



Indian Restaurant Take Away & Catering

Savor the finest Indian dishes crafted with love, passion, and a touch of modern flair. Let the journey of taste begin

gurtajindianrestaurant.com.au

Book or Order By Text

02 9971 2740
0468 889 029



Licensed (great wines at reasonable prices) and
BYO (wine only) Corkage \$4.9 per person.

*"YOU HAD MANY CHOICES THANK
YOU FOR CHOOSING, GURTAJ"*



GREAT QUALITY and service are our aim at all times. **Don't hesitate to speak to our STAFF, if you have any questions.**

All curries and tandoori entrées are gluten and MSG free

STARTERS

1. CUCUMBER YOGHURT

with green chilli & masala | 5.5

2. TOMATO ONION

Freshly chopped and topped with lemon, coriander and chat masala | 4.5

3. MINT YOGHURT

prepared with special herbs | 4.5

4. BANANA COCONUT

Diced banana topped with coconut powder | 5.0

5. PAPADUM

5 pieces | 5.5

6. MANGO CHUTNEY 3.5

7. MIXED PICKLE 3.5

8. SIDE DISH PLATTER

Any 4 of the above | 12.0

SALAD

1. GREEN SALAD

Red onion, cucumber, green chillies topped by chaat masala & lemon juice | 11.0



ENTREES

all served with mint sauce and decorated with light salad

1. VEGETABLE SAMOSA (2 pieces) 🌿 🌾 🍂

Stuffed with peas, potatoes, cumin seeds, deep fried | 11.9

2. MEAT SAMOSA (2 pieces) 🌾 🍂

Stuffed with minced lamb, peas, potatoes, spices, deep fried | 11.9

3. ONION BHAJI 🌿

Onion and lentil flour preparation with selected spices | 11.9

4. MIXED VEGETABLE PAKORA 🌿

Lightly fried cauliflower, onions, potato, coriander and crisp fried | 11.9

5. TANDOORI LAMB CUTLETS

Marinated overnight and cooked in Tandoor | 3 pieces 4 pieces
20.9 27.9

6. CHICKEN TIKKA (4 pieces)

Boneless spring chicken fillet marinated overnight & cooked in Tandoor | 19.9

7. SEEKH KEBAB (4 pieces)

Spiced minced lamb pressed on skewer and smoke roasted in Tandoor | 19.9

8. TANDOORI CHICKEN (Half)

Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted. marinated overnight & cooked in Tandoor | 19.9

Suitable for one or light share for two

9. MIXED PLATTER 🌾

Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab and Vegetable Samosa | 19.9



TANDOORI FLAT BREADS

1. PLAIN NAAN 🌾

*Fine plain flour bread
cooked in the Tandoor* | 4.9

2. GARLIC NAAN 🌾

*Bread cooked with garlic on top and
garnished with coriander* | 4.9

3. NAAN MAKHNI 🌾

*Bread with sesame seed
and coriander on top* | 4.9

4. TANDOORI ROTI 🌿 🌾

*Wholemeal
bread* | 4.9

TANDOORI STUFFED BREADS

1. PESHWARI NAAN 🌿 🌾

*Sweet bread cooked with
cashew nuts & cream* | 8

5. CHEESE NAAN 🌾

*Cottage cheese, potato & spice
bread garnished with coriander* | 8

2. KEEMA-NAAN 🌾

*Stuffed with minced lamb
and potatoes* | 8

6. CHEESE NAAN 🌾

with garlic | 8

3. VEGETABLE PARATHA 🌿 🌾

*Stuffed with potato and
herbs* | 8

4. CHICKEN PARATHA 🌾

*Plain flour bread stuffed
with roasted chicken,
onion and coriander* | 8



VEGITARIAN CURRIES

1. MIXED VEGETABLES 🍃 \$24.9

A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes

2. POTATO & EGGPLANT 🍃 \$24.9

Homestyle potato and eggplant. Dry but moist curry

3. PEAS & COTTAGE CHEESE \$24.9

Green peas and homemade cheese curry preparation

4. MUSHROOM, POTATO & PEA CURRY 🍃 \$24.9

Mushroom, potato and green peas, one of the most popular dishes of North India

5. POTATO, PEAS & TOMATO CURRY \$24.9

Potato, green peas and tomato curry prepared with onion and tomato sauce

6. MALAI KOFTA 🌰🌾 \$24.9

Home made potato, bread crumbs and cashew nut balls, served with thick butter gravy.

7. PANEER MAKHANI \$24.9

Sauteed in butter and a homemade cheese curry preparation.

8. PANEER TIKKA MASALA \$24.9

Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas

9. POTATO, PEAS & COTTAGE CHEESE \$24.9

Potato, peas and home made cheese prepared with onion and tomato sauce

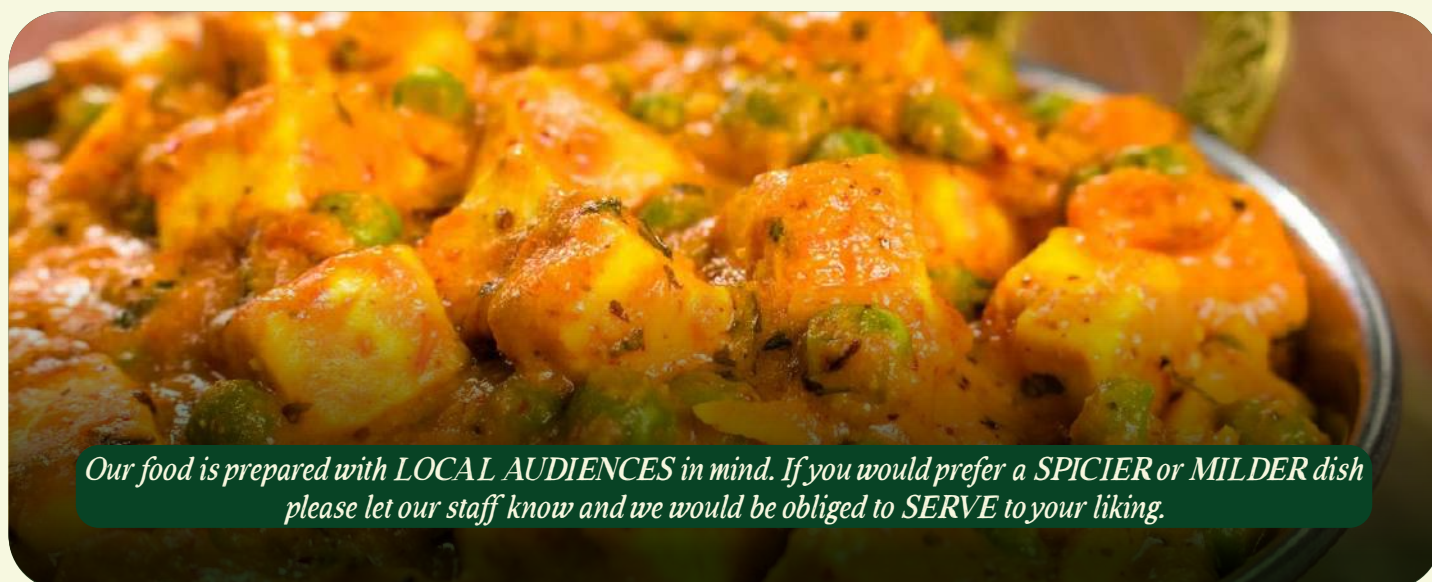
10. DAAL (YELLOW SPLIT LENTILS) 🍃

Selected yellow split lentils in delicate masala 20.9

Contains
Gluten

Vegan

Contains
Nuts



Our food is prepared with LOCAL AUDIENCES in mind. If you would prefer a SPICIER or MILDER dish please let our staff know and we would be obliged to SERVE to your liking.

TRADITIONAL INDIAN CURRIES



1. KORMA

*rich and creamy sauce
curry of lamb, beef, chicken
or vegetables*

<i>lamb, beef - 27.9</i>
<i>chicken - 26.9</i>
<i>vegetable - 24.9</i>

2. SAAG/PALAK (SPINACH)

*green leafy spinach
blended with onions,
tomatoes, cumin seed and spices*

<i>lamb, beef - 27.9</i>
<i>chicken - 26.9</i>
<i>cottage - 24.9</i>
<i>potato - 24.9</i>

3. VINDALOO (advise medium or hot)

*hot and spicy curry with mustard
seed, fried red chilli, traditional
dish of goa*

<i>lamb, beef - 27.9</i>
<i>chicken - 26.9</i>
<i>prawn - 27.9</i>

4. MASALA

*delicately roasted indian spices and
herbs together with onion & tomato
sauce. garnished with coriander leaves*

<i>lamb, beef - 27.9</i>
<i>chicken - 26.9</i>
<i>prawn - 27.9</i>

5. MADRAS (advise medium or hot)

*spicy hot curry prepared with coconut cream
madras curry powder and hot spices*

<i>lamb, beef - 27.9</i>
<i>chicken - 26.9</i>
<i>vegetable - 24.9</i>
<i>prawn - 27.9</i>



Contains Gluten | Vegan | Contains Nuts

LAMB CURRIES

1. ROGAN JOSH \$27.9

the original lamb curry

2. MEAT KOFTA \$27.9

meat ball blended with spices and oriental sauce

3. LAMB DO PIAZA \$27.9

lamb curry cooked with onions, tomatoes, capsicum and peas

CHICKEN CURRIES

1. BUTTER CHICKEN \$26.9

boneless spring chicken fillets cooked in tandoor and then prepared in orange and creamy sauce

2. MANGO CHICKEN \$26.9

boneless chicken cooked in a rich mango & cashew sauce

3. CHICKEN TIKKA MASALA \$26.9

butter chicken cooked with capsicum, onion, tomato & peas

4. CUMIN CHICKEN \$26.9

cumin flavoured thick sauce chicken curry



BEEF CURRIES

1. BOMBAY BEEF (*advise medium or hot*)

beef cooked with Indian herbs and a touch of cream \$27.9

2. BEEF MAHARAJA

cooked with creamy sauce with pineapple and dried fruits \$27.9

3. KADAH BEEF

*cooked with tomato, onion, capsicum and **green chilli*** \$27.9

SEAFOOD CURRIES

1. PRAWN MALABAR

coconut flavoured with capsicum, tomatoes, onion and peas \$27.9

2. GOA PRAWN CURRY

coconut flavoured curry with mustard seeds and special spices \$27.9

3. PANJIM FISH CURRY

bonelss pieces of ling fish simmered in spiced coconut milk \$27.9

4. FISH AMRITSARI

ling fish cooked in creamy sauce, dry nuts, Indian herbs \$27.9



Contains
Gluten

Vegan

Contains
Nuts

HOUSE SPECIALITY

1. BIRYANI *(Modified for local taste)*

*lightly spiced and moisture
basmati rice dish*

*lamb, beef - 27.9
chicken - 26.9
vegetable - 24.9*

2. CHICKEN MAKHNI

*chicken dish prepared in
orange and creamy sauce*

26.9

RICE

1. BASMATI RICE

with saffron, cumin seeds, cloves & cardamom

3.5 per person

DESSERTS

1. MANGO KULFI

*Home made cream and mango
based ice cream*

7.0

2. GULAB JAMUM *(2 pieces)*

*Indian sweet dumpling
served with syrup*

7.0

Prices subject to change anytime

All prices includes GST

Merchant fee paid by payer

Public Holiday Surcharge 10%

Minimum spend \$25pp

[Follow us](#)



Contains
Gluten 

vegan 

Contains
Nuts 