

**\*\*MED \*\*HOT****ANY CURRY WE CAN MAKE MILD TO WILD**

\$1 extra for ex. hot

**STARTER****ENTRÉE****MAIN****SAMOSA (2 Pieces)****\$ 5.50**

Pastry pyramids filled with potatoes, green peas and spices.

**ONION BHAJI****\$ 5.50**

Onion rings dipped in Besan flour and flavored with omum, crisp fried.

**TANDOOR SE****TANDOORI CHICKEN****\$ 11.00****\$17.00**

A succulent ON bone Tandoori chicken marinated overnight and roasted to perfection.

**MURG TIKKA****\$ 10.00****\$ 17.00**

A succulent boneless tandoori chicken tikka marinated overnight and roasted to perfection.

**SEEKH KEBAB****\$ 8.00****\$ 15.00**

Chicken mince blended with Indian spices and cooked in Tandoor on skewer.

**BURRAH KEBAB****\$ 12.00****\$ 23.00**

Tender baby lamb cutlets deeply marinated in yoghurt and spices roasted in tandoori oven.

**TANDOORI PLATTER****\$13.50****\$ 20.50**

Combination of murg tikka, Seekh kebab, burrah kebab &amp; samosa.

**MAIN COURSE****ROGAN JOSH****\$ 13.50**

A famous lamb curry from Kashmir, flavored with exotic spices.

**MAKHAN CHICKEN (Butter chicken)****\$ 13.50**

Tandoori cooked boneless chicken's pieces in rich tomato creamy sauce.

**CURRY (Chicken, lamb or beef)****\$ 13.50**

Rich gravy used to finish pot roast. Garnished with fresh coriander.

**\*\*\*CHENNAI (Chicken, lamb or beef)****\$14.00**

Hot curry with coconut flavor from Chennai

**\*\*\* VINDALOO (Chicken, lamb or beef)****\$14.00**

A popular hot tangy curry of Goa.

**SAAG (Chicken, lamb or beef)****\$14.00**

With assorted spices and puree spinach.

**KORMA (Chicken, lamb or beef)****\$14.00**

Mughlai sauce of cashew nuts and yoghurt.

**\*\*MASALA (Chicken, lamb or beef)****\$14.00**

A traditional sauce of tomato and onion.

**\*\*KADAI CHICKEN****\$15.50**

A chef special curry, with tomato, bell pepper Onion and touch with exotic spices.

**\*\*CHICKEN TIKKA MASALA****\$15.50**

Marinated and cooked in oven chicken chunks

Cooked in tastiest curry to perfection.

chunks cooked in Chef's Special curry

**\*CORIANDER (chicken, lamb or beef)****\$15.50**

Freshly grounded coriander &amp; mint sauce.

**\*DHANSAK (chicken, lamb or beef)****\$15.50**

Parsi style curry with mix lentils.

**\*MARWAHA (chicken, lamb or beef)****\$15.50**

Chef's special dish with unique tomato masala.

**\*\*\*PEPPER (Chicken, lamb or beef)****\$15.50**

Cooked with freshly grounded black pepper &amp; herbs.

**BOMBAY BEEF****\$15.50**

Tender beef cooked in creamy sauce with Fenugreek.

**SEAFOOD****PRAWN****\$ 16.50****FISH****\$ 18.50****MALABARI (Prawn or Fish)**

Delicious of tomato, pepper &amp; coconut sauce, tempered with curry leaves and mustard seed.

**\*\*\*VINDALOO (Prawn or Fish)****\$ 16.50****\$ 18.50**

A traditional hot Goa curry with Tamarind.

**\*\*MASALA (Prawn or Fish)****\$ 16.50****\$ 18.50**

A traditional sauce of tomato and onion.

**SAAG (prawn or fish)****\$ 16.50****\$ 18.50**

With assorted spices and spinach puree

**VEGETARIAN DELIGHT****NAV RATTAN KORMA****\$12.50**

Different vegetables cooked in creamy sauce.

**MALAI KOFTA****\$12.50**

Potato dumpling cooked in rich sauce.

**\*\*MATTAR PANEER****\$13.00**

Cheese and peas cooked in medium spicy sauce.

**\*\*MATTAR MUSHROOM****\$12.50**

Mushroom and peas cooked in medium spicy gravy.

**\*\*KADAI PANEER****\$13.00**

Homemade cottage cheese cooked with tomato, onion and capsicum.

**SAAG PANEER****\$13.00**

Homemade cottage cheese cooked in spinach.

**PALAK MUSHROOM PEAS****\$13.00**

Mushroom &amp; peas cooked in spinach puree.

**ALOO MATTAR****\$11.00**

A curry of potato and peas.

**ALOO PALAK****\$11.50**

Potato curry finished with spinach.

**ALOO CAPSICUM****\$13.00**

Potato and capsicum cooked in mild sauce.

**ALOO GOBI****\$13.00**

A curry of potato and cauliflower, cooked in exotic spices.

**DAL MAKHANI OR TADKA****\$11.00**

Lentil simmered overnight for a rich and unique taste.

**CHICKPEA CURRY****\$12.00**

Chickpea cooked with exotic spices.

**EGGPLANT CURRY****\$ 13.00****BREADS****PLAIN NAAN****\$ 2.50****GARLIC NAAN****\$ 3.50****ROTI(wheat flour)****\$ 2.50****VEG PARATHA( with vegetable fillings)****\$ 5.00****CHEESE & GARLIC NAN****\$ 5.50**

### RICE

JEERA RICE (cumin steamed rice)	\$ 2.50
BIRYANI VEGE with Raita	\$ 14.50
BIRYANI (Chicken, lamb or beef) with Raita	\$ 16.50

### ACCOMPANYMENTS

PICKLE (Mango, chilly, lime or mix)	\$ 2.00
CHUTNEY (Mango or mint )	\$ 2.00
RAITA ( cucumber)	\$ 2.00
PAPADAM (4 Pcs.)	\$ 2.50

### DRINKS

MANGO LASSI	\$ 3.50
SOFT DRINKS	\$ 2.50

### DESSERTS

GULAB JAMUN	\$ 4.50
MANGO KULFI	\$ 4.50
MANDIR MALAI	\$ 6.00

**OUR CHEF PREPARES ALL OUR  
CURRIES WITH NO MSG AND IT IS  
ALL  
GLUTEN FREE**

**Please notify the host of any dietary  
conditions or flavour preferences.**

*We also do catering  
for all occasions*

**WE COOK ACCORDINGLY TO  
YOUR TASTE WITHOUT  
COMPROMISING THE QUALITY**



# Aamarpali

Real Authentic  
Indian

Take away  
&  
B.Y.O  
Restaurant

122 Hobart Rd,  
Kings meadows

**Phone : 6343 6992**

**DINNER**

7 Nights a Week, 5:00pm onwards

Prices may change without notice