

The INDIAN

MOSS VALE

Shop 10/312 Argyle Street, Moss Vale NSW 2577


T: 02 4801 2195

www.theindianmossvale.com.au

**NOW
DELIVERING**

DINNER MENU

STARTERS

- TANDOORI CHICKEN TIKKA (1 PC)** \$4.90
Boneless chicken pieces marinated in yoghurt and garam masala and cooked in tandoor
- LAMB BARRA KEBAB (1 PC)** \$6.90
Tender lamb cutlets marinated in yoghurt, garlic and mustard and tandoor roasted
- CHILLI PRAWNS**  \$15.90
Our signature dish; pan fried prawn cutlets with cashew nuts, chillies and curry leaves (5 pcs)
- PAKORA BASKET (V)** \$11.90
Spicy vegetable fritters battered in chickpea flour and served with tamarind chutney
- SAMOSAS CHANNA (V)** \$10.90
Traditional Indian snack with a twist: spicy chick peas topped with tamarind chutney, mint sauce and yogurt
- MASALA DOSA (V)** \$11.90
A south Indian specialty: delicious rice and lentil pancakes filled with spicy potatoes and served with sambar and coconut chutney
- CHICKEN TIKKA DOSA** \$15.90
A south Indian specialty: delicious rice and lentil pancakes filled with tandoori chicken with sambar and coconut chutney
- MIXED SAMPLER** \$25.90
Combination of Tandoori Chicken tikka (2pcs), Barra Kebab (2pcs) and Samosas (2pc)

'THE INDIAN' DIFFERENCE

No use of artificial food colouring. No bright reds, fluorescent greens; Only natural colour of food and spices.

Limited menu: we cook all our curries individually, no common gravies, that's why each dish will have its own flavour.

We can make dishes hotter by adding chillies but cannot tone them down.

Each dish is the way it is supposed to be consumed.

BEST WAY TO REHEAT

Curries: Microwave is fine but best in a saucepan.

Tandoor Meats: Microwave with a sprinkling of water.

Breads: A preheated oven or in a flat pan on the stove.

Rice: Microwave it with a sprinkling of water.

Dosa: Unique dish best eaten when crispy. Reheat in a preheated oven for 3-4 minutes

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DINNER MENU

MAINS

KESARI PRAWN KORMA \$24.90

Black tiger prawns cooked in a creamy cashew nut sauce with mace and cardamom

BEEF VINDALOO \$22.90

Goan beef curry with vinegar, peppercorns, cumin, mustard seeds and dried red chillies

LAMB SAAG \$23.90

Diced lamb with spinach, onions, tomatoes and garam masala

LAMB KORMA \$23.90

Lightly spiced lamb dish in a rich sauce of cashew nut, cinnamon, cardamom and cream

LAMB ROGAN JOSH \$23.90

Diced lamb cooked with dried Kashmiri chillies, ground coriander, turmeric and mace

BUTTER CHICKEN \$23.90

All-time favourite butter chicken cooked with fresh tomatoes & fenugreek leaves

CHICKEN TIKKA MASALA \$22.90

Shredded tandoori chicken, onion, capsicum, tomatoes, garam masala and fenugreek

CHICKEN KARAVALLI \$22.90

South Indian style chicken curry with coconut, tomatoes, mustard seeds and curry leaves

DAL MAKHNI (V) \$17.90

Slow cooked black lentils with tomatoes, garam masala and dried fenugreek leaves

BAINGAN MIRCH MASALA (V) \$17.90

Baby eggplant and capsicum cooked a sauce of mustard seeds, curry leaves and tomatoes

PALAK PANEER (V) \$17.90

Home made cottage cheese in a sauce of spinach, onions, tomatoes and fenugreek leaves

BENARASI KOFTA(V) \$17.90

Golden fried cottage cheese dumplings in a mild creamy tomato sauce

TANDOORI BREAD & RICE

Plain Naan	3.50
Tandoori Roti	4.00
Garlic Naan	4.90
Cheese Naan	4.90
Cheese & Garlic Naan	4.90
Aloo Paratha (with spiced potatoes)	5.90
Kashmiri Naan (with dry fruit & nuts)	5.90
Basmati Rice	3.90

SIDE DISHES

Tomato, onion & cucumber 'Kachumber' Salad	1.90
Cucumber & yogurt 'Raita'	1.90
Sweet Mango Chutney	1.90
Mixed Pickle	1.90
Side Dish Platter (any 3 of above)	5.90
Pappadums	2.90