

## TANDOORI MAIN DISHES

*A tandoor oven is made of clay, shaped like a barrel and fuelled with charcoal. The tandoori dishes are marinated in yoghurt with fresh herbs and spices and cooked in the tandoor until tender.*

Full Tandoori Chicken.....	\$15.90
Half Tandoori Chicken.....	\$11.90
Chicken Tikka Tandoori.....	\$14.90
Tandoori Mix.....	\$17.90

## BREADS

*All of our breads are freshly baked in the Tandoor (charcoal oven)*

Naan.....	\$3.50
<i>A traditional Indian bread made with plain flour, yoghurt and milk.</i>	
Roti.....	\$3.50
<i>Round Indian bread simply made with wholemeal flour.</i>	
Garlic Naan.....	\$3.90
<i>A touch of garlic to flavour this bread.</i>	
Onion Kulcha.....	\$3.90
<i>Naan bread filled with chopped onion.</i>	
Peshwari Naan.....	\$3.90
<i>Sweet naan bread filled with nuts and dried fruit.</i>	
Punjabi Naan.....	\$4.50
<i>Chef's special. Naan bread filled with cheese and spinach.</i>	
Masala Kulcha.....	\$3.90
<i>Naan bread filled with lightly spiced potatoes.</i>	
Masala Paratha.....	\$3.90
<i>Wholemeal layered bread filled with lightly spiced vegetables.</i>	
Keema Naan.....	\$3.90
<i>Naan bread stuffed with lightly spiced mince.</i>	

All prices include GST.

## ACCOMPANIMENTS

Yoghurt and Cucumber Raita.....	\$2.90
Tomato and Onion Salad.....	\$2.90
Hot Mix Pickle.....	\$2.90
Banana and Coconut Salad.....	\$2.90
Lime Pickle.....	\$2.90
Sweet Chutney.....	\$2.90

At Little Indian Palace, we provide a comprehensive array of dishes from all over India. Each dish is individually prepared to suit your taste and you have a choice of

**Mild, Medium or Hot.**

Only the  
**Finest & Freshest**  
**Authentic Ingredients**  
are used.



## HOME DELIVERY

Min Delivery  
Order \$30.00

Tuesday to Sunday from 5.30pm

\*\$2.90 min delivery charge

\*Limited Delivery Area

\*Drivers carries only \$20 for change

\*Delays in delivery times may  
occur during busy periods.

**Ph: 3821 0666**

Now open  
Tuesday to  
Sunday

Home Delivery  
Take Away  
Dine In

B.Y.O

# Little Indian Palace

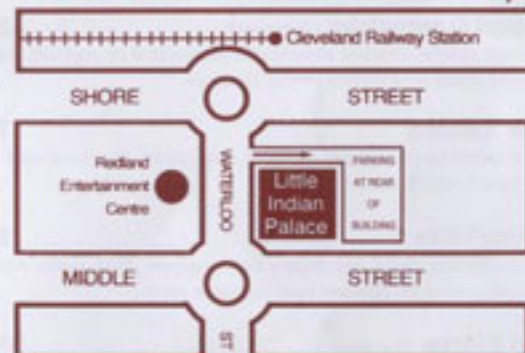
Authentic Indian Restaurant

TAKE AWAY & DELIVERY MENU

**Tel: 3821 0666**

(We also cater for

**FUNCTIONS & BIRTHDAY PARTIES)**



**FREE RICE  
WITH EVERY CURRY**

## ENTREE

### FRIED STARTERS

- Onion Bhaji Pakora** (4 per serve).....\$4.90  
Sliced onion and spinach fritter dipped in chick pea batter with spices and gently fried to a golden brown colour.
- Vegetable Samosa** (2 per serve).....\$4.90  
Spiced potatoes with peas, onion and fresh coriander filled into a specially made pastry and deep fried.
- Keema Samosa** (2 per serve).....\$4.90  
Spiced minced meat seasoned with fresh herbs and spices filled into a specially made pastry and deep fried.
- Machi Pakora**.....\$6.90  
Pieces of fish coated in chick pea batter flavoured with mint, lemon and lightly spiced and deep fried.
- Chilli Prawn Goa**.....\$7.90  
Prawns sauteed and simmered in a fresh garlic, chilli and spice blend.
- Papadums** (4 per serve).....\$2.50

### TANDOORI STARTERS

- Tandoori Drumsticks** (2 pieces).....\$4.90  
A tandoori starter, chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled in the Tandoor.
- Sheek Kababs**.....\$6.90  
Prime minced lamb blended in herbs and spices, skewered and grilled in a tandoor oven.
- Chicken Tikka**.....\$6.90  
Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers in a Tandoor oven.
- Mixed Entree** (for 2).....\$12.90  
2 pieces drumsticks, 2 pieces of Pakora, 2 Samosa.

All prices include GST.

## CHICKEN, BEEF OR LAMB

- Rogan Josh or Dhansak**.....\$14.90  
*The chef's special creation, your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic.*
- Korma**.....\$14.90  
*The Korma was specially created for the Moghul Emperors. Ground almonds, yoghurt and selected spices are used to create this rich and exotic curry.*
- Madras (Coconut)**.....\$14.90  
*South Indian spices feature in this curry cooked with desiccated coconut, and coconut cream.*
- Vindaloo**.....\$14.90  
*This is the seasoned curry lovers dream - uniquely blended spices make it tangy and . . . hot*
- Subji**.....\$14.90  
*Cooked with a variety of freshly prepared vegetables.*

## PRAWN

- Prawn Nariyal**.....\$16.90  
*Prawns cooked in a rich sauce with coconut milk and traditional spices.*
- Prawn Vindaloo**.....\$16.90  
*A seafood curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.*
- Prawn Masala**.....\$16.90  
*Prawns marinated with ginger and garlic then panfried with spices, fresh tomatoes and coriander.*
- Prawn Subji**.....\$16.90  
*Cooked with a variety of freshly prepared vegetables.*
- Prawn Korma**.....\$16.90  
*Prawns cooked with ground almonds and yoghurt with selected spices to create an exotic dish.*

## CHEF'S SPECIAL CHICKEN DISHES

- Chicken Tikka Masala**.....\$14.90  
*Boneless chicken pieces baked in the charcoal oven then blended in a gentle and mild tomato creamy sauce.*
- Chicken Makhan (Butter Chicken)**.....\$14.90  
*Boneless curried chicken pieces cooked in tomato, ground cashews and spices in a smooth thick gravy.*
- Chicken or Lamb Palak**.....\$14.90  
*Tender and flavoursome Punjabi curry with spinach and herbs.*
- \*(NEW) Mango Chicken**.....\$14.90  
*Boneless curried chicken pieces cooked in mango sauce.*

## VEGETABLE

With its large population of strict vegetarians, India has a long tradition of vegetable dishes, and has devised many unusual and ingenious ways of cooking even everyday vegetables such as peas, potatoes, cauliflower, spinach etc.

- Mixed Vegetable Curry**.....\$13.90  
*An assortment of fresh vegetables blended with fresh coriander and various spices.*
- Vegetable Korma**.....\$13.90  
*A variety of fresh vegetables, ground almonds, yoghurt and selected spices are used to create this famous dish.*
- Alu Matar**.....\$13.90  
*A popular dish from Kashmir - cubed potatoes cooked with peas and roasted spices.*
- Alu Gobi**.....\$13.90  
*Traditional northern Indian curry cooked with cauliflower and potatoes.*
- Alu or Paneer Palak**.....\$13.90  
*A spinach delicacy blending fresh masala and served with cubes of potatoes or home made cheese.*
- Butter Paneer**.....\$13.90  
*Cubes of home made cheese cooked in a gentle and mild, tomato creamy sauce.*
- Bombay Potatoes**.....\$13.90  
*Pan fried with garlic, onion and lightly spiced.*
- Dahl Masala**.....\$12.90  
*Lentil curry mixed in a variety of spices and simmered over a slow fire.*

Continued Overleaf

**ALL CURRIES CAN BE MILD, MEDIUM OR HOT.  
COMPLIMENTARY RICE WITH EVERY CURRY.**