

VEGETABLES

Paneer Makhani	\$10.90
Cubes of cottage cheese and peas cooked in a tomato based gravy finished with cream. A special delicacy.	
Palak Paneer	\$10.90
Puree of fresh spinach cooked with homemade cottage cheese, fenugreek and milk spices.	
Navrathan Korma	\$10.90
Fresh seasonal vegetables in a mildly spiced cashew nut sauce.	
Dal Tadka	\$10.00
A combination of lentils cooked in delicate spices, tempered with cumin, minced onions and ginger.	
Najuk Kofta	\$10.90
Soft and creamy home made cottage cheese dumplings filled with dry fruits, finished in a creamy sauce.	
Shabnam Curry	\$10.90
Fresh mushrooms, zucchini and peas simmered with delicate herbs & spices in a home-style sauce.	
Patiala Baingan	\$10.90
Eggplant with onions, cashews and dried fruit.	
Mixed Vegetables	\$10.90
Medium to hot mixed vegetable curry.	
Aloo Matar	\$10.90
A rich curry with peas, potatoes and tomatoes.	
Aloo Gobi	\$10.90
Cooked with cauliflower, potatoes and Indian spices & herbs.	

BREADS

Butter Naan	\$3.50
Multi layered naan with a light garnish of butter.	
Plain Naan	\$2.75
Bread cooked in the tandoor.	
Garlic Naan	\$3.50
Topped with garlic.	
Cheese Naan	\$4.00
Filled with spices, coriander and tasty cheese.	
Kashmiri Naan	\$4.00
Filled with mixed dried fruit and spices.	
Stuffed Naan (Aloo Kulcha)	\$4.00
Stuffed with a mixture of potatoes, spices and coriander.	
Roti (Wholemeal bread)	\$3.00

All dishes can be made mild, medium or hot to your taste

RICE

Rice Basmati (per person)	\$2.50
Vegetable Pulao	\$6.50
Basmati rice cooked with seasonal vegetable and Indian herbs.	
Bombay Pulao	\$7.00
Served with nuts and dry fruit.	
Biryani	\$11.90
Original Mughalai dish. Rice cooked with a choice of chicken, lamb or beef garnished with spices and nuts.	

ACCOMPANIMENTS

Katchumbar	\$2.50
Diced onion, cucumber and coriander salad.	
Raita	\$2.50
A refreshing blend of natural yoghurt, cucumber and spices.	
Mango Chutney	\$2.50
Mixed Pickle	\$2.50
Papadums (4)	\$2.50

DESSERTS

Gulaab Jamun	\$5.00
Meltingly soft, these cottage cheese dumplings are deep fried and dipped in rose scented syrup. Served warm.	
Pista Badam Kulfi	\$5.00
Home made ice cream – a delicious blend of reduced milk, pistachio cardamom and blanched almonds.	
Mango Kulfi	\$5.00
Home made ice cream bursting with mango.	
Vanilla Ice-cream & Topping	\$5.00
Your choice of Strawberry, Caramel, or Chocolate Topping.	
Hot Cake	\$5.00
Vanilla ice-cream with sweet dumplings.	
Sticky Date Pudding	\$9.00

BEVERAGES

Sweet Lassi (Yoghurt drink)	\$3.00
Mango Lassi	\$3.50
Yoghurt drink with mango	
Soft Drinks / Juices	\$3.00
Coffee / Tea	\$3.00
Masala Tea	\$3.50

KIDS MEALS

Fish & Chips	\$10.00
Chicken Nuggets & Chips	\$10.00

NORTH INDIAN FLAVOUR

BULK CATERING ORDERS ONLY

Minimum order 20 people and above

www.northindianflavour.com.au



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WESTFIELD SHOPPING CENTRE, SYDNEY
INTERNATIONAL FOOD COURT, UNDER MYER
23 LP-432 George Street, Sydney 2000

BROADWAY SHOPPING CENTRE, BROADWAY
Shop 22/1, Bay street, Ultimo 2007
Phone: 02 9212 3535

WESTFIELD SHOPPING CENTRE, PENRITH
2/E07 Jane Street, Penrith NSW 2750
Phone: 02 4722 6569

WESTFIELD SHOPPING CENTRE, BONDI JUNCTION
Shop 4020, 500 Oxford Street,
Bondi Junction NSW 2022
Phone: 02 9386 4135

ENTREES

- Vegetable Samosa** \$4.90
Crispy deep fried pastry filled with spicy potatoes and peas.
- Aloo Papri Chaat** \$6.90
A combination of crisp home made wafers, chickpeas, potatoes and spices tossed with yoghurt and tamarind chutney.
- Chicken Tikka** \$12.50
Mildly spiced chicken fillet marinated with yoghurt, and spices, cooked in the tandoor.
- Tandoori Chicken** Half \$9.90 Full \$18.00
Classic tandoori chicken of northern India, marinated in yoghurt and fragrant spices, smoke roasted in the tandoor.
- Lamb Chops** \$12.90
Lamb cutlets marinated in yoghurt, fresh ginger, garam masala, cooked in the tandoor.
- Seekh Kebab** \$9.90
Lamb mince with onions and green spices pressed on a skewer and cooked over charcoal.
- Tandoori Fish** \$11.90
Fish fillets, marinated and seasoned in yoghurt, ginger, garlic. Cooked in the tandoor
- Chilli Fish** \$11.90
Fish marinated in Indian spices and cooked on slow fire.
- Tandoori Prawn** \$13.90
King prawns marinated in special tandoori spices and cooked on skewers in the tandoor.
- Chilli Prawn** \$12.90
Prawn cooked with sauce, marinated in Indian spices and cooked on slow fire.
- Mixed Entrée** \$12.90
Combination of Samosa, Chicken Tikka, Seekh Kebab & Lamb Chop.
- Meat Platter for two** \$19.90
Chicken tikka (2), Adrak ki lamb kebab (2), Vegetable samosa (2), served on a sizzling platter. Filled with mixed dried fruit and spices.

MAIN - BEEF

- Beef Vindaloo** \$14.90
A Goan special, vinegar marinated beef cubes in hot spicy gravy.
- Chilli Beef** \$14.90
Beef pieces cooked with capsicum and green chilli.
- Beef Madras** \$14.90
Tender boneless pieces of beef cooked with a spicy combination of mustard seeds, curry leaves and coconut milk.
- Coconut Beef** \$14.90
A mild beef curry in coconut milk.
- Beef Masala** \$14.90
A medium beef curry with spiced vegetables and fresh tomatoes.

- Beef Rangdang** \$14.90
A traditional beef curry cooked with roasted coconut and fresh coriander with lemon grass.

MAIN - LAMB

- Lamb Roganjosh** \$15.90
Traditional Kashmir style lamb slow cooked with spices, garnished with coriander.
- Kadai Lamb** \$15.90
Boneless pieces of lamb cooked with capsicum, tomato and onions in a traditional Peshawari style.
- Lamb Korma** \$15.90
Boneless lamb pieces cooked in a mildly spiced cashew nut and yoghurt sauce.
- Lamb Spinach** \$15.90
Tender boneless pieces of lamb cooked in pureed fresh garden spinach flavoured with fragrant methi (fenugreek) leaves.
- Lamb Madras** \$15.90
Tender boneless pieces of lamb cooked with a spicy combination of mustard seeds, curry leaves and coconut milk.
- Lamb Do Piazza** \$15.90
Succulent chunks of lamb with onions and a touch of vinegar to produce a medium curry.
- Lamb Vindaloo** \$15.90
A traditional very hot Goan curry with tamarind and spice.
- Pepper Lamb** \$15.90
Cooked with tender lamb added with pepper, mushroom, sliced onion in a thick gravy.
- Goat Curry** \$15.90
Traditional Indian goat curry slow cooked with spices, garnished with coriander.

MAIN - CHICKEN

- Mango Chicken** \$14.90
Boneless chicken fillets cooked in mango sauce, with chopped onions and mustard seeds.
- Chicken Tikka Spinach** \$14.90
Boneless chicken marinated and cooked in the tandoor. Chopped onion, spinach, tomato sauce and Indian Herbs.
- Chicken Madras** \$14.90
A rich hot spicy chicken cooked with capsicum and coconut milk.

CONTACT US:

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CHICKEN (Contd.)

- Chicken Masala** \$14.90
Tender chicken fillets, cooked in a semi dry sauce with tomatoes, onions and green peas.
- Chicken Vindaloo** \$14.90
A traditional very hot Goan curry with tamarind.
- Chicken Shahi Korma** \$14.90
Boneless chicken pieces cooked in a mildly spiced cashew nut & yoghurt sauce.
- Butter Chicken** \$14.90
Tender, boneless pieces of smoke roasted chicken cooked in creamy tomato based gravy.
- Chicken Tikka Masala** \$14.90
Boneless chicken pieces cooked in the tandoor, with onions, tomato, capsicum & spices.
- Chicken Chettinad** \$14.90
Deliciously spicy chicken pieces tempered with mustard seeds and curry leaves in a crushed pepper and coconut sauce. South Indian style.
- Chicken Jalfrezi** \$14.90
A delicious combination of chicken cubes, onion capsicum garnished with fresh coriander.

SEAFOOD

- Prawns Malabari** \$17.90
King prawns cooked in rich coconut gravy flavoured with a special blend of spices.
- Prawn Masala** \$17.90
King prawns cooked in a rich and spicy sauce, finished with a flavouring of ginger, garlic and herbs.
- Prawns Vindaloo** \$17.90
A Goan special, vinegar marinated king prawns in hot spicy gravy, with coconut milk.
- Prawn Molly** \$17.90
Cooked with coconut cream, black pepper and curry leaves in Kerala style with green chilli. Speciality of Kerala.
- Goan Fish Curry** \$16.90
Traditional Goan style fish curry, an all time favourite.
- Fish Sambal** \$16.90
Cooked with capsicum, onion and tomato in sweet chilli sauce. East Indian style.
- Fish Jal Frazie** \$16.90
Fish fillet cooked with Indian spices, onion, capsicum, tomatoes & cabbage with dry gravy
- Fish Molly** \$16.90
Cooked with coconut cream, black pepper and curry leaves in Kerala style with green chilli. Speciality of Kerala.