.90  
Prawns cooked in a hot and tangy onion and tomato based gravy

## Breads

- Plain Naan** \$3.50
- Garlic Naan** \$3.90
- Butter Naan** \$3.90
- Cheese Naan** \$4.50
- Cheese & Garlic Naan** \$4.90
- Cheese & Spinach Naan** \$5.50
- Chicken Naan** \$5.50
- Laccha Parantha** \$3.90
- 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

- Reg. Rice** \$3.50      **Large Rice** \$4.50  
Basmati rice
- Pulao Rice** Saffron \$4.00
- Peas Pulav** \$5.90
- Vegetable Biryani** \$15.90  
Basmati rice cooked with vegetables and whole spices

- Chicken Biryani** \$17.90  
Basmati rice cooked with chicken thigh pieces and whole spices
- Lamb Biryani** \$18.90  
Basmati rice cooked with lamb and whole spices
- Goat Biryani** \$21.90  
Basmati rice cooked with goat and whole spices
- Prawn Biryani** \$21.90  
Basmati rice cooked with prawns and whole spices

## 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

## Side Dishes

- Cucumber Raita** \$4.90  
Home made yoghurt with cucumber and flavoured with cumin seeds
- Pappadums** 5 for \$3.50
- Mango Chutney** \$2.50
- Mix Pickle** \$2.50
- Fresh Cut Salad** (Tomato & Onion) \$5.50
- Green Salad** \$5.90

## Dessert

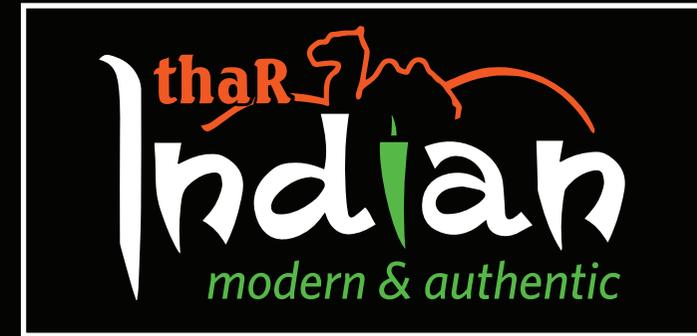
- Gulab Jamun** 2 for \$7.90  
Milky balls soaked in rose scented syrup
- Mango Kulfi** \$4.50
- Pistachio Kulfi** \$5.00

## Drinks

- Soft Drinks (can)** \$3.00
- Mango Lassi** \$5.00
- Salted/Sweet Lassi** \$4.50
- 1.25 ltr Drinks** \$5.50
- Special Masalla Tea** \$5.00
- Coffee** from \$4.00

(Prices subject to change without notice)

## Takeaway-Delivery Menu



**1300THARINDIAN**

**9953 7317**

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## Entrée - Vegetarian

Served with date and tamarind sauce

- 1. Vegetable Samosa** **2 for \$8.90**  
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 \$7.90**  
Freshly cut pieces of onion dipped in chickpea flour
- 4. Paneer Pakora** **\$12.90**  
Overnight marinated cottage cheese pieces with herbs and spices, grilled and served with mint chutney
- 5. Paneer Tikka** **\$12.90**  
Overnight marinated cottage cheese pieces with spices, grilled and served with mint chutney
- 6. Tandoori Mushrooms** **\$9.90**  
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 \$8.90**  
Pastry filled with lamb mince and peas
- 8. Chicken Tikka** **4 for \$14.90**  
Boneless chicken marinated in yoghurt and spices
- 9. Lamb Seekh Kabab** **4 for \$14.90**  
Minced lamb mixed with spices and grilled on skewers
- 10. Lamb Cutlets** **3 for \$15.90**  
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** **\$12.90**  
Marinated squids sauteed and further cooked in a spicy masalla
- 13. Tandoori Chicken** **Half/Full \$13.90/\$18.90**  
Boned chicken cooked in clay oven with aromatic spices
- 14. Garlic Tandoori Prawns** **\$13.90**  
King prawns marinated with whole spices, herbs, yoghurt then char grilled in the tandoor and served with mint chutney

## Mains - Vegetarian

- 15. Daal Tadka** **\$12.90**  
Yellow lentils cooked with spices
- 16. Daal Makhani** **\$13.90**  
Whole black lentils simmered on low flame in tomatoes and spices, finished with butter and cream
- 17. Malai Kofta** **\$16.90**  
Potato and cottage cheese dumpling cooked in cashew nut based gravy
- 18. Eggplant Curry** **\$14.90**  
Eggplant cooked with potatoes
- 19. Vegetable Korma** **\$13.90**  
Fresh vegetable and dry fruits cooked in rich gravy
- 20. Paneer Makhani** **\$17.90**  
Homemade cottage cheese cooked in rich tomato based gravy
- 21. Vegetable Masalla** **\$15.90**  
Mixed vegetables cooked with onion, capsicum, tomatoes and chef special masallas
- 22. Aloo Palak** **\$13.90**  
Potato cooked with puree of spinach
- 23. Aaloo Matar** **\$13.90**  
Potato and peas cooked with medium hot onion and tomatoes gravy
- 24. Paneer Tikka Masalla** **\$16.90**  
Homemade cottage cheese (Paneer) cooked with onion, tomatoes, capsicum and spices
- 25. Palak Paneer** **\$16.90**  
Homemade cottage cheese cooked with spinach and flavoured with herbs and spices
- 26. Mattar Mushroom** **\$16.90**  
Pan fried peas & mushroom cooked with a mild curry & a touch of cream

## Mains - Chicken

- 27. Butter Chicken** **\$21.90**  
Boneless chicken thigh fillets cooked in rich tomato gravy
- 28. Mango Chicken** **\$20.90**  
Boneless chicken pieces cooked in a mild mango sauce
- 29. Kadai Chicken** **\$20.90**  
Chicken curry cooked in onion, tomato & capsicum
- 30. Chicken Tikka Masalla** **\$20.90**  
Boneless chicken thigh fillet cooked with onion, tomatoes, capsicum and spices

- 31. Chicken Korma** **\$20.90**  
Boneless chicken cooked in mild cashew gravy
- 32. Chicken Vindaloo** **\$20.90**  
Boneless chicken cooked with vindaloo sauce
- 33. Chicken Saag** **\$20.90**  
Diced chicken cooked with tomatoes and puree of spinach
- 34. Chicken Madras** **\$20.90**  
Chicken curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream
- 35. Chicken Chettinad** **\$20.90**  
Tender chicken tossed with mustard seeds, red chillies and curry leaves, finished with a rich coconut ilk in south Indian style

## Mains - Beef

- 36. Beef Vindaloo** **\$19.90**  
Diced beef marinated and cooked in special hot vindaloo sauce
- 37. Beef Madras** **\$19.90**  
Traditional beef curry cooked in herbs and spices
- 38. Beef Korma** **\$19.90**  
Beef curry cooked in cashew nuts and creamy sauce
- 39. Bombay Beef** **\$19.90**  
Special Bombay style Beef curry cooked with potatoes

## Mains - Lamb

- 40. Lamb Korma** **\$21.90**  
Mild lamb curry cooked in cashew and yoghurt
- 41. Lamb Rogan Josh** **\$21.90**  
Diced lamb curry cooked with herbs, onions, tomatoes and spices
- 42. Lamb Saag** **\$21.90**  
Morcel of lamb cooked with puree of spinach
- 43. Lamb Vindaloo** **\$21.90**  
Diced lamb marinated and cooked in special hot vindaloo sauce
- 44. Lamb Madras** **\$21.90**  
Lamb curry cooked with aromatic spices, mustard seed and curry leaves finished with coconut cream
- 45. Lamb Masalla** **\$21.90**  
Lamb cooked with onion, tomatoes, capsicum and spices