

VEGETARIAN

- 30. Navratan Korma (GF)** 16.9
Medley of vegetables cooked in an almond & light cream sauce
- 31. Vegetable Jalfrazi (GF,DF,V)** 14.9
Sautéed mixed vegetables with 5 spices
- 32. Aloo Gobi (GF,DF,V)** 14.9
Potato, cauliflower & peas cooked in turmeric and mild spices
- 33. Saag Paneer (GF)** 16.9
Cottage cheese cooked in a mildly spiced spinach puree
- 34. Malai Kofta** 16.9
Potato & cottage cheese dumplings stuffed with crushed cashew nuts & cooked in an almond sauce
- 35. Daal Makhni (GF)** 13.9
A selection of lentils simmered on a slow fire & finished with cream & coriander
- 36. Chilli Paneer (GF)** 16.9
Indian cottage cheese with sliced onion, cabbage, chilli paste & fresh coriander
- 37. Bagara Baingan (GF,DF,V)** 15.9
A home-style dish of eggplant marinated with tamarind, fennel, curry leaves & mild chillikashmiri chilli & green cardamom
- 38. Channa Masala (GF,V)** 14.9
Chick peas cooked in five spice
- 39. Kadai Panner** 16.9
Ground Kadai masala in onion capsicum and creamy sauce
- 40. Paneer Tikka Masala** 16.9
Chunks of Panner marinated in five spice cooked in tandoor and tossed in chefs special gravy
- 41. Vegetarian Curry Plate** 24.9
Samosa, Navratan Korma, Saag Paneer, Daal Makhini, Rice and Naan

VEGETARIAN

continued

- 42. Kerala Vegetables (V)** 15.9
Sautéed spiced vegetables with five spices coconut cream dressing and two chutneys
- 43. Methi Aloo (V)** 15.9
Spinach and fenugreek leaf sauced spiced broken potatoes with green beans in curry and cumin leaf dressing
- 44. Kashmiri Eggplant (V)** 16.9
Chilli, roast cashew and spice masala dressed eggplant with aromatic tomato sauce
- 45. Tadka Daal** 12.9
Daal Tadka lentils are spiced and finished with a tempering made of ghee and 5 spices

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

TO ORDER

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ENTREES

- 1. Onion & Palak Bajji (GF,DF,V) (5pcs)** 6.9
Served with tamarind sauce
- 2. Samosa Vegetable/Chicken (2pcs)** 7.9 / 8.9
Two pasty parcels of mildly spiced potato and peas, served with tamarind sauce
- 3. Andaman Island Fish (3pcs)** 10.9
Light, fresh and flavoursome seasonal fish cooked in traditional spices and lightly fried
- 4. Butta Kebab (Vegetarian) (3pcs)** 8.9
Potato croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce
- 5. Vegetable Manchurian (Vegetarian)** 13.9
Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum
- 6. Seekh Kebab (2 pcs)** 8.5
Minced Chicken & lamb with Indian herbs & spices, finger rolled & grilled in the tandoor
- 7. Lamb Chops (2pcs)** 12.9
Marinated in a blend of Indian spices & grilled in the tandoor
- 8. Tandoori Chicken Tikka (3pcs)** 12.9
Marinated in yoghurt, accompanied with green salad & mint chutney
- 9. Paneer Tikka** 11.9
Chunks of paneer marinated in five spice and grilled in tandoor
- 10. Dips Platter (Vegetarian)** 8.9
A selection of fresh tantalizing relishes & chutneys, served with naan
- 12. Tandoori Experience** 25.9
2 pc ch tikka, 2 pc sheesh kebab, 2 pc lamb chop, 2 pc and Andaman fish

- 13. Butter Chicken (GF)** 16.9
Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce
- 14. Tawa Tikka Masala (GF)** 17.5
Chicken tikka sautéed on the tawa with onion & tomato, and flavoured with green chilli, garlic and ginger
- 15. Kashmiri Chicken** 17.5
Chicken cooked in onion and rich cashew gravy served with potatoes cauliflower
- 16. Goan Prawns / Fish (GF)** 21.9
Prawns/Fish cooked with onion and tomato, garnished with cream & coconut. A must try for prawn lovers
- 17. Prawn Jalfrazi (Mild) (GF)** 21.9
King prawns cooked with mixed vegetables
- 18. Duck Leg Curry (GF)** 18.9
Tender duck leg cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice
- 19. Goat do Pyaza (GF,DF)** 23.9
Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves & mace
- 20. Korma (GF)** 16.9 **Lamb, Beef or Chicken**
Succulent pieces of meat coated in a creamy sauce flavoured with ground cashew nuts
- 21. Rogan Josh (GF,DF)** 16.9
An intense lamb curry flavoured with sun dried kashmiri chilli & green cardamom

MAIN MEALS

- 22. Vindaloo (Hot) (GF,DF)** 17.5 **Lamb, Beef or Chicken**
Chunks of juicy meat cooked in traditional hot vindaloo sauce
- 23. Beef Cheeks** 26.9
Beef cheeks braised with spices, sliced onions and ginger garlic
- 24. Madras (Hot) (GF,DF)** 17.5 **Lamb, Beef or Chicken**
Succulent pieces of meat coated in our chef's special madras sauce, coconut cream & flavoured with five spice
- 25. Lamb Shank (GF,DF)** 18.9
Braised in their own juices, Indian herbs, finished with cumin & ginger and served with potato & cauliflower mixed veg
- 26. Saag Gosht / Chicken Saagwala (GF)** 17.5
Lamb or Chicken diced in a spinach puree with ginger and garlic
- 27. Charminar Fish** 22.9
Fish tossed in Home made spices and served with eggplant masala
- 28. Choo Chee Prawns / Chicken** 21.9/
Mild red curry (Thai style) 17.9
- 29. Curry Plate** 25.9
Combination of Butter chicken, Beef korma, Navratan Korma, Chiken tikka, Rice and Naan

BREADS

- 46. Naan** - leavened bread baked in the tandoor - plain / garlic 4.0
- 47. Roti** - round, unleavened, wholemeal bread 4.0
- 48. Kulcha Naan** - bread stuffed with crushed cashew nuts, sultanas and grated almonds 6.0
- 49. Cheese Naan** - grated cheese stuffed and cooked in the tandoor 6.0

BREADS

- 50. Gobi Naan** - grated cauliflower with five spices stuffed and cooked in the oven 6.0
- 51. Kheema Naan** - chargrilled lamb mince stuffed and cooked in the tandoor 6.0

SIDES

- 52. Raita** - grated cucumber and yoghurt, sprinkled with roasted cumin 5
- 53. Eggplant Raita** - lightly peppered yoghurt with char-grilled eggplant, capsicum & red onion 5.5
- 54. Mango Chutney** - a sweet accompaniment to tickle your taste buds 3

SIDES

- 55. Papadums (5pcs)** - crispy lentil wafers with cumin flavour 3
- 56. Mixed Pickles** - a spicy relish made of assorted vegetables 3
- 57. Bowl of Vegetables** - fresh vegetables sautee with Indian spices 8.9

RICE

- 58. Steamed Basmati** 3.0
- 59. Biryani infused basmati** with flavours of whole spices, mint & ginger lamb, chicken, beef OR vegetables 17.9 / 14.9