

Rice Dishes

103 CHICKEN BIRYANI - Tender boneless pieces of chicken cooked with biryani rice, dried fruits and fresh herbs.	\$16.95
104 LAMB BIRYANI - Tender lamb or beef cooked with biryani, rice, dried fruits and fresh herbs	\$17.95
105 VEGETABLE BIRYANI - Biryani rice cooked with vegetables and fresh herbs.	\$14.95

Accompaniments

106 RAITA - Diced cucumber and tomato in natural yogurt sauce.	\$4.25
107 INDIAN SALAD - Freshly chopped tomato & onion salad in a pepper dressing.	\$5.95
108 CHUTNEY - Mango or sweet mango.	\$2.25
109 PICKLE - Lime, mango, mixed pickle or chilli.	\$2.25
110 PAPPADUM.	75c each or 5 for \$3.00
111 BANANA COCONUT SALAD	\$5.95

Rice Accompaniments

	LGE	XL
112 COCONUT RICE - cooked with creamy coconut sauce	\$6.50	\$9.50
113 LEMON RICE - cooked with mustard seed & curry leaf	\$6.50	\$9.50
114 PILLOU RICE - cooked with diced vegetables & bay leaves	\$6.50	\$9.50
115 ZEERA RICE - cooked with cumin seed & green peas	\$6.50	\$9.50
116 WHITE STEAMED RICE	\$3.50	\$4.50
117 SAFFRON RICE	\$3.50	\$4.50

Desserts

118 KULFI - Homemade ice cream cooked in a creamy, nutty flavour.	\$4.95
119 ROSE KULFI - Homemade ice cream cooked in a creamy, nutty flavour with rose water.	\$4.95
120 MANGO KULFI - Mango flavoured ice cream.	\$4.95
121 COCONUT MALAI - Delicious coconut ice cream served with chocolate topping.	\$4.95
122 VANILLA ICE CREAM - Creamy vanilla ice cream topped with chocolate.	\$4.95
123 GULAB JAMUN - Lightly deep fried donut balls, dipped in rosewater syrup.	\$4.95
124 KHEER (RICE PUDDING) - Rice cooked with creamy rose water.	\$4.95

Drinks

MANGO SMOOTHIE - Mango smoothie with natural unsweetened yogurt and mango puree.	\$4.95
STRAWBERRY SMOOTHIE - Strawberry smoothie with natural unsweetened yogurt and strawberry puree.	\$4.95
CHOCOLATE SMOOTHIE - Chocolate smoothie with natural sweetened yogurt and chocolate powder.	\$4.95
SALTY LASSI - Natural unsweetened yogurt, cumin seeds & black salt.	\$4.95
SOFT DRINKS: 1.25L Coke, Fanta, Sprite & Coke Zero.	\$5.95
600ml Coke, Fanta & Sprite.	\$4.95
250ml Coke, Fanta, Sprite, Zero & Diet.	\$3.95
Ginger Beer & Ice Tea.	\$4.95



Large Takeaway Special

- 2 Curries
- 2 large rice
- 2 Naans
- 2 Pappadums • 1 Raita
- 1 Chef's Surprise Entree

LARGE \$49.95
SAVE \$13.20

XTRA LARGE TAKEAWAY \$59.95
SAVE \$13.80

(Seafood/Tandoori available Extras apply)



Large Family Pack

- 4 Curries
- 4 large rice
- 1 Mixed Entree
- 2 Naans • 8 Pappadums

LARGE \$79.95
SAVE \$34.80

XTRA LARGE FAMILY PACK \$104.95
SAVE \$39.70

(Seafood/Tandoori available Extras apply)



Large Party Pack

- 5 Curries
- 5 large rice
- 3pc Samosa
- 3pc Onion Pakora
- 4pc Naan • 12 Pappadums
- Tamarind sauce

\$109.95
SAVE \$42.80

XTRA LARGE PARTY PACK \$144.95
SAVE \$42.80

(Seafood/Tandoori available Extras apply)



**Dine In
or Take
Away**

*Mild Medium or Hot
Curries and Meals
for all the family!*



MORAYFIELD
Ph: 07 5495 5188

**BB VIRK & ASSOCIATES PTY LTD,
9A-49, MORAYFIELD ROAD,
MORAYFIELD QLD 4506**

OPEN 7 DAYS 10AM TO 10PM
SMALL & LARGE EVENT CATERING PACKS AVAILABLE!
TAKEAWAY AND HOME DELIVERY





Entrée

1. MIXED ENTREE - A combination of Chicken Tika, Chicken Wing, Samosa & Pakora.	\$10.95
2. LAMB CUTLETS - 3pc marinated in garlic and mild tandoori spices	\$11.95
3. VEGETABLE SAMOSA - deep fried puff pastry filled with vegetables.	2 for \$6.00
4. MEAT SAMOSA - spiced mince in deep fried puff pastry parcel.	2 for \$6.00
5. ONION PAKORA - Onion rings deep-fried in chickpea batter.	4 for \$6.00
6. CHICKEN PAKORA - 4pcs Chicken fillets marinated in a spicy batter.	\$7.90
7. PRAWN PAKORA - 4pcs Green prawns deep-fried in a chickpea batter.	\$9.90
8. CAULIFLOWER PAKORA - 4pcs Cauliflower dipped in mild chickpea batter.	\$6.90
9. COCONUT PRAWN - 4pcs prawns lightly spiced with lemon and coconut.	\$9.90
10. PANEER PAKORA - 4pcs Indian style cheese flavoured with fresh herbs and spices, deep-fried in chickpea batter.	\$7.90
11. CHICKEN WINGS - Chicken marinated in yogurt and spices.	3 for \$6.00
12. CHICKEN LOLLYPOP - Marinated in a mixture of plain and corn flour	N/A
13. ALOO TIKKI - Smooth crumber potato patties flavor with Indian spice	\$3.00 each
14. SPRING ROLL VEGE/CHICKEN	\$2.00 each
15. ALOO TIKKI CHAT - Mashed Potato cake topped up with chickpeas, onion, coriander, tamarind, mint and spicy yogurt sauce	\$7.95
16. SAMOSA CHAT - Samosa topped up with chickpeas, onion, coriander, tamarind, mint and spicy yogurt sauce	\$8.95
17. NAZAKAT ALOO - Mashed potato cooked in oven with Indian spices	N/A
18. MIRCHI PAKORA - Chilli stuffed with mashed potato & Indian cheese	\$2.00 each
19. BREAD PAKORA - Bread stuffed with mashed potato & Indian cheese deep fried in chickpea batter	\$3.00 each

Tandoori Naan Breads *

20. PLAIN NAAN - White Flour Bread baked in a tandoori clay oven.	\$3.95
21. TANDOORI ROTI - Wholemeal bread baked in clay oven.	\$3.95
22. GARLIC NAAN - Bread flavoured with fresh garlic	\$4.95
23. GARLIC CHEESE - Bread stuffed with fresh garlic & cheese.	\$5.50
24. GARLIC, CHILLI & CHEESE NAAN - Spicy naan.	\$5.50
25. CHEESE AND SPINACH NAAN - A chef's special.	\$5.50
26. CHEESE KULCHA - Naan stuffed with cheese.	\$5.50
27. ALU PARATHA - Bread stuffed with potatoes, herbs and spices.	\$5.50
28. ONION NAAN - Bread stuffed with fresh minced onions & shallots.	\$5.50
29. ONION & CHEESE NAAN - Bread stuffed with fresh onion, cheese & shallots.	\$5.50
30. HERB NAAN - Bread stuffed with fresh herbs and cheese.	\$5.50
31. KEEMA & CHEESE NAAN - Minced lamb & cheese.	\$5.50
32. KEEMA NAAN - Naan stuffed with minced lamb.	\$5.50
33. CHILLI CHICKEN NAAN - Soft bread stuffed with chicken & chilli.	\$5.50
34. CHILLI NAAN - Bread stuffed with cheese & fresh chilli.	\$5.50
35. PESHWARI NAAN - Bread stuffed with fruit and nuts.	\$5.50
36. NAAN NORI - Bread stuffed with olive, capsicum & sweet chilli sauce.	\$5.50
37. PARATHA - Layered whole wheat bread.	\$5.50
38. BASAN ROTI - Gluten free bread with fresh coriander, shallots & garlic.	\$5.95
39. TAWA ROTI - Wholemeal bread cooked on the pan.	\$3.95

Note * \$1 extra for cottage cheese/Paneer instead of Cheese

Lamb/Beef/Goat Curries

LGE \$17.95 XL \$23.95

40. KORMA - A popular north Indian curry. Your choice of lamb or beef.	
41. ROGANJOSH - A Kashmir delicacy. Cooked with either lamb or beef.	
42. VINDALOO - Your choice of lamb, beef or goat in a hot and spicy sauce.	
43. JALFREZIE - Fresh, stir-fried vegetables with lamb or beef.	
44. SAAGWALA - Your choice of tender lamb, beef or goat cooked with spinach and spices.	
45. TRADITIONAL CURRY - Tender pieces of lamb, beef or goat (with bones) cooked authentically in Indian style.	
46. BEEF NISHA - Tender pieces of beef cooked in a sweet sauce.	
47. MEAT TIKKA MASALA - Your choice of meat in a mild, sweet curry.	
48. MADRAS CURRY - Your choice of meat cooked in a coconut, creamy sauce.	
49. BHOONA CURRY - Meat cooked with fresh onion, tomato and ginger.	
50. PASANDA CURRY - Tasty cubes of meat cooked with almonds in a tomato based curry flavoured with coriander.	
51. MASALA CURRY - Meat cooked with potato and fresh coriander.	
52. MEAT DOPYAZA - Meat cooked in an onion base masala with green coriander.	
53. BUTTER CURRY - Meat cooked in a tomato & butter sauce.	
54. HERB CURRY - Your choice of meat cooked with fresh herbs.	

Seafood Curries

LGE \$19.95 (7 PRAWNS) XL \$24.95 (10 PRAWNS)

55. BUTTER PRAWN - Prawns cooked in a tomato & creamy, butter sauce.	
56. PRAWN MASALA - Green Prawn in a tomato, garlic and onion gravy.	
57. CHILLI PRAWN - Green prawns stir fried in garlic and chilli gravy.	
58. PRAWN JALFREZIE - Prawns cooked with fresh vegetables	
59. PRAWN VINDALOO - Green prawns cooked in a hot and delectable sauce.	
60. PRAWN TIKKA MASALA - Prawns cooked in a mild tomato, creamy sauce.	
61. GARLIC PRAWN - Green prawns stir-fried in a garlic, creamy sauce.	
62. FISH GOAN - Fresh Barramundi fillets cooked in a coconut cream sauce.	

Tandoori Dishes

63. TANDOORI CHICKEN - Chicken marinated in yogurt and special spices, barbecued in tandoor	½ - \$12.95	\$21.95
64. CHICKEN TIKKA - Boneless pieces of chicken marinated in garlic, cream and delicately flavoured.	½ - \$9.90	\$18.95
65. TANDOORI PLATTER - Marinated mixture of tandoori dishes, 4 pcs Tandoori lamb, 4 pcs chk tikka & 1 pcs Tandoori chicken.		\$21.95
66. TANDOORI PRAWNS - Prawns marinated in garlic, yogurt & Tandoori spicy sauce, grilled in tandoori oven.		\$17.95
67. TANDOORI LAMB - Tender lamb pieces marinated in yogurt and tandoori spices cooked in clay oven.		\$18.95

All Curries are Gluten Free individually prepared to with your choice of Mild, Medium or Hot

Vegetable Curries

LGE \$14.95 XL \$17.95 (\$2 extra for any Cheese/Paneer curries)

68. MIXED VEGETABLE - Fresh vegetables cooked in a northern Indian style.	
69. VEGETABLE KORMA - Fresh vegetables cooked in cashew, creamy sauce.	
70. MUSHROOM MATTAR - Mushrooms and green peas cooked in a tomato gravy.	
71. PALAK BHAJI - A combination of spinach and cheese, cooked in light special herbs and spices.	
72. MUSHROOM SABJI - Fresh mushrooms cooked in onion and tomato gravy.	
73. EGGPLANT SABJI - Eggplant and potato seasoned with fresh herbs and spices.	
74. ALOO GOBI - Potatoes and cauliflower cooked in a special sauce.	
75. ALOO MATTAR - Garden green peas and potato cooked with fresh spices.	
76. SHAHI PANEER - Homemade cottage cheese in a mild, creamy sauce.	
77. MATTAR PANEER - Cubes of homemade cottage cheese and fresh garden peas.	
78. BOMBAY ALOO - Potatoes cooked in a creamy coconut sauce.	
79. PUMPKIN CURRY - Pumpkin pieces cooked with herbs and spices.	
80. CHANNA MASALA - Chickpeas and potato cooked in a mild, tomato sauce with fresh herbs.	
81. MALAI KOFTA - Potato & Cottage cheese parcels cooked in a creamy, tomato with fresh coriander.	
82. DHAL MAKHANI - Mixed Lentil and kidney beans, cooked with fresh tomato, onions and coriander.	
83. VEGETABLE SAAG - Combination of seasonal vegetables in a spinach curry finished with methi leaves.	
84. VEGETABLE DHAL - Lentils cooked with seasonal vegetables.	
85. DHAL TADKA - Lentils cooked with fresh tomato, onions and coriander.	
86. DHAL SAAGWALA - A delightful blend of lentil and spinach.	
87. KADHAHI PANEER - Homemade cottage cheese sautéed with onion, capsicum and coriander garnished with dash of cream	
88. CHILLI CHEESE - Homemade cottage cheese spiced with chilly & chilly spices	

Chicken Curries

LGE \$16.95 XL \$21.95

89. BUTTER CHICKEN - Chicken cooked in tomato and butter sauce.	
90. CHICKEN TIKKA MASALA - Chicken cooked in mild, sweet curry.	
91. CHICKEN CURRY - Chicken cooked in a traditional Indian gravy.	
92. CHICKEN SAAG - Boneless chicken with spinach and spices.	
93. CHICKEN VINDALOO - Boneless chicken cooked in blend of hot spicy sauce.	
94. CHICKEN KORMA - A rich curry, cooked in a cream and cashew sauce.	
95. MANGO CHICKEN - Chicken marinated in a mango sauce.	
96. MUSHROOM CHICKEN - Mushrooms cooked with chicken in a tomato creamy sauce.	
97. HERB CHICKEN - Boneless chicken, prepared in a special blend of herbs.	
98. CHICKEN BHOONA - Chicken with fresh onion, tomato and ginger.	
99. ALOO CHICKEN - Chicken cooked with cubes of potato, herbs and spices.	
100. CHILLI CHICKEN (HOT) - Chicken cooked with onion, capsicum, herbs and chilli.	
101. CHICKEN MADRAS - Chicken cooked in a coconut cream.	
102. CHICKEN PASANDA - Chicken cooked with almonds in a tomato based curry, flavoured with green coriander.	