

VEGETARIAN

- 32. Navratan Korma (GF)** 13.9
Medley of vegetables cooked in an almond & light cream sauce
- 33. Vegetable Jalfrazi (GF,DF,V)** 13.9
Sautéed mixed vegetables with 5 spices
- 34. Aloo Gobi (GF,DF,V)** 13.9
Potato, cauliflower & peas cooked in turmeric and mild spices
- 35. Saag Paneer (GF)** 14.9
Cottage cheese cooked in a mildly spiced spinach puree
- 36. Malai Kofta** 13.9
Potato & cottage cheese dumplings stuffed with crushed cashew nuts & cooked in an almond sauce
- 37. Daal Makhni (GF)** 10.9
A selection of lentils simmered on a slow fire & finished with cream & coriander
- 38. Chilli Paneer (GF)** 13.9
Indian cottage cheese with sliced onion, cabbage, chilli paste & fresh coriander
- 39. Bagara Baingan (GF,DF,V)** 13.9
A home-style dish of eggplant marinated with tamarind, fennel, curry leaves & mild chillikashmiri chilli & green cardamom
- 40. Channa Masala (GF,V)** 13.9
Chick peas cooked in five spice
- 41. Kadai Panner** 14.9
Ground Kadai masala in onion capsicum and creamy sauce
- 42. Paneer Tikka Masala** 14.9
Chunks of Panner marinated in five spice cooked in tandoor and tossed in chefs special gravy
- 43. Vegetarian Curry Plate** 23.9
Samosa, Navratan Korma, Saag Paneer, Daal Makhini, Rice and Naan

VEGETARIAN

continued

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

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

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ENTREES

1. Onion & Palak Bajji (GF,DF,V) (5pcs) Sliced onion and Spinach in a mildly spiced chickpea batter, served with mint & coriander sauce	5.9
2. Gobhi 65 (V) Cauliflower pods tossed with onion capsicum and 5 spices	10.9
3. Samosa Vegetable/Chicken (2pcs) Two pasty parcels of mildly spiced potato and peas, served with tamarind sauce	6.5 / 7.9
4. Andaman Island Fish (3pcs) Light, fresh and flavoursome seasonal fish cooked in traditional spices and lightly fried	8.9
5. Butta Kebab (Vegetarian) (3pcs) Potato croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce	7.5
6. Vegetable Manchurian (Vegetarian) Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum	10.9
7. Seekh Kebab (2 pcs) Minced Chicken & lamb with Indian herbs & spices, finger rolled & grilled in the tandoor	7.9
8. Lamb Chops (2pcs) Marinated in a blend of Indian spices & grilled in the tandoor	11.9
9. Tandoori Chicken Tikka (3pcs) Marinated in yoghurt, accompanied with green salad & mint chutney	8.5
10. Paneer Tikka Chunks of paneer marinated in five spice and grilled in tandoor	10.9
11. Dips Platter (Vegetarian) A selection of fresh tantalizing relishes & chutneys, served with naan	8.9
12. Crab Pakora Softshell Crab tempura batter mixed with Indian spices, then deep fried and served with raw mango salad	11.9
13. Mixed Entrée/ Plate for 1 Chicken tikka, seekh kebab, Lamb Chop	12.9
14. Tandoori Experience 2 pc ch tikka, 2 pc sheesh kebab, 2 pc lamb chop, 2 pc and Andaman fish	24.9

MAIN MEALS

15. Butter Chicken (GF) Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce	14.9	24. Vindaloo (Hot) (GF,DF) Lamb or Beef 15.9 / Chicken	14.9
16. Tawa Tikka Masala (GF) Chicken tikka sautéed on the tawa with onion & tomato, and flavoured with green chilli, garlic and ginger	15.9	25. Beef Cheeks Beef cheeks braised with spices, sliced onions and ginger garlic	24.9
17. Kashmiri Chicken Chicken cooked in onion and rich cashew gravy served with potatoes cauliflower	14.9	26. Madras (Hot) (GF,DF) Lamb or Beef 15.9 / Chicken	14.9
18. Goan Prawns / Fish (GF) Prawns/Fish cooked with onion and tomato, garnished with cream & coconut. A must try for prawn lovers	19.9	27. Lamb Shank (GF,DF) Braised in their own juices, Indian herbs, finished with cumin & ginger and served with potato & cauliflower mixed veg	16.9
19. Prawn Jalfrazi (Mild) (GF) King prawns cooked with mixed vegetables	20.9	28. Saag Gosht / Chicken Saagwala (GF) Lamb or Chicken diced in a spinach puree with ginger and garlic	15.9
20. Duck Leg Curry (GF) Tender duck leg cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice	15.9	29. Charminar Fish Fish tossed in Home made spices and served with eggplant masala	21.9
21. Goat do Pyaza (GF,DF) Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves & mace	18.9	30. Choo Chee Prawns / Chicken Mild red curry (Thai style)	20.9/ 16.9
22. Korma (GF) Lamb or Beef 15.9 / Chicken	14.9	31. Curry Plate Combination of Butter chicken, Beef korma, Navratan Korma, Chiken tikka, Rice and Naan	24.9

BREADS		BREADS		SIDES		SIDES		RICE	
48. Naan - leavened bread baked in the tandoor - plain / garlic	3	52. Gobi Naan - grated cauliflower with five spices stuffed and cooked in the oven	4.5	54. Raita - grated cucumber and yoghurt, sprinkled with roasted cumin	4.5	57. Papadums (5pcs) - crispy lentil wafers with cumin flavour	3	610 Steamed Basmati	2.5
49. Roti - round, unleavened, wholemeal bread	3.5	53. Kheema Naan - chargrilled lamb mince stuffed and cooked in the tandoor	4.5	55. Eggplant Raita - lightly peppered yoghurt with char-grilled eggplant, capsicum & red onion	4.5	58. Mixed Pickles - a spicy relish made of assorted vegetables	3	61. Biryani infused basmati with flavours of whole spices, mint & ginger lamb, chicken, beef	15.9
50. Kulcha Naan - bread stuffed with crushed cashew nuts, sultanas and grated almonds	4.5	56. Mango Chutney - a sweet accompaniment to tickle your taste buds	3	49. Bowl of Vegetables - fresh vegetables sautee with Indian spices	8.5	OR vegetables	12.9		