

## ENTREE

<b>Vegetable Pakora (4pcs)</b> <sup>DF</sup>	<b>\$10.50</b>
Mouth-watering patties combining onion, potato and split chickpea flour flavoured with aromatic spices	
<b>Onion Bhaji (4pcs)</b> <sup>GF DF</sup>	<b>\$10.50</b>
Sliced onion fritters coated in chickpea flour batter and deep-fried	
<b>Vegetable Samosa (2pcs)</b> <sup>**</sup>	<b>\$11.50</b>
Triangular pastries stuffed with potato, peas, seasoned with spices	
<b>Punjabi Chaat</b>	<b>\$12.90</b>
Spiced potato, onion and tomatoes mixed with sweetened yoghurt and tamarind chutney, garnished with spinach fritters <i>*Served cold</i>	
<b>Chooza Tikka (4pcs)</b> <sup>** GF</sup>	<b>\$13.90</b>
Tender morsels of boneless chicken marinated in a home-made spice blend overnight and smoke roasted in the tandoor	
<b>Prawn Pakoras (4pcs)</b> <sup>GF DF</sup>	<b>\$15.90</b>
Prawn fritters deep-fried in a spicy flour batter and served crisp	
<b>Garlic &amp; Chilli Prawns (4pcs)</b> <sup>** GF DF</sup>	<b>\$15.90</b>
Fresh prawns coated in garlic, lemon, chilli & pepper cooked on a sizzling pan	
<b>Rum Kebab (4pcs)</b> <sup>GF</sup>	<b>\$23.50</b>
Tender loin of baby lamb infused with spices and rum, skewered and broiled in the tandoor	
<b>Mix Platter for Two or More</b>	<b>\$29.50</b>
A fine selection of a few of the above: Vegetable Pakora, Vegetable Samosa, Chooza Tikka & Rum Kebab	

## CHICKEN DISHES

<b>Butter Chicken (Makhni Chooze)</b> <sup>** GF</sup>	<b>\$22.90</b>
Tender pieces of boneless chicken, partially cooked in the tandoor and finished in a delectable sweet creamy sauce – the most popular dish on the menu voted <b>'Best in Canberra!'</b>	
<b>Chicken Tikka Masala</b> <sup>GF DF</sup>	<b>\$22.90</b>
Tender boneless chicken tikka cooked in the tandoor then tossed with capsicum and tomatoes in an onion gravy	
<b>Mango Chicken</b> <sup>** GF</sup>	<b>\$22.90</b>
Tender morsels of boneless chicken cooked with a touch of fennel in a creamy mango sauce	
<b>Punjabi Murg Masala</b> <sup>** GF DF</sup>	<b>\$22.90</b>
Succulent chicken pieces sautéed with onion, tomatoes & capsicum in a masala gravy finished with fresh coriander	
<b>Tandoori Chicken</b> <sup>** GF (Half/Full)</sup>	<b>\$15.90 / \$28.90</b>
Tender chicken marinated on the bone with yoghurt, herbs & a home-made spice blend, then roasted in the tandoor. Available in a half or full size <i>*Dry dish</i>	

## MOST POPULAR \*

<b>Korma</b> <sup>** GF (Lamb/Beef/Chicken)</sup>	<b>\$22.90</b>
An exotic mild delicacy of the Maharajahs (Kings) – your choice of meat cooked in a delicious creamy cashew nut gravy	
<b>Roganjosh</b> <sup>GF DF (Lamb/Beef/Chicken/Goat)</sup>	<b>\$22.90</b>
Traditional Kashmiri style curry with your choice of meat tossed with tomatoes, fennel seeds, ginger, fresh coriander and a touch of lemon juice	
<b>Bombay Aloo</b> <sup>GF DF (Lamb/Beef/Chicken/Goat)</sup>	<b>\$22.90</b>
A twist on a Bombay classic featuring your choice of meat cooked with potatoes in an onion gravy, garnished with fresh coriander	
<b>Saag</b> <sup>GF (Lamb/Beef/Chicken)</sup>	<b>\$22.90</b>
A perfect harmony of aromatic spices cooked with your choice of meat in a purée of fresh spinach & cream – a traditional Punjabi dish!	
<b>Madras</b> <sup>GF DF (Lamb/Beef/Chicken/Goat)</sup>	<b>\$22.90</b>
Delicious curry cooked South-Indian style with your choice of meat flavoured with fresh curry leaves in a tasty coconut gravy	
<b>Vindaloo</b> <sup>** GF DF (Lamb/Beef/Chicken/Goat)</sup>	<b>\$22.90</b>
Spicy diced meat of your choice specially marinated then cooked with a selection of spices and vinegar in a rich tangy gravy <i>*Served med or above</i>	

## BEEF DISHES

<b>Beef Bhuna</b> <sup>** GF DF</sup>	<b>\$22.90</b>
Juicy pieces of beef cooked in a home-made spice blend with fresh onion, capsicum, tomato, ginger & garlic	
<b>Beef Dalcha</b> <sup>GF DF</sup>	<b>\$22.90</b>
Diced beef cooked with yellow lentils, coriander, fresh tomatoes and a selection of spices	

## LAMB DISHES

<b>Lamb Do Piazza</b> <sup>GF DF</sup>	<b>\$24.90</b>
Lamb cooked traditional North-Indian style with fresh onions in a thick gravy	
<b>Punjabi Lamb</b> <sup>GF DF</sup>	<b>\$24.90</b>
Juicy pieces of lamb cooked with fresh tomatoes, onion, capsicum and garlic with a fresh coriander garnish	
<b>Mushroom Lamb</b> <sup>GF DF</sup>	<b>\$24.90</b>
A lamb speciality combining fresh mushrooms, capsicum and tomatoes tossed in a thick onion gravy	

**Most dishes can be prepared Mild, Medium, Hot, Indian Hot or Double Indian Hot to suit your taste**

\*All lamb and goat curries in the 'Most Popular' section will attract a \$2 surcharge

## GOAT DISHES

<b>Mushroom Mutton (with bones)</b> <sup>GF DF</sup>	<b>\$24.90</b>
Goat cooked on the bone with fresh mushrooms, capsicum and tomatoes tossed in a thick onion gravy	
<b>Goat Dalcha (with bones)</b> <sup>GF DF</sup>	<b>\$24.90</b>
A goat speciality combining yellow lentils, fresh tomatoes, coriander and a selection of spices	

## FISH DISHES

<b>Goan Fish Curry</b> <sup>** GF</sup>	<b>\$25.90</b>
Tender morsels of fish cooked in coconut cream, aniseed & lemon juice, garnished with desiccated coconut – a coastal speciality!	
<b>Sangam Fish Masala</b> <sup>GF DF</sup>	<b>\$25.90</b>
Marinated fish tossed with onion, tomatoes, green beans and capsicum garnished with fresh coriander	
<b>Fish Vindaloo</b> <sup>GF DF</sup>	<b>\$25.90</b>
Spicy fish specially marinated then cooked with a selection of spices and vinegar in a rich tangy gravy <i>*Served med or above</i>	

## PRAWN DISHES

<b>Bengali Prawns</b> <sup>GF DF</sup>	<b>\$25.90</b>
Fresh prawns cooked with capsicum, onion, tomatoes and ginger, finished with coconut cream	
<b>Masaladar Prawns</b> <sup>GF DF</sup>	<b>\$25.90</b>
Prawns cooked with onion, tomatoes and capsicum, seasoned with aromatic spices then garnished with fresh coriander	
<b>Prawn Vindaloo</b> <sup>** GF DF</sup>	<b>\$25.90</b>
Spicy prawns specially marinated then cooked with a selection of spices and vinegar in a rich tangy gravy <i>*Served med or above</i>	

## SIDE DISHES

<b>Papadums (4pcs)</b> <sup>** GF DF</sup>	<b>\$3.00</b>
<b>Side Chilli</b> <sup>GF DF</sup>	<b>\$3.50</b>
<b>Mixed Pickles</b> <sup>GF DF</sup>	<b>\$3.50</b>
<b>Mango Chutney</b> <sup>GF DF</sup>	<b>\$3.50</b>
<b>Banana &amp; Coconut</b> <sup>GF DF</sup>	<b>\$4.50</b>
<b>Raita</b> <sup>** GF (Yoghurt &amp; Cucumber)</sup>	<b>\$4.50</b>
<b>Kachumber</b> <sup>GF DF (Onion, Tomato &amp; Cucumber)</sup>	<b>\$4.50</b>
<b>Side Dish Trio</b> <sup>GF</sup> (Raita, Kachumber & Mango Chutney)	<b>\$11.50</b>

**GF:** Gluten Free **DF:** Dairy Free **\*\*:** Our Recommendation

## VEGETERIAN DISHES

<b>Punj Ratni Dal</b> * GF DF (Side/Full)	<b>\$9.90 / \$18.90</b>
Varieties of lentils cooked with onion, cumin seeds & tomatoes	
<b>Dal Makhani</b> GF	<b>\$18.90</b>
Black lentils cooked with a touch of cream, freshly ground spices and coriander – a Punjabi staple!	
<b>Aloo Gobhi</b> GF DF	<b>\$19.90</b>
Cauliflower and potatoes cooked with ginger and tomatoes	
<b>Aloo Baingan</b> GF DF	<b>\$19.90</b>
Eggplant and diced potato cooked with green beans, ginger and tomatoes in a dry onion gravy	
<b>Navrattan Korma</b> * GF	<b>\$19.90</b>
Fresh mix of vegetables cooked in a creamy cashew nut gravy	
<b>Palak Paneer</b> * GF	<b>\$19.90</b>
Cubes of home-made cottage cheese cooked in a fresh spinach purée with aromatic spices – a local favourite!	
<b>Vegetable Masala</b> GF DF	<b>\$19.90</b>
Seasonal vegetables cooked in a home-made spice blend in onion and tomato gravy – a vegan delight!	
<b>Malai Kofta</b> *	<b>\$19.90</b>
Mashed potato, nuts & cottage cheese balls deep fried then cooked in a rich creamy cashew nut gravy	
<b>Masaedar Baingan</b> GF DF	<b>\$19.90</b>
Spiced eggplant tossed with onion, shallots & garnished coriander	
<b>Shahi Paneer</b> GF	<b>\$19.90</b>
A royal abundance of flavours combining home-made cottage cheese with a rich cashew nut gravy and a creamy tomato finish	
<b>Veg Makhanwala (Butter Veggies)</b> GF	<b>\$19.90</b>
A special adaption of our famous Butter Chicken recipe combining seasonal vegetables with a delectable sweet creamy sauce	
<b>Kadhai Paneer</b> GF	<b>\$19.90</b>
Home-made cottage cheese tossed in onion, tomatoes & capsicum with a touch of fresh coriander and garlic	
<b>Mushroom Aloo</b> GF	<b>\$19.90</b>
Mushrooms, potatoes and peas cooked together in a thick onion and tomato gravy finished with cream <i>*Can be made dairy-free</i>	

## DESSERTS

<b>Mango/Rose/Punjabi Lassi</b> GF (Yoghurt Drink)	<b>\$5.50</b>
<b>Gulab Jamun (2pcs)</b> (Sweet Sugar Dumplings)	<b>\$7.90</b>
<b>Mango Kulfi</b> GF (Indian Mango Ice Cream)	<b>\$7.90</b>
<b>Punjabi Kulfi</b> GF (Traditional Pistachio Ice Cream)	<b>\$8.90</b>

## BREADS

<b>Roti</b> *	<b>\$3.50</b>
Wholemeal dough baked in the tandoor and buttered <i>*Can be made dairy-free</i>	
<b>Plain Naan</b>	<b>\$3.50</b>
Plain flour kneaded with egg, milk, yoghurt and a touch of sugar then baked in the tandoor and buttered	
<b>Garlic Naan</b>	<b>\$4.00</b>
Naan brushed with aromatic garlic and fresh coriander	
<b>Chilli Naan</b>	<b>\$4.50</b>
Naan filled with our fresh home-made chilli sauce – a spicy delight!	
<b>Peshwari Naan</b>	<b>\$6.00</b>
Sweet naan filled with raisins, coconut and assorted nuts	
<b>Cheese Naan</b> *	<b>\$6.00</b>
Naan filled with shredded cheese - melts in your mouth!	
<b>Cheese-Garlic Naan</b>	<b>\$6.50</b>
Naan filled with shredded cheese, fresh garlic and coriander	
<b>Naan Basket</b>	<b>\$13.00</b>
A perfect combination of: Plain Naan, Garlic Naan & Cheese Naan	

## RICE

<b>Saffron Rice</b> GF DF	<b>\$3.50</b>
Rice with a touch of saffron colour	
<b>Kashmiri Pulau</b> GF	<b>\$10.50</b>
A mixture of sultanas, desiccated coconut, fennel seeds and sugar blended through saffron rice – a sweet treat!	
<b>Indian Fried Rice</b> GF DF	<b>\$14.50</b>
Fried rice mixed with selected seasonal vegetables, egg, soy sauce and mild spices - served Indo-Chinese style! <i>*Add Chicken for \$2</i>	
<b>Vegetable Biryani</b> GF DF	<b>\$22.90</b>
Seasonal vegetables cooked with rice in an exotic blend of herbs and home-made spices	
<b>Punjabi Biryani</b> * GF DF (Lamb*/Beef/Chicken)	<b>\$24.90</b>
A tasty dish with your choice of meat cooked in rice with tomatoes, onion, capsicum and garlic in a home-made spice blend with fresh coriander <i>*Lamb will attract a \$2 surcharge</i>	

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Please check in with our staff for any special dietary requirements - we are happy to help!

# Indian Affair Restaurant

SERVING NORTH INDIAN CUISINE FOR 20+ YEARS

WINNER - Restaurant & Catering ACT / Southern NSW Awards for Excellence



## Opening Hours

Monday - Saturday

5pm - 9:30pm

(Kitchen closes 9:15pm)

## DINE-IN & TAKEAWAY

Fully Licensed & BYO (Bottled Wine Only)

Delivery available through our website

Complimentary side dish for orders over \$45\*

(\*takeaway only)

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