

## Rice Dishes

103 CHICKEN BIRYANI - Tender boneless pieces of chicken cooked with biryani rice, dried fruits and fresh herbs.	\$16.95
104 LAMB BIRYANI - Tender lamb or beef cooked with biryani, rice, dried fruits and fresh herbs	\$17.95
105 VEGETABLE BIRYANI - Biryani rice cooked with vegetables and fresh herbs.	\$14.95

## Accompaniments

106 RAITA - Diced cucumber and tomato in natural yogurt sauce.	\$4.25
107 INDIAN SALAD - Freshly chopped tomato & onion salad in a pepper dressing.	\$5.95
108 CHUTNEY - Mango or sweet mango.	\$2.25
109 PICKLE - Lime, mango, mixed pickle or chilli.	\$2.25
110 PAPPADUM.	75c each or 5 for \$3.00
111 BANANA COCONUT SALAD	\$5.95

## Rice Accompaniments

	LGE	XL
112 COCONUT RICE - cooked with creamy coconut sauce	\$6.50	\$9.50
113 LEMON RICE - cooked with mustard seed & curry leaf	\$6.50	\$9.50
114 PILLOU RICE - cooked with diced vegetables & bay leaves	\$6.50	\$9.50
115 ZEERA RICE - cooked with cumin seed & green peas	\$6.50	\$9.50
116 WHITE STEAMED RICE	\$3.50	\$4.50
117 SAFFRON RICE	\$3.50	\$4.50

## Desserts

118 KULFI - Homemade ice cream cooked in a creamy, nutty flavour.	\$4.95
119 ROSE KULFI - Homemade ice cream cooked in a creamy, nutty flavour with rose water.	\$4.95
120 MANGO KULFI - Mango flavoured ice cream.	\$4.95
121 COCONUT MALAI - Delicious coconut ice cream served with chocolate topping.	\$4.95
122 VANILLA ICE CREAM - Creamy vanilla ice cream topped with chocolate.	\$4.95
123 GULAB JAMUN - Lightly deep fried donut balls, dipped in rosewater syrup.	\$4.95
124 KHEER (RICE PUDDING) - Rice cooked with creamy rose water.	\$4.95

## Drinks

MANGO SMOOTHIE - Mango smoothie with natural unsweetened yogurt and mango puree.	\$4.95
STRAWBERRY SMOOTHIE - Strawberry smoothie with natural unsweetened yogurt and strawberry puree.	\$4.95
CHOCOLATE SMOOTHIE - Chocolate smoothie with natural sweetened yogurt and chocolate powder.	\$4.95
SALTY LASSI - Natural unsweetened yogurt, cumin seeds & black salt.	\$4.95
SOFT DRINKS: 1.25L Coke, Fanta, Sprite & Coke Zero.	\$5.95
600ml Coke, Fanta & Sprite.	\$4.95
250ml Coke, Fanta, Sprite, Zero & Diet.	\$3.95
Ginger Beer & Ice Tea.	\$4.95



**Large Takeaway Special**

LARGE **\$49.95**  
SAVE \$15.20

- 2 Curries
- 2 large rice
- 2 Naans
- 2 Pappadums • 1 Raita
- 1 Chef's Surprise Entree

(Seafood/Tandoori available Extras apply)

XTRA LARGE TAKEAWAY \$59.95  
SAVE \$15.80



**Large Family Pack**

LARGE **\$79.95**  
SAVE \$34.80

- 4 Curries
- 4 large rice
- 1 Mixed Entree
- 2 Naans • 8 Pappadums

(Seafood/Tandoori available Extras apply)

XTRA LARGE FAMILY PACK \$104.95  
SAVE \$30.70



**Large Party Pack**

LARGE **\$109.95**  
SAVE \$42.80

- 5 Curries
- 5 large rice
- 3pc Samosa
- 3pc Onion Pakora
- 4pc Naan • 12 Pappadums
- Tamarind sauce

(Seafood/Tandoori available Extras apply)

XTRA LARGE PARTY PACK \$144.95  
SAVE \$42.80



**Dine In  
or Take  
Away**

*Mild Medium or Hot  
Curries and Meals  
for all the family!*



*Love the taste!*



**MORAYFIELD**  
**Ph: 07 5495 5188**

**BB VIRK & ASSOCIATES PTY LTD,  
9A-49, MORAYFIELD ROAD,  
MORAYFIELD QLD 4506**

**OPEN 7 DAYS 10AM TO 10PM**

**SMALL & LARGE EVENT CATERING PACKS AVAILABLE!  
TAKEAWAY AND HOME DELIVERY**



*Love the taste!*





## Entrée

1. **MIXED ENTREE** - A combination of Chicken Tika, Chicken Wing, Samosa & Pakora. \$10.95
2. **LAMB CUTLETS** - 3pc marinated in garlic and mild tandoori spices \$11.95
3. **VEGETABLE SAMOSA** - deep fried puff pastry filled with vegetables. 2 for \$6.00
4. **MEAT SAMOSA** - spiced mince in deep fried puff pastry parcel. 2 for \$6.00
5. **ONION PAKORA** - Onion rings deep-fried in chickpea batter. 4 for \$6.00
6. **CHICKEN PAKORA** - 4pcs Chicken fillets marinated in a spicy batter. \$7.90
7. **PRAWN PAKORA** - 4pcs Green prawns deep-fried in a chickpea batter. \$9.90
8. **CAULIFLOWER PAKORA** - 4pcs Cauliflower dipped in mild chickpea batter. \$6.90
9. **COCONUT PRAWN** - 4pcs prawns lightly spiced with lemon and coconut. \$9.90
10. **PANEER PAKORA** - 4pcs Indian style cheese flavoured with fresh herbs and spices, deep-fried in chickpea batter. \$7.90
11. **CHICKEN WINGS** - Chicken marinated in yogurt and spices. 3 for \$6.00
12. **CHICKEN LOLLYPOP** - Marinated in a mixture of plain and corn flour N/A
13. **ALOO TIKKI** - Smooth crumber potato patties flavor with Indian spice \$3.00 each
14. **SPRING ROLL VEGE/CHICKEN** \$2.00 each
15. **ALOO TIKKI CHAT** - Mashed Potato cake topped up with chickpeas, onion, coriander, tamarind, mint and spicy yogurt sauce \$7.95
16. **SAMOSA CHAT** - Samosa topped up with chickpeas, onion, coriander, tamarind, mint and spicy yogurt sauce \$8.95
17. **NAZAKAT ALOO** - Mashed potato cooked in oven with Indian spices N/A
18. **MIRCHI PAKORA** - Chilli stuffed with mashed potato & Indian cheese \$2.00 each
19. **BREAD PAKORA** - Bread stuffed with mashed potato & Indian cheese deep fried in chickpea batter \$3.00 each

## Tandoori Naan Breads \*

20. **PLAIN NAAN** - White Flour Bread baked in a tandoori clay oven. \$3.95
21. **TANDOORI ROTI** - Wholemeal bread baked in clay oven. \$3.95
22. **GARLIC NAAN** - Bread flavoured with fresh garlic \$4.95
23. **GARLIC CHEESE** - Bread stuffed with fresh garlic & cheese. \$5.50
24. **GARLIC, CHILLI & CHEESE NAAN** - Spicy naan. \$5.50
25. **CHEESE AND SPINACH NAAN** - A chef's special. \$5.50
26. **CHEESE KULCHA** - Naan stuffed with cheese. \$5.50
27. **ALU PARATHA** - Bread stuffed with potatoes, herbs and spices. \$5.50
28. **ONION NAAN** - Bread stuffed with fresh minced onions & shallots. \$5.50
29. **ONION & CHEESE NAAN** - Bread stuffed with fresh onion, cheese & shallots. \$5.50
30. **HERB NAAN** - Bread stuffed with fresh herbs and cheese. \$5.50
31. **KEEMA & CHEESE NAAN** - Minced lamb & cheese. \$5.50
32. **KEEMA NAAN** - Naan stuffed with minced lamb. \$5.50
33. **CHILLI CHICKEN NAAN** - Soft bread stuffed with chicken & chilli. \$5.50
34. **CHILLI NAAN** - Bread stuffed with cheese & fresh chilli. \$5.50
35. **PESHWARI NAAN** - Bread stuffed with fruit and nuts. \$5.50
36. **NAAN NORI** - Bread stuffed with olive, capsicum & sweet chilli sauce. \$5.50
37. **PARATHA** - Layered whole wheat bread. \$5.50
38. **BASAN ROTI** - Gluten free bread with fresh coriander, shallots & garlic. \$5.95
39. **TAWA ROTI** - Wholemeal bread cooked on the pan. \$3.95

Note \* \$1 extra for cottage cheese/Paneer instead of Cheese

## Lamb/Beef/Goat Curries

LGE \$17.95 XL \$23.95

- 40 **KORMA** - A popular north Indian curry. Your choice of lamb or beef.
- 41 **ROGANJOSH** - A Kashmir delicacy. Cooked with either lamb or beef.
- 42 **VINDALOO** - Your choice of lamb, beef or goat in a hot and spicy sauce.
- 43 **JALFREZIE** - Fresh, stir-fried vegetables with lamb or beef.
- 44 **SAAGWALA** - Your choice of tender lamb, beef or goat cooked with spinach and spices.
- 45 **TRADITIONAL CURRY** - Tender pieces of lamb, beef or goat (with bones) cooked authentically in Indian style.
- 46 **BEEF NISHA** - Tender pieces of beef cooked in a sweet sauce.
- 47 **MEAT TIKKA MASALA** - Your choice of meat in a mild, sweet curry.
- 48 **MADRAS CURRY** - Your choice of meat cooked in a coconut, creamy sauce.
- 49 **BHOONA CURRY** - Meat cooked with fresh onion, tomato and ginger.
- 50 **PASANDA CURRY** - Tasty cubes of meat cooked with almonds in a tomato based curry flavoured with coriander.
- 51 **MASALA CURRY** - Meat cooked with potato and fresh coriander.
- 52 **MEAT DOPYAZA** - Meat cooked in an onion base masala with green coriander.
- 53 **BUTTER CURRY** - Meat cooked in a tomato & butter sauce.
- 54 **HERB CURRY** - Your choice of meat cooked with fresh herbs.

## Seafood Curries

LGE \$19.95 (7 PRAWNS) XL \$24.95 (10 PRAWNS)

- 55 **BUTTER PRAWN** - Prawns cooked in a tomato & creamy, butter sauce.
- 56 **PRAWN MASALA** - Green Prawn in a tomato, garlic and onion gravy.
- 57 **CHILLI PRAWN** - Green prawns stir fried in garlic and chilli gravy.
- 58 **PRAWN JALFREZIE** - Prawns cooked with fresh vegetables
- 59 **PRAWN VINDALOO** - Green prawns cooked in a hot and delectable sauce.
- 60 **PRAWN TIKKA MASALA** - Prawns cooked in a mild tomato, creamy sauce.
- 61 **GARLIC PRAWN** - Green prawns stir-fried in a garlic, creamy sauce.
- 62 **FISH GOAN** - Fresh Barramundi fillets cooked in a coconut cream sauce.

## Tandoori Dishes

- 63 **TANDOORI CHICKEN** - Chicken marinated in yogurt and special spices, barbecued in tandoor ½ - \$12.95 \$21.95
- 64 **CHICKEN TIKKA** - Boneless pieces of chicken marinated in garlic, cream and delicately flavoured. ½ - \$9.90 \$18.95
- 65 **TANDOORI PLATTER** - Marinated mixture of tandoori dishes, 4 pcs Tandoori lamb, 4 pcs chk tikka & 1 pcs Tandoori chicken. \$21.95
- 66 **TANDOORI PRAWNS** - Prawns marinated in garlic, yogurt & Tandoori spicy sauce, grilled in tandoori oven. \$17.95
- 67 **TANDOORI LAMB** - Tender lamb pieces marinated in yogurt and tandoori spices cooked in clay oven. \$18.95

## Vegetable Curries

LGE \$14.95 XL \$17.95 (\$2 extra for any Cheese/Paneer curries)

- 68 **MIXED VEGETABLE** - Fresh vegetables cooked in a northern Indian style.
- 69 **VEGETABLE KORMA** - Fresh vegetables cooked in cashew, creamy sauce.
- 70 **MUSHROOM MATTAR** - Mushrooms and green peas cooked in a tomato gravy.
- 71 **PALAK BHAJI** - A combination of spinach and cheese, cooked in light special herbs and spices.
- 72 **MUSHROOM SABJI** - Fresh mushrooms cooked in onion and tomato gravy.
- 73 **EGGPLANT SABJI** - Eggplant and potato seasoned with fresh herbs and spices.
- 74 **ALOO GOBI** - Potatoes and cauliflower cooked in a special sauce.
- 75 **ALOO MATTAR** - Garden green peas and potato cooked with fresh spices.
- 76 **SHAHI PANEER** - Homemade cottage cheese in a mild, creamy sauce.
- 77 **MATTAR PANEER** - Cubes of homemade cottage cheese and fresh garden peas.
- 78 **BOMBAY ALOO** - Potatoes cooked in a creamy coconut sauce.
- 79 **PUMPKIN CURRY** - Pumpkin pieces cooked with herbs and spices.
- 80 **CHANNA MASALA** - Chickpeas and potato cooked in a mild, tomato sauce with fresh herbs.
- 81 **MALAI KOFTA** - Potato & Cottage cheese parcels cooked in a creamy, tomato with fresh coriander.
- 82 **DHAL MAKHANI** - Mixed Lentil and kidney beans, cooked with fresh tomato, onions and coriander.
- 83 **VEGETABLE SAAG** - Combination of seasonal vegetables in a spinach curry finished with methi leaves.
- 84 **VEGETABLE DHAL** - Lentils cooked with seasonal vegetables.
- 85 **DHAL TADKA** - Lentils cooked with fresh tomato, onions and coriander.
- 86 **DHAL SAAGWALA** - A delightful blend of lentil and spinach.
- 87 **KADHAHI PANEER** - Homemade cottage cheese sautéed with onion, capsicum and coriander garnished with dash of cream
- 88 **CHILLI CHEESE** - Homemade cottage cheese spiced with chilly & chilly spices

## Chicken Curries

LGE \$16.95 XL \$21.95

- 89 **BUTTER CHICKEN** - Chicken cooked in tomato and butter sauce.
- 90 **CHICKEN TIKKA MASALA** - Chicken cooked in mild, sweet curry.
- 91 **CHICKEN CURRY** - Chicken cooked in a traditional Indian gravy.
- 92 **CHICKEN SAAG** - Boneless chicken with spinach and spices.
- 93 **CHICKEN VINDALOO** - Boneless chicken cooked in blend of hot spicy sauce.
- 94 **CHICKEN KORMA** - A rich curry, cooked in a cream and cashew sauce.
- 95 **MANGO CHICKEN** - Chicken marinated in a mango sauce.
- 96 **MUSHROOM CHICKEN** - Mushrooms cooked with chicken in a tomato creamy sauce.
- 97 **HERB CHICKEN** - Boneless chicken, prepared in a special blend of herbs.
- 98 **CHICKEN BHOONA** - Chicken with fresh onion, tomato and ginger.
- 99 **ALOO CHICKEN** - Chicken cooked with cubes of potato, herbs and spices.
- 100 **CHILLI CHICKEN (HOT)** - Chicken cooked with onion, capsicum, herbs and chilli.
- 101 **CHICKEN MADRAS** - Chicken cooked in a coconut cream.
- 102 **CHICKEN PASANDA** - Chicken cooked with almonds in a tomato based curry, flavoured with green coriander.

*All Curries are Gluten Free individually prepared to with your choice of Mild, Medium or Hot*