

## BREADS

<b>Lachha Prantha</b>	<b>\$3.50</b>
Multi layered bread with garnish of butter.	
<b>Pudina Prantha</b>	<b>\$3.50</b>
Stuffed bread with mint leaves paste and spices and light garnish of butter.	
<b>Plain Naan</b>	<b>\$2.25</b>
Bread cooked in the tandoor.	
<b>Butter Naan</b>	<b>\$2.75</b>
Garnished with butter	
<b>Garlic Naan</b>	<b>\$2.75</b>
Topped with garlic.	
<b>Cheese Naan</b>	<b>\$3.50</b>
Filled with spices, coriander and tasty cheese.	
<b>Keema Naan</b>	<b>\$3.50</b>
Filled with spices, coriander and minced meat.	
<b>Kashmiri Naan</b>	<b>\$3.50</b>
Filled with mixed dried fruit and spices.	
<b>Stuffed Naan (Aloo Kulcha)</b>	<b>\$3.50</b>
Stuffed with a mixture of potatoes, spices and coriander.	
<b>Roti</b>	<b>\$2.25</b>

## RICE

<b>Rice Basmati (per person)</b>	<b>\$2.25</b>
<b>Jasmine Rice (per person)</b>	<b>\$3.00</b>
<b>Saffron Rice (per person)</b>	<b>\$3.50</b>
<b>Vegetable Pulao</b>	<b>\$6.90</b>
Basmati rice cooked with seasonal vegetable and Indian herbs.	
<b>Biryani (Beef/Lamb/Chicken)</b>	<b>\$10.90</b>
Original Mughalai dish. Rice cooked with a choice of chicken, lamb or beef garnished with spices and nuts.	
<b>Prawn Biryani</b>	extra <b>\$3.00</b>
Add prawns to biryani.	
<b>Hydrabadi Dum Biryani</b>	<b>\$11.90</b>
Special hydrabadi style biryani	
<b>Fried Rice</b>	<b>\$7.90</b>
seafood extra	<b>\$3.00</b>

## ACCOMPANIMENTS

<b>Katchumbar</b>	<b>\$2.25</b>
Diced onion, cucumber and coriander salad.	
<b>Raita</b>	<b>\$1.75</b>
A refreshing blend of natural yoghurt, cucumber and spices.	
<b>Mixed Pickle</b>	<b>\$1.75</b>
<b>Papadums (6pc)</b>	<b>\$2.75</b>
	70c ea

## DESSERTS

<b>Gulaab Jamun</b>	<b>\$5.00 (3pc) \$2.00 ea</b>
Meltingly soft, these cottage cheese dumplings are deep fried and dipped in rose scented syrup. Served warm.	
<b>Pista Badam Kulfi</b>	<b>\$4.00</b>
Home made ice cream – a delicious blend of reduced milk, pistachio cardamom and blanched almonds.	
<b>Mango Kulfi</b>	<b>\$4.00</b>
Home made ice cream bursting with mango.	

## BEVERAGES

<b>Salt/Sweet Lassi (Yoghurt drink)</b>	<b>\$2.75</b>
<b>Mango Lassi</b>	<b>\$3.00</b>
Yoghurt drink with mango	
<b>Soft Drinks / Juices</b>	<b>\$2.00</b>
<b>Coffee / Tea</b>	<b>\$3.00</b>
<b>Masala Tea</b>	<b>\$3.50</b>

## DOSA

<b>Plain Dosa (main)</b>	<b>\$8.50</b>
<b>Plain Dosa (entree)</b>	<b>\$7.00</b>
<b>Masala Dosa</b>	<b>\$9.90</b>
<b>Vege Dosa</b>	<b>\$8.00</b>
<b>Mince Dosa</b>	<b>\$9.90</b>
<b>Uthappam</b>	<b>\$7.00</b>
<b>Masala Vada</b>	<b>\$1.50</b>
<b>Medhu Vada</b>	<b>\$1.50</b>
<b>Sambar</b>	<b>\$3.50</b>
<b>Chutney</b>	<b>\$1.75</b>



*Indian coffee house*

**&  
FOOD BAR**

**Takeaway Menu**

**10% OFF TAKEAWAY**  
10% off any order above \$30

**Licensed  
Affordable Price  
Wireless Internet Available**



**A- Mild, AA - Medium, AAA - Hot**

**BYO**

**750ml Wine only (corkage fee:\$4.00)**

**Phone: 02 9626 0111**  
**indiancoffeehouse.com.au**  
**3/15, Railway Rd, Quakers Hill**  
**(opposite Railway Station)**

## ENTREES

<b>Vegetable Samosa</b>	<b>\$2.00 (1pc)</b>	<b>\$4.00 (2pc)</b>
Crispy deep fried pastry filled with spicy potatoes and peas.		
<b>Aloo Papri Chaat</b>		<b>\$6.90</b>
A combination of crisp home made wafers, chickpeas, potatoes and spices tossed with yoghurt and tamarind chutney.		
<b>Paneer Tikka</b>		<b>\$10.90</b>
Cottage cheese cubes marinated with yoghurt, and spices, cooked in the tandoor.		
<b>Aloo Vada</b>	<b>*\$2.00 (1pc)</b>	<b>\$5.50 (3pc)</b>
South Indian style potato dumpling.		
<b>Chicken Tikka</b>	<b>*\$3.90 (1pc)</b>	<b>\$9.90 (3pc)</b>
Mildly spiced chicken fillet marinated with yoghurt, and spices, cooked in the tandoor.		
<b>Tandoori Chicken</b>	<b>Half \$9.00</b>	<b>Full \$13.90</b>
Classic tandoori chicken of northern India, marinated in yoghurt and fragrant spices, smoke roasted in the tandoor.		
<b>Seekh Kebab</b>	<b>*\$3.25 (1pc)</b>	<b>\$8.50 (3pc)</b>
Lamb mince with onions and green spices pressed on a skewer and cooked over charcoal.		
<b>Tawa Goat (dry)</b>		<b>\$13.90</b>
Chicken pieces, cooked on hot plate with spices fire.		
<b>Tawa Chicken (dry)</b>		<b>\$12.90</b>
Goat pieces, cooked on hot plate with spices fire.		
<b>Chilli Prawn</b>		<b>\$13.90</b>
Prawn cooked with sauce, marinated in Indian spices and cooked on slow fire.		
<b>Mixed Entrée</b>		<b>\$10.90</b>
Combination of Samosa, Chicken Tikka & Seekh Kebab.		
<b>Meat Roll</b>	<b>*\$1.50 (1pc)</b>	<b>\$4.00 (3pc)</b>
<b>Fish Roll</b>	<b>*\$1.50 (1pc)</b>	<b>\$4.00 (3pc)</b>
<b>Vegetable Roll</b>	<b>*\$1.50 (1pc)</b>	<b>\$4.00 (3pc)</b>
<b>Chicken Lollypop</b>	<b>*\$2.00 (1pc)</b>	<b>\$5.50 (3pc)</b>

## \* TAKE AWAY ONLY

### MAIN - BEEF

<b>Beef Vindaloo AAA</b>	<b>\$13.50</b>
A Goan special, vinegar marinated beef cubes in hot spicy gravy	
<b>Chilli Beef AAA</b>	<b>\$13.50</b>
Beef pieces cooked with capsicum and green chilli.	
<b>Beef Madras AA</b>	<b>\$13.50</b>
Tender boneless pieces of beef cooked with a spicy combination of mustard seeds, curry leaves and coconut milk.	
<b>Coconut Beef A</b>	<b>\$13.50</b>
A mild beef curry in coconut milk.	
<b>Beef Masala AA</b>	<b>\$13.50</b>
A medium beef curry with spiced vegetables and fresh tomatoes.	
<b>Beef Fry (dry)</b>	<b>\$14.90</b>
diced beef fried with Indian herbs	

### MAIN - LAMB

<b>Lamb Roganjosh AA</b>	<b>\$13.90</b>
Traditional Kashmir style lamb slow cooked with spices, garnished with coriander.	
<b>Lamb Korma A</b>	<b>\$13.90</b>
Boneless lamb pieces cooked in a mildly spiced cashew nut and yoghurt sauce.	
<b>Lamb Spinach AA</b>	<b>\$13.90</b>
Tender boneless pieces of lamb cooked in pureed fresh garden spinach flavoured with fragrant methi (fenugreek) leaves.	
<b>Lamb Madras AA</b>	<b>\$13.90</b>
Tender boneless pieces of lamb cooked with a spicy combination of mustard seeds, curry leaves and coconut milk.	
<b>Lamb Vindaloo AAA</b>	<b>\$13.90</b>
A traditional very hot Goan curry with tamarind and spice.	
<b>Pepper Lamb AAA</b>	<b>\$13.90</b>
Cooked with tender lamb added with pepper, mushroom, sliced onion in a thick gravy.	
<b>Goat Curry AA</b>	<b>\$13.90</b>
Traditional Indian goat curry slow cooked with spices, garnished with coriander.	

### MAIN - CHICKEN

<b>Mango Chicken A</b>	<b>\$13.50</b>
Boneless chicken fillets cooked in mango sauce, with chopped onions and mustard seeds.	
<b>Chicken Tikka Spinach AA</b>	<b>\$13.50</b>
Boneless chicken marinated and cooked in the tandoor. chopped onion, spinach, tomato sauce and Indian Herbs.	
<b>Chicken Madras AAA</b>	<b>\$13.50</b>
A rich hot spicy chicken cooked with capsicum and coconut milk.	
<b>Chicken Masala AA</b>	<b>\$13.50</b>
Tender chicken fillets, cooked in a semi dry sauce with tomatoes, onions and green peas.	
<b>Chicken Vindaloo AAA</b>	<b>\$13.50</b>
A traditional very hot Goan curry with tamarind.	
<b>Butter Chicken A</b>	<b>\$13.50</b>
Tender, boneless pieces of smoke roasted chicken cooked in creamy tomato based gravy.	
<b>Chicken Tikka Masala AA</b>	<b>\$13.50</b>
Boneless chicken pieces cooked in the tandoor, with onions, tomato, capsicum & spices.	
<b>Chilli Chicken AAA</b>	<b>\$13.50</b>
Chicken pieces cooked with capsicum and green chilli.	
<b>Chicken Chettinad A</b>	<b>\$13.50</b>
Deliciously spicy chicken pieces tempered with mustard seeds and curry leaves in a crushed pepper and coconut sauce. South Indian style.	

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### SEAFOOD

<b>Prawn Malabari AA</b>	<b>\$15.90</b>
King prawns cooked in rich coconut gravy flavoured with a special blend of spices.	
<b>Prawn Masala AA</b>	<b>\$15.90</b>
King prawns cooked in a rich and spicy sauce, finished with a flavouring of ginger, garlic and herbs.	
<b>Prawns Vindaloo AAA</b>	<b>\$15.90</b>
A Goan special, vinegar marinated king prawns in hot spicy gravy, with coconut milk.	
<b>Prawn Molly AA</b>	<b>\$15.90</b>
Cooked with coconut cream, black pepper and curry leaves in Kerala style with green chilli. Speciality of Kerala.	
<b>Chilli Prawns AAA</b>	<b>\$15.90</b>
Marinated king prawns cooked with chilli and spices.	
<b>Chilli Fish AAA</b>	<b>\$13.90</b>
Marinated fish cooked with chilli and spices.	
<b>Goan Fish Curry AA</b>	<b>\$13.90</b>
Traditional Goan style fish curry, an all time favourite.	
<b>Fish Molly AA</b>	<b>\$13.90</b>
Cooked with coconut cream, black pepper and curry leaves in Kerala style with green chilli. Speciality of Kerala.	

### VEGETABLES

<b>Palak Paneer A</b>	<b>\$9.90</b>
Puree of fresh spinach cooked with homemade cottage cheese, fenugreek and milk spices.	
<b>Vegetable Jal Frazie A</b>	<b>\$9.90</b>
Fish fillet cooked with Indian spices, onion, capsicum, tomatoes & cabbage with dry gravy	
<b>Dal Fry / Dal Makhani AA</b>	<b>\$9.90</b>
A combination of lentils cooked in delicate spices, tempered with cumin, minced onions and ginger.	
<b>Malai Kofta A</b>	<b>\$9.90</b>
Soft and creamy home made cottage cheese dumplings filled with dry fruits, finished in a creamy sauce.	
<b>Paneer Makhani AA</b>	<b>\$9.90</b>
Cottage cheese pieces cooked in creamy sauce.	
<b>Kadhai Paneer AA</b>	<b>\$9.90</b>
Cottage cheese pieces shallow fried spicy mix, onions and tomatoes.	
<b>Chana Masala AA\$</b>	<b>9.90</b>
Chick peas, cooked slowly with herbs and spices and finished with coriander.	
<b>Baingan Curry A</b>	<b>\$9.90</b>
Eggplant with onions, cashews and dried fruit.	
<b>Gobhi Munchurian AA</b>	<b>\$9.90</b>
Deepfried, batterd cauliflower cooked with spices in chines style sauces.	
<b>Mixed Vegetables A</b>	<b>\$9.90</b>
Medium to hot mixed vegetable curry.	
<b>Aloo Matar A</b>	<b>\$9.90</b>
A rich curry with peas, potatoes and tomatoes.	
<b>Aloo Gobi A</b>	<b>\$9.90</b>
Cooked with cauliflower, potatoes and Indian spices & herbs.	