

Beef Curries

29. **BOMBAY BEEF** (advise medium or hot) 18.90
Beef cooked with Indian herbs and a touch of cream.
30. **BEEF MAHARAJA** 18.90
Cooked with creamy sauce with pineapple and dried fruits.
31. **KADAH BEEF** 18.90
Cooked with tomato, onion, capsicum and green chilli.

Seafood Curries

32. **PRAWN MALABAR** 20.90
Coconut flavoured with capsicum, tomatoes, onion and peas.
33. **GOA PRAWN CURRY** 20.90
Coconut flavoured curry with mustard seeds and special spices.
34. **PANJIM FISH CURRY** 20.90
Bonelss pieces of fish simmered in spiced coconut milk.
35. **FISH AMRITSARI** 20.90
Cooked in creamy sauce, dry nuts, Indian herbs

House Speciality

36. **BIRYANI HYDERABADI** 17.90
Lightly spiced basmatic rice dish with your choice of chicken, lamb, beef or vegetables. 16.90
37. **CHICKEN MAKHNI** 17.90
Chicken dish prepared in orange and creamy sauce.

Drinks

38. **MANGO LASSI** 4.50
Yoghurt based cold drink with mango, plain.
39. **Cans** 3.50
Coke, Diet Coke, Solo, Lemonade.

Tandoori Breads

Flat Breads

40. **PLAIN NAAN** 2.90
Fine plain flour bread cooked in the Tandoor
41. **GARLIC NAAN** 3.50
Bread cooked with garlic on top and garnished with coriander.
42. **NAN MAKHNI** 3.50
Bread with sesame seed and coriander on top.
43. **TANDOORI ROTI** 2.90
Wholemeal bread.

Stuffed Breads

44. **PESHWARI NAN** 5.90
Bread cooked with dry nuts and cream.
45. **KEEMA-NAN** 5.90
Stuffed with minced lamb and potatoes.
46. **VEGETABLE PARATHA** 5.50
Stuffed with potato, peas and herbs.
47. **CHICKEN PARATHA** 5.90
Plain flour bread stuffed with roasted chicken, onion and coriander.
48. **CHEESE NAN WITH GARLIC** 5.90
49. **CHEESE NAN** 5.90
Cottage cheese bread.

Side Dishes

50. **CUCUMBER YOGHURT** 3.50
Cucumber yoghurt with green chilli and masala.
51. **TOMATO ONION** 2.90
Tomato, onion garnished with coriander
52. **MINT YOGHURT** 2.50
Mint and yoghurt sauce prepared with special herbs.
53. **MANGO CHUTNEY** 2.90
54. **BANANA COCONUT** 3.90
55. **MIXED PICKLE** 2.90
56. **PAPADUM** (5 pieces) 2.90
57. **GREEN SALAD** 3.50
Red Onion, cucumber, green chillies topped by chaat masala and lemon juice.

Desserts (Home made)

57. **MANGO KULFI** 5.90
Cream and mango based ice cream.
58. **GULAB JAMUM** (2 pieces) 4.90
Indian sweet dumpling.

HOME DELIVERY MENU 2018

Prices are lower for pick-up

Est 1996



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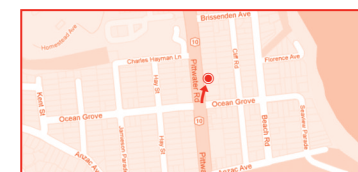
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**BASMATI RICE FREE
WITH EACH MAIN COURSE
VALUE AT \$3.50 EACH**

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PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

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WE ACCEPT CREDIT CARDS, DEBT & EFTPOS



Prices subject to change anytime

Jan 2018

Snacks

Free Mint Sauce served with Snacks

1. **VEGETABLE SAMOSA** (2 pieces) 7.90
Stuffed with peas, potatoes, cumin seeds, deep fried.
2. **MEAT SAMOSA** (2 pieces) 7.90
Stuffed with minced lamb, peas, potatoes, spices, deep fried.
3. **ONION BHAJI** 7.90
Onion and lentil flour preparation with selected spices.
4. **MIXED VEGETABLE PAKORA** 7.90
Lightly fried cauliflower, onions, potato, coriander and crisp fried.
5. **TANDOORI LAMB CUTLETS** 3 pcs 4 pcs
Lamb cutlets marinated overnight and cooked in Tandoor. 16.90 22.50
6. **CHICKEN TIKKA** (4 pieces) 13.90
Boneless spring chicken fillet marinated overnight and cooked in Tandoor.
7. **SEEKH KEBAB** (4 pieces) 10.90
Spiced minced lamb pressed on skewer and smoke roasted in Tandoor.
8. **TANDOORI CHICKEN** (Half) 9.90
Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted.
9. **MIXED PLATTER** 11.00
Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab, Vegetable Samosa and Vegetable Pakora

Notes

- 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

10. **KORMA** Lamb, Beef 18.90
Rich and creamy sauce curry of Chicken 17.90
Lamb, Beef, Chicken or Vegetables. Vegetables 16.90
11. **SAAG (SPINACH)** Lamb, Beef 18.90
Green leafy spinach blended with Chicken 18.90
onions, tomatoes, cumin seed and Potato 16.90
spices. Cottage Cheese 16.90
12. **VINDALOO** Lamb, Beef 18.90
Hot and spicy curry with mustard Chicken 17.90
seed, fried red chilli, traditional dish Prawn 20.90
of Goa.
13. **MASALA** Lamb, Beef 18.90
Delicately roasted Indian spices Chicken 17.90
and herbs together with onion and Prawn 20.90
tomato sauce. Garnished with
coriander leaves.
14. **MADRAS** Lamb, Beef 18.90
Spicy hot curry prepared with Chicken 17.90
coconut cream Madras curry Vegetable 16.90
powder and hot spices. Prawn 20.90

Vegetable Curries

15. **MIXED VEGETABLES** 15.90
A bountiful assortment of fresh garden vegetable
curry in herbs and tomatoes.
16. **POTATO AND EGGPLANT (Vegan)** 16.90
Potato and eggplant. Dry vegetable curry.
17. **PEAS AND COTTAGE CHEESE** 16.90
Green peas and homemade cheese curry
preparation.
18. **MUSHROOM, POTATO AND PEA CURRY** 16.90
Mushroom, potato and green peas, one of the
most popular dishes of North India.
19. **POTATO, PEAS AND TOMATO CURRY** 16.90
Potato, green peas and tomato curry prepared
with onion and tomato sauce.

20. **MALAI KOFTA** 16.90
A vegetarian speciality of Gur Taj, served with
thick almond gravy, garnished with a cordn of
fresh cream
21. **PANEER MAKHANI** 16.90
Sauteed in butter and a homemade cheese curry
preparation.
- 21a. **PANEER TIKKA MASALA** 17.50
Sauteed in butter and a homemade cheese curry
prepared with capsicum, tomato and peas.
22. **POTATO, PEAS AND COTTAGE CHEESE** 16.90
Potato, peas and home made cheese prepared
with onion and tomato sauce.
- DAAL (LENTILS) (Vegan)** 13.90
Selected lentils in delicate masala.

Chicken Curries

23. **BUTTER CHICKEN** 17.90
Boneless spring chicken fillets cooked in Tandoor
and then prepared in orange and creamy sauce.
24. **MANGO CHICKEN** 17.90
Boneless chicken in a rich mango sauce.
25. **CHICKEN TIKKA MASALA** 17.90
Chef's special preparation.
- 25a. **CUMIN CHICKEN** 17.90
Cumin flavoured thick sauce chicken curry.

Lamb Curries

26. **ROGAN JOSH** 18.90
Our special lamb curry with rare herbs in a
'Provincial style'
27. **MEAT KOFTA** 18.90
Minced lamb blended with spices and oriental
sauce.
28. **LAMB DO PIAZA** 18.90
Lamb curry cooked with onions, tomatoes,
capsicum and peas.