

BALTI STIR - FRIES

From the North West frontier of India & Pakistan where the nomadic people use Balti pans (woks) to cook their aromatic & spicy curries

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| 52. Balti Pasta | |
| In a thick creamy mild curry sauce | |
| Chicken or Beef | 13.50 |
| Prawns | 16.50 |
| Vegetables | 11.00 |
| 53. Balti Masala Egg Noodles | |
| Spicy curry sauce with vegetables | |
| Chicken or Beef | 13.50 |
| Prawns | 16.50 |
| Vegetables | 11.00 |
| 54. Balti Stir Fries with Whole Cashews | |
| In a delicious spicy sauce with vegetables | |
| Chicken or Beef | 13.50 |
| Prawns | 16.50 |
| Vegetables | 11.50 |
| 55. Balti Ginger & Spinach | |
| Freshly leafy stir fried in a curry sauce | |
| Chicken or Beef | 13.50 |
| Prawns | 16.50 |
| Vegetables | 11.00 |

RICE SELECTIONS

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|---|--------------|
| 56. Saffron Basmati Rice | 4.00 |
| 57. Biryani | 10.00 |
| Basmati rice cooked with curried Chicken/ Lamb | |
| 58. Vegetable Biryani | 8.00 |
| Basmati rice cooked with fresh seasonal vegies | |
| 59. Benarasi Pulao | 7.50 |
| Assorted mixed vegies, dry fruits and cottage cheese cooked with basmati rice | |
| 60. Peas Pulao | 5.50 |
| Basmati rice cooked with butter and fresh green peas | |
| 61. Coconut Rice | 5.50 |
| Basmati rice flavored with lime leaves and coconut | |
| 62. Seafood Biryani | 15.00 |
| Basmati rice cooked with selected seafood | |

TANDOORI BREADS

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|----------------------------------|-------------|
| 63. Naan | 2.50 |
| Home baked fresh bread | |
| 64. Garlic Naan | 3.00 |
| 65. Roti | 2.50 |
| Home baked wholemeal bread | |
| 66. Onion Naan | 3.50 |
| Bread stuffed with onion | |
| 67. Kashmiri Naan | 3.50 |
| With dry fruit & nuts | |
| 68. Aloo Paratha | 3.50 |
| Bread stuffed with spiced potato | |

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|--------------------------------------|-------------|
| 69. Masala Cheese Kulcha | 3.50 |
| Cottage cheese, potato and spices | |
| 70. Pudina Naan | 3.00 |
| Traditional Indian Style with mint | |
| 71. Keema Naan | 3.50 |
| Stuffed with spicy lamb mince | |
| 72. Lachha Paratha | 3.50 |
| Flaky plain flour bread | |
| 73. Butter Naan | 3.00 |
| Traditional Indian Style with Butter | |

SIDE ORDERS

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|--------------------------------------|-------------|
| 74. Raita | 3.00 |
| A yoghurt dip with tomatoes cucumber | |
| 75. Chutney tray | 3.00 |
| 76. Tossed Indian salad | 3.50 |
| 77. Papadum | 1.50 |

SWEET ENDINGS

- | | |
|---|-------------|
| 78. Death by Chocolate | 6.50 |
| 79. Kulfi Indian Pistachio Ice Cream | 5.00 |
| 80. Yoghurt Lassi Mango or Sweet | 3.00 |
| 81. Gulab Jamun with Ice-cream | 5.00 |
| Indian Sweet dumplings & Ice Cream | |
| 82. Banana Boat Split | 6.50 |

VALUE PACK- \$52.00

THE KICK OFF

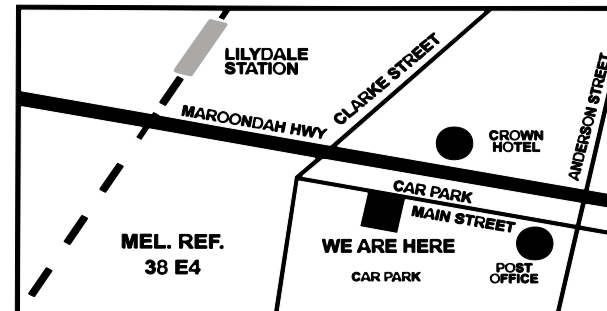
Batata Wada, Chicken Tikka, Lamb Kebab

THE MAIN FARE

Butter Chicken, Rogan Josh, Kashmiri Aloo Dum, Raita, Saffron Basmati Rice, Naan

HOME DELIVERY AVAILABLE

\$3.00 CHARGE APPLIES
WITHIN A RADIUS OF 7KM ONLY



All prices are GST inclusive.

Prices subject to change without notice.

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B.Y.O.



TANDOORI INDIAN RESTAURANT

TAKE AWAY MENU

ENJOY LUNCH

WED TO FRIDAY 12 noon to 2.30pm

LUNCH SPECIAL

LUNCH PACK \$7.00

Choice of Lamb, Beef or
Chicken Curry with Rice & Pappadam

ENJOY DINNER

7 NIGHTS 5PM TO 10.30PM

*HOME DELIVERY

*CONDITIONS APPLY. SEE BACK PANEL FOR CONDITIONS

OUTDOOR CATERING AVAILABLE

We cater for groups &
Business Lunches

Please phone ahead
for a wait free take away

SHOP 6/238 MAIN STREET, LILYDALE

PH: 9737 6601

FAX: 9737 6603

www.savera.com.au

OUR DRUIDS POTION

1. **Shorba** 5.50
Our Soup of the day, surely a heart warming experience, served with garlic bread

THE KICK OFF

2. **Veggie Samosa (2pcs)** 5.50
Savoury crisp pastry, filled with spiced potatoes, green peas and cashew nuts
3. **Batata Wada (2pcs)** 5.50
Spiced mashed potato patties, battered and deep fried
4. **Pakora (4pcs)** 5.50
Florets of mixed vegies, lightly spiced and deep fried
5. **Onion Bhaji** 5.50
Spicy onion fritters, served with our home made chutneys
6. **Calamari Pakora** 8.00
Spicy rings of calamari in batter, in zesty spices, deep fried
7. **Chicken Chaat** 8.00
Julienne of chargrilled chicken tossed with chopped onion, cucumber and tomato salad with our chefs' special dressing

TANDOORI TEMPTATIONS

8. **Tandoori Mushrooms** 10.00
Chargrilled whole in our clay oven
9. **Chicken Tikka** 12.00
Fillets marinated in selected spices, chargrilled!
10. **Lamb Chops** 12.50
Succulent lamb cutlets marinated in selected spices chargrilled, a real treat
11. **Murgh Malai Tikka** 12.00
Skewered cubes of boneless chicken marinated with cheese and cooked in tandoori oven
12. **Muglai Kebab - Lamb** 12.00
Skewered mince of lamb marinated in exotic spices and chargrilled
13. **Fish Tikka** 14.50
Fresh fillets marinated in spices, chargrilled to perfection
14. **Prawn Tandoori** 15.50
Succulent tiger prawns marinated in white wine and Indian spices, chargrilled
15. **Tandoori Chicken** Half 11.00 Full 16.50
Tender and skinless, marinated with yoghurt and spices, chargrilled!
16. **Savera Sizzler...usually for two or more** 25.00
A combination of char grilled meats served in a griddle on a bed of sauteed onions and salad

THE MAIN FARE FROM THE POULTRY

17. **Butter Chicken** 13.50
Chargrilled fillets of chicken cooked in a harmonious blend of tomatoes, enriched with cream
18. **Savera Balti Chicken** 13.50
Absolutely the chefs special, in a tomato and onion gravy, patent pending!
19. **Almond Chicken Korma** 13.50
Cooked with mild spices, and pureed almonds garnished with cream
20. **Chicken Tikka Masala** 13.50
Barbequed chicken fillets in exquisite spices, wok fried with tomato, pepper and whole cashews
21. **Saag Chicken** 13.50
Simmered in fresh spinach puree lightly spiced, finished with cream
22. **Mango Chicken** 14.50
Chef special grill chicken cooked in rich mango sauce
23. **Shabnam Chicken Curry** 14.50
Extention of chef special savera balti chicken with egg and mushrooms

FROM THE MEADOWS (LAMB)

24. **Rogan Josh** 14.50
Favourite of all, diced lamb in a yoghurt and tomato base gravy, medium spiced
25. **Gosth Rahra** 14.50
Our chefs special, diced lamb in a gravy made with mince and tomato, very unique
26. **Lamb Saag** 14.50
Simmered in fresh spinach puree lightly spiced, finished with cream
27. **Bhoona Gosth** 14.50
Diced morsels wok fried in a dry preparation with braised onions, pepper and tomatoes
28. **Cashew Lamb Korma** 14.50
Cooked in mild exotic spices, pureed cashews, mild
29. **Bombay Lamb Cutlets** 15.50
Cooked in a dry masala sauce, diced tomatoes and fresh coriander
30. **Goat Curry** 14.00
cooked authentically in tomato and onion gravy
31. **Tawa Goat** 14.00
Cooked with onion and capsium

BEEF TOP CUTS

32. **Beef Madras** 13.50
Cooked in South Indian spices with mustard seeds and a dash of coconut cream
33. **Beef do Piaza** 13.50
Sauteed in a dry preparation with onions in a tomato based gravy
34. **Beef Curry** 13.50
In a tomato and onion based gravy, basic but authentic

FROM THE SEA

35. **Bengal Fish Curry** 15.50
Fresh fish fillets cooked with mustard seeds, coconut cream and medium spices
36. **Prawn Coconut curry** 16.50
Tiger prawns cooked with five spices, fresh herbs and a dash of coconut cream
37. **Seafood Masala** 16.50
Selected seafood cooked with exotic spices, tomato and fresh coriander

VINDALOO

38. **Beef / Chicken Vindaloo** 13.50
In a spicy tangy sauce, unique to the coastal state of Goa, a treat for chilly lovers
39. **Prawn Vindaloo** \$16.50
40. **Goat Vindaloo** \$13.50
41. **Lamb Vindaloo** \$14.50

THE VEGETABLE AISLE

42. **Mixed Vegies** 11.00
Seasonal mixed, sauteed with delicate spices garnished with fresh coriander & ginger
43. **Eggplant Masala** 11.00
Cooked with potatoes, fresh tomatoes and ginger sauce, garnished with coriander
44. **Pumpkin ala Savera** 11.00
Butternut pumpkin tempered with mustard seeds, and tomato gravy, delicious
45. **Shahi Paneer** 11.50
Homemade cottage cheese, in a mild pureed cashew nut gravy
46. **Saag Paneer** 11.50
Pureed spinach and home made cottage cheese uniquely blended with spices, garnished with ginger
47. **Malai Kofta** 11.50
Vegie dumplings blended with cottage cheese, in a mild sauce
48. **Dal Makhani** 11.00
Mixed Lentils and kidney beans slowly simmered with fine herbs finished with cream
49. **Kashmiri Aloo Dum** 11.00
Potatoes stuffed with mixed vegies and dry fruit in a mild sauce
50. **Aloo Gobi** 11.00
Tempered cauliflower and spud, cooked in a dry tomato base gravy
51. **Methi Aloo** 11.00
Potatoes sauteed with mint, exotic spices and braised onion in a dry preparation