

Beef Curries 22.9

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

Seafood Curries 24.9

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

House Speciality & Rice

40. **BIRYANI HYDERABADI** Lamb, Beef 22.9
Lightly spiced basmatic rice dish. Chicken 21.9
Vegetables 20.9
41. **CHICKEN MAKHNI** 21.9
Chicken dish prepared in orange and creamy sauce.
42. **Rice Basmati** ✓ 2.5
With saffron & cumin seeds.

Drinks

43. **MANGO LASSI** 5.0
Yoghurt based cold drink with mango
44. **SOFT DRINKS & SPARKLING WATER**
Coke, Diet Coke, Solo, Lemonade. (Can 375ml) 3.5
Bundaberg Ginger Beer, Sparkling Water. (330ml) 4.5

Tandoori Flat Breads 3.9

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

Tandoori Stuffed Breads 7.5

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

Side Dishes

55. **CUCUMBER YOGHURT** Cucumber yoghurt with green chilli & masala. 5.5
56. **TOMATO ONION** Garnished with coriander. ✓ 4.0
57. **MINT YOGHURT** Prepared with special herbs. 3.0
58. **MANGO CHUTNEY** ✓ 3.0
59. **BANANA COCONUT** ✓ 4.5
60. **MIXED PICKLE** ✓ 3.0
61. **PAPADUM** (5 pieces) ✓ 5.5
62. **GREEN SALAD** ✓ 9.9
Red Onion, cucumber, green chillies topped with chaat masala & lemon juice.

Home Made Desserts

63. **MANGO KULFI** 5.5
Cream & mango based ice cream.
64. **GULAB JAMUN** (2 pcs) Indian sweet dumpling. 🌱 5.5

Vegan ✓ Contains Gluten 🌱 Contains Nuts 🥜

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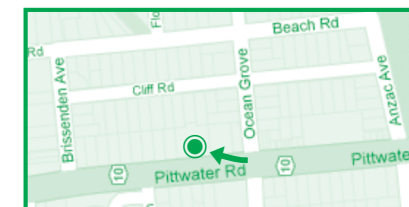
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PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

Gift Vouchers available (hard copy or online)

Prices subject to change anytime. All prices include GST.

Merchant fees paid by payer.

June 2022

We don't use 3rd party delivery platforms. Easy ordering available on our website.

Snacks

Mint Yoghurt served with Snacks

1. **VEGETABLE SAMOSA** (2 pieces)    9.9
Stuffed with peas, potatoes, cumin seeds and deep fried.
2. **MEAT SAMOSA** (2 pieces)   9.9
Stuffed with minced lamb, peas, potatoes, spices and deep fried.
3. **ONION BHAJI**  8.9
Onion and lentil flour preparation with selected spices.
4. **MIXED VEGETABLE PAKORA**  8.9
Lightly fried cauliflower, onions, potato, coriander and crisp fried.
5. **TANDOORI LAMB CUTLETS**
Lamb cutlets marinated overnight and cooked in Tandoor.

3 pieces	17.9
4 pieces	23.9
6. **CHICKEN TIKKA** (4 pieces) 14.9
Boneless spring chicken fillet marinated overnight and cooked in Tandoor.
7. **SEEKH KEBAB** (4 pieces) 15.9
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**  16.9
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. Please text or call 0412 480 652. Your feedback will only help us improve our selves.
- All curries and tandoori entrées are gluten and MSG free.
- Chillli and spice levels vary from curry to curry, feel free to ask for guidance.
- We can make our curries kid friendly, just advise our staff.

Vegetable Curries 19.9

10. **MIXED VEGETABLES** 
A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes.
11. **POTATO & EGGPLANT** 
Potato and eggplant. Dry vegetable curry.
12. **PEAS & COTTAGE CHEESE**
Green peas and homemade cheese curry preparation.
13. **MUSHROOM, POTATO & PEA CURRY** 
Mushroom, potato and green peas, one of the most popular dishes of North India.
14. **POTATO, PEAS & TOMATO CURRY** 
Potato, green peas and tomato curry prepared with onion and tomato sauce.
15. **MALAI KOFTA**  
A vegetarian **speciality** of Gur Taj, served with thick cashew & almond nut gravy, garnished with a coriander of fresh cream.
16. **PANEER MAKHANI**
Sauteed in butter and a homemade cheese curry preparation.
17. **PANEER TIKKA MASALA**
Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas.
18. **POTATO, PEAS & COTTAGE CHEESE**
Potato, peas and home made cheese prepared with onion and tomato sauce.
19. **DAAL (YELLOW SPLIT LENTILS)**  18.9
Selected lentils in delicate masala.

Traditional Indian Curries

20. **KORMA** (mild)

Lamb, Beef	21.9
Chicken	19.9
Vegetable	19.9

Rich and creamy sauce curry of Lamb, Beef, Chicken or Vegetables.
21. **SAAG (SPINACH)**

Lamb, Beef	21.9
Chicken	19.9
Potato	19.9
Cottage Cheese	19.9

Green leafy spinach blended with onions, tomatoes, cumin seed and spices.

Vegan  Contains Gluten  Contains Nuts 

22. **VINDALOO** (advise medium or hot)

Lamb, Beef	22.9
Chicken	21.9
Prawn	24.9

Hot and spicy curry with mustard seed, fried red chilli, traditional dish of Goa, southern India.
23. **MASALA**

Lamb, Beef	21.9
Chicken	19.9
Prawn	23.9
Vegetable	18.9

Delicately roasted Indian spices and herbs together with onion & tomato sauce. Garnished with coriander leaves.
24. **MADRAS** (advise medium or hot)

Lamb, Beef	21.9
Chicken	19.9
Prawn	23.9
Vegetable	18.9

Spicy hot curry prepared with coconut cream Madras curry powder and hot spices.

Chicken Curries 21.9

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

Lamb Curries 22.9

30. **ROGAN JOSH**
The original lamb curry.
31. **MEAT KOFTA**
Minced lamb blended with spices and oriental sauce.
32. **LAMB DO PIAZA**
Lamb curry cooked with onions, tomatoes, capsicum and peas.

DID YOU KNOW?

Third party delivery partners charge small businesses around **35% fee**. Order direct to support your local businesses and economy.