

VEGETARIAN

- 32. Navratan Korma (GF)** 15.9
Medley of vegetables cooked in an almond & light cream sauce
- 33. Vegetable Jalfrazi (GF,DF,V)** 15.9
Sautéed mixed vegetables with 5 spices
- 34. Aloo Gobi (GF,DF,V)** 15.9
Potato, cauliflower & peas cooked in turmeric and mild spices
- 35. Saag Paneer (GF)** 16.9
Cottage cheese cooked in a mildly spiced spinach puree
- 36. Malai Kofta** 16.9
Potato & cottage cheese dumplings stuffed with crushed cashew nuts & cooked in an almond sauce
- 37. Daal Makhni (GF)** 14.9
A selection of lentils simmered on a slow fire & finished with cream & coriander
- 38. Chilli Paneer (GF)** 16.9
Indian cottage cheese with sliced onion, chilli paste & fresh coriander
- 39. Bagara Baingan (GF,DF,V)** 15.9
A home-style dish of eggplant marinated with tamarind, fennel, curry leaves & mild chillikashmiri chilli & green cardamom
- 40. Channa Masala (GF,V)** 14.9
Chick peas cooked in five spice
- 41. Kadai Panner** 16.9
Ground Kadai masala in onion capsicum and creamy sauce
- 42. Paneer Tikka Masala** 17.9
Chunks of Panner marinated in five spice cooked in tandoor and tossed in chefs special gravy
- 43. Vegetarian Curry Plate** 25.9
Samosa, Navratan Korma, Saag Paneer, Daal Makhini, Rice and Naan
- 44. Tadka Daal** 12.9
Daal Tadka lentils are spiced and finished with a tempering made of ghee and 5 spices
- 45. Panner Butter Masala** 17.9
Cottage cube pieces cooked in rich creamy tomato and cashew nut sauce

VEGETARIAN

continued

- 46. Kerala Vegetables (V)** 16.9
Sautéed spiced vegetables with five spices coconut cream dressing
- 47. Methi Aloo (V)** 16.9
Spinach and fenugreek leaf sauced spiced broken potatoes with cumin leaf dressing
- 48. Bombay Aloo (V)** 15.9
Bombay potato, seasoned with various spices such as cumin, curry, garlic, garam masala, turmeric, mustard seeds, chili powder salt and pepper.
- 49. Kashmiri Eggplant (V)** 17.9
Chilli, roast cashew and spice masala dressed eggplant with aromatic tomato sauce
- 50. Black Daal Bowl (V)** 16.9
Slow cooked mixed black lentils

DRINKS

- Soft Drinks** 3.5
- Mango Lassi** 5.0
- 1.25 Ltr Coke** 5.5

DESSERT

- Gulab Jamun** 5.0
- Pistachio Kulf** 5.0
- Date Pudding** 7.9

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

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BRIGHTON

DINNER Monday to Sunday 4.30 to 9.30
LUNCH Friday and Sunday 12.00 to 2.30



ENTREES

1. Onion & Palak Bajji (GF,DF,V) (5pcs) Served with tamarind sauce	7.9
2. Gobhi 65 (V) Cauliflower pods tossed with onion capsicum and 5 spices	13.9
3. Samosa Vegetable/Chicken (2pcs) Two pasty parcels of mildly spiced potato and peas, served with tamarind sauce	8.5 / 8.9
4. Andaman Island Fish (3pcs) Light, fresh and flavoursome seasonal fish cooked in traditional spices and lightly fried	10.9
5. Butta Kebab (Vegetarian) (3pcs) Potato croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce	8.9
6. Vegetable Manchurian (Vegetarian) Grated vegetable dumplings - wok tossed with five spice, spring onion & capsicum	12.9
7. Seekh Kebab (2 pcs) Minced Chicken & lamb with Indian herbs & spices, finger rolled & grilled in the tandoor	8.9
8. Lamb Chops (2pcs) Marinated in a blend of Indian spices & grilled in the tandoor	12.9
9. Tandoori Chicken Tikka (3pcs) Marinated in yoghurt, accompanied with green salad & mint chutney	12.9
10. Paneer Tikka Chunks of paneer marinated in five spice and grilled in tandoor	11.9
11. Dips Platter (Vegetarian) A selection of fresh tantalizing relishes & chutneys, served with naan	10.9
12. Crab Pakora Softshell Crab tempura batter mixed with Indian spices, then deep fried and served with green apple salad	15.5
13. Mixed Entrée/ Plate for 1 Chicken tikka, seekh kebab, Lamb Chop	14.5
14. Tandoori Experience 2 pc ch tikka, 2 pc sheesh kebab, 2 pc lamb chop, 2 pc and Andaman fish	26.9

MAIN MEALS

15. Butter Chicken (GF) Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce	L: 17.5 S: 14.9	24. Vindaloo (Hot) (GF,DF) Chunks of juicy meat cooked in traditional hot vindaloo sauce	Lamb, Beef or Chicken L: 17.9 S: 15.9
16. Tawa Tikka Masala (GF) Chicken tikka sautéed on the tawa with onion & tomato, and flavoured with green chilli, garlic and ginger	17.9	25. Beef Cheeks Beef cheeks braised with spices, sliced onions and ginger garlic	26.9
17. Kashmiri Chicken Chicken cooked in onion and five spice and tossed in fenugreek leaves	17.9	26. Madras (Hot) (GF,DF) Succulent pieces of meat coated in our chef's special madras sauce, coconut cream & flavoured with five spice	Lamb, Beef or Chicken 17.9
18. Goan Prawns / Fish (GF) Prawns/Fish cooked with onion and tomato, garnished with cream & coconut. A must try for prawn lovers	23.9/ 22.9	27. Lamb Shank (GF,DF) Braised in their own juices, Indian herbs, finished with cumin & ginger and served with potato & cauliflower mixed veg	18.9
19. Prawn Jalfrazi (Mild) (GF) King prawns cooked with mixed vegetables	23.9	28. Saag Gosht / Chicken Saagwala (GF) Lamb or Chicken diced in a spinach puree with ginger and garlic	17.9
20. Duck Leg Curry (GF) Tender duck leg cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice	17.9	29. Charminar Fish Fish tossed in Home made spices and served with eggplant masala	23.9
21. Goat do Pyaza (GF,DF) Tender goat flavoured with cardamom in a tomato sauce infused with cumin, bay leaves & mace	23.9	30. Choo Chee Prawns / Chicken Mild red curry (Thai style)	23.9/ 18.5
22. Korma (GF) Succulent pieces of meat coated in a creamy sauce flavoured with ground cashew nuts	L: 17.9 S: 15.9	31. Curry Plate Combination of Butter chicken, Beef korma, Navratan Korma, Chiken tikka, Rice and Naan	26.9
23. Rogan Josh (GF,DF) An intense lamb curry flavoured with sun dried kashmiri chilli & green cardamom	L: 17.9 S: 15.9		

BREADS	BREADS	SIDES	SIDES	RICE
51. Naan - leavened bread baked in the tandoor - plain / garlic 3.9	56. Gobi Naan - grated cauliflower with five spices stuffed and cooked in the oven 6.5	59. Raita - grated cucumber and yoghurt, sprinkled with roasted cumin 5	62. Papadums (5pcs) - crispy lentil wafers with cumin flavour 3.5	65. Steamed Basmati 3.0
52. Kulcha Naan - bread stuffed with crushed cashew nuts, sultanas and grated almonds 6.5	57. Kheema Naan - chargrilled lamb mince stuffed and cooked in the tandoor 6.5	60. Eggplant Raita - lightly peppered yoghurt with char-grilled eggplant, capsicum & red onion 5.5	63. Mixed Pickles - a spicy relish made of assorted vegetables 3.5	66. Biryani infused basmati with flavours of whole spices, mint & ginger lamb, chicken, beef 18.9
53. Cheese Naan 6.0	54. Chilli Cheese Naan 6.5	61. Mango Chutney - a sweet accompaniment to tickle your taste buds 3.5	64. Bowl of Vegetables - fresh vegetables sautee with Indian spices 8.9	OR vegetables 14.9
55. Garlic Cheese Naan 6.5	58. Roti - round, unleavened, wholemeal bread 4.5			