

# VEGETARIAN

<b>Navratan Korma (GF)</b> Medley of vegetables cooked in an almond & light cream sauce	13.9
<b>Vegetable Jalfrazi (GF,DF,V)</b> Sautéed mixed vegetables with 5 spices	13.9
<b>Aloo Gobi (GF,DF,V)</b> Potato, cauliflower & peas cooked in turmeric and mild spices	12.9
<b>Saag Paneer (GF)</b> Cottage cheese cooked in a mildly spiced spinach puree	14.9
<b>Malai Kofta</b> Potato & cottage cheese dumplings stuffed with crushed cashew nuts & cooked in an almond sauce	13.9
<b>Daal Makhni (GF)</b> A selection of lentils simmered on a slow fire & finished with cream & coriander	10.9
<b>Chilli Paneer (GF)</b> Indian cottage cheese with sliced onion, cabbage, chilli paste & fresh coriander	13.9
<b>Bagara Baingan (GF,DF,V)</b> A home-style dish of eggplant marinated with tamarind, fennel, curry leaves & mild chillikashmiri chilli & green cardamom	13.9
<b>Channa Masala (GF,V)</b> Chick peas cooked in five spice	13.9
<b>Kadai Panner</b> Ground Kadai masala in onion capsicum and creamy sauce	14.9
<b>Paneer Tikka Masala</b> Chunks of Panner marinated in five spice cooked in tandoor and tossed in chefs special gravy	14.9
<b>Vegetarian Curry Plate</b> Samosa, Navratan Korma, Saag Paneer, Daal Makhini, Rice and Naan	22.9

# VEGETARIAN

*continued*

<b>Kerala Vegetables (V)</b> Sautéed spiced vegetables with five spices coconut cream dressing and two chutneys	13.9
<b>Mathi Aloo (V)</b> Spinach and fenugreek leaf sauced spiced broken potatoes with green beans in curry and cumin leaf dressing	12.9
<b>Kashmiri Eggplant (V)</b> Chilli, roast cashew and spice masala dressed eggplant with aromatic tomato sauce	14.9
<b>Black Daal Bowl (V)</b> Slow cooked mixed black lentils	12.9

(GF) - Gluten Free (DF) - Dairy Free (V) - Vegan

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# ENTREES

<b>Onion &amp; Palak Bajji (GF,DF,V) (5pcs)</b> Sliced onion and Spinach in a mildly spiced chickpea batter, served with mint & coriander sauce	5.9
<b>Samosa Vegetable/Chicken (2pcs)</b> Two pasty parcels of mildly spiced potato and peas, served with tamarind sauce	5.9 / 7.9
<b>Andaman Island Fish (3pcs)</b> Light, fresh and flavoursome seasonal fish cooked in traditional spices and lightly fried	8.9
<b>Butta Kebab (Vegetarian) (3pcs)</b> Potato croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce	7.5
<b>Vegetable Manchurian (Vegetarian)</b> Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum	10.9
<b>Seekh Kebab (2 pcs)</b> Minced Chicken & lamb with Indian herbs & spices, finger rolled & grilled in the tandoor	7.9
<b>Lamb Chops (2pcs)</b> Marinated in a blend of Indian spices & grilled in the tandoor	11.9
<b>Tandoori Chicken Tikka (3pcs)</b> Marinated in yoghurt, accompanied with green salad & mint chutney	8.5
<b>Paneer Tikka</b> Chunks of paneer marinated in five spice and grilled in tandoor	10.9
<b>Dips Platter (Vegetarian)</b> A selection of fresh tantalizing relishes & chutneys, served with naan	8.9
<b>Crab Pakora</b> Softshell Crab tempura batter mixed with Indian spices, then deep fried and served with raw mango salad	11.9
<b>Mixed Entrée/ Plate for 1</b> Chicken tikka, seekh kebab, Lamb Chop	12.9
<b>Tandoori Experience</b> 2 pc ch tikka, 2 pc sheesh kebab, 2 pc lamb chop, 2 pc and Andaman fish	24.9

# MAIN MEALS

<b>Butter Chicken (GF)</b> Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce	14.9	<b>Vindaloo (Hot) (GF,DF) Lamb or Beef</b> 15.9 / <b>Chicken</b> 14.9 Chunks of juicy meat cooked in traditional hot vindaloo sauce
<b>Tawa Tikka Masala (GF)</b> Chicken tikka sautéed on the tawa with onion & tomato, and flavoured with green chilli, garlic and ginger	15.9	<b>Beef Cheeks</b> 22.9 Beef cheeks braised with spices, sliced onions and ginger garlic
<b>Goan Prawns / Fish (GF)</b> Prawns/Fish cooked with onion and tomato, garnished with cream & coconut. A must try for prawn lovers	19.9	<b>Madras (Hot) (GF,DF) Lamb or Beef</b> 15.9 / <b>Chicken</b> 14.9 Succulent pieces of meat coated in our chef's special madras sauce, coconut cream & flavoured with five spice
<b>Prawn Jalfrazi (Mild) (GF)</b> King prawns cooked with mixed vegetables	20.9	<b>Lamb Shank (GF,DF)</b> 16.9 Braised in their own juices, Indian herbs, finished with cumin & ginger and served with potato & cauliflower mixed veg
<b>Duck Leg Curry (GF)</b> Tender duck leg cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice	15.9	<b>Saag Gosht / Chicken Saagwala (GF)</b> 15.9 Lamb or Chicken diced in a spinach puree with ginger and garlic
<b>Goat do Pyaza (GF,DF)</b> Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves & mace	16.9	<b>Charminar Fish</b> 21.9 Fish tossed in Home made spices and served with eggplant masala
<b>Korma (GF) Lamb or Beef</b> 15.9 / <b>Chicken</b> 14.9 Succulent pieces of meat coated in a creamy sauce flavoured with ground cashew nuts	14.9	<b>Choo Chee Prawns / Chicken</b> 20.9 / 16.9 Mild red curry (Thai style)
<b>Rogan Josh (GF,DF)</b> An intense lamb curry flavoured with sun dried kashmiri chilli & green cardamom	15.9	<b>Curry Plate</b> 23.9 Combination of Butter chicken, Beef korma, Navratan Korma, Chiken tikka, Rice and Naan

BREADS	BREADS	SIDES	SIDES	RICE
<b>Naan</b> - leavened bread baked in the tandoor - plain / garlic 2.5 / 3	<b>Gobi Naan</b> - grated cauliflower with five spices stuffed and cooked in the oven 4.5	<b>Raita</b> - grated cucumber and yoghurt, sprinkled with roasted cumin 4.5	<b>Papadums (5pcs)</b> - crispy lentil wafers with cumin flavour 3	<b>Steamed Basmati</b> 2.5
<b>Roti</b> - round, unleavened, wholemeal bread 3	<b>Kulcha Naan</b> - bread stuffed with crushed cashew nuts, sultanas and grated almonds 4.5	<b>Eggplant Raita</b> - lightly peppered yoghurt with char-grilled eggplant, capsicum and red onion 4.5	<b>Mixed Pickles</b> - a spicy relish made of assorted vegetables 3	<b>Biryani infused basmati</b> with flavours of whole spices, mint & ginger lamb, chicken, beef 15.9
<b>Cheese Naan</b> - grated cheese stuffed and cooked in the tandoor 5.0		<b>Mango Chutney</b> - a sweet accompaniment to tickle your taste buds 3	<b>Bowl of Vegetables</b> - fresh vegetables sautee with Indian spices 7.9	<b>OR</b> vegetables 12.9