

## Beef Curries

33. **BOMBAY BEEF** (advise medium or hot) 19.9  
Beef cooked with Indian herbs and a touch of cream.
34. **BEEF MAHARAJA** 19.9  
Cooked with creamy sauce with pineapple and dried fruits.
35. **KADAH BEEF** 19.9  
Cooked with tomato, onion, capsicum and green chilli.

## Seafood Curries

36. **PRAWN MALABAR** 21.9  
Coconut flavoured with capsicum, tomatoes, onion and peas.
37. **GOA PRAWN CURRY** 21.9  
Coconut flavoured curry with mustard seeds and special spices.
38. **PANJIM FISH CURRY** 21.9  
Bonelss pieces of fish simmered in spiced coconut milk.
39. **FISH AMRITSARI** 21.9  
Cooked in creamy sauce, dry nuts, Indian herbs

## House Speciality

40. **BIRYANI HYDERABADI** Lamb, Beef 19.9  
Lightly spiced basmatic rice dish Chicken 18.9  
Vegetables 18.9
41. **CHICKEN MAKHNI** 18.9  
Chicken dish prepared in orange and creamy sauce.
42. **Rice Basmati** 3.0  
With Saffron & Cummin Seeds

## Drinks

43. **MANGO LASSI** 4.5  
Yoghurt based cold drink with mango, plain.
44. **Cans**  
Coke, Diet Coke, Solo, Lemonade. 3.5  
Ginger Beer Bundaberg 4.5

## Tandoori Flat Breads

45. **PLAIN NAAN** 3.5  
Fine plain flour bread cooked in the Tandoor
46. **GARLIC NAAN** Bread cooked with garlic on top and garnished with coriander. 3.5
47. **NAN MAKHNI** 3.5  
Bread with sesame seed and coriander on top.
48. **TANDOORI ROTI** Wholemeal bread. 3.5

## Tandoori Stuffed Breads

49. **PESHWARI NAN** 6.5  
Bread cooked with dry nuts and cream.
50. **KEEMA-NAN** 6.5  
Stuffed with minced lamb and potatoes.
51. **VEGETABLE PARATHA** 6.5  
Stuffed with potato, peas and herbs.
52. **CHICKEN PARATHA** Plain flour bread stuffed with roasted chicken, onion and coriander. 6.5
53. **CHEESE NAN WITH GARLIC** 6.9
54. **CHEESE NAN** Cottage cheese bread. 6.5

## Side Dishes

55. **CUCUMBER YOGHURT** Cucumber yoghurt with green chilli & masala. 4.0
56. **TOMATO ONION** garnished with coriander 3.5
57. **MINT YOGHURT** prepared with special herbs. 3.0
58. **MANGO CHUTNEY** 3.0
59. **BANANA COCONUT** 4.0
60. **MIXED PICKLE** 3.0
61. **PAPADUM** (4 pieces) 4.5
62. **GREEN SALAD** Red Onion, cucumber, green chillies topped by chaat masala & lemon juice. 9.0

## Home Made Desserts

63. **MANGO KULFI** 5.0  
Cream and mango based ice cream.
64. **GULAB JAMUN** (2 pieces) Indian sweet dumpling. 5.0

## HOME DELIVERY MENU 2020

Prices are lower for pick-up



Indian Restaurant, Take Away & Catering

**OPEN TUESDAY TO SUNDAY**

Licensed and BYO (Wine only)

**HOME DELIVERY \$3**

to local areas only for minimum orders \$35  
other areas delivery charge \$5

To order or make a booking call

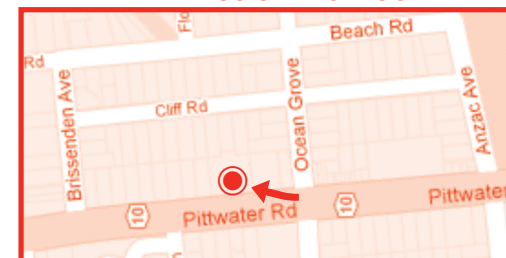
**9971 2740**

or text

**0468 889 029**

(wait for confirmation text)

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1030 PITTWATER ROAD COLLAROY  
PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

WE ACCEPT CREDIT CARDS, DEBT & EFTPOS.  
PRICES SUBJECT TO CHANGE ANYTIME

**gurtajindianrestaurant.com.au**

November 2019

BASMATI RICE FREE WITH EACH MAIN COURSE VALUE AT \$3.0 EACH

## Snacks

Free Mint Sauce served with Snacks

1. **VEGETABLE SAMOSA** (2 pieces) 8.5  
Stuffed with peas, potatoes, cumin seeds, deep fried.
2. **MEAT SAMOSA** (2 pieces) 8.9  
Stuffed with minced lamb, peas, potatoes, spices, deep fried.
3. **ONION BHAJI** 8.5  
Onion and lentil flour preparation with selected spices.
4. **MIXED VEGETABLE PAKORA** 8.5  
Lightly fried cauliflower, onions, potato, coriander and crisp fried.
5. **TANDOORI LAMB CUTLETS**  
Lamb cutlets marinated overnight and cooked in Tandoor. 3 pieces 16.9  
4 pieces 22.5
6. **CHICKEN TIKKA** (4 pieces) 13.9  
Boneless spring chicken fillet marinated overnight and cooked in Tandoor.
7. **SEEKH KEBAB** (4 pieces) 12.9  
Spiced minced lamb pressed on skewer and smoke roasted in Tandoor.
8. **TANDOORI CHICKEN** (Half) 9.9  
Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted.
9. **MIXED PLATTER** 13.9  
Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab, Vegetable Samosa and Vegetable Pakora

### Notes

- HOME DELIVERY \$3.00 to local areas only. Minimum orders \$35. Other areas \$5 delivery charge.
- Great quality and service are our aim at all times. Your feedback will only help us improve our selves.
- All curries and tandoori entrées are gluten and MSG free.
- Chilli and spice levels vary from curry to curry, please feel free to ask for guidance.

## Traditional Indian Curries

**FREE BASMATI RICE WITH EACH MAIN COURSE**

10. **KORMA** 19.9  
Rich and creamy sauce curry of Lamb, Beef, Chicken or Vegetables. Lamb, Beef 19.9  
Chicken 18.9  
Vegetables 17.9
11. **SAAG (SPINACH)** 19.9  
Green leafy spinach blended with onions, tomatoes, cumin seed and spices. Lamb, Beef 19.9  
Chicken 18.9  
Potato 17.9  
Cottage Cheese 17.9
12. **VINDALOO** 19.9  
Hot and spicy curry with mustard seed, fried red chilli, traditional dish of Goa. Lamb, Beef 19.9  
Chicken 18.9  
Prawn 21.9
13. **MASALA** 19.9  
Delicately roasted Indian spices and herbs together with onion & tomato sauce. Garnished with coriander leaves. Lamb, Beef 19.9  
Chicken 18.9  
Prawn 21.9
14. **MADRAS** 19.9  
Spicy hot curry prepared with coconut cream Madras curry powder and hot spices. Lamb, Beef 19.9  
Chicken 18.9  
Vegetable 17.9  
Prawn 21.9

## Vegetable Curries

15. **MIXED VEGETABLES** 17.9  
A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes.
16. **POTATO AND EGGPLANT (Vegan)** 17.9  
Potato and eggplant. Dry vegetable curry.
17. **PEAS AND COTTAGE CHEESE** 17.9  
Green peas and homemade cheese curry preparation.
18. **MUSHROOM, POTATO AND PEA CURRY** 17.9  
Mushroom, potato and green peas, one of the most popular dishes of North India.
19. **POTATO, PEAS AND TOMATO CURRY** 17.9  
Potato, green peas and tomato curry prepared with onion and tomato sauce.

20. **MALAI KOFTA** 17.9  
A vegetarian speciality of Gur Taj, served with thick almond gravy, garnished with a cordn of fresh cream
21. **PANEER MAKHANI** 17.9  
Sauteed in butter and a homemade cheese curry preparation.
22. **PANEER TIKKA MASALA** 17.9  
Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas.
23. **POTATO, PEAS AND COTTAGE CHEESE** 17.9  
Potato, peas and home made cheese prepared with onion and tomato sauce.
24. **DAAL (LENTILS) (Vegan)** 17.9  
Selected lentils in delicate masala.

## Chicken Curries

25. **BUTTER CHICKEN** 18.9  
Boneless spring chicken fillets cooked in Tandoor and then prespared in orange and creamy sauce.
26. **MANGO CHICKEN** 18.9  
Boneless chicken in a rich mango sauce.
27. **CHICKEN TIKKA MASALA** 18.9  
Chef's special preparation.
28. **CUMIN CHICKEN** 18.9  
Cumin flavoured thick sauce chicken curry.
29. **CHICKEN DO PIAZA** 18.9  
Chicken curry cooked with onions, tomatoes, capsicum and peas.

## Lamb Curries

30. **ROGAN JOSH** 19.9  
Our special lamb curry with rare herbs in a 'Provincial style'
31. **MEAT KOFTA** 19.9  
Minced lamb blended with spices and oriental sauce.
32. **LAMB DO PIAZA** 19.9  
Lamb curry cooked with onions, tomatoes, capsicum and peas.

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