

Tandoori Breads

Plane Naan	\$3.50
(Light and fluffy bread, very popular with our guests)	
Roti	\$3.50
(A traditional thin flat whole meal bread)	
Butter Naan	\$3.95
(Tandoori naan topped with butter)	
Garlic Naan	\$4.50
(Light and fluffy bread, topped with garlic flakes)	
Peshwari Naan	\$4.50
(Dry fruit stuffed naan bread)	
Cheese and Spinach Naan	\$4.50
(Tandoori naan stuffed with cottage cheese and spinach)	
Laccha Prantha	\$4.50
(A layered flaky bread filled with your choice (paneer, potato and onions)	
Keema Naan	\$4.50
(Stuffed with lamb minced, spices, herb)	
Chicken Naan	\$4.50
(Naan stuffed with chicken, fresh herbs)	
Glory Kulcha	\$4.95
(Tandoori naan stuffed with eschallots, cheese, chilli, herbs, spices, topped with garlic flakes)	

RICE

Safron	\$1.95
Cumin	\$2.50
Coconut	\$2.50

BIRYANI

(Savory basmati rice mixed with aromatic herbs & spices)

Vegetarian	\$12.95
Lamb, Chicken	\$15.95

CONDEMENTS

Cucumber Salad	\$4.95
(Onion, Tomato, Cucumber)	
Jira Aloo	\$3.95
(Saffron Potato Cooked with Cumin Seed & Herbs)	
Raita (Yoghurt)	\$2.95
4 Popadums	\$1.95
Mango Chutny	\$1.95
Mango/lemon Pickles	\$1.95

ALL MAINS ARE GLUTEN FREE (MILD, MEDIUM, HOT)

DRINKS

Soft Drinks Can	\$2.50
(Cock, Diet, Zero, Lemonade, Fanta)	
Mango Lassi (Sweet)	\$3.50
Juice (Apple Mango, Orange, Brekky)	\$3.50
Bottle of Water	\$1.95

DESERT

Gulab Jamun	\$3.95
(Dumplings made of milk, deep fried and dipped in sweet syrup)	
Almond Kheer	\$3.95
(Almond Rice Pudding)	

GIORY VALUE SPECIAL MEALS

Meal for Couple	\$39.50
2 Piece Of Onion Bhaji, Choice Of 2 Currys (Veg, Chicken, Lamb, Beef) 1 Naan (Plain or Garlic), 4 Pappdams, 2 Saffron Rice, Raita Save up to (\$12.00)	
Family Pack	\$55.55
2 Piece Veg Samosa, Choice Of Any 3 Currys (Veg, Chicken, Lamb, Beef) 2 Naan (Plain or Garlic), 4 Paapadums, 2 Saffron Rice, Raita, Pickle, Mango Chutney Save Up To (\$18.00)	

BIG MEAL PACK

Big Meal Pack	\$84.95
Choice Of Entree (Veg, Chicken, Lamb), Any 4 Currys, (Veg, Chicken, Lamb, Beef), 5 Naan Bread (Plain or Garlic) 3 Safron Rice, 6 Papadums, Raita, Pickle, Mango Chutney Save Up To (\$25.00)	



10% off take away

Available : Monday , Tuesday, Wednesday & Sunday Only | Expiry : 30/12/15

Welcome to our world



OPENING FROM MONDAY : 9/11/2015



Lunch special deal available

*Group Booking Available
licenced / BYO (Wine only)*

Open 7 days

*Lunch : 11pm to 2.30 pm
Dine In : 5pm -till late*

Shop 3/1 Macgregor Street
Crn of Kedron Brook Road
Wilston

Phone-07 31628114
www.gloryofindia.com.au

ENTREE

VEGETARIAN ENTREE

- Vegetable Samosa** \$4.95
(Stuffed with potatoes, peas, spices, served with chutney)
- Onion Bhaji 2 Pieces** \$4.95
(Onion marinated with spices, besan and deep fried)
- Glory Chat** \$6.95
(A crispy flat puri with onion, potato, yoghurt, chutney and garnish on top)
- Achari Khumb (Mushroom) 4 Pieces** \$8.95
(Stuffed mushroom, nuts, mango pickle, cottage cheese, spices and deep fried)

NON VEG. ENTREE

- Chicken Curry Puff** \$7.95
(Stuffed with mince chicken, potato, onion, garlic, spices, served with tomato and green chili sauce)
- Tandoori Chicken** \$9.50
(Chicken marinated with yoghurt, garlic, ginger, spices, cooked in tandoor, served with raita and mint sauce)
- Mugal Malai Chicken 4 Pieces** \$9.50
(Boneless chicken marinated with cream, yoghurt, cheese, spices, cooked in oven, served with mint sauce and lemon wedge)
- Calamari Malamari** \$9.50
(Fish marinated in garlic, plain flour, spices, deep fried, served with calamari sauce)
- Delight Prawn** \$10.95
(Prawn marinated in grain flour, spices, herbs, deep fried, served with lemon wedges and mint sauce)

MAIN COURSE

VEGETARIAN

- Daal Makhani** \$13.95
(Black lentils simmered with spices, cooked in tomato and cashew nuts gravy, finished with cream and butter)
- Daal Tadka** \$13.95
(Yellow lentils cooked in onion gravy, cumin seeds and spices)
- Vegetable Korma** \$13.95
(Fresh vegetables cooked in cashew nuts, tomato gravy and spices)
- Mix Vegetable** \$13.95
(Potato, cauliflower, beans, carrot cooked in onion and tomato gravy, flavoured with garlic flakes)

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- Paneer Butter Masala** \$13.95
(Homemade cottage cheese simmered in tomato gravy with masala, kasoori methi, enriched with cream and butter)
- Tikka Kadai Paneer** \$13.95
(Strips of cottage cheese stir-fry with capsicum, onion, tomato and home ground spices)
- Palak Paneer (Spinach)** \$13.95
(Cottage cheese, spinach cooked in onion gravy, spices, coriander seeds and finished with cream & butter)
- Malai Mushroom** \$13.95
(Mushroom and peas cooked in onion and cashew nut gravy add spices, fresh herbs finished with cream & butter)
- Malai Kofta** \$13.95
(Mash potato, dry fruit and cottage cheese dumpling cooked in cashew nut gravy)
- Tadka Chana Masala (With chickpea)** \$13.95
(With chickpea cooked in onion gravy, mixed with fresh tomato, capsicum and chef's special spices)

NON VEGETARIAN

CHICKEN

- Butter Chicken** \$15.50
(Boneless chicken cooked in thicken tomato gravy, spices, finished with cream and butter)
- Chicken Tikka Masala** \$15.50
(Boneless chicken marinated in tandoori paste, yoghurt, ginger, garlic, spices, cooked in chopped onion gravy)
- Tandoori Chicken** half(10.95) full \$15.50
(Chicken with bone marinated in yoghurt, cream, ginger, garlic, spices, cooked in tandoor, served with mint sauce)
- Madras Chicken** \$15.50
(Its a richer version of coconut and traditional ground spices creating a unique flavour)
- Chilcken JhalFREZY** \$15.50
(Boneless chicken cooked with veg thick gravy, capsicum, onion, tomato, cooked in medium hot sauce)
- Saag Chicken (Spinach)** \$15.50
(Chicken and spinach cooked in a tomato & onion gravy finished with cream and butter)

LAMB & BEEF

- Rogan Josh** \$15.50
(Meat simmered with veg stock and lentils all night with cardamom, spices and cooked in rogan gravy and kashmiri spices)

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- Korma (Mughal Style)** \$15.50
(Chef's favourite dish cooked in cashew nut gravy and spices finished with cream)
- Saag (Spinach)** \$15.50
(Meat and spinach cooked in tomato gravy, spices finished with cream and butter)
- Vindaloo** \$15.50
(Cooked in to chef's special vindaloo sauce, tomato, chilli, fresh herbs and spices)
- Madras Curry** \$15.50
(Its a richer version of coconut and traditional ground spices creating a unique flavour)
- JhalFREZY** \$15.50
(Meat cooked with veg thick gravy, capsicum, onion tomato cooked in medium hot sauce)

SEA FOOD

- Prawn Masala** \$17.50
(This is wonderfully aromatic dish cooked in royal spices with onion, tomato sauce)
- South Indian Prawn Curry** \$17.50
(It is popular dish in south India comes with chef's special spices, curry leaf and finished with coconut cream)
- Prawn Butter Malai** \$17.50
(Prawn cooked in cashew nuts gravy, spices, fresh garlic, herbs and finished with cream & butter)

GLORY FEAST

- Goani Fish Curry** \$18.50
(Cubes of Goani fish cooked in smooth and flavourfull coconut gravy)
- Black Tiger Prawn** \$18.50
(An eye pleasing prawn flavoured with onion, capsicum, pepper and spices)
- Mango Chicken** \$17.50
(Chicken cubes cooked in cashew nut gravy, spices & thick mango puree)
- Goat Curry** \$18.50
(Bone in goat cooked till tender in Rajasthani style coarse spices, tomato, onion, finished with cream and butter)

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