

Rice

Plain Steamed Rice \$ 4.50
(Steamed basmati rice)

Briyani

Vegetable Briyani..... \$ 15.00
Chicken Briyani \$ 19.00
Lamb Briyani \$ 19.00
Fish Briyani \$ 19.00

Tandoori Breads

Plain Partha \$ 4.00
(Flat bread made of whole wheat flour)
Lachha Partha \$ 4.50
(Flaky multilayered flat bread made of whole flour cooked in tandoor)
Plain Naan \$ 4.00
(Punjabi style leavened bread cooked in the tandoor served piping hot)
Butter Naan \$ 4.50
(Punjabi style leavened bread cooked in the tandoor and tightly brushed with butter served piping hot)
Garlic Naan \$ 4.50
(Punjabi style leavened bread topped with garlic)
Cheese Naan \$ 5.50
(Bread stuffed with cheese, cooked in tandoor served piping hot)

Kids Menu

Chips, Nuggets and drink/juice box \$10.00
6 Nuggets \$5.00
Chips \$4.00

Salad / Condiments

Raita \$4.50
(Natural yoghurt lightly spiced, can be served plain, mixed, cucumber and mint)
Green salad \$6.00
Onion and Tomato salad \$4.00
Pappadam (5 piece) \$2.50
Pickle \$3.00
Mint Chutney \$2.00
Tamarind Chutney \$2.00

Desserts

Gulab jamun \$4.50
(cottage cheese dumplings soaked in sweet syrup with saffron and cardomom (2 piece))
Vanilla ICE-CREAM \$3.00
Strawberry ICE-CREAM \$3.00

Drinks

Mango Lassi \$ 4.00
Soft Drink \$ 2.50
Masala Lassi \$ 4.00
Masala Chai \$ 4.00
(Indian tea made with aromatic spices)
Coffee \$ 4.00
Sweet Lassi \$ 4.00

Lunch

Choice of any one curry, plain rice.

Combo Special

Vegetarian (excluding Koftas) \$12
Non-vegetarian (excluding Lamb/Goat) \$14
Seafood (excluding prawn) \$15

Wraps

Vegetarian kathi wrap \$10.00
(Cottage cheese with green veggies and salad wrapped with leavened bread).
Chicken kathi wrap \$11.00
(Chicken tikka cooked with spices and salad wrapped with leavened bread)
Beef kathi wrap \$10.00
(Beef chunks cooked with spices and salad wrapped with leavened bread)
Lamb kathi wrap \$12.50
(Lamb chunks cooked with spices and salad wrapped with leavened bread)

Please Note: We value the health and safety of our customers, if you suffer from any food allergies or intolerance's please request further information about our cuisine. All ingredients are not listed.



The Grace
of
KaLBarri



Authentic Indian Cuisine

TAKEAWAY
MENU

Lunch & Dinner
Dine In OR Takeway

Opening Hours **Tuesday closed**

Lunch : 11 AM to 02 PM
Dinner : 05 PM to 09 PM

TEL 0426986752

BP Complex 4
Clotworthy Street, Kalbarri WA

Order Online :   

Entrée (Vegetarian)

- Onion Bhaji** \$8.50
(Sliced onions cotted in traditional batter and Fried golden brown)
- Vegetarian Samosa** \$4.00 per piece
(Curry puff fried with savoury potato and green peas)
- Samosa Chat** \$10.00
(Samosa with salad, mint and tamarind chutney)
- Paneer 65** \$15.00
(Spiced & Fried Indian cottage cheese cubes)

Entrée (Non - Vegetarian)

- Tandoori Chicken** \$19.00
(Tender juicy roasted chicken marinated with spice and yoghurt)
- Chicken 65** \$16.00
(Boneless chicken marinated with mixture of spices and seasoned with yoghurt and served with lemon and onions)
- Butter chicken samosa*** \$ 4.00 per piece
(Tender crispy chicken seasoned with herb, spices filled in Indian puff pastry and fry)
- Fish Amritsari** \$16.00
(Boneless fish fillets coated with traditional batter and deep fried)

Indo Chinese

(A combination of Chinese seasoning and cooking technique to Indian taste)

- Veg Manchurian** \$15.00
(Dish made up of mixed vegetable dumplings deep fried and cooked in tangy sauce made of soya sauce, garlic and onions)
- Cauliflower Manchurian** \$15.00
(Deep fried cauliflower florets sautéed with chopped onions, capsicum and garlic)
- Honey chilli Chicken** \$15.00
(Deep fried chicken chunks glazed with tangy honey chilli sauce)
- Hakka Noodles (veg or chicken)** \$14.00
(Noodles stir fried with vegetables or chicken and soya sauce)
- Fried Rice (veg or chicken)** \$14.00
(Cooked with mix vegetables or chicken chunks with garlic flavour)

Main Course

Vegetarian

- Kadahi Paneer** \$16.00
(A delightful mix of cottage cheese cooked with green capsicum and onion in a spices and herbs)
- Paneer Butter masala** \$16.00
(Chef favourite, vegetarian version of Butter chicken)
- Spinach Paneer** \$16.00
(Spinach cooked with cottage cheese in creamy curry with fresh spices)
- Spinach Kofta Curry** \$16.00
(Dumplings made up of cauliflower and cottage cheese simmered in tangy spinach gravy)
- Potato Curry** \$15.00
(Flavourful Indian home style curry cooked with mild spices, tomatoes and ginger juliennes)
- Dal Makhni** \$15.00
(Whole black lentil simmered for long time with butter, cream spices)
- Malai Kofta** \$16.00
(Mildly spiced dumplings in a creamy sauce and garnished with fresh coriander)
- Mixed veg** \$15.00
(Fresh seasonal vegetables simmered in a tomato puree with hint of spices)
- Mutter Mushroom** \$15.00
(Delicious North Indian curry made with mutter (peas) and mushrooms)

Chicken

- Butter chicken (Chef's Special)** \$20.00
(Tender pieces of boneless marinated chicken cooked in rich tomato gravy with butter and creamy)
- Chicken spinach** \$20.00
(A favourite from north Indian, chicken spinach is a delicious Combination of chicken and tangy spinach curry)
- Chicken Korma** \$20.00
(A traditional mild north Indian curry, tender pieces of chicken cooked in a mildly spiced cream sauce combined with ground cashew nuts)
- Chicken Madras** \$20.00
(A spicy chicken curry cooked with coconut, curry leaves and mustard seeds)
- Chicken Vindaloo** \$20.00
(A spicy chicken curry with poppy seeds, red chillies and vinegar)
- Chicken Tikka Masala** \$20.00
(Tender Chicken piece marinated and cook in oven first and then cook with rich creamy sauce and mild Indian spices)

Lamb

- Lamb Rogan Josh** \$20.00
(Lamb chunks cooked with a gravy based on onions, yogurt, garlic, ginger and aromatic spices)
- Lamb Spinach** \$20.00
(A favourite from north Indian, it is a delicious Combination of lamb and tangy spinach curry)
- Lamb Korma** \$20.00
(A traditional mild North Indian curry, tender pieces of lamb cooked in a mildly spiced cream sauce combined with ground cashew nuts)
- Lamb Madras** \$20.00
(Lamb chunks cooked in curry leaves, coconut Milk & mustard seeds)
- Lamb Vindaloo** \$20.00
(A divine spicy curry with the combined poppy seeds, mustard seeds and cloves and vinegar)
- Goat Curry** \$21.00
(Tender Pieces of goat on bone cooked in onion and tomato gravy)

Beef

- Beef Rogan Josh** \$19.00
(Tender beef slow cooked and simmered with spices)
- Beef Vindaloo** \$19.00
(A divine spicy curry with the combined poppy seeds, mustard seeds and cloves and vinegar)
- Beef Korma** \$19.00
(A traditional mild North Indian curry, tender pieces of beef cooked in a mildly spiced cream sauce combined with ground cashew nuts)
- Beef Spinach** \$19.00
(A delicious Combination of beef and tangy spinach curry)
- Beef Madras** \$19.00
(A fiery beef curry cooked with the flavours of southern India, a must try for those who love a little heat on their taste buds)

Seafood

- Fish Masala** \$20.00
(A delightful fish curry, made from boneless fish piece cooked in a traditional thick sauce and sauté tomatoes and onions)
- Fish Vindaloo** \$20.00
(A divine spicy curry with the combined poppy seeds, mustard seeds and cloves and vinegar)
- Goan Fish curry** \$20.00
(Flavourful curry cooked with shredded coconut, vinegar and Tamarind pulp)
- Prawn Masala** \$22.00
(A mouth-watering seafood dish of fresh Prawn cooked in a spicy onion and tomato curry a must try for all seafood lovers)
- Butter Prawn** \$22.00
(Tender Prawn cooked in tomato gravy with a dash of butter and cream)