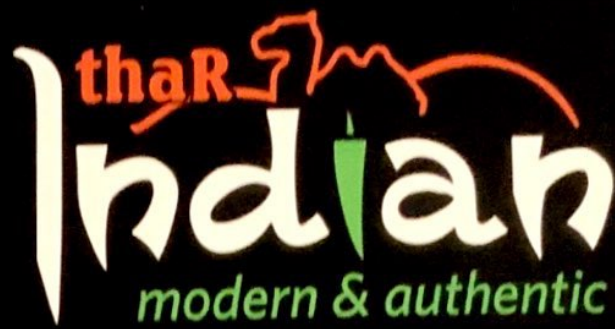


Estd. 2011



DINE IN - TAKEAWAY - DELIVERY

FULLY LICENSED - BYO (Wine Only)

TAKE-AWAY MENU

9953 7317

Order & Pay Online:

tharindiansydney@gmail.com

75 Military Road, Neutral Bay

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Entrée - Vegetarian

Served with date and tamarind sauce

1. **Vegetable Samosa** 2 pcs for \$9.90
Pastry filled with mashed potatoes peas and spices
2. **Aaloo Tikki Chaat** 2 pcs 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 pcs 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
7. **Papdi Chaat** \$10.90
Home made chips, lentil dumplings, garbanzo beans
8. **Achari Paneer Tikka** \$10.90
Cottage cheese marinated in achari (pickle) sauce and cooked in the tandoor
9. **Samosa Chaat** \$10.90
Savory chickpeas topped with samosa, yogurt and tamarind sauce.

Vegetarian Mix Platter - \$16.90

Veg Samosa, Aaloo Tikki, Paneer Tikka, Onion Bhaji
(one of each)

Entrée - Non Vegetarian

Served with mint sauce

10. **Lamb Samosa** 2 pcs for \$9.90
Pastry filled with lamb mince and peas
11. **Chicken Tikka** 4 pcs for \$15.90
Boneless chicken marinated in yoghurt and spices
12. **Lamb Seekh Kabab** 4 pcs for \$15.90
Minced lamb mixed with spices and grilled on skewers
13. **Lamb Cutlets** 3 pcs for \$17.90
Tender succulent lamb cutlets marinated in herbs and spices
14. **Fish Amritsari** \$12.90
Batter fish dipped in spiced chickpea flour and deep fried
15. **Tandoori Chicken** Half/Full \$14.90/ \$19.90
Boned chicken cooked in clay oven with aromatic spices
16. **Garlic Tandoori Prawns** \$16.90
King prawns marinated with whole spices, herbs, yoghurt then char grilled in the tandoor and served with mint chutney
17. **Lamb Shami Kabab** 4 pcs \$16.90
Marinated minced lamb fried in the shape of a patty.
18. **Lamb Pasanda Kabab** 4 pcs \$16.90
Minced lamb, spices and lightly sautéed in a mix of oil and ghee
19. **Chicken Malai Tikka** 4 pcs \$16.90
Boneless chicken marinated in yogurt, cream and cheese with nutmeg and herbs, roasted in tandoori oven
20. **Achari Chicken Tikka** \$16.90
Pieces of boneless chicken marinated In yogurt, exotic spices and selected mix pickle cooked to perfection in the Tandoor.
21. **Saffron Chicken Tikka** \$16.90
Saffron tinges this mild and flavourful chicken tikka with a beautiful golden colour.

- 22. Tandoori Fish Tikka** **\$16.90**
Fish cooked in a tandoori marinade with chilli, cumin & coriander.

Non-Vegetarian Mix Platter - \$18.90

Lamb Cutlet, Chicken Tikka, Lamb Seekh Kabab, Onion Bhaji
(one of each)

Mains - Vegetarian

- 23. Daal Tadka** **\$14.90**
Yellow lentils cooked with spices
- 24. Daal Makhani** **\$15.90**
Whole black lentils simmered on low flame in tomatoes and spices, finished with butter and cream
- 25. Malai Kofta** **\$18.90**
Potato and cottage cheese dumpling cooked in a cashew nut based gravy
- 26. Eggplant Curry** **\$15.90**
Eggplant cooked with potatoes
- 27. Vegetable Korma** **\$15.90**
Fresh vegetable and dry fruits cooked in rich gravy
- 28. Paneer Makhani** **\$19.90**
Homemade cottage cheese cooked in rich tomato based gravy
- 29. Vegetable Masala** **\$17.90**
Mixed vegetables cooked with onion, capsicum, tomatoes and chef special masalas
- 30. Aloo Palak** **\$15.90**
Potato cooked with puree of spinach
- 31. Aaloo Matar** **\$15.90**
Potato and peas cooked with medium hot onion and tomatoes gravy
- 32. Paneer Tikka Masala** **\$18.90**
Homemade cottage cheese (Paneer) cooked with onion, tomatoes capsicum and spices
- 33. Palak Paneer** **\$18.90**
Homemade cottage cheese cooked with spinach and flavoured with herbs and spices
- 34. Mattar Mushroom** **\$18.90**
Pan fried peas & mushroom cooked with a mild curry & a touch of cream
- 35. Veg Jalfrezi** **\$18.90**
A medium dish cooked with tomatoes, onions and mixed vegetables, finished with lemon juice.
- 36. Kadhai Paneer** **\$18.90**
Cheese cubes tossed with bell pepper and "dummed" with tomatoes and onions
- 37. Jeera Aloo** **\$15.90**
Potatoes boiled and sautéed golden with turmeric, jeera and onions.
- 38. Bombay Aloo** **\$15.90**
Whole potatoes fried and simmered in spicy thin red curry
- 39. Aloo Gobi** **\$15.90**
Cauliflower and potatoes tossed in a mild flavored with thick indian masala

Mains - Chicken

- 40. Butter Chicken** **\$22.90**
Boneless chicken thigh fillets cooked in rich tomato gravy
- 41. Mango Chicken** **\$22.90**
Boneless chicken pieces cooked in a mild mango sauce
- 42. Kadai Chicken** **\$22.90**
Chicken chunks cooked in capsicum-flavoured sauce.

43. **Chicken Tikka Masala** \$22.90
Boneless chicken thigh fillet cooked with onion, tomatoes, capsicum and spices
44. **Chicken Korma** \$22.90
Boneless chicken cooked in mild cashew gravy
45. **Chicken Vindaloo** \$22.90
Boneless chicken cooked with vindaloo sauce
46. **Chicken Saag** \$22.90
Diced chicken cooked with tomatoes and puree of spinach
47. **Chicken Madras** \$22.90
Chicken curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream
48. **Chicken Chettinad** \$22.90
Tender chicken tossed with mustard seeds, red chillies and curry leaves, finished with a rich coconut milk in South Indian style
49. **Jungle Murg** \$23.90
Whole chicken marinated with authentic Indian spices and cooked in a traditional way
50. **Mughlai Chicken** \$22.90
Spicy chicken cooked with tomatoes, cashew nuts, curry leaves.
51. **Chicken Jalfrezi** \$22.90
Boneless chicken cooked with tomatoes, onions and mixed vegetables, finished with lemon juice.
52. **Chicken Tikka Masala (English Style)** \$22.90
Chicken tikka pieces cooked the traditional way in the tandoor, sautéed with onions, capsicums and imported spices

Mains - Beef

53. **Beef Vindaloo** \$21.90
Diced beef marinated and cooked in special hot vindaloo sauce
54. **Beef Madras** \$21.90
Traditional beef curry cooked in herbs and spices
55. **Beef Korma** \$21.90
Beef curry cooked in cashew nuts and creamy sauce
56. **Bombay Beef** \$21.90
Special Bombay style Beef curry cooked with potatoes
57. **Beef Masala** \$21.90
Boneless beef cooked in a traditional sauce flavoured with fenugreek leaves, sautéed onions and tomato

Mains - Lamb

58. **Lamb Korma** \$23.90
Mild lamb curry cooked in cashew and yoghurt
59. **Lamb Rogan Josh** \$23.90
Diced lamb curry cooked with herbs, onions, tomatoes and spices
60. **Lamb Saag** \$23.90
Morcel of lamb cooked with puree of spinach
61. **Lamb Vindaloo** \$23.90
Diced lamb marinated and cooked in special hot vindaloo sauce
62. **Lamb Madras** \$23.90
Lamb curry cooked with aromatic spices, mustard seed and curry leaves finished with coconut cream
63. **Lamb Masala** \$23.90
Lamb cooked with onion, tomatoes, capsicum and spices
64. **Balti Lamb** \$23.90
Tender lamb spices semi-dried sauce roasted with onion, tomatoes and capsicum
65. **Bhuna Lamb** \$23.90
Stirred fried lamb with special condiments

Mains - Goat

- 66. Goat Curry** \$23.90
Goat curry cooked in onion, tomato & capsicum
- 67. Goat Masala** \$23.90
Goat fillet cooked with onion, tomatoes, capsicum and spices
- 68. Nizami Goat Curry** \$23.90
Tender pieces of bone-in goat meat simmered in a zesty sauce of ginger, garlic, onions and spices.

Mains - Seafood

- 69. Fish Madras** \$23.90
A fish curry cooked with aromatic spices, mustard seeds and curry leaves finished with coconut cream
- 70. Goa Fish Curry** \$23.90
Fish cooked with fragrant spiced with coconut gravy
- 71. Goa Prawn Curry** \$24.90
Prawns braised in fragrant spiced coconut gravy
- 72. Prawn Masala** \$24.90
Prawns cooked in a hot and tangy onion and tomato based gravy
- 73. Prawn Saag** \$24.90
Tender pieces of prawn cooked in a subtly flavoured spinach and exotic spices.
- 74. Kashmiri Prawn Curry** \$24.90
Prawns cooked in mouth-watering thick kashmiri Indian masala.
- 75. Fish Masala** \$24.90
Boneless cubes of white fish cooked in thick Indian onion and tomato curry.
- 76. Kashmiri Fish Curry** \$24.90
Fishcooked in mouth-watering thick kashmiri Indian masala.

Bread

- 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
- Mirch Pyaz Ka Kulcha** \$5.50
- Whole wheat leavened Indian bread stuffed with onions
- Keema Naan** \$5.50
- Special stuffing for, ground lamb or goat cooked with aromatics and Indian 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

Rice

Rice (Basmati)	\$3.50
Pulao Rice (Saffron)	\$4.50
Jeera Rice	\$5.90
Rice dish flavoured with cumin	
Peas Pulav	\$6.90
Kashmiri Rice	\$8.90
Steamed rice with dried fruits cooked in rose water	
Vegetable Biryani	\$17.90
Basmati rice cooked with vegetables and whole spices	
Chicken Biryani	\$19.90
Basmati rice cooked with chicken thigh pieces and whole spices	
Lamb Biryani	\$20.90
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	
Beef Biryani	\$22.90
Basmati rice cooked with beef and whole spices	

Dessert

Gulab Jamun	2 for \$6.90
Milky balls soaked in rose scented syrup	
Mango Kulfi	\$7.00
Pistachio Kulfi	\$7.50

Drinks

Mango Lassi	\$5.50
Salted/Sweet Lassi	\$5.00
Lemon Lime Bitters	\$5.50
Mineral Water	\$3.50
Special Masala Tea	\$5.00

Kids Meal

Chicken Nuggets with Chips	\$8.90
Baby Butter Chicken with Rice	\$10.90
Baby Mango Chicken with Rice	\$10.90

Prices subject to change without notice

Please ask our friendly staff about your Dietary Requirements

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