

ENTREE

Vegetable Pakora (4pcs)	\$9.50
Onion and potato mixed with split chickpea flour & aromatic spices	
Onion Bhaji (4pcs) ^{GF DF}	\$9.50
Sliced onion mixed with split chickpea flour batter and deep fried	
Vegetable Samosa (2pcs)	\$9.50
Triangular pastries filled with potato and peas, subtly spiced	
Punjabi Chaat*	\$11.90
Spiced potato, onion & tomatoes mixed with sweetened yoghurt & tamarind chutney, garnished with spinach fritters <i>*Served cold</i>	
Chooza Tikka (4pcs) ^{GF}	\$12.90
Tender morsels of boneless chicken marinated overnight and smoke roasted over charcoal	
Prawn Pakoras (4pcs) ^{GF DF}	\$13.90
Fresh prawns marinated in a spicy flour batter and served crisp	
Garlic & Chilli Prawns (4pcs) ^{GF DF}	\$13.90
Prawns marinated in garlic and chilli cooked on a sizzling pan	
Rum Kebab (4pcs) ^{GF}	\$22.50
Tender loin of baby lamb marinated with spices, rum and aromates skewered and broiled over charcoal	
Mix Platter for Two or More	\$27.50
A fine selection of a few of the above: Vegetable Pakora, Vegetable Samosa, Chooza Tikka & Rum Kebab	

CHICKEN DISHES

Butter Chicken (Makhni Chooze) ^{GF}	\$20.90
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 'the best in Canberra!'	
Chicken Tikka Masala ^{GF DF}	\$20.90
Tender boneless chicken tikka cooked in the tandoor then tossed with capsicum and tomatoes, finished in a thick onion gravy	
Mango Chicken ^{GF}	\$20.90
Tender morsels of boneless chicken cooked with a touch of fennel in a creamy mango sauce	
Punjabi Murg Masala ^{GF DF}	\$20.90
Succulent chicken pieces tossed with onion, tomatoes & capsicum finished with fresh coriander - a Punjabi favourite!	
Tandoori Chicken* ^{GF} (Half/Full)	\$14.90 / \$26.90
Charcoal roasted tender chicken marinated on the bone in yoghurt & traditional spices - available in a half or full size <i>*Dry dish</i>	

MOST POPULAR*

Korma ^{GF} (Lamb/Beef/Chicken)	\$20.90
An exotic mild favourite of the Maharajahs (Kings) - your choice of meat cooked in a delicious creamy cashew nut gravy	
Roganjosh ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$20.90
Traditional Kashmiri style curry with your choice of meat tossed with tomatoes, fennel seeds, ginger, fresh coriander & a touch of lemon juice	
Bombay Aloo ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$20.90
A twist on a Bombay classic featuring your choice of meat cooked with potatoes in an onion gravy, garnished with fresh coriander	
Saag ^{GF} (Lamb/Beef/Chicken)	\$20.90
A perfect harmony of spices cooked with your choice of meat in a purée of fresh spinach and cream - traditional Punjabi dish!	
Madras ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$20.90
Delicious curry cooked South-Indian style with your choice of meat flavoured with fresh curry leaves in a tasty coconut gravy	
Vindaloo* ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$20.90
Spicy hot diced meat of your choice specially marinated then cooked with a selection of spices in a rich tangy-flavoured gravy <i>*Served med or above</i>	

BEEF DISHES

Beef Bhuna ^{GF DF}	\$20.90
Juicy pieces of beef cooked with fresh onion, capsicum, tomatoes, ginger and garlic in a spicy gravy	
Beef Dalcha ^{GF DF}	\$20.90
Diced beef cooked with yellow lentils, coriander, green chillies, fresh tomatoes and a selection of spices	

LAMB DISHES

Lamb Do Piazza ^{GF DF}	\$22.90
Lamb cooked traditional North-Indian style, then sautéed with fresh onions in a thick gravy	
Punjabi Lamb ^{GF DF}	\$22.90
Juicy pieces of lamb cooked with fresh tomatoes, onion, garlic and poppy seeds with a fresh coriander garnish	
Mushroom Lamb ^{GF DF}	\$22.90
A lamb specialty cooked with 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

Mushroom Mutton (with bones) ^{GF DF}	\$22.90
Juicy pieces of goat cooked on the bone with fresh mushrooms, capsicum and tomatoes tossed in a thick onion gravy	
Goat Dalcha (with bones) ^{GF DF}	\$22.90
A goat specialty combining yellow lentils, coriander, green chillies, fresh tomatoes and a selection of spices	

FISH DISHES

Goan Fish Curry ^{GF}	\$22.90
Tender morsels of fish cooked in coconut cream, aniseed & lemon, garnished with desiccated coconut - a coastal Indian speciality!	
Sangam Fish Masala ^{GF DF}	\$22.90
Marinated fish tossed with onion, tomatoes, green beans and capsicum finished with fresh coriander	
Fish Vindaloo ^{GF DF}	\$22.90
Spicy hot fish specially marinated then cooked with a selection of spices in a rich tangy-flavoured gravy <i>*Served med or above</i>	

PRAWN DISHES

Bengali Prawns ^{GF DF}	\$23.90
Prawns cooked with fresh capsicum, onion, tomatoes and ginger, finished with coconut cream	
Masaladar Prawns ^{GF DF}	\$23.90
Prawns cooked with onion, tomatoes and capsicum finished with aromatic spices and garnished with coriander	
Prawn Vindaloo ^{GF DF}	\$23.90
Spicy hot prawns specially marinated and cooked with a selection of spices in a rich tangy-flavoured gravy <i>*Served med or above</i>	

SIDE DISHES

Papadums (4pcs) ^{GF DF}	\$3.00
Side Chilli ^{GF DF}	\$3.50
Mango Chutney ^{GF DF}	\$3.50
Mixed Pickles ^{GF DF}	\$3.50
Kachumber ^{GF DF} (Onion, Tomato & Cucumber)	\$4.50
Raita ^{GF} (Yoghurt & Cucumber)	\$4.50
Side Dish Trio ^{GF} (Raita, Kachumber & Mango Chutney)	\$11.50

GF = Gluten Free DF = Dairy Free

VEGETERIAN DISHES

Punj Ratni Dal ^{GF DF} (Side/Full) **\$9.90 / \$16.90**

Varieties of lentils cooked with onion, cumin seeds, green chillies and fresh tomatoes

Dal Makhani ^{GF} **\$16.90**

Black lentils cooked with a touch of cream, freshly ground spices and coriander

Aloo Gobhi ^{GF DF} **\$18.90**

Cauliflower and potatoes cooked with ginger and tomatoes

Aloo Baingan ^{GF DF} **\$18.90**

Eggplant and diced potato cooked with green beans, ginger and tomatoes in a dry onion gravy

Navrattan Korma* ^{GF} **\$18.90**

Fresh mix of vegetables cooked in a creamy cashew nut gravy
**Vegan option available*

Palak Paneer ^{GF} **\$18.90**

Cubes of home-made cottage cheese cooked in a fresh spinach purée with aromatic spices – a local favourite!

Malai Kofta **\$18.90**

Mashed potato and cottage cheese balls deep fried then cooked in a rich creamy almond sauce

Masaledar Baingan ^{GF DF} **\$18.90**

Eggplant tossed with onion, shallots, green chillies, spices and garnished with coriander

Shahi Paneer ^{GF} **\$18.90**

A royal abundance of flavours combining home-made cottage cheese with a rich cashew nut gravy and a creamy tomato finish

Kadhai Paneer ^{GF} **\$18.90**

Home-made cottage cheese tossed in onion, tomatoes & capsicum with a touch of fresh coriander and garlic

Mushroom Aloo ^{GF} **\$18.90**

Mushrooms, potatoes and peas cooked together in a thick onion and tomato gravy

DESSERTS

Mango/Rose/Punjabi Lassi ^{GF} (Yoghurt Drink) **\$5.50**

Mango Kulfi ^{GF} (Indian Mango Ice Cream) **\$7.90**

Punjabi Kulfi ^{GF} (Traditional Pistachio Ice Cream) **\$8.90**

Gulab Jamun (2pcs) (Sweet Sugar Dumplings) **\$7.90**

NAAN BREAD

Roti* **\$3.50**

Whole-meal dough, baked in the tandoor and buttered
**Can be made dairy-free*

Plain Naan **\$3.50**

Plain flour kneaded with egg, milk, yoghurt and a touch of sugar then baked in the tandoor and buttered

Garlic Naan **\$4.00**

Naan brushed with aromatic garlic and fresh coriander

Chilli Naan **\$4.00**

Naan brushed with our famous chilli paste – a spicy delight!

Cheese Naan **\$6.00**

Naan filled with shredded cheese - melts in your mouth!

Peshwari Naan **\$6.00**

Sweet dessert naan filled with raisins, coconut and assorted nuts

Cheese-Garlic Naan **\$6.50**

Naan filled with shredded cheese then garnished with fresh garlic

Naan Basket **\$13.00**

A perfect combination of: Plain Naan, Garlic Naan & Cheese Naan

RICE

Saffron Rice ^{GF DF} **\$3.50**

Rice with a touch of saffron colour

Kashmiri Pulau ^{GF} **\$9.50**

A mixture of sultanas, desiccated coconut, fennel seeds and sugar blended through saffron rice – a sweet treat!

Indian Fried Rice ^{GF} **\$10.50**

Fried rice mixed with selected seasonal vegetables, egg and mild spices - served Indian style!

Chicken Indian Fried Rice ^{GF} **\$12.50**

Fried rice mixed with chicken, egg, selected seasonal vegetables and mild spices - served Indian style!

Vegetable Biryani ^{GF} **\$21.90**

Seasonal vegetable curry cooked with rice in an exotic blend of herbs and spices

Punjabi Biryani ^{GF} (Lamb*/Beef/Chicken) **\$23.90**

A tasty dish with your choice of meat cooked in rice with tomatoes, onion, capsicum and garlic, garnished with fresh coriander

**Lamb will attract a \$2 surcharge*

GF = Gluten Free DF = Dairy Free

Indian Affair Restaurant

*SPECIALISTS IN NORTH INDIAN CUISINE FOR
OVER 20 YEARS*

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



Opening Hours
Monday - Saturday
5pm - 10pm

DINE-IN & TAKEAWAY

Fully Licensed & BYO (Bottled Wine Only)

Delivery available through our website
Complimentary side dish for orders over \$45*
(*takeaway only)

64 Colbee Court
Phillip ACT 2606

☎ (02) 6282 1483

☎ (02) 6282 1492



www.indianaffair.com.au



bookings@indianaffair.com.au



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

We welcome CASH, VISA, MASTERCARD & EFTPOS