

# MENU

# MENU

## ACCOMPANIMENTS

## DRINKS & DESSERTS

### FROM OUR TANDOOR

### DESSERTS

PLAIN NAAN \$5.50 BUTTER NAAN \$6.50 GARLIC NAAN \$6.00

TANDOORI ROTI \$6.00-\$6.50 CHEESE NAAN \$7.00

CHEESE GARLIC NAAN \$7.00 CHEESE SPINACH NAAN \$7.00

BULLET NAAN \$8.00 KEEMA NAAN \$10.00

PESHAWARI NAAN \$9.50 **SIGNATURE DISH** MICH CHEF'S SPECIAL NAAN \$10.00

TRADITIONAL INDIAN BREAD STUFFED WITH ALMONDS, RAISINS, NUTS AND COCONUT  
NAAN STUFFED WITH BUTTON MUSHROOMS, ONION, CHEESE, SPINACH AND HOMEMADE SPICES

### RICE & PAPPADUMS

PAPPADUMS \$5.50 SPL BASMATI RICE \$3.50

COCONUT RICE \$5.00 SAFFRON RICE \$5.00

BASMATI RICE COOKED WITH SWEETENED COCONUT CREAM AND GARNISHED WITH CURRY LEAVES  
STEAMED WHITE SPECIAL BASMATI RICE INFUSED WITH SAFFRON

### CHUTNEYS & RAITAS

MINT CHUTNEY \$2.75 MANGO CHUTNEY \$2.75

TAMARIND CHUTNEY \$2.75 CUCUMBER/CARROT RAITA \$5.50

### DESSERTS

### DRINKS

MANGO LASSI \$5.00 SOFT DRINK CANS \$3.00

GULAB JAMUN \$7.50 BOTTLED DRINKS \$5.50



ORDER ONLINE



RATE US



# MADRAS CURRY HOUSE

## DINNER TAKEAWAY MENU

WWW.MADRASCURRYHOUSE.COM  
88 CAMBRIDGE STREET, COORPAROO 4151 (07) 3077 7719  
SHOP 6, 37 BIRKIN ROAD, BELLBOWRIE 4070 (07) 3812 0948

PICKUP AND DELIVERIES AVAILABLE

# MADRAS CURRY HOUSE

# MADRAS CURRY HOUSE

# MENU

NF - NUT-FREE GF - GLUTEN-FREE DF - DAIRY-FREE V - VEGAN VEG - VEGETARIAN

PLEASE SPEAK TO OUR FRIENDLY STAFF FOR ANY SPECIFIC DIETARY REQUIREMENTS

## ENTREES

VEG SAMOSA <sup>NF</sup> \$9.00 SPRING ROLLS <sup>NF V</sup> \$8.00

CRISP PASTRY STUFFED WITH POTATOES AND GARDEN PEAS SERVED WITH HOUSE SALAD AND DATE TAMARIND CHUTNEY

CRISPY PASTRY SHEET FILLED WITH VEGETABLES, ROLLED & FRIED SERVED WITH SLAW AND SWEET CHILLI CHUTNEY

VEG PAKORA <sup>NF GF</sup> \$14.00 CAULIFLOWER FRITTERS <sup>NF GF V</sup> \$14.00

CRUNCHY ONION AND SPINACH MARINATED IN SPICES AND DEEP FRIED SERVED WITH DATE TAMARIND CHUTNEY

CRUNCHY AND DELICIOUS CAULIFLOWER FLORETTES MIXED WITH GRAM FLOUR, SPICES, AND HERBS, SERVED WITH HOMEMADE TAMARIND CHUTNEY

PANEER TIKKA <sup>NF</sup> \$15.00 CHICKEN TIKKA <sup>NF</sup> \$16.00

PANEER CUBES, SPANISH ONION, AND GREEN BELL PEPPER MARINATED IN HOMEMADE SPICES AND GRILLED IN A TANDOOR SERVED WITH HOUSE SALAD AND MINT SAUCE

MORSELS OF BONELESS CHICKEN STEEPED IN YOGURT AND TRADITIONAL INDIAN RED SPICES, MARINATED AND COOKED IN A CLAY OVEN. SERVED WITH HOUSE SALAD AND MINT SAUCE

TANDOORI CHICKEN <sup>NF GF \$17.00 Half \$23.00 Full</sup> FISH PAKORA <sup>NF GF</sup> \$17.00

WHOLE CHICKEN MARINATED OVERNIGHT IN MILD SPICES AND ROASTED IN TANDOOR, SERVED WITH HOUSE SALAD AND MINT CHUTNEY

A LIGHTLY BATTERED FISH FRY IN INDIAN SPICES, GINGER GARLIC PASTE, AND GRAM FLOUR SERVED WITH SLAW AND MINT CHUTNEY

LAMB SEEKH KEBAB <sup>GF NF DF</sup> \$17.00 TANDOORI SPICED CALAMARI <sup>NF</sup> \$17.00

GROUND LAMB MARINATED WITH GINGER, GARLIC, GREEN CHILLIES & INDIAN SPICES, LEMON JUICE, CILANTRO AND MINT LEAVES SERVED WITH HOUSE SALAD AND MINT CHUTNEY

CALAMARI MARINATED IN HOME-GROUND SPICES AND COOKED ON SLOW HEAT SERVED WITH HOUSE SALAD AND DATE TAMARIND CHUTNEY

VEGETARIAN PLATTER <sup>NF \$22.00 FOR 2 \$35.00 FOR 4</sup> CLASSIC MEAT PLATTER <sup>NF GF \$25.00 FOR 2 \$55.00 FOR 4</sup>

VEG SAMOSAS, SPRING ROLLS, HARA BHARA KEBAB SERVED WITH HOUSE SALAD, DATE TAMARIND CHUTNEY, MINT CHUTNEY, MANGO CHUTNEY & CUCUMBER RAITA

CHICKEN TIKKA, LAMB SEEKH KEBAB, CHEF'S CHOICE SEAFOOD SERVED WITH HOUSE SALAD, DATE TAMARIND CHUTNEY, MINT CHUTNEY, MANGO CHUTNEY & CUCUMBER RAITA

# MADRAS CURRY HOUSE

# MENU

NF - NUT-FREE GF - GLUTEN-FREE DF - DAIRY-FREE V - VEGAN VEG - VEGETARIAN

PLEASE SPEAK TO OUR FRIENDLY STAFF FOR ANY SPECIFIC DIETARY REQUIREMENTS

## MAINS - CURRIES

ALL CURRIES CAN BE ORDERED IN 4 SPICE LEVELS  
▲ MILD || MEDIUM ||| HOT |||| INDIAN HOT

### VEG SPECIALITIES

VEGAN VEG KORMA <sup>GF DF V VEG</sup> \$20.00 DAL TADKA <sup>NF GF DF V</sup> \$19.00

SEASONED VEGETABLES COOKED IN ONION AND CASHEW GRAVY FINISHED WITH COCONUT CREAM

YELLOW LENTILS SOAKED OVERNIGHT ALONG WITH SPICES AND COOKED IN FRESHLY CHOPPED ONIONS AND TOMATOES

PANEER BUTTER MASALA <sup>GF VEG SIGNATURE DISH</sup> \$22.00 DAL MAKHANI <sup>GF VEG</sup> \$21.00

PANEER CUBES COOKED IN TANGY TOMATO, ONION AND CASHEW GRAVY

BLACK LENTILS MIX SOAKED OVERNIGHT WITH SPICES AND SLOW-COOKED WITH TOMATO GRAVY

PAALAK PANEER <sup>GF VEG</sup> \$23.00 DAL SAAG <sup>NF GF DF V VEG</sup> \$21.00

CUBES OF INDIAN CHEESE COOKED IN CREAMY SPINACH GRAVY AND TEMPERED WITH FRESH GARLIC

YELLOW LENTILS COOKED IN GINGER GARLIC, SPINACH AND FENUGREEK SAUCE

CHANNA ALOO <sup>NF GF DF</sup> \$21.00 SAAG ALOO <sup>NF GF DF V VEG</sup> \$21.00

CHICKPEAS AND POTATO SIMMERED IN ONION GINGER GARLIC GRAVY FINISHED WITH COCONUT CREAM

POTATOES AND SPINACH COOKED WITH AROMATIC SPICES

SHAHI VEG <sup>GF VEG SIGNATURE DISH</sup> \$21.00 KADAI PANEER <sup>GF VEG</sup> \$22.00

SEASONED VEGGIES COOKED IN TOMATO AND CASHEW GRAVY FINISHED WITH THICKENED CREAM

HOMEMADE PANEER CUBES COOKED IN INDIAN FLAVORS OF CRUSHED PEPPER, ONION, CAPSICUM, TOMATO, CASHEWS, AND CORIANDER CURRY

ALOO GOBI MATAR <sup>GF DF V VEG SIGNATURE DISH</sup> \$19.00 VEG KHOLAPURI <sup>GF DF V VEG</sup> \$21.00

CAULIFLOWER, POTATO AND GREEN PEAS COOKED IN A ONION AND TOMATO GRAVY

SEASONED VEGETABLES SIMMERED IN ONION GARLIC AND TOTMATO SAUCE FINISHED WITH TOUCH OF COCONUT CREAM

# MADRAS CURRY HOUSE

# MENU

NF - NUT-FREE GF - GLUTEN-FREE DF - DAIRY-FREE V - VEGAN VEG - VEGETARIAN

PLEASE SPEAK TO OUR FRIENDLY STAFF FOR ANY SPECIFIC DIETARY REQUIREMENTS

## MAINS - CURRIES

ALL CURRIES CAN BE ORDERED IN 4 SPICE LEVELS  
▲ MILD || MEDIUM ||| HOT |||| INDIAN HOT

CLASSIC CHICKEN CURRIES \$22.00

BUTTER CHICKEN <sup>GF</sup> CHICKEN TIKKA MASALA <sup>GF</sup> MANGO CHICKEN <sup>GF</sup>

### OUR SPECIALITIES

Chicken \$22.00 Beef \$23.50 Lamb \$25.00

COCONUT CURRY <sup>GF SIGNATURE DISH</sup> DAL GOSHT <sup>NF GF DF</sup> KORMA <sup>GF</sup>

KADAI CURRY <sup>GF VEG</sup> ROGAN JOSH <sup>NF GF DF</sup> VINDALOO <sup>GF</sup>

PALAK/SPINACH CURRY <sup>NF GF VEG</sup>

LAMB KOFTA MASALA \$24.00 <sup>NF GF DF</sup>

MCH CHEF'S SPECIAL GOAT CURRY <sup>NF GF DF SIGNATURE DISH</sup> \$24.00

SEAFOOD CURRIES \$26.00

MANGO COCONUT PRAWNS <sup>NF GF DF</sup> PRAWN TIKKA MASALA <sup>GF</sup>

FISH MOLEE <sup>NF GF DF SIGNATURE DISH</sup> PRAWN MASALA <sup>NF GF DF</sup>

# MADRAS CURRY HOUSE