



**THE HOME OF GOOD INDIAN FOOD**

## INDIAN RESTAURANT

Shop B1, 30 Gravatt Road, Papamoa

Ph / FAX 07 574 3640

Open 7 Days

Dinner 4:30 pm to late

Lunch Monday to Saturday 11:30 pm - 2:00 pm

### NAMASTE

Welcome to the Mumbai Masala Indian Restaurant. We trust that you will enjoy a truly unique and distinctive dining experience whilst indulging yourselves with the true taste of fine cuisine.

### THE FLAVOUR OF INDIA

From the seemingly infinite diversity of culinary creations existing throughout the Indian subcontinent we have chosen to present some of the more characteristic, yet legendary dishes. The common term "Curry" is an English adaptation of the Tamil word "kari" - meaning in effect - a "seasoned sauce" and traditionally never applied to identify Indian cuisine as a whole.

Incredibly varied, Indian cuisine is a combination of many nationalities and culture. The most elaborate dishes come from the north and were inherited from the invading Persian Moguls. Pulaos and Biryanis are rich and lavish due to the ingredients used - an abundance of meat, ghee, nuts and saffron. The north Indian Kormas with their savoury sauces, Kebabs and tandoori dishes, complemented by home made wheat breads such as Chappatis, Parathas and Naan, are world renowned. Hot, spiced tea is the favourite drink in the cold north Indian winter.

The southern India, where for the most part, people are vegetarians, rice is the staple food and is served throughout the meal. The dishes are also hotter than the northern dishes with chillies a popular ingredient, as well as large amounts of coconut oil and coconut milk. Southern Indians prefer steamed food rather than the barbecued tandoori food so popular in the north and the favourite beverage is freshly roasted, ground coffee with sugar and milk. The Nilgiri Hills in the south are famous for producing some of the world's finest coffee.

### SPICES OF LIFE

Around 5000 years ago, the Himalaya Sages conceived the use of spices and herbs as a natural means to balance the metabolism of the body. Some spices were "heat producing"; others were "cooling". The knowledge became a part of Ayurveda - the Hindu "Science of Medicine" - eventually surfacing as tasty giving ingredients and the myriad uses of spices that distinguishes Indian cooking from any other cuisine in the world. The origin of the popular aphorism "The Spice of Life" can perhaps be traced to those ancient times.

### TANDOOR - A TIMELESS TRADITION

Indian villages still use traditional mud stoves clay ovens, fed with coal or fire wood, giving the food a special smoked flavour. One such oven is the "Tandoor". Shaped like a barrel with live coals at the bottom, the cylinder becomes evenly heated. The food prepared first in special marinade, is spiked on long metal rods and inserted into the oven for roasting. The Tandoor was introduced into India from Arab world prior to the 13th century.

## ENTREE

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|--|----------------|---|----------------|
| <b>1. VEGETABLE PAKORAS</b><br>Fresh vegetables dipped in gram flour & deep fried  | <b>\$5.00</b>  | <b>9. MIXED PLATTER FOR TWO</b><br>Combination of vegetable Pakoras, Onion Bhaji, Vegetable Samosa, Garlic Chicken Tikka & Seekh Kebab accompanied with tamarind & mint sauce             | <b>\$16.00</b> |
| <b>2. ONION BHAJI</b><br>Fresh Onion dipped in gram flour & deep fried   | <b>\$5.00</b>  | <b>10. HARIYALI CHICKEN</b><br>Tandoori chicken pieces Marinated in fresh mint, coriander & spices gently cooked in our tandoori oven.  | <b>\$10.00</b> |
| <b>3. VEGETABLE SAMOSA (2 PCS)</b><br>Deep fried pastry filled with vegetables   | <b>\$5.00</b>  | <b>11. PANEER TIKKAS SHASLIK</b><br>Home made Indian cottage cheese marinated in yoghurt & spices, skewered with green pepper & onions, roasted in tandoori oven. Six pieces per portion. | <b>\$10.00</b> |
| <b>4. VEGETABLE PLATTER FOR TWO</b><br>A combination of Vegetables Pakoras, onion Bhajjis, & Vegetable Samosa accompanied with sauce         | <b>\$15.00</b> | <b>12. PANEER ALOO TIKKI</b><br>Mashed potatoes, home made cottage cheese, fresh coriander, green peppers, onion, ginger & spices. Made into patties finished with pan fry.               | <b>\$7.00</b>  |
| <b>5. GARLIC CHICKEN TIKKA</b><br>Boneless pieces of chicken marinated in a traditional Indian dressing of garlic & cooked in Indian Tandoor | <b>\$9.00</b>  |   |                |
| <b>6. SEEKH KEBAB</b><br>Skewered marinated lamb mince cooked in Tandoor   | <b>\$9.00</b>  |   |                |
| <b>7. TANDOORI CHICKEN (HALF)</b>  | <b>\$12.00</b> |   |                |
| <b>8. TANDOORI CHICKEN (FULL)</b><br>The tastiest BBQ chicken from Indian Tandoor  | <b>\$18.00</b> |   |                |

## MAIN COURSE

ALL MAINS ARE SERVED WITH BASMATI RICE, ALL DISHES CAN BE MADE MILD, MEDIUM & HOT SPICY AS PER YOUR CHOICE.

## CHICKEN MAINS \$18.00

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| <b>13. BUTTER CHICKEN</b> All time favourite<br>Chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry. | <b>20. BHUNA CHICKEN</b><br>Boneless chicken cooked with ginger, garlic, onion, spices  |
| <b>14. MURGEE MADRAS</b><br>South Indian curry usually very hot but we can prepared it to suit your palate.  | <b>21. KADAI CHICKEN</b><br>Boneless chicken cooked with crushed tomato, onions, fresh coriander & capsicum                     |
| <b>15. CHICKEN VINDALOO</b><br>This is a Goanese style dish cooked with vinegar & spices   | <b>22. CHILLI CHICKEN</b><br>A popular dish of chicken pieces battered in egg & cornflour, cooked with capsicum, onion & spiced |
| <b>16. CHICKEN JHALFREZI</b><br>Boneless chicken cooked in spices & vegetables   | <b>23. MANGO CHICKEN</b><br>Boneless chicken pieces, cooked with mango pulp, onion, yoghurt & tomato                            |
| <b>17. CHICKEN KORMA</b><br>Boneless chicken cooked in a creamy sauce made of cashew nut cream & spices  | <b>24. HONEY CHICKEN</b><br>Tender pieces of chicken cooked with honey & spices. Rich honey flavoured sauce.                    |
| <b>18. CHICKEN TIKKA MASALA</b><br>A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.  | <b>25. CHICKEN DHANSHAK</b><br>Boneless chicken with yellow lentils spinach & onion tomato gravy                                |
| <b>19. CHICKEN SAGWALA</b><br>Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spices & a puree of leafy spinach                           |   |

## LAMB MAINS \$19.00 / BEEF MAINS \$18.00

### 26. LAMB / BEEF VINDALOO

A typical Goanese dish cooked in vinegar & spices

### 27. LAMB / BEEF ROGANJOSH

A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.

### 28. LAMB / BEEF KORMA

Diced lamb / beef in a creamy sauce of almond paste, cream & spices

### 29. LAMB / BEEF SAGWALA

Blended to perfection in Mughlai tradition. Diced lamb / beef cooked in fresh spices & a puree of green leafy spinach

### 30. BHUNA LAMB / BEEF

Diced lamb / beef cooked with ginger, garlic, onion & spices

### 31. LAMB / BEEF MADRAS

A hot south Indian dish, cooked to suit your palate

### 32. LAMB / BEEF JHALFREZI

Diced lamb / beef cooked with spices & vegetables

### 33. LAMB / BEEF PASANDA

Diced lamb / beef lightly sautéed in onion, garlic, ginger, tomatoes, with spices, yoghurt, cream & crushed almonds.

### 34. LAMB / BEEF DO PIAZA

Diced lamb / beef with sautéed onion & spices. A popular dish.

### 35. LAMB / BEEF NAWABI

Diced lamb beef / cooked with diced fruit & spices

### 36. LAMB / BEEF MASALA

Diced lamb / beef cooked with capsicum, tomato, cashews, cream & spices

## SEAFOOD DISHES \$21.00

### 37. GOAN FISH CURRY

Fish cooked in coconut cream in a Goan style

### 38. FISH MAKHANI

Pieces of boneless fish cooked in a delicate cream & tomato sauce

### 39. FISH MASALA

Fish cooked in tomato & onion sauce enriched with spices & capsicum

### 40. JHINGA (SHRIMP) MALABARI

Shelled shrimps cooked in coconut & capsicum

### 41. JHINGA (SHRIMP) SAGWALA

Shelled shrimps cooked with spinach & spices

### 42. BUTTER SHRIMP

Shelled shrimps cooked in a creamy sauce

### 43. MACHLI ( FISH) TAMATARWALI

Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.

### 44. FISH JHALREZI

Fish of the day cooked with spices & vegetables

## RICE DISHES

### 45. PLAIN RICE

Steamed white Basmati Rice

\$3.00

### 46. JEERA RICE

Rice cooked with cumin seeds in Indian Style

\$4.50

### 47. CHICKEN, BEEF OR LAMB BIRYANI

Rice cooked with the curry of any chosen meat in Indian Style

\$13.00

### 48. PRAWN BIRYANI

Steamed rice cooked with prawn in traditional Indian Style

\$16.00

### 49. VEGETABLE BINYANI

Rice cooked with mixed vegetables in traditional Indian Style

\$12.00

## CHEF SPECIAL \$20.00

### 50. MIXED MEAT MADRAS

Combination of meat Lamb, Beef, Prawn & Chicken cooked with onion coconut gravy with south Indian spices

### 51. NEPALI MEAT ACHARI LAMB / CHICKEN

Your choice of meat cooked with onion, tomatoes, hot mixed pickle & Nepali herb & spices

### 52. CREAM CHICKEN

Cooked with rich cashew nut sauce & cream

## INDO CHINESE \$18.00

### 53. FRIED RICE

Onion, cabbage, carrot and soya vinegar

### 54. CHICKEN FRIED RICE

Chicken, onion, cabbage, carrot, spices & soya vinegar spices

### 55. VEGETABLE MANCHURIAN

Onion, cabbage, carrot, ginger, garlic, capsicum & spices made a ball, vinegar soya and spices

## VEGETABLE DISHES \$14.00

### 56. ALOO MATTAR

Peas & potatoes in a very smooth onion based curry.

### 57. PALAK PANEER

Dry combination of spices & cottage cheese.

### 58. SHAHI PANEER

Home made cottage cheese cooked in creamy tomato sauce.

### 59. MALAI KOFTA

Cottage cheese, potato, raisins, shaped in to ping pong balls, deep fried & served soaked in a rich curry sauce.

### 60. BOMBAY ALOO

Diced potatoes cooked with cumin seeds & spices. A dry dish.

### 61. ALOO GOBI

Cauliflower & potatoes cooked with onion & spices

### 62. CHOLE MASALA

Popular chickpea & potato curry cooked in masala sauce.

### 63. NAVRATAN KORMA (MIXED VEG)

Seasonal mixed vegetables in almond based curry sauce.

### 64. MATTAR PANEER

Home made cottage cheese & peas in curry sauce.

### 65. DAL FRY

Lentils cooked on slow fire with green coriander & served with julienne ginger.

### 66. DAL MAKHANI

Lentils cooked with garlic & ginger.

### 67. DAL SAG

Lentils cooked with spinach & spices.

### 68. SAAG ALOO

Diced potatoes cooked with a puree of leafy spinach & spices.

### 69. KHUMB MATTAR

Mushrooms & green peas cooked with garlic, cream & spices.

### 70. PANEER METHI MALAI

Hand made cottage cheese & fenu greek leaves in a smooth creamy cashew gravy.

## INDIAN TANDOOR BREADS

### 71. PLAIN NAAN

Soft Indian bread made from water wheat flour

**\$2.50**

### 72. GARLIC NAAN

Soft bread stuffed with finely chopped garlic

**\$3.00**

### 73. CHEESE NAAN

Soft bread packed with cheese & spices

**\$4.50**

### 74. KEEMA NAAN

Soft bread stuffed with lamb mince and & spices

**\$5.00**

### 75. PESHWARI NAAN

Soft bread stuffed with dry fruits and mild spices

**\$5.00**

### 76. PLAIN ROTI

Wholemeal bread

**\$2.00**

### 77. GARLIC ROTI

Wholemeal bread stuffed with fresh garlic

**\$3.00**

### 78. NAAN BASKET

A combination of Plain Naan, Garlic Naan, Plain Roti & Peshwari Naan

**\$13.00**

### 79. C4 NAAN

Soft bread stuffed with cheese, chilli, chicken & coriander

**\$5.00**

### 80. GARLIC AND CHEESE NAAN

Soft bread stuffed with cheese & topped with garlic

**\$5.00**

### 81. POTATO KULCHA

Soft bread stuffed with mashed potato & mild spices

**\$4.00**

### 82. ONION KULCHA

Finely chopped onion stuffed in soft bread with mild spices

**\$4.00**

### 83. LUCCHA PARATHA

Multi layered Naan

**\$4.00**

## BANQUET

### 84. MAHARAJA BANQUET

min. 2 People

Practically everything! Only available for two or more. Platter of Tandoori Entree - Butter Chicken, Beef Korma, or Lamb Korma. Aloo Mattar, Rice, Naan along with a side dish platter of mango chutney, mixed pickle and raita.

per person \$30.00

### 85. VEGETARIAN BANQUET

min. 2 People

Practically everything! Only available for two or more. Vegetarian Platter, Navratan Korma, Bombay Aloo, Aloo Mattar Tamatar, Rice, Naan, Raita, Mixed Pickle, Mango Chutney

per person \$28.00

## SIDE DISHES

### 86. PAPADUMS (4 PIES)

Made with lentils and tastes like crisps

**\$2.00**

### 87. RAITA

Yoghurt and cucumber combination for a relaxed meal

**\$2.00**

### 88. HOT MIXED PICKLE

Hot mixed spicy pickle for "hot-eaters"

**\$2.00**

### 89. MANGO SWEET CHUTNEY

For those who prefer sweet

**\$2.00**

### 90. TAMARIND AND MINT SAUCE

A combination of tamarind and mint sauce

**\$2.00**

### 91. ONION AND TOMATO CUCUMBER

**\$2.00**

### 92. GREEN SALAD

**\$5.00**