

vegetarian

malai kofta	12.90
soft dumplings of potatoes & indian cottage cheese in a cashewnut & tomato based sauce.	
palak paneer	12.90
a north indian dish made with home made cottage cheese, baby spinach puree & fresh ginger.	
shahi korma	12.90
mixed vegetables cooked in cashew cream sauce with onion and tomato.	
pumpkin dal	12.90
butternut pumpkin & yellow lentils cooked with onion, tomatoes & a splash of cumin seeds.	
aloo matar tamatar	12.90
tasty blend of potatoes & peas cooked in a tomato based sauce.	
mixed vegetables	12.90
seasonal vegetables cooked in a tangy masala sauce.	
dal makhani	12.90
black lentils cooked overnight on sim flame in a traditional style & finished with butter, tomatoes & fresh spices.	
dal tadka	12.90
a delicious combination of yellow lentils finished with braised cumin and fresh coriander.	
paneer butter masala	12.90
cubes of homemade cottage cheese cooked in a rich sauce of tomatoes, capsicum, butter and cream.	
paneer bhurji	12.90
minced cottage cheese tossed with peas, capsicums, onions and tomatoes.	
chilli paneer	12.90
marinated cottage cheese cooked with onion, tomatoes, capsicum and tossed in soya and chilli sauce.	
aloo baingan	12.90
dry eggplant with potatoes cooked in punjabi tarka with dry fruit	
hyderabadi biryani	
<i>basmati rice cooked with an exotic blend of herbs & spices with a choice of vegetables, chicken, lamb, beef or goat.</i>	
vegetarian biryani	12.90
chicken / lamb / beef / goat biryani	14.90
plain basmati rice (per person)	2.20
sides	
tomato & onion salad	\$2.20
yoghurt with cucumber	\$2.20
sweet mango chutney	\$2.20
banana coconut	\$2.20
assorted pickles	\$2.20
side dish platter (any 4 of the above)	\$6.50
pappadams	\$3.00
onion salad	\$3.50

indian breads

plain roti	\$2.50
wholemeal bread.	
plain naan	\$2.50
leavened bread.	
makhani naan	\$3.50
multi-layered buttered leavened bread.	
garlic naan	\$3.50
leavened bread with a pinch of garlic & coriander.	
cheese naan	\$3.50
leavened bread stuffed with shredded cheese.	
cheese and garlic naan	\$3.50
leavened bread stuffed with shredded cheese & garlic.	
keema naan	\$3.50
leavened bread stuffed with minced chicken.	
masala kulcha	\$3.50
leavened bread stuffed with cheese, potatoes & peas.	
peshawari naan	\$3.50
leavened bread stuffed with nuts & sultanas.	
flaky parantha	\$3.50
multi-layered wholemeal bread.	
aaloo parantha	\$3.50
wholemeal bread stuffed with lightly spiced potatoes.	
herb naan	\$3.50
leavened bread with a pinch of oregano, mint & methi (fenugreek)	
chicken and cheese naan	\$4.00
leavened bread stuffed with lightly spiced minced chicken and shredded cheese.	
paneer kulcha	\$4.00
leavened bread stuffed with home-made cottage cheese.	

desserts

pistachio kulfi	5.90
homemade Indian ice cream blended with almonds & pistachios.	
mango kulfi	5.90
mango flavoured homemade Indian ice cream garnished with nuts.	
fruit custard	5.90
mixed fruit topped with custard	
rasmalai	5.90
home made cheese dumplings soaked in sweetened milk and garnished with pistachios, almonds and saffron.	
kheer	4.90
rice pudding cooked in milk & flavoured with cardamoms, saffron, pistachios & almonds.	
gulab jamun	4.90
homemade cottage cheese dumplings, soaked in cardamom flavoured sugar syrup.	
carrot pudding (gajar ka halwa)	4.90
grated carrot cooked in sweetened milk and garnished with almonds, cashews and pistachios.	
lassi (mango / strawberry)	3.50



DAWAT

the indian feast

FULLY LICENCED
BYO Wine Only



North Strathfield

Lunch Monday to Friday 11:30 am to 2 pm

Dinner 7 Nights 5:30 pm to 10:30 pm

Shop - T2-9 Bakehouse Quarter, 11 George Street

Tel: 02 9746 0466 Tel/Fax: 02 9746 0488

www.dawatindian.com

FREE CURRY

Buy 1 entree & 1 main meal & get second main meal free

Valid Sun-Thu for Dine-In Only. Conditions apply. Please enquire for details.

starters

vegetable samosa	5.90
short patty pocket filled with potatoes & peas served with mint sauce.	
onion bhaji	6.90
fried sliced onion coated with chickpeas flour & hint of coriander & traditional spices.	
NEW! aaloo tikki	6.90
shallow-fried crispy mashed potato and pea cutlets.	
palak papdi chat	6.90
spinach kneaded in a crispy batter, fried and topped with yoghurt, cucumber and tamarind sauce.	
chicken tikka	9.90
juicy boneless fillets of chicken marinated in spices and yoghurt, roasted in tandoori oven.	
chicken kebab	9.90
minced chicken kebabs flavoured with spices, herbs & fresh coriander & cooked in tandoor.	
NEW! lamb kebab	9.90
minced lamb kebabs flavoured with spices, herbs & fresh coriander & cooked in tandoor.	
angaari chops	12.90
lamb cutlets marinated with yoghurt, ginger, garlic, lemon & slowly roasted in tandoor.	
tandoori prawns	12.90
king prawns marinated in an authentic way & roasted in tandoor.	
NEW! fish tikka	12.90
boneless fish marinated in chef's special spices and cooked to perfection.	
mixed sampler	1 serve 9.90
a selection of chicken tikka, kebab and samosa.	
2 serves	14.90
tandoori chicken	1 serve 12.90
chicken marinated in traditional spices & roasted in tandoor.	
2 serves	18.90
tandoori platter	1 serve 12.90
a selection of tandoori specialties:	
2 serves	19.90
chicken tikka, angari chops, chicken kebab & samosa.	

chicken

butter chicken	14.90
fillet of chicken half cooked in tandoor and finished in a rich sauce of tomato, butter and cream.	
chicken korma	14.90
A lightly spiced chicken dish cooked in a rich sauce of cashew nuts & green cardamom.	
chicken tikka masala	14.90
fillet of tandoori chicken spiced up & cooked with ginger, tomato, onion & capsicum.	
tamarind chicken	14.90
chicken fillets spiced up with chillies, tamarind & a hint of yoghurt.	
NEW! chicken mushroom	14.90
chicken cooked in North Indian flavours with button mushrooms and capsicum.	
NEW! chilli chicken	14.90
marinated chicken cooked with onion, tomatoes, capsicum and tossed in soya and chilli sauce.	
NEW! mango chicken	14.90
chicken cooked in a thick curry and enriched with mango flavour.	

lamb & goat

rogan josh	14.90
a traditional lamb curry cooked with rich kashmiri spices & fresh coriander.	
lamb korma	14.90
lightly spiced lamb pieces delicately cooked in a cashew cream sauce flavored with cardamom.	
saag gosht	14.90
lightly spiced tender lamb pieces cooked with English spinach.	
lamb pepper masala	14.90
diced lamb pieces pan saut'eed in spicy masala with fresh onions, tomatoes & capsicum.	
NEW! lamb jungle curry	14.90
delicate lamb pieces cooked with fresh seasonal vegetables.	
keema baingan	14.90
minced lamb tossed with eggplant onion, garlic, cumin and chopped tomatoes	
NEW! goat curry	14.90
punjabi style slow cooked goat with mild chillies, tomato, mace and garam masala, finished off with fresh coriander	

lamb & goat (contd.)

goat - chef's special	14.90
succulent pieces of goat sauteed with onion, pepper and chef's secret herbs	

beef

marial beef	14.90
a lightly spiced beef curry with a flavour of coconut & mustard seeds.	
NEW! beef korma	14.90
A lightly spiced beef dish cooked in a rich sauce of cashew nuts & green cardamom.	
bombay beef	14.90
a lightly spiced beef curry with potatoes flavoured with coconut cream and fenugreek.	
beef pumpkin	14.90
delicate beef pieces cooked in a classic combination of diced pumpkin & east Indian spices.	
beef do pyaza	14.90
diced beef tossed with onions, tomatoes, fresh spices & herbs.	
beef vindaloo	14.90
the famous 'vindaloo' curry cooked in a spiced up flavour of tomato, ginger, cumin and peppercorn.	

seafood

fish/prawn malabari	16.90
a coastal favourite cooked in a coconut base curry with cracked mustard, fennel and turmeric.	
garlic fish/prawn laziz	16.90
fish/prawns cooked with fresh garlic, capsicum, onion and lemon in a semi-dry sauce.	
fish/prawn pepper masala	16.90
fish/prawns cooked in 'masala sauce' with onions, capsicum & fresh coriander with a hint of freshly cracked pepper.	
chilli prawn	16.90
marinated prawns cooked with onion, tomatoes, capsicum and tossed in soya and chilli sauce.	
NEW! fish/prawn vindaloo	16.90
fish/prawns cooked in the famous 'vindaloo' curry with a spiced-up flavour of tomato, ginger, cumin and peppercorn.	

Complimentary rice and pappadams with all curries

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