

Beef Curries

33. **BOMBAY BEEF** (advise medium or hot) 20.9
Beef cooked with Indian herbs and a touch of cream.
34. **BEEF MAHARAJA** 20.9
Cooked with creamy sauce with pineapple and dried fruits.
35. **KADAH BEEF** 20.9
Cooked with tomato, onion, capsicum and green chilli.

Seafood Curries

36. **PRAWN MALABAR** 22.9
Coconut flavoured with capsicum, tomatoes, onion and peas.
37. **GOA PRAWN CURRY** 22.9
Coconut flavoured curry with mustard seeds and special spices.
38. **PANJIM FISH CURRY** 22.9
Bonelss pieces of fish simmered in spiced coconut milk.
39. **FISH AMRITSARI** 22.9
Cooked in creamy sauce, dry nuts, Indian herbs

House Speciality

40. **BIRYANI HYDERABADI** Lamb, Beef 20.9
Lightly spiced basmatic rice dish Chicken 19.9
Vegetables 18.9
41. **CHICKEN MAKHNI** 19.9
Chicken dish prepared in orange and creamy sauce.
42. **Rice Basmati** 2.0
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. **PESHWARINAN** 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

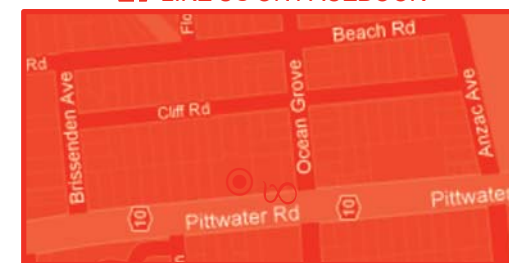
9971 2740

or text

0468 889 029

(wait for confirmation text)

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PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

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

gurtajindianrestaurant.com.au

May 2020

Rice only \$2

Support local, by ordering direct

Snacks

Free Mint Sauce served with Snacks

1. **VEGETABLE SAMOSA (Vegan)** (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 (Vegan)** 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

10. **KORMA** 20.9
Rich and creamy sauce curry of Lamb, Beef, Chicken or Vegetables. Lamb, Beef 20.9
Chicken 19.9
Vegetables 17.9
11. **SAAG (SPINACH)** 20.9
Green leafy spinach blended with onions, tomatoes, cumin seed and spices. Lamb, Beef 20.9
Chicken 19.9
Potato 17.9
Cottage Cheese 18.9
12. **VINDALOO** 20.9
Hot and spicy curry with mustard seed, fried red chilli, traditional dish of Goa. Lamb, Beef 20.9
Chicken 19.9
Prawn 22.9
13. **MASALA** 20.9
Delicately roasted Indian spices and herbs together with onion & tomato sauce. Garnished with coriander leaves. Lamb, Beef 20.9
Chicken 19.9
Prawn 22.9
14. **MADRAS** 20.9
Spicy hot curry prepared with coconut cream Madras curry powder and hot spices. Lamb, Beef 20.9
Chicken 20.9
Vegetable 17.9
Prawn 22.9

Vegetable Curries

15. **MIXED VEGETABLES (Vegan)** 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 & PEA (Vegan)** 17.9
Mushroom, potato and green peas, one of the most popular dishes of North India.
19. **POTATO, PEAS AND TOMATO (Vegan)** 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** 19.9
Boneless spring chicken fillets cooked in Tandoor and then prespared in orange and creamy sauce.
26. **MANGO CHICKEN** 19.9
Boneless chicken in a rich mango sauce.
27. **CHICKEN TIKKA MASALA** 19.9
Chef's special preparation.
28. **CUMIN CHICKEN** 19.9
Cumin flavoured thick sauce chicken curry.
29. **CHICKEN DO PIAZA** 19.9
Chicken curry cooked with onions, tomatoes, capsicum and peas.

Lamb Curries

30. **ROGAN JOSH** 20.9
Our special lamb curry with rare herbs in a 'Provincial style'
31. **MEAT KOFTA** 20.9
Minced lamb blended with spices and oriental sauce.
32. **LAMB DO PIAZA** 20.9
Lamb curry cooked with onions, tomatoes, capsicum and peas.



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