

ENTREE

Vegetable Pakora (4pcs)	\$8.50
Onion and potato mixed with split pea flour and deep fried	
Vegetable Samosa (2pcs) *	\$8.50
Triangular pastries filled with spiced potatoes and peas, subtly flavoured with spices	
Chooza Tikka (4pcs) * ^	\$11.50
Tender morsels of boneless chicken marinated overnight and smoke roasted over charcoal	
Tandoori Chicken (Half) ^	\$13.50
Charcoal roasted tender chicken marinated with yoghurt and traditional spices - <i>dry dish</i>	
Rum Kebab (4pcs) ^	\$20.50
Tender rack of baby lamb marinated with spices, rum and aromates skewered and broiled over charcoal	
Mix Platter for Two or More	\$24.50
A mixture and fine selection of a few of the above: Vegetable Pakora, Vegetable Samosa, Chooza Tikka and Rum Kebab	

MOST POPULAR

Korma - Exotic Mild Dish * ^	\$18.90
Exotic favourite of the maharajahs - diced beef, lamb or chicken cooked in a delicious almond gravy and creamy sauce	
Aloo Gosht ^	\$18.90
Diced beef, lamb or chicken cooked with potato in a mild onion gravy, garnished with coriander	
Saag ^	\$18.90
A perfect harmony of aromatic spices in a puree of fresh spinach with diced lamb, chicken or beef cooked traditional punjabi style	
Madras ^	\$18.90
Popular and delicious beef, lamb or chicken curry cooked South Indian style, flavoured with fresh curry leaves and prepared in a coconut gravy - <i>served med-hot</i>	
Vindaloo * ^	\$18.90
Spicy hot diced beef, lamb or chicken made from a selection of spices, specially marinated and cooked in a rich tangy flavoured gravy - <i>served med-hot</i>	

CHICKEN DISHES

Butter Chicken (Makhni Chooze) * ^	\$18.90
Tender pieces of boneless chicken, partly cooked in the tandoor and finished off with a creamy texture – a must try!	
Chilli Chicken ^	\$18.90
Tender chicken tossed in onion, tomato and capsicum with a touch of fresh coriander and garlic	
Mango Chicken * ^	\$18.90
A mild chicken dish with a touch of fennel & a zesty mango finish	
Chicken Tikka Masala ^	\$18.90
Tender boneless chicken tikka pieces cooked in the tandoor and tossed in a thick onion and tomato gravy	
Punjabi Murg Masala * ^	\$18.90
Succulent chicken morsels cooked in spicy fresh coriander and chilli paste, garnished with fresh green chillies - <i>served med-hot</i>	
Chicken Roganjosh * ^	\$18.90
A traditional Kashmiri style prepared with tomatoes, fennel seeds, fresh coriander, ginger and a touch of lemon juice	
Tandoori Chicken ^	\$22.90
Charcoal roasted tender chicken marinated with yoghurt and traditional spices - <i>dry dish</i>	

LAMB DISHES

Lamb Roganjosh * ^	\$18.90
A traditional Kashmiri style curry prepared with tomatoes, fennel seeds, fresh coriander, ginger and a touch of lemon juice	
Lamb Do Piazza ^	\$18.90
Juicy pieces of lamb cooked traditional North Indian style, then sauteed with fresh onions in a thick gravy	
Punjabi Lamb ^	\$18.90
A North Indian dish cooked with fresh tomatoes, onion, garlic and poppyseeds with a fresh coriander garnish	
Mushroom Lamb ^	\$18.90
A lamb specialty cooked with fresh mushroom, capsicum and tomato tossed in a thick onion gravy	
Lamb Bhuna * ^	\$18.90
Lamb cooked with fresh onion, capsicum, tomato, ginger and garlic in a spicy gravy	

BEEF DISHES

Beef Bhuna * ^	\$18.90
Diced beef cooked with fresh onion, capsicum, tomato, ginger and garlic in a spicy gravy	
Beef Dalcha ^	\$18.90
Juicy pieces of beef cooked with yellow lentils, coriander, green chillies, fresh tomatoes and a selection of spices	
Beef Roganjosh * ^	\$18.90
A traditional Kashmiri style prepared with tomatoes, fennel seeds, fresh coriander, ginger and a touch of lemon juice	

FISH DISHES

Goan Fish Curry * ^	\$19.90
Tender morsels of fish cooked in coconut cream, aniseed and lemon juice then garnished with desiccated coconut - an Indian specialty!	
Sangam Fish Masala ^	\$19.90
Fish cooked with green beans & fresh coriander in a spicy gravy	
Fish Gulnar ^	\$19.90
Tender pieces of fish cooked with fresh curry leaves and spices, then finished off in a coconut gravy - <i>served med - hot</i>	
Fish Korma ^	\$19.90
A mild fish dish cooked in a creamy almond gravy - a delicious treat!	

PRAWN DISHES

Malabar Prawns * ^	\$21.90
King prawns cooked with fresh capsicum, onion, tomato and coconut milk	
Masaledar Prawns ^	\$21.90
Prawns cooked with onion, tomato, green chillies, spices and coriander	
Prawn Korma ^	\$21.90
A mild prawn dish cooked in a delicious almond gravy	
Prawn Vindaloo ^	\$21.90
Spicy hot prawns specially marinated then cooked with a selection of spices in a rich tangy flavoured gravy - <i>served med-hot</i>	
Chilli Prawns ^	\$21.90
Prawns tossed in onion, tomato and capsicum with a touch of fresh coriander and garlic	

*Dishes can be prepared
Mild, Medium, Hot or Indian Hot to suit your taste*

** - Our Recommendations*

^ - Gluten Free

Please check with our staff for any special dietary food requirements

VEGETERIAN DISHES

Punj Ratni Dal * ^	\$14.90
Varieties of lentils cooked with onions, cumin seeds, green chillies and fresh tomatoes	
Amritsari Dal ^	\$14.90
Black lentils cooked with freshly ground spices and coriander	
Aloo Gobhi ^	\$15.90
Cauliflower and potatoes cooked with ginger and tomatoes	
Aloo Baingan ^	\$15.90
Eggplant & potatoes with ginger & tomatoes in a dry onion gravy	
Aloo Palak ^	\$15.90
Potato cooked in a fresh spinach puree with flavoursome spices	
Mix Vegetables ^	\$15.90
Seasonal mixed vegetables cooked in a traditional gravy	
Navrattan Korma * ^	\$16.90
Fresh mixed vegetables cooked in a creamy cashew nut gravy	
Palak Paneer ^	\$16.90
Fresh cubes of home-made cottage cheese cooked in a fresh spinach puree with aromatic spices	
Malai Kofta *	\$16.90
Mashed potato and cottage cheese balls deep fried and cooked in a rich creamy sauce	
Masaledar Baingan ^	\$16.90
Eggplant tossed in onion, spring onion, green chillies and spices	
Mutter Paneer ^	\$16.90
Fresh cubes of home-made cottage cheese and peas cooked together in a thick onion and tomato gravy	
Chilli Paneer * ^	\$16.90
Home-made cottage cheese tossed in onion, tomato & capsicum with a touch of fresh coriander & garlic	
Mushroom Mutter * ^	\$16.90
Fresh mushrooms and peas cooked together in a thick onion and tomato gravy	

SIDE DISHES

Pappadums (4pcs) * ^	\$2.50
Mango Chutney * ^	\$3.00
Mixed Pickles ^	\$3.00
Kachumber (Tomato, Onion & Cucumber) ^	\$4.00
Raita (Yoghurt mixed with Cucumber) * ^	\$4.00
Side Dish Trio * ^	\$10.50

NAAN BREAD

Roti	\$3.00
Wholemeal bread baked in the tandoor and buttered	
Plain Naan *	\$3.00
Plain flour kneaded with egg, milk, yoghurt and a touch of sugar then baked in the tandoor and buttered	
Garlic Naan	\$3.50
Naan brushed with aromatic garlic and fresh coriander	
Aloo Parantha	\$5.00
Wholemeal bread stuffed with a mixture of mashed potatoes, green chillies and onion	
Cheese Naan *	\$5.00
Naan filled with shredded cheese - melts in your mouth!	
Peshawari Naan	\$5.00
Sweet naan filled with raisins and assorted nuts	
Cheese-Garlic Naan	\$5.50
Naan filled with shredded cheese then garnished with fresh garlic	
Naan Basket	\$11.50
Combination of Plain Naan, Garlic Naan & Cheese Naan	

RICE

Plain Rice * ^	\$3.00
Rice with a touch of saffron colour	
Kashmiri Pulau ^	\$7.50
A mixture of sultanas, desiccated coconut, fennel seeds & sugar blended through saffron rice	
Indian Fried Rice	\$9.50
Fried rice mixed with selected seasonal vegetables, egg and mild spices - served Indian style	
Vegetable Biryani ^	\$18.90
Seasonal vegetables cooked with rice in an exotic blend of herbs and spices	
Hydrabadi Biryani * ^	\$18.90
Your choice of beef, lamb or chicken cooked with rice in onion, tomato and green capsicum	
Prawn or Fish Biryani ^	\$22.90
Prawns or fish cooked with rice in onion, tomato & green capsicum	

DESSERTS

Mango/Punjabi Lassi (Yoghurt Drink)	\$5.00
Mango Kulfi * ^ (Indian Ice-Cream)	\$6.90
Punjabi Kulfi * ^ (Traditional Indian Ice-Cream)	\$6.90
Gulab Jamun (2pcs) (Sweet Sugar Dumplings)	\$6.90

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