

ABOUT US

We at **Mr. India** believe that... Every man should treat himself like a King. Looking back into the Indian historical era... The gupta reign, the marathas, the mughals, the persians... All have left their mark on us Indians. Their lavish lifestyle, intricate architecture, music, art, poetry and cuisine is legendary, they left behind a legacy a tradition for others to follow.

We at **Mr. India** try to capture that special lifestyle, their tastes for the rich and the famous, the grand and the fine. Our cuisine, ambience and the service rendered to you is on a silver platter, because we know that there will always be many more times.

But never another you!!!

All the spices and herbs are used not just for flavours and aroma but for their digestive and nutritional values. Chillies are rich in vitamin c, fenugreek peps up the liver, ginger and peppercorn aid digestion, mint is cooling while coriander is good for the kidneys.

Good wholesome food and good health are closely linked at **“Mr. India”** we use only the freshest ingredients to prepare dishes that are as nutritious as they are delicious.

We welcome you to a new eating adventure, with a warm welcome that comes from the heart.

CONTACT US

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8/24 Vale Avenue Valley View PHONE (08) 8261 4461

One bill per table. Price subject to change.

KEY

GF=Gluten Free and LF=Lactose Free

HOT CHILLI INDICATOR

No Chilli | 🌶️ = Mild - Mild to Medium Hot | 🌶️🌶️ = Medium Hot,
🌶️🌶️🌶️ = Medium to Hot | 🌶️🌶️🌶️🌶️ = Very Hot
All our Foods can be altered to suit your needs

SOMETHING TO START

Rich Tomato Soup	\$6.00
Indian Traditional tomato soup, black pepper, lightly spiced and garnished with croutons.	
Pumpkin Soup	\$6.00
Indian style little hot pumpkin soup garnished with croutons.	
Trio of Homemade Dips and a Naan	\$10.00
Fresh plain naan served with pickle, mango kasundi and raita dip.	

SALADS

Garden Salad	\$8.00
Finely sliced onions, cucumber, tomato, carrots, lettuce with Indian style salad dressing.	
Chicken Salad	\$8.00
Tandoori chicken pieces with seasonal greens, tomato and cucumber tossed with sesame oil, lemon and mint dressing.	

NON VEGETARIAN ENTRÉE

(served with Mint Chutney)

Tandoori Chicken (GF) 🌶️	FULL \$18.00	HALF \$10.00
Chicken marinated overnight in the traditional blend of spices and yogurt and roasted in the tandoori oven.		
Tandoori Chicken Tikka (4 PIECES) (GF) 🌶️	\$10.00	
Boneless chicken pieces marinated overnight in the traditional blend of spices and yogurt roasted in the tandoori oven.		
Lamb Hariyali Seekh Kebab (4 PIECES) (GF/LF) 🌶️	\$10.90	
Minced lamb with herbs and spices, finger rolled and grilled in the tandoor.		
Garlic Prawns (GF) 🌶️	\$11.90	
Prawns tossed with special spices and garlic.		
Amritsari Fish (4 PIECES) 🌶️	\$11.90	
Fresh fish marinated in Punjabi spices and deep fried.		
Mixed Platter	\$19.90	
Two pieces each of tandoori chicken tikka, lamb hariyali seekh kabab, amritsari fish and garlic prawn.		

VEGETARIAN ENTRÉE

(served with Tamarind Chutney)

Alu Tikii (VEGAN)	\$7.00
Potato patties as only prepared by chef secret recipe.	
Onion Bhaji (VEGAN) (GF/LF)	\$9.00
Sliced onions with fresh spices fried crispy in a besan (chickpea) batter.	
Punjabi Vegetable Samosa (LF) 🍴	\$9.00
Triangular pastries filled with vegetables, flavoured with spices & exotic herbs. Served with fresh mint chutney.	
Mr India Platter	\$18.00
Two pieces of alu tikki, onion bhajji and punjabi vegetable samosa.	

GLOBAL INDIAN FAVOURITES

Butter Chicken (MILD) (GF)	\$17.90
Boneless chicken pieces cooked in tandoori oven and mixed with exotic creamy tomato sauce.	
Chicken Tikka Masala (GF) 🍴	\$17.90
Boneless chicken cooked in spicy masala with green capsicum and onions and herbs.	
Korma Lamb / Chicken (MILD) (GF)	\$17.90
Tender pieces of chicken / lamb cooked in a mild rich and creamy sauce of cashews, ginger and coriander.	
Madras Lamb / Chicken (LF) 🍴	\$17.90
Tender pieces of chicken / lamb cooked in South Indian style with coconut based curry with mustard seeds, chillies and curry leaves.	
Saagwala Lamb / Chicken / Beef (GF) 🍴	\$17.90
Tender diced chicken / lamb / beef cooked in pure spinach and sage highlighted by clove and garlic with touch of butter.	
Beef Vindaloo (HOT) (GF) 🍴🍴🍴🍴	\$17.90
Cubed beef cooked in an explosive hot and tangy tomato sauce with garam masala, cumin, paprika, tumeric and coriander.	
Beef Rogan Josh (GF/LF) 🍴	\$17.90
This unique combination of cubed beef in cooked gently in mildly spiced ground spices and fenugreek leaves.	
King Prawn Goan (LF) 🍴🍴	\$19.90
Simmered prawn in an aromatic South Indian coconut curry laced with tomatoes and spices.	

CHEF'S RECOMMENDATIONS

- Chicken Kadhai** (GF/LF) 🍴 \$18.90
Boneless pieces of chicken cooked with aromatic chef's special gravy with onion, tomato, ginger and spices.
- Nariyal Murgh** (GF/LF) \$18.90
Boneless chicken simmered in a tangy coconut and tomato sauce tempered with fennel, mustard and curry leaves.
- Kashmiri Elaichi Lamb** (GF/LF) 🍴🍴 \$18.90
Cooked with a predominant flavour of Cardamom, whole red chillies and yoghurt.
- Hyderabadi Kheema Mutter** (GF/LF) 🍴 \$18.90
Lamb minced and green peas cooked with fresh ground spices, onions, tomato, ginger, garlic, garam masala, chillies and whipped yoghurt.
- Beef Kaduwala** (GF/LF) \$18.90
Mild beef curry with butternut pumpkin, spices and a touch of coconut milk
- Prawn Malbari** (GF/LF) \$19.90
A mild prawn curry cooked in coconut, cream, onions, a touch of ginger and garlic and mild spices.
- Fish Kadhai** (GF) 🍴 \$19.90
Pieces of fish fillet cooked with Punjabi spices, tomato, onion, capsicum in special North Indian style gravy.

VEGETARIAN

Aloo Chole Masala (VEGAN) (GF) 🍴	\$13.90
Chickpeas and potatoes slow cooked with onions, tomatoes, ginger and garlic, spices and finished off with fresh coriander, lemon and garam masala.	
Tadka Dhal (VEGAN) (GF)	\$13.90
Traditional tempered daal (lentil) with garlic, chillies, onions, tomato, mustard seeds and curry leaves.	
Subzi Kadhai (VEGAN) (GF/LF) 🍴	\$13.90
Vegetables cooked in a Kadhai (wok) with ginger, garlic, onions, tomatoes aromatic spices and fresh coriander.	
Aloo Gobhi Mutter (VEGAN) (GF) 🍴	\$13.90
A favourite combination of potatoes, cauliflower and peas cooked with onion, tomato and flavoured with ginger and spices.	
Dal Maharani (GF)	\$13.90
A selection of lentils simmered on a slow fire and finished with cream and coriander.	
Pumpkin, Chickpea and Spinach Salan (VEGAN) (GF)	\$14.90
Pumpkin cubes tempered with mustard seeds, curry leaves and cooked with tender chickpeas and spinach.	
Malai Kofta (GF)	\$14.90
Fresh home made cottage cheese, potatoes stuffed with nuts and deep fried. Served with gravy.	
Mix Veg Korma (GF)	\$14.90
Fresh garden vegetables cooked with traditional cashew paste and flavoured by subtle spices.	
Eggplant Pasanda (GF) 🍴	\$14.90
Slices of eggplant stuffed with potato and paneer and simmered in a rich creamy almond sauce.	
Palak Paneer (GF)	\$14.90
Cottage cheese cooked in creamy aromatic spinach with a special blend of spices.	
Paneer Tikka Masala (GF) 🍴	\$14.90
Paneer cubes cooked in a creamy tomato, ginger and almond sauce with capsicums, onions and fresh coriander.	
Eggplant Masala (VEGAN) (GF/LF) 🍴	\$14.90
Eggplant sauted with potato in gravy and onion with a special blend of spices.	

NAAN BREADS

Butter Naan

Indian bread baked in clay oven.

\$3.00

Plain Roti

Soft wholemeal bread baked in clay oven.

\$3.00

Garlic Naan

Naan bread with Garlic.

\$3.50

Tasty Cheese Naan

Naan bread stuffed with cheese.

\$5.00

Chilli Cheese Naan

Naan bread stuffed with cheese and special Mr. India's chilli.

\$5.00

Paneer Naan

Naan bread stuffed with Indian style cottage cheese.

\$5.00

Green Olive Naan

Naan bread stuffed with olive.

\$5.00

Peshawari Naan

Naan bread stuffed with dried fruits and nuts.

\$5.00

Potato Naan

Naan bread stuffed with potato and coriander leaves.

\$5.50

Chicken Cheese Naan

Naan bread stuffed with spiced minced chicken and cheese.

\$5.50

Kheema Naan

Naan bread stuffed with spiced minced lamb and coriander.

\$5.50

Pumpkin Naan

Naan bread stuffed with pumpkin.

\$5.50

MOGHULAI BIRYANI (served with raita)

Vegetable (GF) 🍴 \$15.90

Fresh vegetables spiced with yoghurt, mint and traditional Indian spice treasure with long basmati rice covered with saffron, onion, coriander leaves and tomatoes.

Lamb (GF) 🍴 \$16.90

Lamb spiced with yoghurt, mint and traditional Indian spice treasure with long basmati rice covered with saffron, onion, coriander leaves and tomatoes.

Chicken (GF) 🍴 \$16.90

Chicken spiced with yoghurt, mint and traditional Indian spice treasure with long basmati rice covered with saffron, onion, coriander leaves and tomatoes.

Prawn (GF) 🍴 \$17.90

Prawn spiced with yoghurt, mint and traditional Indian spice treasure with long basmati rice covered with saffron, onion, coriander leaves and tomatoes.

ACCOMPANIMENTS

Steamed Rice \$3.50

Fluffy aromatic basmati rice steamed.

Jeera Rice \$5.00

Basmati rice cooked in roasted cumin.

Saffron Rice \$6.00

Basmati rice cooked with saffron.

Mango Chutney \$3.00

Mix Pickle \$3.00

Papadum (GF) \$3.00

Lentil wafers served with an assortment of mint chutney.

Cucumber & Yoghurt Raita \$5.00

A combination of cucumber and yoghurt slightly spiced with pepper, coriander and roasted cumin powder.

DESSERTS

Kulfi (MANGO/PISTA)

\$6.00

Gulab Jamun

Milk based sponge ball deep fried and then soaked in cardamom and saffron rose syrup.

\$8.00

Ice Cream

Choose from Chocolate, Caramel or Strawberry Topping.

\$8.00

KIDS LOVE

\$12.90

Butter Chicken

Rice

Naan

Kulfi/Juice

The Mr. India Banquet (A)
(Minimum 2 persons @ \$30.00 per head)

Onion Bhajji
Alu Tikki
Chicken Tikka
(SERVED WITH MINT CHUTNEY)

Aloo Ghobi Mutter
Lamb Korma
Chicken Tikka Masala

Rice & Plain Naan
Dessert of the day

The Mrs. India Banquet (B)
(Minimum 4 persons @ \$38.00 per head)

Garden Salad / Chicken Salad

Tandoori Prawn
Punjabi Samosa
Onion Bhajji
(SERVED WITH MINT CHUTNEY)

Prawn Malbari Mutter
Chicken Kadhai
Tadka Daal

Rice & Plain Naan, Raita
Dessert of the day