

# 9marys

## LUNCH SPECIALS

In India, meals are often served on Thalis. A Thali is a meal made up of a selection of various dishes. Those are served in small bowls placed on a round metal plate. 9marys offers you a choice of 3 Thalis:

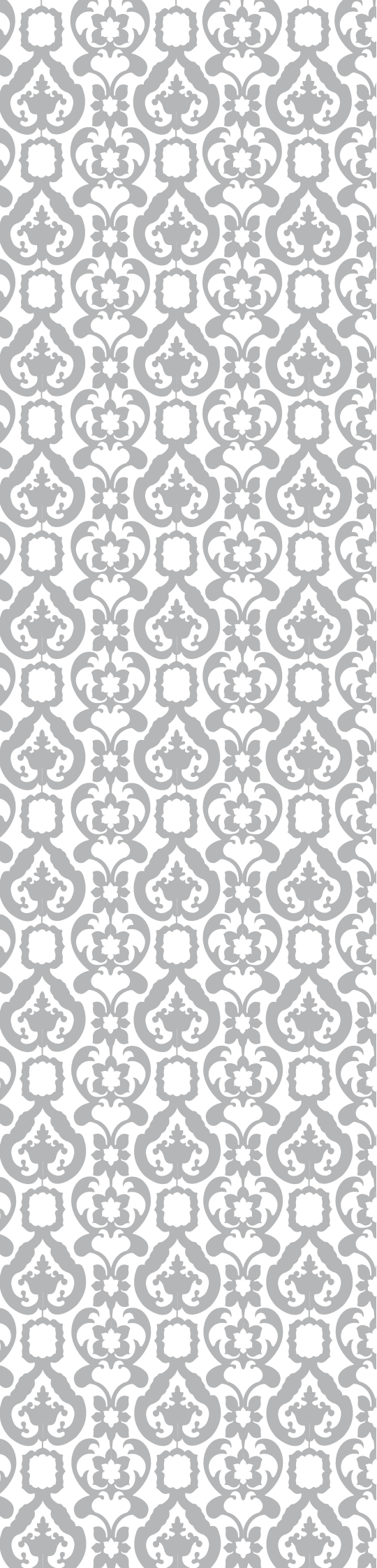
- VEGETARIAN THALI    22  
2 veg curries (vary daily): dhal, soup, raita, rice, bread, dessert & pappadams.
- MEAT THALI            26  
chicken, lamb, dhal, veg curry, raita, rice, bread, dessert & pappadams.
- SEAFOOD THALI       30  
fish, prawns, dhal, veg curry, raita, rice, bread, dessert & pappadams.

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## Entrees

CASHEW NUTS in house roasted spicy nuts	6	
OLIVES mixed marinated olives	8	
CHUNKY CHILLI CHIPS hand cut royal blue chips, sea salt and chilli, aioli	8	
SAMOSA potato and pea filled pastries	10	
ALOO TIKA spiced potato cakes with tamarind and yoghurt sauces	10	
ONION BHAJI chopped onion in spiced chick pea flour batter	10	
PANEER KOFTA cheese, potato, garlic and coriander croquettes	10	
PRAWN PAKORA chopped prawns in lightly spiced chickpea batter	17.5	
TIL KA PRAWNS king prawns, wok tossed in sesame seeds and spices	e 22	m 40
CHILLI FISH FRY fish fillets in spiced batter, fried	18.5	
SPICY WHITEBAIT	14.5	
CHICKEN MALAI KEBABS marinated fillets of chicken char grilled	15	
CHICKEN TIKKA traditional marinated chicken fillets cooked in the tandoor	e 16.5	m 30
CHICKEN PAKORAS spiced chicken fillets coated with chickpea flour	14	
SHAMMI KEBABS spiced ground lamb kebabs	15	
LAMB CUTLETS lamb cutlets marinated in spiced yoghurt and cooked over charcoal	e 22.5	m 40
SPICY LAMB ON SKEWERS marinated back strap of lamb, char grilled on skewers	19.5	
MIXED VEGETARIAN PLATE samosa, onion bhaji, aloo tikki, paneer kofta	12 per person	
MIXED ENTREE PLATE samosa, shammi kebab, chicken malai kebab, fish fry	16 per person	

## Main Courses

DHAL MAKHANI traditional lentils Punjabi style	m 18	side 8
BAIGAN MASALA eggplant curry	20	
SUBZI seasonal vegetables curried	20	
SAAG PANEER pureed spiced spinach with homemade cheese	m 20	side 12
MALAI KOFTA homemade cheese and potato dumplings in a creamy sauce enriched with ground almonds and raisins	22	
PRAWN MALABAR king prawn cutlets in mildly spiced coconut based curry	40	
FISH CURRY Punjabi style curry with fish fillets	38	
TANDOORI FISH whole fish of the day marinated and cooked in the tandoor	38	
FISH TIKKA fillets of fish marinated in spiced yoghurt, cooked over charcoal	38	
BUTTER CHICKEN tandoori chicken fillets in tomato, butter and cream sauce	30	
CHICKEN TIKKA MASALA tandoori chicken tikka in tomato based sauce with onion and capsicum	30	
CHICKEN KORMA mild creamy chicken curry enriched with ground almonds	30	
MURG MASALA home style chicken curry	30	
ROGAN JOSH traditional lamb curry with fresh ground spices	30	
SAAG GOSHT north Indian favorite, lamb curry with pureed spinach	30	
LAMB VINDALOO hot lamb curry	30	
LAMB BHUNA GOSHT braised lamb dry spiced curry with fresh herbs	30	
LAMB SHANKS slow cooked shanks in intense aromatic spices	30	
GOAT CURRY baby goat meat curry served on the bone	30	

## Salads and Sides

COUS COUS SALAD WITH ROAST VEGETABLES DRIED FRUIT AND NUTS	10
CHICKPEA AND SPINACH SALAD	10
RAITA	6
DATE AND TAMARIND CHUTNEY	3.5
MANGO CHUTNEY	3.5
MINT AND CORIANDER SAUCE	3.5
HOT AND SPICY TOMATO CHUTNEY	3.5
HOT PICKLE	3.5
PAPPADAMS	4
MIXED CONDIMENT WITH PAPPADAMS	12

## Rice

STEAMED BASMATI	4.5 per person
SAFFRON PULAO	5.5 per person
GOAT BIRYANI rice and goat meat cooked together with saffron	28

## Breads

ROTI	4
PARATHA	5.5
ALOO PARATHA	5.5
NAAN	4.5
GARLIC NAAN	5
CHEESE AND ONION NAAN	5.5
PESHWARI NAAN	5.5

## Desserts

PISTACHIO KULFI traditional Indian ice cream, pistachio flavoured	12
GULAB JAMUN cheese and flour dumplings in rosewater sugar syrup	12
MANGO KULFI mango flavoured Indian ice crean	12
KHEER traditional rice pudding with nuts, served warm or cold	12
GULABO rose, fig and almond kulfi	12