

## — ENTREES —

<b>Tandoori Mixed Platter</b>	<b>16.90</b>
1/4 Tandoori Chicken, Chicken Tikka, Fish Tikka Tandoori Tail Prawn (2 pieces each).	
<b>Tandoori Prawn</b>	<b>13.90</b>
Marinated extra large Prawns roasted in the tandoori.	
<b>Tandoori Chicken (Half/Full)</b>	<b>8.50/14.90</b>
<b>Lamb Tikka (Chef's Special)</b>	<b>10.90</b>
Cubes of boneless lamb marinated with yoghurt and spice and grilled in tandoori.	
<b>Chicken Tikka Salad</b>	<b>9.90</b>
Marinated chicken piece roasted in the tandoor chicken tikka with marinated salad and black pepper.	
<b>Sheekh Kabab</b>	<b>7.90</b>
Tandoori grilled finer rolled mince with coriander & cumin (4 pieces).	
<b>Chicken Tikka</b>	<b>7.90</b>
Chicken Fillet with sun-dried garam masala & herbed yoghurt.	
<b>Samosa (2 pieces)</b>	<b>6.00</b>
Home made pastry shaped as pyramid stuffed with potatoes, green peas and served with mint or tamarind sauce.	
<b>Vegetable Pakora (4 pieces)</b>	<b>6.00</b>
Mixed vegetable pieces in a delicious chick-pea flour batter with mint sauce.	
<b>Onion Bhaji</b>	<b>6.00</b>
Shredded onion in a chick-pea flour masala.	

ALL PRICES INCLUSIVE OF GST



**Exquisite Indian**  
Exquisite Family Deals

## — MAIN COURSE —

### BEEF

<b>Beef Vindaloo (Hot)</b>	<b>12.90</b>
Cubes of beef cooked in a selection of freshly ground spices, red chillies and a dash of vinegar.	
<b>Beef Korma</b>	<b>12.90</b>
Tender beef pieces cooked in a creamy cashew nut sauce.	
<b>Beef Madras</b>	<b>12.90</b>
Diced pieces of yearling beef in a rich southern Indian coconut gravy.	
<b>Beef Rogan Josh</b>	<b>12.90</b>
<b>Goat Curry (CHEF's SPECIAL)</b>	<b>13.90</b>

### LAMB

<b>Lamb Vindaloo (Hot)</b>	<b>12.90</b>
Cubes of lamb cooked in a selection of freshly ground spices, red chillies & a dash of vinegar.	
<b>Lamb Rogan Josh</b>	<b>12.90</b>
Tender lamb cubes cooked with herbed oil & Indian spices.	
<b>Lamb Korma</b>	<b>12.90</b>
Tender lamb pieces cooked with onion, tomatoes and a selection of spices, yoghurt & cashew nuts finished with cream.	
<b>Lamb Spinach</b>	<b>13.90</b>
Tender pieces of lamb cooked in a puree of spinach.	
<b>Lamb Madras</b>	<b>12.90</b>
Cooked with tomatoes, onions coconut, chilli, mustard & fresh curry leaves.	
<b>Lamb Biryani (CHEF's SPECIAL)</b>	<b>12.90</b>
Lamb cooked with rice with special herbs & spices.	
<b>Lamb Bhona Masala (CHEF's SPECIAL)</b>	<b>13.90</b>

### CHICKEN

<b>Butter Chicken</b>	<b>12.90</b>
Smoked marinated fillet cooked in a fresh tomato based gravy with butter, cream cashew nuts and Indian Spices.	
<b>Chicken Tikka Masala</b>	<b>13.90</b>
Baked chicken tikka cooked in a spicy sauce with onion, capsicum.	
<b>Chicken Masala</b>	<b>12.90</b>
Succulent boneless chicken pieces cooked in traditional home style.	
<b>Chicken Biryani (CHEF's SPECIAL)</b>	<b>12.90</b>
Chicken cooked with rice with special herbs & spices	

<b>Chicken Jalfrezy (CHEF's SPECIAL)</b>	<b>13.90</b>
Chicken cooked with capsicum, tomatoes & onions in traditional spices.	
<b>Chicken Spinach</b>	<b>12.90</b>
Chicken cooked with fresh spinach puree, ginger garlic & whole ground spices.	
<b>Chicken Vindaloo (Hot)</b>	<b>12.90</b>
Cubes of chicken cooked in ginger, a selection of freshly ground spices, red chillies & a dash of vinegar.	

### SEAFOOD

<b>Prawn or Fish Masala</b>	<b>14.90</b>
Prawns or Fish in ginger, garlic with onion, tomato in special spices.	
<b>Prawn Jalfrezy</b>	<b>15.90</b>
Prawns cooked with capsicum, tomatoes & onions in traditional spices.	
<b>Fish Madras (CHEF's SPECIAL)</b>	<b>15.90</b>
<b>Prawn Vindaloo (Hot)</b>	<b>15.90</b>

### VEGETARIAN

<b>Alu Gobhi</b>	<b>8.90</b>
Seasoned potatoes & cauliflower with turmeric, coriander, Cumin & tomatoes.	
<b>Navrathan Korma</b>	<b>9.90</b>
Mixed vegetables tossed in butter & cooked in a cashew nut sauce.	
<b>Shahi Paneer (mild)</b>	<b>10.90</b>
Home made cottage cheese cooked with fresh onions, ginger, tomatoes, herbs and cream.	
<b>Malai Kofta</b>	<b>9.90</b>
Cottage cheese dumplings in an almond makhani sauce.	
<b>Mattar Paneer</b>	<b>9.90</b>
Cottage cheese & peas simmered in a creamy cashew & almond sauce.	
<b>Saag Paneer</b>	<b>9.90</b>
Cottage cheese covered in pureed spinach.	
<b>Saag Alu</b>	<b>9.90</b>
Spinach with potato.	

Daal Tarka 8.90

Lentils cooked slowly in a melting pot.

Chana Masala 8.90

Chick peas cooked in tomatoes sauce with mild spices.

Mixed Vegetable (Chef's Special) 9.90

— ACCOMPANIMENTS —

Kashmiri Pulao (small \$3.50) Large 5.00

Saffron Rice (small \$3.00) Large 4.50

Steam Rice (small \$2.50) Large 4.00

Raita 3.50

Mango Chutney 2.50

Mixed Pickles 2.50

Papadams (4 per serve) 2.00

— NAAN BREADS —

Cheese Naan 3.50

Chilli Cheese Naan 4.00

Potato Naan 3.50

Keema Naan 4.00

Kashmiri Naan 4.00

Plain Naan 2.50

Garlic /Butter Naan 3.00

Garlic Cheese Naan 4.00

Tandoori Roti 2.50

— DESSERTS —

Gulab Jamun 5.00

Mango Kulfi 5.00

Indian Ice Cream flavored with Mango

— SALADS —

Kuchumber Salad 5.00

Finely chopped tomatoes, salad onions, cucumber, green chillies with salt, pepper and lemon juice.

— DRINKS —

Mango Lassi 4.50

Soft Drinks 2.50



Exquisite Indian Exquisite Family Deals

Just '4' me \$15.90\*

- 1 Main
- 1 Regular Rice
- 1 Plain Naan
- 1 Papadam

2 Main 1 Large Rice 2 Plain Naan 1 Papadam

You 'n' me \$29.90\*

- 1 Chicken Tikka
- 1 Serve of Vegetable Pakora
- 4 Mains
- 2 Large Rice
- 4 Plain Naan
- 1 Papadam

Four 'n' more \$64.90\*

ALL PRICES INCLUSIVE OF GST

\*Excludes Seafood & Chef's Specials



Exquisite Indian wine and dine

Take-Away Menu

Fully Licensed

B.Y.O

Phone 8326 6986

Shop 3, 90-92 Beach Road Christies Beach SA 5165

Butter Chicken + Rice + Can \$9.90 Take Away Only

◀ Kids Special

Dinner Tuesday - Sunday

5.00 pm - 9.30 pm (Closed Mondays)

Dinner Friday & Saturday

5.00 pm - Till Late



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