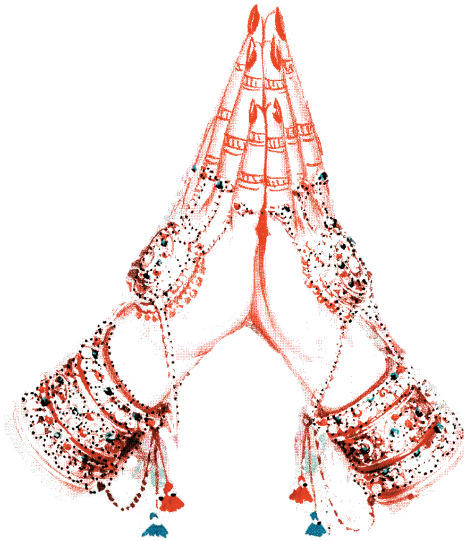


*Welcome to*

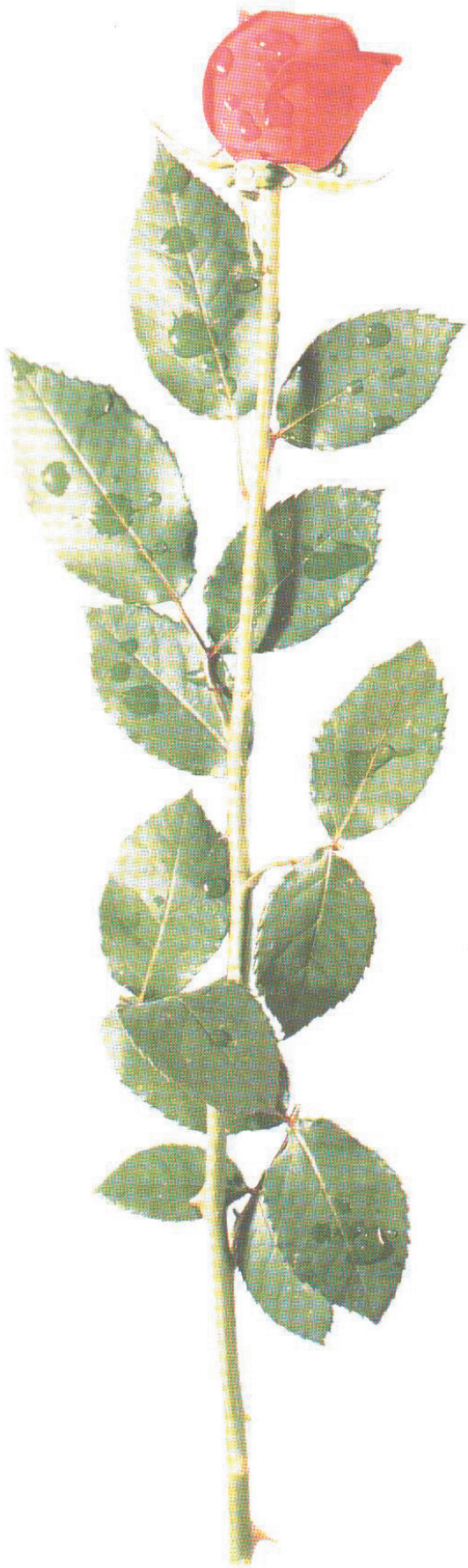


**AVARI**

*Authentic Indian Punjabi Cuisine*

9688 7400 - 9639 7597

[www.avari.net.au](http://www.avari.net.au)

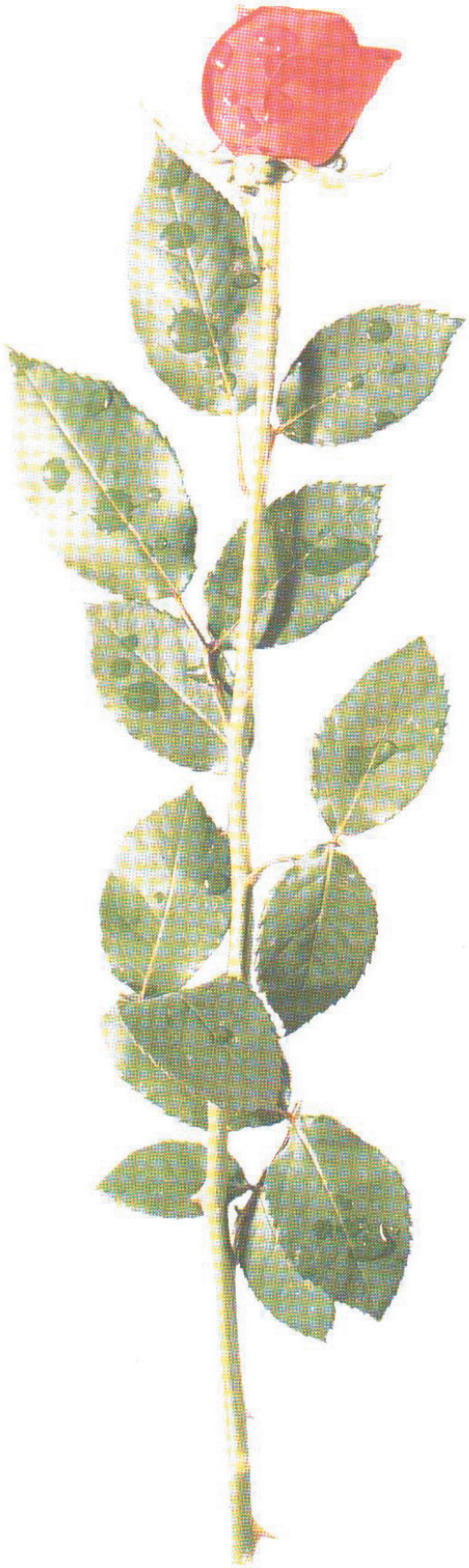


C  
N  
T  
R  
E  
E

## Entrée

1. *Vegetable Samosa (2 pcs)* \$6.20  
Crispy pastry triangles with spicy vegetables
2. *Vegetable Pakora (4 pieces)* \$6.20  
Mixed vegetables seasoned with spices and deep fried with gram flour batter
3. *Chicken Tikka (4 pieces)* \$12.90  
Chicken fillets marinated in yogurt & spices cooked in Tandoor (clay oven)
4. *Seekh Kebab (4 pieces)* \$10.90  
Lamb mince mixed with onions, herbs and spices, Skewered and roasted in tandoor
5. *Tandoori Prawn (5pcs)* \$14.90  
Tiger prawns marinated with garlic, ginger, yogurt & Spices roasted in Tandoori oven.
6. *Tandoori Chicken* Half \$7.90 - Full \$15.90  
Tender chicken marinated in yogurt with blend of spices and roasted in tandoor
7. *Fish Punjabi (6 pieces)* \$14.90  
Pieces of fish fillet seasoned with aromatic spices, marinated for 24 hours and cooked in deep fryer
8. *Assorted Platter (for two)* \$17.90  
Mouth-watering combination of Vegetable Samosa, Chicken Tikka, Veggie Pakora, and Seekh Kebab.

**Please tell your host about your test, preference of Mild, Medium or hot and our chef will be glad to oblige.**



B  
A  
I  
N  
C  
O  
U  
R  
S  
E

## *Avari Special*

9. *Lamb Punjabi (medium, hot)* \$14.90  
Authentic Punjabi dish cooked with green chilies,  
Fresh ginger, Kasoori methi and Punjabi spices
10. *Lamb Keema curry (Medium)* \$13.50  
Minced lamb cooked with onion, tomato,  
green peas & traditional spices.
11. *Dal Punjabi (medium, hot)* \$13.90  
Channa lentils cooked with goat with bone in Punjabi style
12. *Prawn korma (Mild)* \$15.90  
Black tiger prawn cooked with freshly ground coconut,  
cashew nuts & exotic spices delicious creamy sauce.
13. *Chicken 65 (6 pcs) (medium)* \$12.90  
Stir-fried chicken Indian-style, in a mouth-watering  
marination of yoghurt & selected spices.
14. *Mix Veg with Lamb Punjabi (medium, hot)* \$13.90  
Green fresh vegetables cooked with lamb Punjabi  
and aromatic herbs
15. *Palak Punjabi (medium)* \$13.90  
Spinach cooked with lamb Punjabi
16. *Sea food sizzler (9 pcs) (medium)* \$15.90  
Tiger prawn, fish steaks, calamari cooked in special home made sauce  
& served on sizzling hot plate (very popular) 3 pcs ea.

# Chicken

- |     |   |         |
|-----|---|---------|
| 17. | <i>Butter Chicken (mild)</i>  | \$13.90 |
|     | Marinated chicken fillets half cooked in tandoor and finished in a rich sauce of tomato, butter and cream       |         |
| 18. | <i>Chicken Tikka Masala (medium, hot)</i>   | \$13.90 |
|     | Pieces of boneless chicken, oven cooked and dipped in tomato sauce with onion and flavoured with aromatic herbs |         |
| 19. | <i>Chicken Karahi (medium, hot)</i>   | \$13.90 |
|     | Tender pieces of chicken cooked with green chilies, ginger, and delicately spiced                               |         |
| 20. | <i>Mango Chicken (mild, medium)</i>   | \$13.90 |
|     | Chicken fillets cooked in a delicious mango sauce   |         |
| 21. | <i>Chicken Madras (medium, hot)</i>   | \$13.90 |
|     | Traditional South Indian dish cooked in spicy sauces  |         |
| 22. | <i>Chicken Jalfrazi (medium)</i>  | \$13.90 |
|     | Fillets of chicken cooked in a pan with capsicum, onions, and tomatoes  |         |
| 23. | <i>Chicken Vindaloo (hot)</i>   | \$13.90 |
|     | Succulent pieces of chicken marinated in vinegar and spices and cooked in a hot Goan sauce                      |         |
| 24. | <i>Palak Chicken (medium)</i>   | \$13.90 |
|     | Pieces of chicken cooked with English spinach and spices  |         |

## Lamb or Beef

- |     |  |         |
|-----|--|---------|
| 25. | <i>Bhunah Gosht (medium, hot)</i>  | \$13.50 |
|     | Traditional dish cooked on slow heat with onions and tomatoes, garnished with green coriander                                    |         |
| 26. | <i>Lamb Karahi (medium, hot)</i>   | \$13.50 |
|     | Lamb cooked with green chilies, ginger and delicately spiced   |         |
| 27. | <i>Lamb/Beef Vindaloo (hot)</i>  | \$13.50 |
|     | A Goan specialty with cubes of choice lamb or beef marinated in vinegar and a blend of aromatic spices, cooked in hot Goan sauce |         |
| 28. | <i>Lamb/Beef Rogan Josh (medium)</i>   | \$13.50 |
|     | Spicy lamb/beef cooked on slow heat with onions, ginger, garlic, and tomatoes  |         |
| 29. | <i>Lamb/Beef Shahi Korma (mild)</i>  | \$13.50 |
|     | Tender pieces of choice lamb/beef cooked in rich creamy sauce  |         |
| 30. | <i>Palak Gosht (medium)</i>  | \$13.50 |
|     | A specialty from Punjab, lamb/beef cooked with spinach and mix blend of spices   |         |
| 31. | <i>Bombay Beef (medium, hot)</i>   | \$13.50 |
|     | Cubes of beef cooked with potatoes in rich aromatic spices   |         |
| 32. | <i>Beef Curry (medium, hot)</i>  | \$13.50 |
|     | Tender beef pieces cooked with Indian herbs and spices   |         |

# Vegetables

- |     |  |         |
|-----|--|---------|
| 33. | <i>Shahi Paneer (mild, medium, hot)</i>  | \$12.50 |
|     | Homemade cottage cheese cooked in a creamy cashew sauce                              |         |
| 34. | <i>Mixed Vegetables (mild, medium)</i>   | \$11.50 |
|     | An array of vegetables cooked aromatically with rich blend of spices and green herbs |         |
| 35. | <i>Vegetable Korma (mild, medium)</i>  | \$11.50 |
|     | Variety of fresh mixed vegetables cooked in rich creamy sauce                        |         |
| 36. | <i>Aloo Mutter (mild, medium)</i>  | \$11.50 |
|     | Potatoes with peas, cooked in rich gravy   |         |
| 37. | <i>Mutter Paneer (mild, medium)</i>  | \$11.50 |
|     | Green peas and cubes of homemade cottage cheese cooked with herbs and spices         |         |
| 38. | <i>Palak Paneer (mild, medium)</i>   | \$11.50 |
|     | Cubes of homemade cottage cheese cooked with spinach and fresh spices                |         |
| 39. | <i>Aloo Palak (mild, medium)</i>   | \$11.50 |
|     | Potatoes cooked with spinach and blend of spices                                     |         |
| 40. | <i>Dal Tarka (mild, medium)</i>  | \$10.50 |
|     | Butter fried channa lentils cooked with green coriander and green chilli             |         |
| 41. | <i>Dal Makhani (mild, medium)</i>  | \$10.50 |
|     | Lentils flavoured with fresh ground spices and sautéed in butter                     |         |



# Seafood

- |     |   |         |
|-----|---|---------|
| 42. | <i>Fish Curry (medium, hot)</i>   | \$15.90 |
|     | Marinated cubes of fresh fish cooked in curry sauce with herbs and spices                             |         |
| 43. | <i>Fish Malabari (mild, medium)</i>   | \$15.90 |
|     | Fillet pieces of fish cooked in spicy flavours with coconut cream                                     |         |
| 44. | <i>Prawn Malabari (mild, medium)</i>  | \$15.90 |
|     | Tiger prawns cooked in coconut milk and spices  |         |
| 45. | <i>Prawn Madras (medium, hot)</i>   | \$15.90 |
|     | Prawns cooked in fresh lemon juice and spices, sweet, sour, and fairly hot - cooked with coconut milk |         |
| 46. | <i>Prawns Vindaloo (medium, hot)</i>  | \$15.90 |
|     | Hot and spicy prawns curry from Goa   |         |
| 47. | <i>Fish Vindaloo (medium, hot)</i>  | \$15.90 |
|     | Boneless fish cooked with vindaloo sauce  |         |

## Rice Dishes

- |     |  |         |
|-----|--|---------|
| 48. | <i>Boiled Rice (per person)</i><br>Steamed white rice  | \$2.00  |
| 49. | <i>Safron Rice (per serve)</i><br>Delicately safron flavoured fluffy basmati rice                    | \$2.90  |
| 50. | <i>Chicken Biryani (medium, hot)</i><br>Rice and chicken cooked together with spices on low heat     | \$12.90 |
| 51. | <i>Lamb Biryani (medium, hot)</i><br>Rice and pieces of lamb cooked together with spices on low heat | \$12.90 |
| 52. | <i>Vegetable Biryani (medium)</i><br>Rice cooked with fresh vegetables and dried fruit & nuts        | \$10.90 |

## Indian Breads

- |     |   |        |
|-----|---|--------|
| 53. | <i>Naan</i><br>Plain flour bread freshly baked in tandoor                                 | \$2.50 |
| 54. | <i>Garlic Naan</i><br>Plain flour bread cooked with a tinge of fresh coriander and garlic | \$2.90 |
| 55. | <i>Cheese Naan</i><br>Indian bread stuffed with cheese and cooked in tandoor              | \$3.90 |
| 56. | <i>Keema Naan</i><br>Fine plain flour bread stuffed with mince and spices.                | \$3.90 |
| 57. | <i>Peshawari Nan</i><br>Nan stuffed with coconut, raisins and cashew nuts.                | \$3.90 |
| 58. | <i>Roti</i><br>Whole wheat bread cooked in tandoor  | \$2.50 |

## Side Dishes

- |     |   |        |
|-----|---|--------|
| 59. | <i>Papadums (serve of four)</i>                                   | \$2.50 |
| 60. | <i>Kuchumber</i><br>Fresh salad mix of tomatoes, cucumber, onions | \$2.50 |
| 61. | <i>Cucumber Raita</i><br>Yogurt mix with cucumbers                | \$2.50 |
| 62. | <i>Pickle Mixed</i>   | \$2.50 |
| 63. | <i>Sweet Mango Chutney</i>  | \$2.50 |

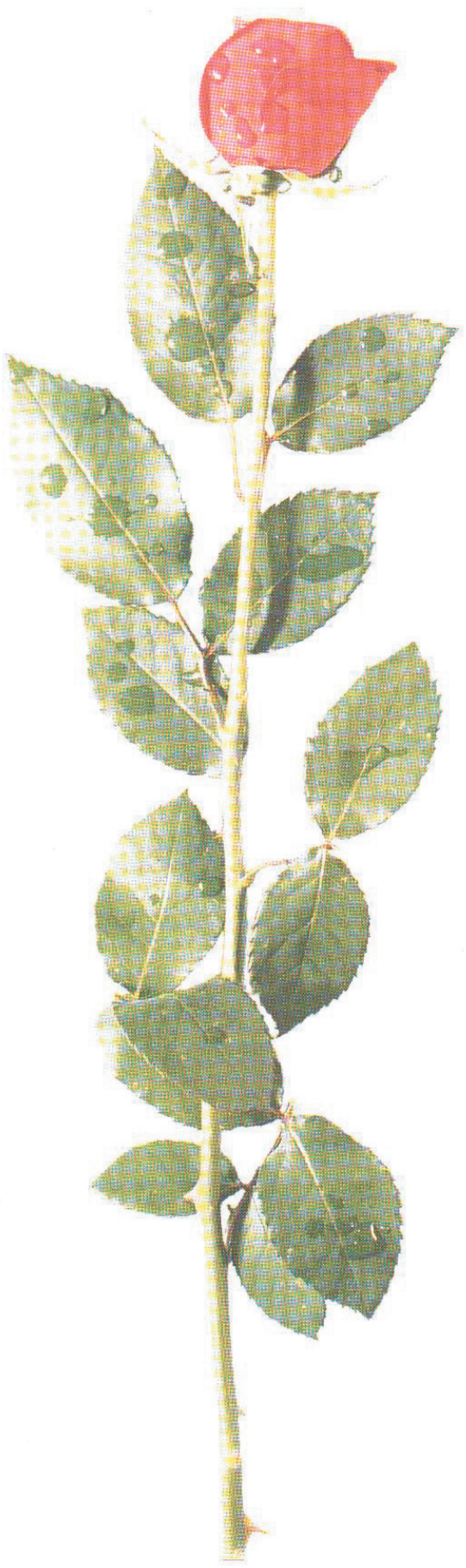
## Desserts

- |     |  |        |
|-----|--|--------|
| 64. | <i>Gulab Jamun (2 pieces)</i><br>Cheese dumpling soaked in sugar syrup | \$3.90 |
| 65. | <i>Kheer</i><br>Sweet and creamy rice pudding                          | \$5.90 |
| 66. | <i>Mango Kulfi</i><br>Homemade ice cream with mango flavour            | \$3.90 |

## Drinks

- |     |  |        |
|-----|--|--------|
| 67. | <i>Mango Lassi (blend of mango and yogurt drink)</i> | \$3.50 |
| 68. | <i>Coke, Diet Coke, Fanta, Lemonade</i>              | \$3.50 |
| 69. | <i>Indian Chai (tea)</i>                             | \$3.50 |

B  
A  
N  
Q  
U  
E  
R  
  
S  
E  
N  
R



## Family Pack

### *Entrée*

2 Samosas, 2 Chicken Tikkas, 2 Seekh Kebabs

### *Main Course*

1 Butter Chicken, 1 Rogan Josh, 1 Mixed Vegetable

### *Side Dishes*

2 Rice, 2 Naans, Raita & Papadums

Eat in, Take Away, or Delivered for only **\$40**

## Couple's Pack

### *Entrée*

2 Samosas, 2 Chicken Tikkas

### *Main Course*

1 Butter Chicken, 1 Mixed Vegetable

### *Side Dishes*

2 Rice, 2 Naans, Raita & Papadums

Eat in, Take Away, or Delivered for only **\$30**