

GREEN SALAD
(Onion,carot,cucumber and cabbage) \$3.90

DESSERTS

GULAB JAMUN (2pcs) \$4.90
(Deep fried dumpling with suger syrup)

KHEER \$4.90
(Creamy sweet rice pudding)

SOFT DRINKS

Coke, Diet Coke, Sprite, Fanta,Lemonade \$3.90

Tonic Water,Soda water,Dry Ginger \$3.90

Lemon Lime and Bitters \$4.90

Bottled Mineral Water \$6.00

Bottled Sparkling Mineral Water \$6.00

Appetiser Sparkling Apple Juice \$4.00

100% Juice – Apple, Pineapple or Orange \$4.50

Freshly Made Lassi Mango Lassi, Salt, Sweet \$3.90
(Traditional Yoghurt drink)

BREADS AND RICE

PLAIN NAAN \$3.00

GARLIC NAAN \$3.50

BUTTER NAAN \$3.50

CHEESE NAAN (Filled with cheese) \$4.00

HARA BHARA NAAN (Sprinkle of herbs) \$3.50

TANDOORI ALU KULCHA \$4.50
(Naan Bread Stuffed With Spices Patatos)

KEEMA KULCHA \$4.50
(Naan Bread Stuffed with Minced Lamp and spices)

TANDOORI ROTI \$2.50
(Naan Bread Baked in tandoor)

STEAM BASMATI RICE \$2.90

JEERA & PEAS PULAO \$3.90
(Basmati Rice Cooked With Cumin Seeds,Onion And Peas)



FREE DELIVERY

with in 5km minimum order \$30
Surcharge Apply if more then 5km.

We Also Catering for Functions

Do Come you will Love It!

Real Taste Real Quality

Dear Customer

Prices inclusive of GST

10% surcharge on Public holidays

Price may subject to change without notice.

Open 7 days

Lunch 11:00 am to 2:30pm

Dinner 5:00pm to 10:00pm

Shop 6/ 115 Cambridge street

West Leederville 6007

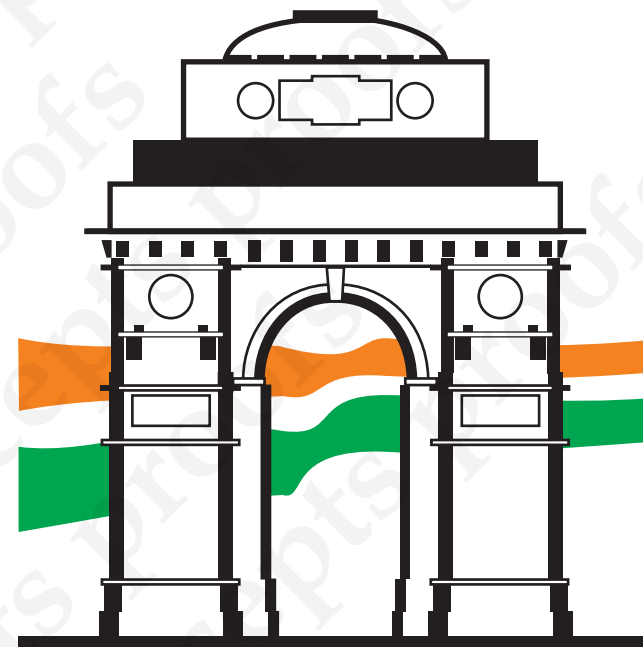
Ph. 9382 4004

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Web:kingoftaste.com.au



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Indian Restaurant

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STARTERS

SAMOSA (3 pcs) \$7.90
(Spicy potato and peas wrapped in crispy deep fried pastry serve with tamarind chutney)

HARA BHARA KBAB (4 pcs) \$7.90
(Delicious deep fried patties made from spinach, cottage cheese, nuts and fenugreek leaves Serve with mint chutney)

ONION BHAJI (4 pcs) \$7.90
(Crispy deep fried onions battered with spices and chickpeas flour)

MIX PAKORA (4 pcs) \$8.50
(Mixed vegetable lightly battered with chickpeas flour, fresh herbs and spices then deep fried crisp)

PANEER TIKKA \$12.50
(Marinated cheese cubes smoke roasted with tandoori capsicum and onion)

CHICKEN TIKKA \$13.90
(Boneless piece of chicken marinated in yogurt and spices cooked in tandoor)

TANDORI CHICKEN (half /full) \$12.90 \$17.90
(Highly popular dish Chicken on the bone marinated and seasoned in spices and roasted in clay oven)

SHEEK KBAB (4 pcs) \$12.00
(Tender lamb minced with ginger, garlic, green chillies, fresh coriander and onions, broiled in the Tandoor)

LAMB CUTLETS (4 pcs) \$17.00
(Marinated pieces of lamb cutlets mixed with coriander ginger garlic and spices cooked in tandoor)

FISH AMRITSARI (4 pcs) \$13.00
(Fish marinated in chickpeas flour & deep fried till crispy golden brown)
(Delicacy from street corners of Amritsar)

PLATTERS (Minimum of 2)

VEG PLATTER \$16.90
(An Assortment of Samosa , Harra Barra Kebab, Onion Bhaji, Mixed Pakora serve with Mint and Tamarind Chutney)

TANDOORI PLATTER \$22.90
(Chicken Tikka, Seekh Kebab, Fish Amritsari & Lamb Cutlets)

MIXED PLATTER \$20.90
(Samosa , Onion Bhaji , Chicken Tikka & Seekh Kebab)

MAIN

VEGETARIAN

PANEER MAKHNI \$13.50
(Cottage cheese pieces broiled in the tandoor and cooked in authentic creamy tomato sauce)

PANEER MASALA \$13.50
(Fresh cottage cheese sautéed with onions, tomatoes & array of spices simmered in an aromatic curry sauce)

SAAG PANNEER \$13.50
(Fresh spinach and cottage cheese cooked in spicy herbs)

DHAL MAKHNI \$9.90
(Black lentils slowly cooked in rich creamy sauce, garnish with coriander)

DHAL TARKA \$11.90
(Yellow lentils slow cooked with cumin seeds, butter, onions, and selection of spices)

VEGETARIAN SPECIAL OF THE DAY (ask our friendly staff)

CHICKEN

BUTTER CHICKEN \$16.90
(Boneless tandoori chicken pieces cooked in rich butter sauce)

CHICKEN TIKKA \$17.90
(Chicken pieces cooked in chef special spices with onion and capsicums)

CHICKEN VINDALOO \$16.90
(Boneless chicken in an aromatic hot gravy, certain to leave the palate tingling)

CHICKEN KORMA \$16.90
(Chicken pieces cooked with cashew nuts and creamy sauce)

CHICKEN MADRAS \$16.90
(Hot chicken cook with roasted mustard seeds, a touch of coconut milk & bay leaves)

LAMB

LAMB ROGAN JOSH \$16.90
(Lamb pieces slowly cooked in chef special onion gravy)

LAMB SAAG \$16.90
(Lamb cooked with mixed spices in spinach puree)

LAMB KORMA \$16.90
(Lamb pieces cooked with cashew nuts and creamy sauce)

LAMB MADRAS \$16.90
(Lamb cook with roasted mustard seeds, a touch of coconut milk and bay leaves)

LAMB VINDALOO \$16.90
(Lamb cooked in an aromatic hot gravy, certain to leave the palate tingling)

BEEF

BEEF VANDALOO \$16.90
(Beef cooked in an aromatic hot gravy, certain to leave the palate tingling)

BEEF MADRAS \$16.90
(Special dish of beef with coconut , mustard seeds, curry leaves and cashew nuts)

SEA FOOD

PRAWN JALFREZI \$18.90
(Prawn cooked in spicy sauce with ginger and peepers)

PRAWN MALABAR – MILD \$18.90
(Prawn cooked in mild creamy sauce)

PRAWN VINDALOO – HOT \$18.90
(Prawn cooked in an aromatic hot gravy, certain to leave the palate tingling)

THALI

VEGETARIAN \$14.50
(4 veg. curries, raita, rice, salad, one naan, pickle and sweet)

NON- VEGETARIAN \$16.50
(2 veg curries , 2 non veg curries, raita, rice, salad, one naan, pickle and sweet)

SAAG THALI(Punjabi Traditional Dish) \$14.00
(Fresh spinach curry, salad, pickle, raita, yoghurt drink (lassi) serve with 2 naan)

CONDIMENTS & SIDES

PAPADUMS (4pcs) \$2.50

MINT & CORRIANDER CHUTNEY \$2.00

MANGO CHUTNEY \$2.00

MIXED PICKLE \$2.00

TAMARIND CHUTNEY \$2.00

MIX PLATE OF CHUTNEY \$6.00

CUCUMBER RAITA \$3.50
(Yoghurt Mixed with cucumber, tomato and spices)