#### **RICE**



25. PLAIN RICE

**SMALL \$5 | LARGE \$6** 

**26. COCONUT RICE** 

\$9

\$4

\$8.5

\$7.5

Basmati rice with coconut, mustard seed & curry leaves.



27. BIRYANI CHICKEN | LAMB | BEEF | GOAT \$16 **VEGETABLE \$14** 

Basmati rice cooked with your choice of Chicken, Lamb, Beef, Goat or Vegetable.

#### **BREAD**



**28. NAAN** 

Butter or Garlic bread from tandoor. The perfect accompaniment to any curry.



\$4.5 29. ROTI

Butter or Garlic wholemeal bread baked in tandoor.



**30. PLAIN PARATHA** 

This traditional Indian flatbread is unleavened, and is filled with tender and crisp layers.



**31. KEEMA NAAN** 

Naan bread filled with spicy lamb mince and coriander baked in tandoor.



**32. CHEESE NAAN** \$8

Naan bread filled with cheese.



Plain flour bread filled with potatoes. onion, green peas, cheese coriander baked in tandoor.

#### **ACCOMPANIMENT**

**MANGO CHUTNEY MIXED PICKLE PAPPADUMS (4 PCS)** RAITA

**SALADS** 



**34. GARDEN SALAD** Mixed vegetable salad.

\$8

\$4.5

# **DESSERTS**



**35. GULAB JAMUN** \$7.5

Full cream milk dumplings, lightly fried and soaked in sugar syrup.



**36. KULFI** \$7.5 Mango or Pistachio flavoured favourite Indian ice-cream.



Indian drink made from yoghurt.

**37. MANGO LASSI** 

#### MOMO



**38. VEG MOMO** (STEAMED 8PCS) (MILD) \$14

Nepalese dumpling mixed with ginger garlic, coriander, cabbage, potato, onion, herbs & spices. Served with Nepalese chutney.



**39. CHICKEN MOMO** (STEAMED 8PCS) (MILD-MEDIUM) \$16

Nepalese dumpling mixed with Chicken. ginger garlic, coriander, cabbage, potato, onion, herbs & spices. Served with Nepalese chutney.



# INDIAN MAHAL, SEAFORD

03 9769 7560 | 0458 621 940 31 ARMSTRONG RD.

**SEAFORD 3198** WWW.INDIANMAHALSEAFORD.COM.AU

> **LUNCH: 12PM - 2:30PM (THU - FRI)** DINNER: 4:30PM - 10PM (WED - MON) **TUESDAY: CLOSED**



**DELIVERY, CATERING** & FUNCTIONS AVAILABLE

**HOME DELIVERY\*** (MINIMUM ORDER \$50. \*DELIVERY FEE APPLIES) 10% OFF ON TAKEAWAY **TILL END OF 2025** 

ASK THE RESTAURANT IF THEY HAVE **VEGAN AND GLUTEN-FREE OPTIONS** 

## **ENTRÉE VEG**



1. SAMOSA (2 PCS) Home-made pastry, filled with spiced potatoes & green peas.



2. PAKORA (4 PCS) \$8 Mixed vegetables in batter served with tamarind chutney.



3. SPRING ROLLS (7 PCS) \$8 Fried pastry filled with vegetables served with sweet chilli sauce.



4. ONION BHAJI (4 PCS) Slice onion coated with chickpea flour & deep fried.

## **ENTRÉE NON-VEG**



5. CHICKEN TIKKA (4 PCS) Chicken fillet marinated in yogurt and

selected spices cooked in clay oven.



6. TANDOORI CHICKEN HALF \$14 | FULL \$24

Chicken marinated in yoghurt and selected herbs and spices cooked to perfection in a clay oven.



7. TANDOORI LAMB CUTLETS (4PCS)

Juicy lamb cutlets marinated in spices cooked in a clay oven.



8. SEEKH KEBAB (4 PCS) \$16 Minced lamb with ginger, garlic, fresh coriander and freshly ground spices, rolled on a skewer and cooked in Tandoor.

**500G: \$2 LESS FROM MENU PRICE** 650G: SAME PRICE AS MENU **1KG: \$6 EXTRA FROM MENU PRICE** 

## **MAINS**



9. BUTTER CHICKEN (CHICKEN MAKHANI) (MILD) \$20

Boneless pieces of chicken cooked in tandoor then simmered in famous creamy tomato & butter sauce.

**CHICKEN \$20 | BEEF \$20** LAMB \$21 | FISH \$24 | PRAWN \$24



10. KORMA (MILD)

Choice of meat with almond. cashew nuts & creamy sauce.



11. SPINACH (MILD)

Choice of meat with spinach, herbs and mild sauce.



12. VINDALOO (MEDIUM)

Choice of meat cooked with spices and herbs for the hot taste.



13. ROGAN JOSH (STANDARD)

Tender meat cooked with spices, yoghurt, ginger, garlic, onion & tomato.



14. MAHAL SPICY CURRY (MEDIUM)

Choice of meat cooked with tomato. coconut & special spices.



\$20

15. CHILLI (MEDIUM)

Choice of meat with diced capsicum & onion, chilli sauce.



16. MASALA (STANDARD)

Choice of meat marinated then tossed in tomato sauce with capsicum & onion.

# **LUNCH PACK \$16** (SELECT ANY CURRY)

### **MAINS VEG**



17. DAAL MAKHANI (SPECIAL DISH) (MILD)

\$16.5

Lentil with red kidney beans cooked with mild creamy makhani sauce.



18. DHAL TADKA (STANDARD) \$15.5 Yellow lentils cooked with

herbs and spices.



19. PALAKH PANEER (MILD)

\$17 Golden fried home made cottage cheese cooked with spinach finished

with green herbs.



**20.EGGPLANT MASALA** (MILD)

\$15.5

\$17

Eggplant, green peas and fresh tomato in ginger garlic sauce garnished with coriander.

21. SHAHI PANEER (MILD)

Paneer is cooked in a creamy sauce made with onions,

voghurt, nut and seeds.



22. MIXED VEGETABLE KORMA (MILD) \$16.5

Fresh seasonal vegetables cooked in light cashew nut sauce.



23. ALOO GOBI (MILD)

\$15.5 Potatoes and cauliflower, stir fried

with spices and tomatoes.



24. CHANA MASALA (MEDIUM)

Chickpea cooked with onion, tomatoes & vegetable gravy.

\$16