

MADE TO ORDER

TANDOORI BREADS

KEEMA NAAN \$4.20

White flour bread stuffed with minced lamb, green peas and spices.

KASHMIRI/PESHWARI NAAN \$4.20

White flour bread stuffed with dried fruits, coconut and almonds

BUTTER NAAN \$4.20

White flour soft bread stuffed clarified butter and lightly garnished

PLAIN PARATHA (Vegan) \$4.20

A flaky Wholemeal bread made with clarified butter.

GARLIC CHEESE NAAN \$4.20

White flour bread flavoured with garlic and enriched with Australian cheese

BHATURA \$4.20

Indian puffed deep-fried white flour bread

TANDOOR ROTI (Vegan) \$2.90

Wholemeal round flatbread

POORI (Vegan) \$2.90

Crispy deep-fried golden wholemeal bread

CHAT & ROLL

SAMOSA CHAT CHOLLEY PLATE \$10.20

A delicious Indian snack; chopped samosa smothered with chhole chickpeas and topped with mint & tamarind sauce, spices and garnished with fresh green coriander.

ALOO TIKKI CHAT PLATE (Vegan) \$10.20

Smashed spiced potato patty topped with chhole chickpeas, mint & tamarind sauce and glazed with fresh green coriander.

CHOLLEY BHATURA PLATE \$13.90

An Indian cuisine; a combination of chana masala made with spicy white chickpeas and puffed deep-fried white flour bread.

CHOLLEY POORI PLATE (Vegan) \$13.90

Crispy deep-fried wholemeal bread served with a bowl of chana masala.

CHICKEN TIKKA KEBAB ROLL \$10.90

Diced tandoori chicken tikka wrapped in a fresh naan with garden salad, sauces and spices **VEGETABLE ROLL (Vegan)**

VEGETABLE ROLL (Vegan) \$10.90

Spicy potato patty rolled up in a fresh bread with sauces and spices.

CHICKEN TIKKA SALAD \$10.90

2 Pcs Tandoori Chicken, mixed with 4 leave salad and dressed with 3 kinds of tasty sauces.

ACCOMPANIMENTS

SWEET MANGO CHUTNEY & ALL PICKLES (EACH) \$0.90

RAITA \$1.50

Yogurt with cucumber and spices

MINT YOGURT SAUCE \$1.50

Sweet and sour mint yogurt sauce

PAPPADUMS (PACKET) \$1.80

BEVERAGES

PLAIN LASSI \$3.90

MANGO LASSI \$4.20

ROSE LASSI \$4.20

SALTY LASSI (MADE TO ORDER) \$3.90

JUICES \$4.20

CAN DRINKS \$3.20

600 ML SOFT DRINKS \$4.20

HOT BEVERAGES

MASALA TEA \$3.90

BLACK TEA \$3.90

INDIAN SWEETS & ICE CREAM

GULAB JAMUN \$2.50

PLAIN KULFI \$2.90

MANGO KULFI \$2.90

∞ Gluten Free & Vegan Curries Available ∞

∞ Vegan Naan & Vegan Entrees Available ∞

∞ Open 7 Days from 11:00 AM to Till Late ∞

∞ Fully Licensed & BYO (Sydney) ∞

∞ No MSG ∞

∞ Walk in & Booking as well ∞

∞ Take away & Dine-in ∞

∞ Uber Eats Delivery ∞

Prices may be subject to change without any notice



North indian Cuisine

Your Best Choice of Indian Cuisine

Open 7 Days 11:00 AM to Till Late

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210 The Parade,
Norwood South Australia – 5067

Phone: (08) 7120 6855

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131 Oxford Street, Darlinghurst,
Sydney, NSW- 2010

Phone: (02) 9360 7229

(Fully Licensed & BYO)

Email: 131 nic@gmail.com

Uber Eats Delivery Available

www.northindiancuisine.au



NORTH INDIAN CUISINE

ENTREES

- VEGETABLE PAKORA (Vegan)** **\$1.20**
Crispy golden-brown fried snack made with basin, spinach, boiled potatoes and spices, and served with mint/tamarind chutney
- ONION PAKORA (Vegan)** **\$1.20**
Crispy golden-brown fried snack made with basin, onion rings, boiled potatoes and spices, and served with mint/tamarind chutney
- VEGETABLE SAMOSA** **\$3.20**
Flaky pastry filled with potatoes, green peas, onions and a lot of spices, and served with mint/tamarind chutney
- MEAT SAMOSA** **\$3.20**
Flaky pastry filled with minced lamb (Keema), green peas and a lot of spices, and served with mint/tamarind chutney
- ALLO TIKKA (Vegan)** **\$2.20**
Golden fried-potato patty stuffed with green peas and onions
- CHICKEN TIKKA** **\$3.90**
Chicken thigh fillets marinated with yogurt and spices.
- KEBAB ROLL** **\$10.90**
Chopped Tandoori Chicken Tikka with sauces wrapped in a fresh naan

MAIN COURSE



CURRIES WITH RICE

- ANY 3 VEGETABLES WITH CURRIES ON RICE**
- SMALL \$6.40 MEDIUM \$9.90 LARGE \$11.90**
- COMBINATION (VEGETABLE & MEAT CURRIES) OF 3 CHOICES ON RICE**
- SMALL \$6.90 MEDIUM \$11.90 LARGE \$13.20**
- ANY 3 MEAT CURRIES ON RICE**
- SMALL \$7.90 MEDIUM \$12.90 LARGE \$14.90**

CURRIES WITHOUT RICE

- VEGETABLE CURRIES ANY 3 CHOICES**
- SMALL \$7.50 MEDIUM \$12.90 LARGE \$14.90**
- COMBINATION (VEGETABLE & MEAT CURRIES) OF 3 CHOICES**
- SMALL \$8.20 MEDIUM \$16.90 LARGE \$18.20**
- ANY 3 MEAT CURRIES**
- SMALL \$9.90 MEDIUM \$18.90 LARGE \$21.50**

RICE

RICE

- SMALL \$1.90 MEDIUM \$2.90 LARGE \$3.90**

VEGETARIAN DISHES

- NAVRATAN KORMA (MILD)**
Crispy golden-brown fried snack made with basin, spinach, boiled potatoes and spices, and served with mint/tamarind chutney
- MIXED DAL (MILD)**
A mix of three lentils flavoured with brown butter (desi ghee), spices and cooked on low flame.
- CHHOLE CHICK PEAS (Vegan) (MILD-MED)**
Authentic Indian taste of raw chick peas cooked with freshly chopped onions and tomatoes, dry herbs and spices.
- ALOO EGGPLANT (Vegan) (MILD-MED)**
A Home style curry; Potato cubes stirred with freshly chopped eggplant/brinjals in a rich tomato and vinegar-based curry.
- MATAR PANEER (MED)**
Delightful curry made with green peas and cottage cheese in a freshly crushed onion & tomato base
- PALAK PANEER (MED)**
A traditional combination of spinach, mustard leaves and cottage cheese cooked in a rich brown butter and freshly crushed onion and tomato gravy
- CHANNA DAL (MED-HOT)**
A delicious spicy dal curry made with brown split chickpeas in a rich brown butter
- MIXED VEGETABLES (Vegan) (MED-HOT)**
A selection of seasonal Freshly chopped vegetables cooked in chopped onions, tomatoes and spicy gravy.
- MATAR MUSHROOMS (MED-HOT)**
A creamy, spicy and saucy dish made with mushrooms and green peas in a thickened cream and freshly chopped tomato and onion base.

MEAT DISHES

- BUTTER CHICKEN (MILD)**
Very classic Indian creamy chicken dish; a combination of thickened cream, tomatoes, spices and almond nuts.
- MANGO CHICKEN (MILD)**
Fresh diced chicken blended to perfection with real mango taste and flourish with slightly coconut cream.
- LAMB KORMA (MILD)**
A mild dish; full of highly flavoured and creamy textured lamb curry.
- BEEF MASSAMAN (MILD)**
Indian Thai style dish cooked with rich sweet spices and coconut extract and flourished with green coriander.
- CHICKEN MADRAS (MILD-MED)**
A South Indian style chicken curry cooked in a rich sour medium hot gravy with delegate blend of spices and hint of coconut.
- MASALA CHICKEN (MED-HOT)**
A traditional North Indian style dish cooked in fresh onions, tomatoes and capsicum combined with fresh diced chicken, and garnished with garden-fresh coriander.
- LAMB ROGAN JOSH (MED-HOT)**
Rich lamb curry made with fresh brown onions, tomatoes, ginger, garlic, Spanish paprika and glazed with fresh green coriander.
- VINDALOO CURRY (BEEF OR CHICKEN) (VERY HOT)**
Traditionally served very hot Portuguese and South Indian Inspired dish cooked in malt vinegar, freshly crushed ginger-garlic and very spicy red chilli
- GOAT MASALA WITH BONES (MED-HOT)**
Tender pieces of bone-in goat meat simmered in a zesty sauce of capsicum, garlic, ginger, onions and tomatoes and garnished with green coriander.

TANDOORI BREADS

- PLAIN NAAN \$2.90**
White flour flat bread
- GARLIC NAAN \$3.20**
White flour bread with fresh garlic flavor
- CHEESE NAAN \$4.20**
White flour bread stuffed Australian cheese
- ALLO PARATHA \$4.20**
White flour bread stuffed with potatoes, onions, green pea and spices.

