

## ENTRÉE

<b>Samosa NF, DF</b>	<b>\$7.00</b>
Spiced potato cubes and green peas filled pastry (2pcs)	
<b>Vegetable Pakora NF, DF</b>	<b>\$7.00</b>
Cubed cauliflower, onion, potato and Spinach pakora (4pcs)	
<b>Onion Bhaji NF, DF</b>	<b>\$7.00</b>
Marinated spiced onion strips in chickpea flour	
<b>Prawn Pakora NF, DF</b>	<b>\$12.90</b>
Shelled prawn pakora served with tomato relish	
<b>Mixed Pakora NF, DF</b>	<b>\$11.90</b>
One piece each of the above	

## TANDOORI DISHES

All Tandoori comes with salad and chutney

<b>Chicken Tikka GF, NF</b>	<b>\$8.90</b>	<b>\$14.90</b>
Marinated cubed chicken cooked in tandoor (3pcs)	(6pcs)	
<b>Seekh Kebab GF, NF,</b>	<b>\$8.90</b>	<b>\$14.90</b>
Lean lamb mince spiced and cooked in tandoor (3pcs)	(6pcs)	
<b>Coriander Chicken Tikka GF, NF(Mild Spiced)</b>	<b>\$8.90</b>	<b>\$14.90</b>
Tender cubes of chicken in marination of fresh coriander, yogurt, ginger garlic and spices.		
<b>Garlic Prawn Tandoori NF</b>	<b>\$12.90</b>	<b>\$21.90</b>
Juicy prawns in a mild garlic and cream marinade (4pcs)	(8pcs)	
<b>Tandoori Kebab Platter NF</b>	<b>\$12.90</b>	<b>\$21.90</b>
A mix of the above kebabs (4pcs)	(8pcs)	
<b>Tandoori Chicken GF, NF</b>	<b>\$8.90</b>	<b>\$14.90</b>
Whole chicken marinated in spiced yoghurt cooked in tandoor (1/4 Chicken)	(1/2 Chicken)	
<b>Tandoori Paneer Tikka NF(Vegetarian)</b>	<b>\$9.90</b>	<b>\$14.90</b>
Indian cottage cheese marinated in spiced yoghurt and smoked (3pcs)	(6pcs)	

## CHEFS SPECIALS

<b>Lamb Chops Tandoori - GF, NF</b>	<b>\$12.90</b>	<b>\$22.90</b>
Marinated in delicate spices roasted in tandoor (Entrée)	(Main)	
<b>Char Grilled Fish - GF, NF</b>	<b>\$12.90</b>	<b>\$22.90</b>
Barramundi steaks marinated in special spices and char grilled (2pcs)	(4pcs)	
(All of the above are served with a fresh garden salad and chutney)		
<b>Chicken Jhalfarezi - GF, NF</b>	<b>\$15.90</b>	
succulent pieces of chicken tossed with spices and mixed vegetables		
<b>Mughlai Goat Curry - GF</b>	<b>\$17.90</b>	
Cubes of goat cooked in chefs own delicate spices		
<b>Masoor Dhall - GF, NF, DF</b>	<b>\$9.90</b>	
Yellow lentil cooked home style (vegan)		

## MAINS

### CHICKEN

<b>Butter Chicken (Chefs Special) - Mild-GF</b>	<b>\$12.90</b>
Smoked chicken cooked in a creamy tomato and cashew nut curry	
<b>Dhaba Chicken - Medium - GF</b>	<b>\$12.90</b>
Boneless chicken cooked in glazed onion tomato and cashew gravy	
<b>Chicken Tikka Masala - Medium - GF, NF</b>	<b>\$12.90</b>
Chicken tikka pieces wrapped in an onion tomato fenugreek gravy	
<b>Chicken Chetnad - Medium to Hot - GF</b>	<b>\$12.90</b>
Chicken toosed in a South Indian blend of spicy thick gravy	

### LAMB

<b>Lamb-do-Piazza- GF, NF, DF</b>	<b>\$13.90</b>
Cubes of boneless lamb cooked tender in a double glazed onion gravy.	
<b>Lamb Rogan Josh - Medium- GF, NF, DF</b>	<b>\$13.90</b>
Boneless lamb cubes cooked with onion tomato and kashmiti red chillies	
<b>Lamb Spinach - Medium- GF, NF</b>	<b>\$13.90</b>
Lamb cooked with fresh pureed spinach finished with garam masala	
<b>Lamb Madras - Medium- GF, NF, DF</b>	<b>\$13.90</b>
Mustard seeds, curry leaves and coconut flavour curry of lamb	

### BEEF

<b>Beef Korma - Mild - GF</b>	<b>\$13.50</b>
Tender beef pieces in cashew and cream gravy	
<b>Beef Vindaloo - Hot - GF, NF, DF</b>	<b>\$13.50</b>
Traditional Goan dish of dried chillies, vinegar and potatoes	
<b>Beef Dalcha - Medium - GF, NF, DF</b>	<b>\$13.50</b>
Delicate mix of beef and yellow lentils in an onion tomato curry	
<b>Beef Zingaloo 5/10 - GF, NF, DF</b>	<b>\$13.50</b>
Seriously hot beef curry for chilli lovers <b>super HOT!</b>	

### SEAFOOD

<b>Kerala Fish Curry - Medium - GF, NF</b>	<b>\$17.90</b>
Ling fish filets cooked with kerala masala finished with coconut cream	
<b>Amritsari Fish Masala - Medium- GF, NF</b>	<b>\$17.90</b>
Fried spiced ling fish filets in an onion seeds flavoured gravy	
<b>Prawn Malabar Curry - Mild - NF</b>	<b>\$20.90</b>
Chefs special curry of fresh basil and coconut cream	
<b>Prawn Taka Tin Curry- NF, DF(hot and spicy)</b>	<b>\$20.90</b>
Tiger prawns coated in spicy goan curry of fresh chilli tomato and vinegar	

## VEGETARIAN MAINS

<b>Aloo Gobi - Medium - GF, NF, DF</b>	<b>\$10.90</b>
Cauliflower and potato cooked with fresh onion and tomato	
<b>Palak Paneer - Mild to Medium - GF, NF</b>	<b>\$10.90</b>
Cubes of cottage cheese folded in fresh spinach gravy	
<b>Mixed Vegetable Curry - Mild - GF</b>	<b>\$10.90</b>
Fresh seasonal vegetables in a mild creamy fenugreek gravy	
<b>Dhal Makhani - Medium - GF, NF</b>	<b>\$9.90</b>
Chefs special - slow cooked black lentils finished with cream and spices	
<b>Eggplant Patiala - Medium - GF, DF</b>	<b>\$10.90</b>
Cubed baked eggplant in an onion tomato nutty masala	
<b>Chickpea Masala - Medium - GF, NF</b>	<b>\$10.90</b>
Ord river chickpeas cooked tender in an onion tomato masala	
<b>Malai Kofta - Mild to Medium</b>	<b>\$10.90</b>
Potato and ricotta cheese kofta in a creamy cashew gravy	
<b>Paneer Laziz - Medium - GF</b>	<b>\$10.90</b>
Cubed ricotta in a tasty gravy of onion tomato and fenugreek	
<b>Okra-do-piazza - Medium- GF, NF, DF</b>	<b>\$10.90</b>
Pan-fried okra tossed in fresh mint vegan masala	
<b>Peshawari Aloo - Mild to Medium - GF, NF</b>	<b>\$10.90</b>
Potato wedges cooked in fennel base gravy	

## BIRYANI

A specialty from Hyderabad. Vegetables or meat cooked with basmati rice and infused with fresh spices. Served with raita and mint chutney.

<b>Vegetable Biryani - GF, NF</b>	<b>\$18.90</b>
<b>Lamb Biryani - GF, NF, DF</b>	<b>\$20.90</b>
<b>Beef Biryani - GF, NF, DF</b>	<b>\$20.90</b>
<b>Chicken Biryani - GF, NF, DF</b>	<b>\$20.90</b>

## THAALI MEALS Banquet for one

A traditional Thali meal is a complete meal and it comprises 3 curries, rice, naan, pappadum and raita. Different 3 curries to satiate all taste buds. Highly recommended

<b>Vegetarian Thaali</b>	<b>\$20.90</b>
Mixed vegetable curry, palak paneer, dhal, rice, naan, pappadum and raita	
<b>Non-Vegetarian Thaali</b>	<b>\$22.90</b>
Butter chicken, beef korma, prawn malabari curry, rice, naan, pappadum and raita	
<b>Seafood Thaali</b>	<b>\$24.90</b>
Kerala fish curry, prawn malabari curry, eggplant masala, rice, naan, pappadum and raita	

(\$1 .00 extra per change)



## NAAN BREAD / RICE / ACCOMPANIMENTS

### NAAN

Plain   Butter - NF - Fresh baked plain flour bread	\$2.50   3.00
Garlic - NF - Garlic filled naan bread	\$3.50
Spicy	\$3.50
Cheese - NF - Chefs special cheddar cheese naan	\$4.50
Kashmiri - Nuts and raisin stuffed naan	\$4.50
Keema - NF - Lamb mince stuffed naan	\$4.50
Roti- NF, DF - Wholemeal healthy bread	\$2.50
Paratha- NF - Flaky bread, plain or mint flavour	\$3.50
Bhatura - NF - Deep fried flour and yoghurt bread	\$3.50
Pappadum - Lentil wafers deep fried (4pcs)	\$2.50

### RICE - BASMATI

Steamed Saffron Rice- GF, NF	\$2.20
Kashmiri Pullao - GF- Rice tossed with nuts and raisins	\$3.50
Biryani Rice - GF- Rice folded in fresh mint and rose water	\$3.90

### SALAD AND RAITA

Garden Fresh Salad	\$5.90
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Tomato, onion, cucumber, capsicum and lettuce tossed in a special chefs own vinaigrette dressing

Cucumber Raita	\$5.90
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Grated cucumber mixed with yoghurt, roasted cumin and cracked pepper

### CHUTNEYS AND PICKLES

Tamarind Chutney	\$2.00	Tomato Relish	\$2.00
Chilli Garlic Chutney - Hot	\$2.00	Lime Pickle	\$2.00
Mint Yoghurt Chutney	\$2.00	Mixed Veg Pickle	\$2.00
Sweet Mango Chutney	\$2.00		

### DESSERT

Gulab Jamun	\$7.90
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Marbles of milk in a rose flavoured syrup (4pcs)

Mango Kulfi	\$7.90
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A traditional mango flavoured Indian ice cream

Pistachio Kulfi	\$7.90
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Indian ice cream with nuts, cardamom and saffron

### DRINKS

Mango Lassi	\$4.00
Coke, Sprite, Diet Coke, Fanta, Coke Zero - 1.25L	\$5.50

**Legend** GF = Gluten Free NF = Nut Free DF = Dairy Free

All prices include GST. Prices are subject to change without notice.



### KIDS MEAL

Butter Chicken, Rice and Pappadum	\$10.90
Chicken Tikka, Cheese Naan and Salad	\$10.90

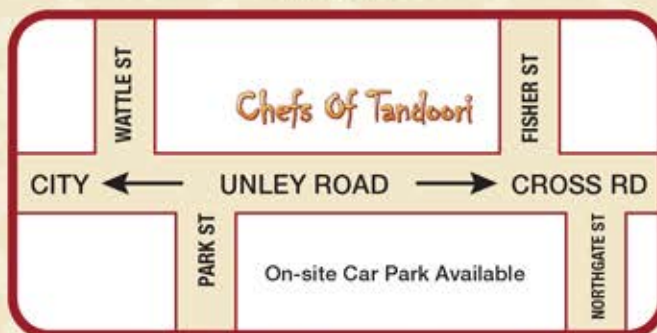
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