

Seafood (mild, med, hot)

- 1. Fish Malabari** \$17
Fresh fish pieces toasted with roasted spice, and cooked with red onions, fresh tomatoes, and finished in creamy coconut gravy.
- 2. Kashmiri Fish Curry** \$17
Fish pieces sautéed with raw spices then cooked with onions and tomatoes with lemon juice and finished in onion gravy garnished with fresh coriander.
- 3. Fish Hariyali signature** \$19
Fish pieces marinated in our fresh garden herbs paste along with ginger and garlic, and cooked in onion gravy with fresh tomatoes.
- 4. Butter Prawns** \$19
Fresh king prawns simmered in creamy tomato gravy with ground almonds, ginger, garlic, and bit of spinach.
- 5. Bengali Coriander Prawns signature** \$21
Fresh king prawns simmered in rich Bengali gourmet gravy infused with our fresh garden herbs and dash of coconut cream.
- 6. Prawn Razala** \$19
Fresh king prawns toasted with sliced red onions and capsicums and finished in creamy coconut gravy.
- 7. Prawn Masala** \$19
Fresh king prawns stir fried with chunky capsicums, red onions, fresh tomatoes and finish with fresh coriander.
- 8. Palak Prawn** \$19
Fresh king prawns stir-fried with chopped spinach and onions, and finished in creamy tomato gravy.
- 9. Prawn Vinodaloo (hot only) signature** \$21
Fresh king prawns toasted with fresh ginger and garlic and simmered in hot and tangy onion gravy with tamarind juice.

Vegetarian (mild, med, hot)

- 1. Navratan Korma** \$15
Curried seasonal vegetables simmered in creamy cashew gravy with some sultanas.
- 2. Palak Paneer** \$15
Cottage cheese stir fried with chopped spinach, onions and finished in creamy tomato gravy.
- 3. Paneer Butter Masala** \$15
Cottage cheese toasted with capsicums, red onions, and simmered in creamy almond gravy with some fresh coriander.
- 4. Mushroom Jal-frezi** \$15
Turmeric boiled mushrooms stir-fried with chunky capsicums, red onions, fresh tomatoes and finished in onion masala with fresh coriander.
- 5. Eggplant Masala** \$15
Diced eggplant cooked with onions, fresh tomatoes and boiled potatoes in rich tomato gravy.
- 6. Mixed Veg Masala** \$15
Seasonal vegetables curried in traditional tomatoes and onion masala paste with dash of spinach.

- 7. Lahori Tarka Dal** \$15
Mixture of Chefs' selected lentils are cooked with sweet spices and fresh tomatoes, and infused with tarka of caramelised onions and fresh coriander.
- 8. Dal Palak** \$15
Lentils cooked with chopped spinach, onions, fresh tomatoes and finished with dash of cream.
- 9. Amritsari Chole** \$15
Boiled chickpeas cooked in onion sauce with fresh tomatoes and potatoes and finished in pure Punjabi style with dried mango powder and fresh coriander.
- 10. Bombay Potatoes** \$15
Boiled potato cubes pan fried with raw spices, baby peas, red onions and fresh tomatoes with a little onion gravy.
- 11. Shahi Kofta signature** \$16
Soft kofta balls simmered in creamy tomato sauce with dry fruit, ground almonds and cardamom.

Curries come with saffron rice

Rice Dishes

- 1. Biryani (Chicken/Lamb/Beef)** \$20
Extra long basmati rice steamed with your favourite curried meat along with fresh mint and coriander and finished with rose water and cashew pieces. Served with Raita and Salaad.
- 2. Peas Pilao** \$8
Extra long basmati rice pan fried with cumin seeds and baby peas, and infused with cardamom and cinnamon.
- 3. Vegetarian Pilao** \$9
Seasonal vegetable toasted with spices and steamed with extra long basmati rice and fresh coriander to bring out its full aromatic flavour.
- 4. Coconut Rice signature** \$10
Extra long basmati rice toasted with shredded coconut and mustard seeds, and steamed with dash of coconut milk.
- 5. Steamed Basmati Rice** \$3.50

Desserts

- 1. Shahi Kheer** \$5
Grounded rice pudding slowly cooked in milk with nuts and garnished with slivered almonds and pistachios.
- 2. Gulab Jamun** \$5
Lightly fried milk dumplings simmered in sugar syrup infused with rose water and cardamom.
- 3. Mango Kulfi signature** \$6
Traditional mango ice cream is made with fresh milk, mangoes, saffron, cardamom, rose water and garnished with pistachios and coconut.

Curry Manifesto

themed Indo-Pak restaurant

for the finest curries and
cultural dining experience

Take-Away Menu

Open 7 Days from 4.30pm

P. 5482 5666 – 5482 6668

Shop 5/115 River Road ,Gympie (beside McDonalds)

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www.currymanifesto.com.au

Corporate and personal catering facilities available

Note: All prices are inclusive of GST and subject to change without any notice. If you have an allergy please ask our expert staff to assist you in choosing your meal.

Entrée

(served with dips)

- 1. Pakoras (4 pieces)**
Your choice of fritters made with lightly spiced chickpea batter.
 - i. Onions** \$5
 - ii. Taj Pokara signature** (cauliflower, eggplant, peas, red onions) **\$6.50**
 - ii. Punjabi** (potato, spinach, onions) \$5
 - iv. Chicken** \$7
 - v. Prawn** \$8
- 2. Beef Samosa (2 pieces)** \$6
Handmade soft and crispy pastry filled with curried premium beef mince.
- 3. Anarkali Samosa (2 pieces) signature** \$7.50
Handmade crispy pastry filled with fresh cottage cheese and vegetable puree with dash of dry fruits.
- 4. Vegetable Samosa (2 pieces)** \$6
Handmade soft and crispy pastry filled with curried vegetables.
- 5. Sabz Fish (4 pieces) signature** \$10
Fresh snapper fillets marinated in loads of fresh herbs with dash of garlic and fried.
- 6. Lahori Fish (4 pieces)** \$9
Fresh snapper fillets coated in a chickpea flour batter with ginger, garlic and raw spices.
- 7. Coconut Prawns (4 pieces) signature** \$12
Fresh king prawns marinated in sweet spices and coated with toasted coconut.
- 8. Tikka Boti (4 pieces)** \$8
Boneless chicken thigh fillets marinated in tandoori spices with yogurt and grilled in tandoor.
- 9. Tandoori Chicken (half chicken)** \$9
Chicken marinated overnight in tandoori spices with yogurt and grilled in tandoori oven.
- 10. Malai Boti (4 pieces) signature** \$10
Chicken thigh fillets marinated in creamy marination with cardamom and rose water, and grilled in tandoor.
- 11. Tandoori Prawns (6 pieces)** \$12
King prawns marinated in mild tandoori spices with yogurt, and grilled in tandoor.

Sides

- 1. Pappadams (4 pieces)** \$3
- 2. Sweet Mango Chutney** \$3
- 3. Mint and Yogurt Chutney** \$3
- 4. Hyderabad Raita** \$3
- 5. Lakhnavi Salad** \$3
- 6. Pickle - mango, lime, chilli, mix (each)** \$3
- 7. Any four sides for** \$10

Nan Breads

(Add extra to any Nan - Cheese for \$1, Chillies .50¢)

- 1. Plain Nan** \$3.50
Soft and fluffy bread made in tandoori oven and lightly buttered.
- 2. Garlic Nan** \$3.50
Plain nan seasoned with toasted garlic, cilantro and butter.
- 3. Herb Nan signature** \$4.50
Nan dough stuffed with our fresh garden herbs.
- 4. Roti** \$4
Whole meal soft and crispy round bread.
- 5. Pratha** \$4
Punjabi flaky bread made with wholemeal flour and butter.
- 6. Spicy Nan** \$4
Nan dough stuffed with tangy and pickling spices.
- 7. Cheese and Spinach Nan** \$4
Nan dough stuffed with cheese and toasted spinach.
- 8. Cheese and Garlic Nan** \$4
Nan dough stuffed with cheese and toasted garlic.
- 9. Chilli Cheese Nan signature** \$4.50
Nan dough stuffed with fresh chopped chillies and cheese.
- 10. Potato Nan** \$4
Nan dough stuffed with lightly spiced potatoes and coriander.
- 11. Tikka Nan signature** \$4.50
Nan dough stuffed with diced chicken tikka and fresh coriander.
- 12. Keema Nan** \$4.50
Nan dough stuffed with curried beef mince.
- 13. Peshawari Nan** \$4.50
Nan dough stuffed with sultanas and toasted coconut.
- 14. Coconut Nan** \$4
Nan dough stuffed with lightly toasted coconut and dash of sugar.

Meat (Mild, Med, Hot)

- 1. Butter Chicken** \$16
Tandoor grilled boneless chicken cubes simmered in aromatic creamy tomato gravy.
- 2. Mango Chicken** \$16
Curried diced chicken simmered in creamy mango gravy infused with cardamom.
- 3. Chicken Tikka Masala** \$16
Overnight-marinated chicken cubes pan fried with cumin seeds, red onions, capsicums and finished with dash of coriander in creamy tomato gravy.
- 4. Lahori Murg** \$16
Tandoor grilled boneless chicken toasted with chopped spinach and mustard seeds and finished in thick tomato gravy.

- 5. Korma** **Chicken/Beef \$16 - Lamb \$17**
Your choice of curried meat simmered in creamy cashew gravy with dry fruits and infused with rose water and aromatic spices.
- 6. Kashmiri Rogan Josh** **Beef \$16 - Lamb \$17**
Diced meat cooked with roasted spices, caramelised onions and finished in rich tomato gravy.
- 7. Kashmiri Lamb Shank signature** \$19
Extra tender Tasmanian Lamb Shank simmered in rich Kashmiri style onion Gravy infused with fennel, rose water and garnished with fresh coriander.
- 8. Saag** **Chicken/Beef \$16 - Lamb \$17**
Popped mustard seeds, chunky tomatoes, onion rings, and chopped spinach with a dash of ginger, garlic and cream finish this delicacy.
- 9. Jal Frezi** **Chicken/Beef \$16 - Lamb \$17**
Chunky meat stir fried with aromatic spices, fresh curry leaves, capsicums, tomatoes and finished in onion gravy with fresh coriander.
- 10. Mushroom Gosht signature** **Beef \$18 - Lamb \$19**
Your favourite diced meat curried with fresh sliced mushrooms, shallots, tomatoes and finished with fresh ginger and coriander.
- 11. Madras** **Chicken/Beef \$16 - Lamb \$17**
Homes style South-Indian curry flavoured with fresh curry leaves, shallots, tomatoes and finished in creamy coconut gravy.
- 12. Razala** **Chicken/Beef \$16 - Lamb \$17**
Curried diced meat toasted with red onions, capsicums and finished in yummy coconut gravy.
- 13. Hariyali signature** **Chicken/Beef \$18 - Lamb \$19**
Succulent diced meat cooked with our fresh garden herbs and finished in green onion gravy.
- 14. Achari** **Chicken/Beef \$16 - Lamb \$17**
All time north Indian favourite curry is cooked with chef special pickling spices and fresh yogurt on slow heat to bring out its unique spicy and tangy taste.
- 15. Karahi** **Chicken/Beef \$16 - Lamb \$17**
Your choice of diced meat traditionally cooked in an iron wok with cracked pepper, onions, tomatoes and finished with bit of fresh coriander.
- 16. Badami Kofta signature** \$18
Chicken breast mince kofta balls steamed with herbs and simmered in creamy almond gravy with fennel and cardamom.
- 17. Hara Keema signature** \$18
Premium curried beef mince pan fried with baby peas and boiled potatoes with fresh tomatoes and finished with fresh coriander.
- 18. Dalcha Gosht** **Beef \$16 - Lamb \$17**
Curried meat simmered in chef special lentils gravy with fresh tomatoes, ginger and garnished with fresh coriander.
- 19. Vindaloo (hot only)** **Chicken/Beef \$16 - Lamb \$17**
This hot Goan curry prepared with tangy and spicy onion paste with potatoes, ginger and finished with fresh chillies.