

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 oven until tender.

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|---------------------------------|---------|
| GF Full Tandoori Chicken | \$15.95 |
| GF Half Tandoori Chicken | \$11.95 |
| GF Chicken Tikka Tandoori | \$15.95 |
| GF Tandoori Mix | \$18.95 |

BREADS

All of our breads are freshly baked to order.

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| Naan | \$3.55 |
| <i>A traditional Indian bread made with plain flour, yoghurt and milk.</i> | |
| Roti | \$3.55 |
| <i>Round Indian bread simply made with wholemeal flour.</i> | |
| Garlic Naan | \$3.95 |
| <i>A touch of garlic to flavour this bread.</i> | |
| Onion Kulcha | \$3.95 |
| <i>Naan bread filled with chopped onion.</i> | |
| Peshwari Naan | \$3.95 |
| <i>Sweet naan bread filled with nuts and dried fruit.</i> | |
| Punjabi Naan | \$4.95 |
| <i>Chef's special Naan bread filled with cheese and spinach.</i> | |
| Masala Kulcha | \$3.95 |
| <i>Naan bread filled with lightly spiced potatoes.</i> | |
| Masala Paratha | \$3.95 |
| <i>Wholemeal layered bread filled with lightly spiced vegetables.</i> | |
| Keema Naan | \$3.95 |
| <i>Naan bread stuffed with lightly spiced mince.</i> | |
| L.I.P. Special Naan | \$5.95 |
| <i>Naan bread filled with Tandoori chicken, cheese, garlic and secret herbs.</i> | |

VALUE PACKS

| | |
|--|---------|
| Home Alone..... | \$21.90 |
| <i>Butter Chicken, 1 Naan, 1 rice, raita, 4 Papadam. SAVE \$3.00.</i> | |
| Special Cosy Nest..... | \$38.95 |
| <i>1 Chicken Tikka Masala, 1 Beef Korma, 2 Naan, 1 Raita, 4 Papadam, 2 Rice. SAVE \$5.50.</i> | |
| Threesome Party..... | \$59.95 |
| <i>1 Butter Chicken, 1 Lamb Korma, 1 Beef Rogan Josh, 3 Naan, 1 Raita, 1 Sweet Chutney, 3 Rice, 4 Pappadums. SAVE \$8.00.</i> | |
| LIP Relay Pack..... | \$89.95 |
| <i>4 pieces Keema Samosa, 4 pieces Onion Bhaji Pakora, 1 Chicken Tikka Masala, 1 Lamb Korma, 1 Beef Madras, 1 Butter Chicken, 2 Naan, 1 Punjabi Naan, 1 LIP Naan, 1 Raita, 1 sweet chutney, 4 papadam, 4 Rice. SAVE \$15.00.</i> | |

Upgrade to Cheese Naan variety - Add \$2.00

All prices include GST. 10% surcharge applies on Public Holidays

ACCOMPANIMENTS

| | |
|--|--------|
| Drinks Coke, Lemonade & Lemon Lime & Bitters 1.25L | \$4.50 |
| Yoghurt and Cucumber Raita | \$2.95 |
| Tomato and Onion Salad | \$2.95 |
| Hot Mix Pickle | \$2.95 |
| Banana and Coconut Salad | \$2.95 |
| Lime Pickle | \$2.95 |
| Sweet Chutney | \$2.95 |

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, Med-Hot or Hot.


HOME DELIVERY

Min Delivery Order \$30.00

| | |
|------------------|-------------------------------------|
| Cleveland | \$4.95 |
| Ormiston | \$5.95 |
| Alexandra Hills | \$5.95 |
| Thornlands | \$6.95 |
| Wellington Point | \$6.95 |
| Birkdale | \$7.95 |
| Capalaba | \$7.95 |
| Victoria Point | \$7.95 |
| Redland Bay | \$11.95 (allow 1.5hrs for delivery) |

Ph: 3821 0666

Open 7 days from 5.00pm *\$4.95 min delivery charge
*Limited Delivery Area *Drivers carry only \$20 for change
*Delays in delivery times may occur during busy periods.

 Like us on facebook!

Cleveland Ph: 3821 0666

Kyling Corner, Shop 5, Cnr Waterloo & Middle Streets.



Est since 1996
Open 7 days
From 5pm

Take away Dine in
& Home Delivery

Little Indian Palace

AUTHENTIC
INDIAN RESTAURANTS

TAKE AWAY MENU



Your hosts and owners, Dbarinder (David) & Sheena

As the longest established Indian restaurant in the Redlands, the Little Indian Palace, continues to deliver consistently high quality, unbeatable Indian cuisine since 1996

Cleveland Ph: 3821 0666

www.littleindianpalace.com.au

We also cater for Functions
& Birthday Parties

FREE RICE
with every Curry

Little Indian Palace

AUTHENTIC
INDIAN RESTAURANTS

* GF = Gluten Free

FRIED STARTERS

- GF Onion Bhaji Pakora** (4 per serve) \$4.95
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) \$4.95
Spiced potatoes with peas, onion and fresh coriander filled into a specially made pastry and deep fried.
- Keema Samosa** (2 per serve) \$4.95
Spiced minced meat seasoned with fresh herbs and spices filled into a specially made pastry and deep fried.
- GF Machi Pakora** \$6.95
Pieces of fish coated in chick pea batter flavoured with mint and lemon, lightly spiced and deep fried.
- GF Chilli Prawn Goa** \$7.95
Prawns sauteed and simmered in a fresh garlic, chilli and spice blend.
- Papadums** (4 per serve) \$2.50
- Papadum Platter** \$6.95
Includes Sweet Chutney and Yoghurt and Cucumber Raita

TANDOORI STARTERS

- GF Tandoori Drumsticks (2 pieces)** \$4.95
A tandoori starter, chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled in the Tandoor.
- GF Sheek Kebabs** \$6.95
Prime minced lamb blended in herbs and spices, skewered and grilled in a tandoor oven. GF
- GF Chicken Tikka** \$6.95
Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers in a Tandoor oven.
- Mixed Entree (for 2)** \$13.95
2 pieces drumsticks, 2 pieces of Pakora, 2 Samosa and 2 Sheek Kebabs.



Small traces of bone may occur in meat curries.

CHICKEN, BEEF or LAMB

- GF Goa** \$15.95
Tender meat pieces in ground peanuts, sweet chilli sauce and a dash of cream.
- GF Rogan Josh** \$15.95
The chef's special creation, your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic.
- GF Korma** \$15.95
The Korma was specially created for the Moghul Emperors. Ground almonds, yoghurt and selected spices are used to create this rich and exotic curry.
- GF Madras (Coconut)** \$15.95
South Indian spices feature in this curry cooked with desiccated coconut, and coconut cream.
- GF Vindaloo** \$15.95
This is the seasoned curry lovers dream - uniquely blended spices make it tangy and... hot
- GF Subji** \$15.95
Cooked with a variety of freshly prepared vegetables.
- GF Boona** \$15.95
A delicious curry from the south of India prepared with tomatoes, onions and fresh herbs and spices.
- GF Palak** \$15.95
Tender and flavoursome Punjabi curry with spinach and herbs.
- All Lamb dishes \$16.95**

PRAWN

- GF Nariyal** \$17.95
Cooked in a rich sauce with coconut milk and traditional spices.
- GF Vindaloo** \$17.95
A curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.
- GF Masala** \$17.95
Marinated with ginger and garlic then panfried with spices, fresh tomatoes and coriander.
- GF Subji** \$17.95
Cooked with a variety of freshly prepared vegetables.
- GF Korma** \$17.95
Cooked with ground almonds and yoghurt with selected spices to create an exotic dish.

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

CHEF'S SPECIAL CHICKEN DISHES

- GF Chicken Tikka Masala** \$15.95
Boneless chicken pieces baked in the charcoal oven then blended in a gentle and mild tomato creamy sauce.
- GF Chicken Makhan (Butter Chicken)** \$15.95
Boneless curried chicken pieces cooked in tomato, ground cashews and spices in a smooth thick gravy.
- GF Chicken Palak** \$15.95
Tender and flavoursome Punjabi curry with spinach and herbs.
- GF Mango Chicken** \$15.95
Boneless curried chicken pieces cooked in mango sauce.
- GF Chicken Malai** \$15.95
Boneless chicken pieces cooked with special spices in tomato cream sauce.
- GF Punjabi Delight** \$15.95
Chicken cooked in cream, ground cashews and basic spices which is a favourite, traditional curry of Indian Families.



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.

- GF Mixed Vegetable Curry** \$13.95
An assortment of fresh vegetables blended with fresh coriander and various spices.
- GF Vegetable Korma** \$13.95
A variety of fresh vegetables, ground almonds, yoghurt and selected spices are used to create this famous dish.
- GF Vegetable Makhan** \$13.95
An assortment of fresh vegetables cooked in tomato, ground cashews and spices in a smooth thick gravy.
- GF Alu Gobi** \$13.95
Traditional northern Indian curry cooked with cauliflower and potatoes.
- GF Alu or Paneer Palak** \$13.95
A spinach delicacy blending fresh masala and served with cubes of potatoes or home made cheese.
- GF Butter Paneer** \$13.95
Cubes of home made cheese cooked in a gentle and mild, tomato creamy sauce.
- GF Bombay Potatoes** \$13.95
Pan fried with garlic, onion and lightly spiced.
- GF Dahl Masala** \$12.95
Lentil curley mixed in a variety of spices and simmered over a slow fire.