

ENTREE

Vegetable Pakora (4pcs)\$7.50

Onion and potato mixed with split pea flour and deep fried

Vegetable Samosa (2pcs) *.....\$7.50

Triangular pastries filled with spiced potatoes and peas, subtly flavoured with spices

Punjabi Chicken Chaat ^\$10.50

Shredded tandoori chicken mixed with Indian herbs and spices - a tangy stimulator served cold

Chooza Tikka (4pcs) * ^\$10.50

Tender morsels of boneless chicken marinated overnight and smoke roasted over charcoal

Tandoori Chicken (Half) ^\$12.00

Charcoal roasted tender chicken marinated with yoghurt and traditional spices - *dry dish*

Rum Kebab (4pcs) ^\$15.90

Tender rack of baby lamb marinated with spices, rum and aromates skewered and broiled over charcoal

Mix Platter for Two or More\$22.90

A mixture and fine selection of a few of the above: vegetable samosa, vegetable pakora, chooza tikka and rum kebab

MOST POPULAR DISHES

Korma - Exotic Mild Dish * ^\$16.90

Exotic favourite of the maharajahs - diced beef, lamb or chicken cooked in a delicious almond gravy and creamy sauce

Saag ^\$16.90

A perfect harmony of aromatic spices in a puree of fresh spinach with diced lamb, chicken or beef cooked traditional punjabi style

Madras ^\$16.90

Popular and delicious beef, lamb or chicken curry cooked South Indian style, flavoured with fresh curry leaves and prepared in a coconut gravy - *servd med-hot*

Vindaloo * ^\$16.90

Spicy hot diced beef, lamb or chicken made from a selection of spices, specially marinated and cooked in a rich tangy flavoured gravy - *servd med-hot*

CHICKEN DISHES

Butter Chicken (Makhni Chooze) * ^\$17.90

Tender pieces of boneless chicken, partly cooked in the tandoor and finished off with a creamy texture - a perfect harmony

Chilli Chicken ^\$17.90

Tender chicken tossed in onion, tomato and capsicum with a touch of fresh coriander and garlic

Mango Chicken * ^\$17.90

A mild chicken dish with a touch of fennel & a zesty mango finish

Chicken Tikka Masala ^\$17.90

Tender boneless chicken tikka pieces cooked in the tandoor and tossed in a thick onion and tomato gravy

Punjabi Murg Masala * ^\$17.90

Succulent chicken morsels cooked in spicy fresh coriander and chilli paste, garnished with fresh green chillies *servd med-hot*

Chicken Roganjosh * ^\$17.90

A traditional Kashmiri style prepared with tomatoes, fennel seeds, fresh coriander, ginger and a touch of lemon juice

Tandoori Chicken ^\$20.90

Charcoal roasted tender chicken marinated with yoghurt and traditional spices - *dry dish*

BEEF DISHES

Beef Bhuna * ^\$17.90

Diced beef cooked with fresh onion, capsicum, tomato, ginger and garlic in a spicy gravy

Beef Dalcha ^\$17.90

Juicy pieces of beef cooked with yellow lentils, coriander, green chillies, fresh tomatoes and a selection of spices

Aloo Beef ^\$17.90

Beef and potato cooked in a mild onion gravy then garnished with coriander

FISH DISHES

Goan Fish Curry * ^\$18.90

Tender morsels of fish cooked in coconut cream, aniseed and lemon juice then garnished with desiccated coconut - an Indian specialty!

Sangam Fish Masala ^\$18.90

Fish cooked with green beans & fresh coriander in a spicy gravy

Fish Gulnar ^\$18.90

Tender pieces of fish cooked with fresh curry leaves and spices, then finished off in a coconut gravy - *servd med - hot*

Fish Korma ^\$18.90

A mild fish dish cooked in a creamy almond gravy - a delicious treat!

LAMB DISHES

Lamb Roganjosh * ^\$17.90

A traditional Kashmiri style curry prepared with tomatoes, fennel seeds, fresh coriander, ginger and a touch of lemon juice

Lamb Do Piazza ^\$17.90

Juicy pieces of lamb cooked traditional North Indian style, then sauteed with fresh onions in a thick gravy

Punjabi Lamb ^\$17.90

A North Indian dish cooked with fresh tomatoes, onion, garlic and poppyseeds with a fresh coriander garnish

Mushroom Lamb ^\$17.90

A lamb specialty cooked with fresh mushroom, capsicum and tomato tossed in a thick onion gravy

Lamb Bhuna * ^\$17.90

Lamb cooked with fresh onion, capsicum, tomato, ginger and garlic in a spicy gravy

PRAWN DISHES

Malabar Prawns * ^\$20.90

King prawns cooked with fresh capsicum, onion, tomato and coconut milk

Masaedar Prawns ^\$20.90

Prawns cooked with onion, tomato, green chillies, spices and coriander

Prawn Korma ^\$20.90

A mild prawn dish cooked in a delicious almond gravy

Prawn Vindaloo ^\$20.90

Spicy hot prawns made from a selection of spices, specially marinated and cooked in a rich tangy flavoured gravy - *servd med-hot*

Chilli Prawns ^\$20.90

Prawns tossed in onion, tomato and capsicum with a touch of fresh coriander and garlic

*Dishes can be prepared
Mild, Medium, Hot or Indian Hot to suit your taste*

** - Our Recommendations
^ - Gluten Free*

Please check with our staff for any special dietary food requirements

VEGETERIAN DISHES

Punj Ratni Dal * ^	\$12.90
Varieties of lentils cooked with onions, cumin seeds, green chillies and fresh tomatoes	
Amritsari Dal ^	\$12.90
Black lentils cooked with freshly ground spices and coriander	
Aloo Gobhi ^	\$13.90
Cauliflower and potatoes cooked with ginger and tomatoes	
Aloo Palak ^	\$13.90
Potatoes cooked in a fresh spinach puree with flavoursome spices	
Mix Vegetables ^	\$13.90
Seasonal mixed vegetables cooked in a traditional gravy	
Navrattan Korma * ^	\$15.90
Fresh mixed vegetables cooked in a creamy cashew nut gravy	
Palak Paneer ^	\$15.90
Fresh cubes of home made cottage cheese cooked in a fresh spinach puree with aromatic spices	
Malai Kofta * ^	\$15.90
Mashed potato and cottage cheese balls deep fried and cooked in a rich creamy sauce	
Mutter Paneer ^	\$15.90
Fresh cubes of home made cottage cheese and peas cooked together in a thick onion and tomato gravy	
Paneer Do Piazza * ^	\$15.90
Home made cottage cheese cooked with tomato, onion and capsicum in a thick onion gravy	
Mushroom Mutter * ^	\$15.90
Fresh mushrooms and peas cooked together in a thick onion and tomato gravy	

SIDE DISHES

Pappadums (4pcs) * ^	\$2.50
Mango Chutney ^	\$3.00
Mixed Pickles ^	\$3.00
Kachumber (Tomato, Onion & Cucumber) ^	\$4.00
Raita (Yoghurt mixed with Cucumber) * ^	\$4.00
Banana Coconut * ^	\$4.00
Side Dish Platter	\$16.50

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^ - Gluten Free

FRESH BAKED BREAD FROM THE TANDOOR

Roti	\$3.00
Wholemeal bread baked in the tandoor and buttered	
Plain Naan *	\$3.00
Plain flour kneaded with egg, milk, yoghurt and a touch of sugar then baked in the tandoor and buttered	
Garlic Naan	\$3.50
Naan brushed with aromatic garlic and fresh coriander	
Aloo Parantha	\$4.50
Naan stuffed with mashed potatoes, green chillies and cumin seeds	
Cheese Naan *	\$4.50
Naan filled with shredded cheese - melts in your mouth!	
Peshawari Naan	\$4.50
Sweet naan filled with raisins and assorted nuts	
Cheese-Garlic Naan	\$5.00
Naan filled with shredded cheese and garnished with fresh garlic	
Keema Naan	\$5.00
Naan filled with minced meat and selected spices	

RICE

Plain Rice * ^	\$3.00
Rice with a touch of saffron colour	
Kashmiri Pulau ^	\$6.50
A mixture of sultanas, desiccated coconut, fennel seeds & sugar blended through saffron rice	
Indian Fried Rice	\$7.90
Fried rice mixed with selected seasonal vegetables, egg and mild spices; served Indian style	
Vegetable Biryani ^	\$16.90
Seasonal vegetables cooked with rice in an exotic blend of herbs and spices	
Hydrabadi Biryani * ^	\$17.90
A choice of beef, lamb or chicken cooked with rice in onion, tomato and green capsicum	
Prawn Biryani ^	\$20.90
Prawns cooked with rice in onion, tomato & green capsicum	

DESSERTS

Mango/Punjabi Lassi (Yoghurt Drink)	\$4.50
Mango Kulfi * ^ (Indian Ice-Cream)	\$5.90
Punjabi Kulfi * ^ (Traditional Indian Ice-Cream)	\$5.90
Gulab Jaman(2pcs) (Sweet Sugar Dumplings)	\$5.90

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64 Colbee Court

Phillip ACT 2606

Ph: (02)-6282 1483

Ph: (02)-6282 1492

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