

VEGETARIAN

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

VEGETARIAN

continued

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

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

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ENTREES

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

MAIN MEALS

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

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