

<b>67. KASHMIRI NAAN</b> Naan stuffed with dried fruits and nuts	<b>\$3.99</b>
<b>68. ALOO NAAN</b> Naan stuffed with potato and spices	<b>\$3.99</b>
<b>69. CHEESE AND GARLIC NAAN</b> Naan bread stuffed with cheese and garlic	<b>\$4.50</b>
<b>70. CHEESE AND CHILLI NAAN</b> Naan stuffed with cheese and chilli	<b>\$4.50</b>
<b>71. CHICKEN NAAN</b> Chefs special naan bread stuffed with finely chopped tandoori chicken pieces, onion and mild tangy spices	<b>\$4.50</b>
<b>72. KEEMA NAAN</b> Naan Bread stuffed with Lamb mince lightly spiced	<b>\$4.50</b>
<b>73. PARATHA</b> Wholemeal layered bread, cooked in tandoori oven	<b>\$3.99</b>
<b>74. ALOO PARATHA</b> Wholemeal bread filled with mashed potatoes and spices and cooked in tandoori oven	<b>\$3.99</b>
<b>75. ROTI</b> Wholemeal bread cooked in tandoori oven	<b>\$2.50</b>

### SIDE DISHES

<b>76. RAITA</b> Spiced mixture of yogurt and finely cut cucumber, tomato	<b>\$3.50</b>
<b>77. INDIAN SALAD</b> Cucumber onion and tomatoes, coriander, fresh lemon salt & carrots	<b>\$3.99</b>
<b>78. ONION SALAD</b> Onions, spices and salt	<b>\$2.50</b>
<b>79. MINT CHUTNEY ( extra serve )</b> Homemade aromatic mixture of yogurt and fresh mint paste	<b>\$2.50</b>
<b>80. SWEET MANGO CHUTNEY</b>	<b>\$2.50</b>
<b>81. PICKLE ( chilli/mixed )</b>	<b>\$2.50</b>
<b>82. PAPPADUM ( 4 pieces per serve )</b>	<b>\$2.00</b>

### DESSERT

<b>83. GULAB JAMUN</b> Traditional Indian sweet made from milk dumplings and sugar syrup, served hot	<b>\$4.00</b>
<b>84. KULFI</b> Frozen indian ice cream , made from reduced milk, flavoured with pistachio nuts, cashew and saffron	<b>\$4.00</b>

### DRINKS

<b>85. LASSI ( sweet / salted )</b> A yogurt drink served sweetened or salted, flavoured with rose water	<b>\$3.50</b>
<b>86. MANGO LASSI</b> A yogurt drink served sweetened with mango flavour	<b>\$3.99</b>
<b>87. MASALA CHAAS</b> Chaas is churned yogurt made by mixing a few condiments and water	<b>\$3.00</b>
<b>88. MASALA TEA</b>	<b>\$3.00</b>
<b>89. SOFT DRINKS</b> Can of Drinks	<b>\$2.00</b>

## MON - FRI 11 am to 2 pm LUNCH SPECIAL

COMES WITH ANY TWO CURRIES & PAPPADUM

### RICE WITH ANY 2 CURRIES

**REGULAR \$8.99**

Rice with any 2 curries and pappadum

**LARGE \$ 10.50**

Rice with any 2 curries, pappadum & salad or raita

**MEAL DEAL \$13.99**

Rice with any 2 curries, plain naan can of soft drinks

Raita or salad, pappadum

### LUNCH CURRIES

BUTTER CHICKEN (MILD)

LAMB KORMA (MILD)

CHICKEN MADRAS (MED)

BEEF VINDALOO (HOT)

VEGETABLE CRRY (MILD TO MED)

DAL (MED)

CURRY OF THE WEEK (MED)



## BYO RESTAURANT

DINEIN | TAKEAWAY | HOME DELIVERY

**WE PROVIDE**

CATERING FOR ALL OCCASIONS

**Express Lunch Special**

From \$8.99



**MON-FRI LUNCH**



**11.00 am to 2.00 pm**

**7 DAYS DINNER**

**5.00 pm to LATE**



Our Chef/owner has **25 years** of experience with 5 star hotels in India inclding Sheraton and Sofitel Hotel in Australia.

**CALL - 07 3255 5152**

SHOP 6, 1227 BEAUDESERT RD ACACIA RIDGE 4110

[www.mahendras.com.au](http://www.mahendras.com.au)

## VEG ENTREES

- 01. SPINACH & ONION PAKORA (5pcs)** \$6.00  
Sliced onion, spinach mixed in spicy chick peas flour batter and fried
- 02. POTATO VADA (3 pcs )** \$6.00  
Mashed potatoes mixed with spices and coated in chickpeas flour batter and fried
- 03. VEGETABLE SAMOSA ( 2pcs )** \$5.50  
Sliced potato filled into homemade pastry and fried
- 04. VEGETABLE PATTIES** \$6.00  
Bread stuffed with a tasty potato mash, fresh herbs and deep fried in chickpea batter

## NON VEG ENTREES

- 05. MEAT SAMOSA** \$5.50  
Lamb mince filled into homemade pastry and cooked to golden brown
- 06. TANDOORI CHICKEN ( 4 pcs / 8 pcs )** \$8.99/16.50  
Chicken marinated with authentic tandoori spices and herbs and grilled in tandoor
- 07. CHICKEN TIKKA ( 5 pcs )** \$8.99  
Fillets of chicken marinated in traditional spices and cooked in tandoor
- 08. SEEKH KEBAB** \$8.99  
Lamb mince mixed with herbs, spices, garlic and ginger, rolled onto skewers and grilled tenderly
- 09. GRILL PRAWN** \$8.99  
Prawns marinated in traditional mixture of spices and grill
- 10. JUKCY LAMB** \$8.99  
Lamb chops marinated with yogurt, special spices, slowly cooked in tandoor

## ALL DISHES ARE AVAILABLE IN MILD MED HOT

## VEGETARIAN DISHES

- 11. YELLOW DAL FRY** \$12.99  
Mixed lentils cooked with special spices
- 12. AMRITSARI DAL MAKHANI** \$12.99  
Variety lentils cooked with fresh ginger, garlic, variety all spices
- 13. MIX VEGETABLE JALFREZI** \$13.50  
Fresh vegetables cooked with authentic onion tomato gravy
- 14. MIX VEGETABLE KESHRI KORMA** \$13.50  
Fresh Vegetables cooked with cashew nuts and yogurt, flavoured with saffron and spices
- 15. PANEER TIKKA MASALA** \$13.50  
Paneer (indian Cottage Cheese cubes) tikka tossed with onion capsicum, cooked in ground tomato,curry garnished with fresh herbs
- 16. KADHAI PANEER** \$13.50  
Paneer Cubes cooked in spices and capsicum onion
- 17. MUTTER PANEER** \$13.50  
Paneer (indian Cottage Cheese) and mutter (Green Peas),cooked in indian spices
- 18. MALAI METHI PANEER** \$13.50  
Fresh fenugreek leaves (methi),paneer (Indian Cottage Cheese) cooked in creamy gravy
- 19. PANEER LABABDAR** \$13.50  
Paneer (Indian Cottage Cheese) cooked in thick cashew gravy
- 20. PANEER BADAMI PASANDA** \$13.50  
Paneer (Indian Cottage Cheese) cooked with Almond and saffron Gravy
- 21. PALAK PANEER** \$13.50  
Fresh spinach and homemade cottage cheese sauteed with spices
- 22. PALAK KOFTA** \$13.50  
Fresh spinach cooked with balls made of paneer (Indian Cottage Cheese) and potatoes

- 23. KASHMIRI MALAI KOFTA** \$13.50  
Paneer (Indian Cottage cheese) and potato cooked with, spices and nuts in a curry
- 24. MALAI METHI MUTTER** \$13.50  
Fresh fenugreek leaves (methi) and green peas cooked in creamy gravy
- 25. CHANA MASALA** \$13.50  
Chick peas cooked with authentic Indian spices
- 26. BHINDI MASALA (okra) seasonal** \$13.50  
Dry Okra with onion tomato masala finishing with coriander
- 27. PANEER CAPSICUM BHURJI** \$13.50  
Mashed cottage cheese (paneer) blended with delectable onions, capsicum, tomatoes

## INDIAN SNACKS

- 28. MUMBAI VADA PAV** \$6.00  
Potato vada in bread bun with chutney (tamarind and mint sauce)
- 29. AMRITSARI SAMOSA CHAT** \$8.00  
Samosa pieces with hot chickpea curry, finished with tasty tamarind and mint chutney
- 30. GUJARATI PAV BHAJI** \$10.00  
Mashed mix vegetables and potatoes cooked in a special blend of spices and served with soft buttered pav (Bread Bun)
- 31. PUNE MISAL PAV** \$11.99  
Sprouted moth bean curry finished with fresh onion coriander served with butter pav (Bread Bun)
- 32. PUNJABI CHOLE BHATURE ( two bhatura )** \$11.99  
Chick peas cooked with authentic Indian spices, served with 2 pcs fried bread

## CHICKEN DISHES

- 33. BUTTER CHICKEN** \$14.50  
Tandoori chicken cooked in flavour tomato, cashew nut gravy and finished with a touch of cream
- 34. CHICKEN TIKKA MASALA** \$14.50  
Tandoori chicken tikka tossed with onion, capsicum, cooked in a ground tomato and onion gravy
- 35. CHICKEN KORMA KESHRI** \$14.50  
Chicken cooked with ground cashew nuts and yogurt, flavoured with saffron and spices
- 36. CHICKEN KOLHAPURI** \$14.50  
Chicken curry cooked with homemade ground spices and onion
- 37. CHICKEN MADRAS** \$14.50  
Chicken cooked with onions, coconut, tomatoes, ginger, coriander and spices
- 38. CHILLI CHICKEN** \$14.50  
Marinated grilled chicken cooked with onion, tomato, capsicum, green chilli and spices
- 39. MALAI METHI CHICKEN** \$14.50  
Fresh fenugreek leaves (methi) and chicken cooked in creamy gravy
- 40. CHICKEN LAHORI** \$14.50  
Chicken cooked in special fresh herbs masala
- 41. CHICKEN BADAMI PASANDA** \$14.50  
Chicken cooked with almond and saffron gravy
- 42. CHICKEN HANDI ( half / full )** \$18.00 / \$24.00  
With bone chicken meat cooked with finely chopped onions, tomato and homemade ground spices
- 43. ANDA (egg) MASALA CURRY** \$12.99  
Curry with boiled eggs, spices and cooked in onion, tomato gravy

## SEAFOOD DISHES

- 44. KONKAN FISH CURRY** \$16.50  
Fresh fish curry flavoured with tamarind, coconut gravy and onion sauce

- 45. GOAN PRAWN CURRY** \$16.99  
Fresh king prawns cooked with tomato, onion and coconut gravy. seasoned with spice
- 46. MIX SEAFOOD CURRY** \$16.99  
Mix of fresh prawns, calamari fish, delicately cooked in a richly flavoured creamy coconut curry

## LAMB DISHES

- 47. LAMB KORMA** \$14.99  
Tender lamb pieces, cooked in ground cashew nut gravy finished with a touch of cream
- 48. LAMB KOLHAPURI** \$14.99  
Lamb curry cooked with homemade ground spices and onion
- 49. KADHAI BHOONA GOSHT** \$14.99  
Tender lamb pieces cooked with tomato, onion capsicum herbs and freshly ground spices
- 50. LAMB SAGWALA** \$14.99  
Tender lamb pieces and spinach cooked with herbs and spice
- 51. LAMB VINDALOO WITH POTATO** \$14.99  
Hot Lamb curry cooked with homemade ground spices
- 52. LAMB MADRAS** \$14.99  
Lamb cooked with onions, coconut gravy, tomatoes ginger, fresh chilli, coriander and spices
- 53. GOAT CURRY Large** \$15.99  
Goat with bone cooked with onion tomato gravy

## BEEF DISHES

- 54. BEEF SHAHI KORMA** \$14.99  
Tender beef pieces,cooked in ground cashew nut gravy finished with a touch of cream
- 55. BEEF ROGAN JOSH** \$14.99  
Diced beef meat, cooked with fresh tomatoes, onions, ginger garlic and special house spices, finished with coriander
- 56. BEEF VINDALOO WITH POTATO** \$14.99  
A delicious hot and spicy beef curry prepared with onion and spices
- 57. BEEF MADRAS** \$14.99  
Beef cooked with sliced onions, coconut gravy, tomatoes,ginger,fresh chilli, coriander and spices
- 58. BEEF SAGWALA** \$14.99  
Beef curry cooked with fresh spinach
- 59. KADHAI BHUNA BEEF** \$14.99  
Tender beef pieces cooked in a wok with tomato, onion, capsicum, herbs and freshly ground spices

## AUTHENTIC BASMATI RICE

- 60. RICE WITH CURRY order only** \$1.00
- 61. RICE ( regular / large )** \$2.50 / \$4.00
- 62. BIRYANI ( lamb /beef /chicken / vegetable ) ( large )** \$15.50  
Basmati Rice cooked in traditional Mughlai style with fresh herbs and spices, garnished with nuts and fried onion, served with raita

## INDIAN BREADS

- 63. PLAIN NAAN** \$2.99  
Plain flour bread baked in tandoori oven
- 64. GARLIC NAAN** \$3.99  
Naan with garlic
- 65. CHEESE NAAN** \$3.99  
Naan bread stuffed with cheese
- 66. CHEESE AND SPINACH NAAN** \$3.99  
Chef's special - Naan bread stuffed with cheese and spinach