



CHILLAS
Indian Restaurant



**Make It Even
More Delicious**

Tasty • Delicious • Savoury

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Starters

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French fries

\$4.50



Vegetable samosa

Deep fried conical pastries stuffed with spiced mashed potatoes and nuts

\$5.50



Spring roll

\$5.50



Vegetable pakora

Mix vege coated with gram flour and deep fried.

\$6.50



Onion bhajiyas

Deep fried coated onion rings

\$6.50



Kurkure bhindi

Deep fried lady finger tossed up with spices

\$7.00





Chilli honey garlic potato

Juliennes of potatoes, deep fried and tossed up with zesty sauce, Yummy!

\$8.00



Paneer pakoda

Cottage cheese coated with gram flour and deep fried

\$9.50



Crispy baby corn

\$9.50



Gobi manchurian

Florets of cauliflower, deep fried and tossed with house special sauce

\$9.50



Fish finger

\$10.00



Crispy chicken

\$11.00





Chicken chilli(dry)

\$13.00



Fish chilly

\$11.00



Chicken 65

Tempered with curry leaves and green chilies and sauted in hot red sauce

\$12.00



Chilly panneer(dry)

\$12.00





Soup

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Tomato Soup

\$5.50



Sweet Corn Soup

\$5.50



Veg hot and Sour

\$4.50



Cream of Spinach

\$4.50



Cream of Mushroom

\$5.50



Cream of Chicken

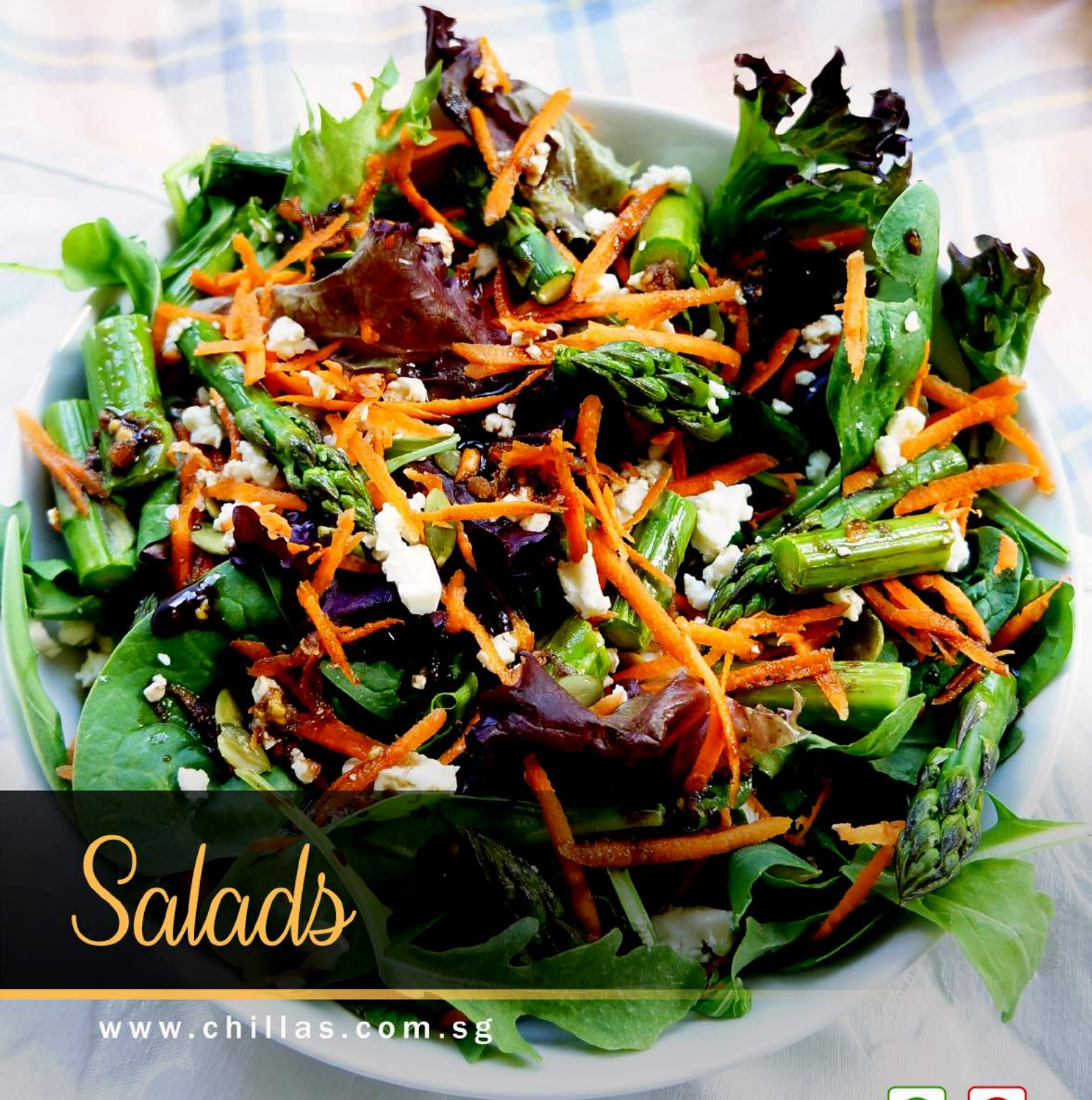
\$7.50



Chicken hot and Sour

\$7.50





Salads

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Chicken Tikka Salad

\$11.00



Tossed Salad

\$7.00



Greek Salad

\$7.50



Garden Green Salad

\$3.50



Cucumber Mint Salad

\$5.50



Samosa Chaat

\$8.50





Raita

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Mixed Veg Raita

\$5.50



Plain Raita

\$3.50



Plain Curd

\$2.50



Boondi Raita

\$4.00



Kebabs

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Honey Mustard Panner Tikka

Homemade Paneer Marinated in Mustard and Spices with a Touch of Honey, finished off in tandoor

\$15.50



Veg Sheekh Kebab

Minced mix vegetables tossed in Indian Spices

\$15.50



Tandoori gobi

Cauliflower Florets marinated with spices and carefully cooked in the tandoor

\$15.50



Bharwan Baigan ke kebab

\$15.50



Hara Bhara kebab

\$15.50



Vegetable kebab plater

Platter of Mix veggie grill

\$33.00





Fish tikka

Boneless chunk of fish marinated in yoghurt, cumin and garam masala, grilled in tandoor

\$17.50



Gulzar tandoori prawns(5pcs)

Juicy tiger prawns in a creamy spicy marinade finished off in tandoor, perfectly matched with a fresh mint chutney

\$22.50



Tandoori Chicken

A classic of Indian cookery, Spring chicken marinated with freshly pounded masala and yoghurt to make a perfect for your dinner

\$10.00
(2pcs)

\$18.00
(4pcs)

\$34.00
(8pcs)



Zafrani chicken tikka

Boneless chicken infused with saffron and Indian spices grilled in tandoor

\$20.00



Murg chandi kebab

Boneless tender chicken marinated with cheese, cashew paste and cardamom, grilled in tandoor, served on a bed of spiced bell pepp

\$18.50



Murg malai kebab

Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices

\$18.50





Sheekh kebab

Minced lamb subtly spiced, rolled on a skewer, then roasted

\$19.90



Tandoori lamb masala

Lamb Shank marinated over night and perfectly baked in tandoor, Must Try !!

\$25.00



Lamb chops

Marinated lamb chops broiled and served with homemade chutney

\$24.50



Non veg platter

\$49.00



Chicken

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Chicken Tikka Masala

Juicy Chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan.

\$19.50



Butter Chicken

Boneless tandoori Chicken simmered in creamy tomato gravy. An all time favourite of Indian Kitchen

\$18.90



Chicken Masala

Boneless chicken cooked in mild spicy golden homemade sauce

\$17.90



Kadai Chicken

Tender pieces of chicken with tomatoes and onions with special Indian sauce and stir fried in kadai

\$17.90



Chicken Saag

\$17.90



Chicken Kashmiri

Chicken simmered in rich cashew gravy with fruits and nuts.

\$18.70





Kori Kundapuri

Boneless chicken cooked with coconut, red chill and fresh coriander leaves - A classic from south India

\$18.70



Chicken Do Pyaza

Pieces of chicken sautéed in onion paste, carefully blended in spices and then garnished with seasoned onions.

\$17.90



Chicken Korma

Chicken cubes slow cooked in delicate almond curry.

\$17.90



Chicken Vindaloo

Very spicy chicken cooked with potatoes and vinegar.

\$18.90



Egg Curry Masala

Boiled fried eggs cooked with tomatoes, onions and herbs

\$14.90



Chilli Chicken

Bite sized chunks of chicken, seasoned with spices & cooked in a chilli sauce

\$17.90

Home Style
Chicken
Dinner





Seafood

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Prawn Vindaloo

Very spicy prawns, cooked with potatoes in a sharp tangy sauce

\$19.90



Prawn Mirch Masala

\$18.90



Kadai Prawn

Prawns with tomatoes and onions with special Indian sauce and stir fried in a kadai

\$18.90



Prawn Korma

Prawns slow cooked in a delicate almond curry.

\$19.90



Goan Prawn Curry

Tiger prawns off the shell cooked with onion, tomatoes and red chilli flakes

\$17.90



Chilli Garlic Prawns

Prawns in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce

\$19.90





Fish Curry

Boneless fish cooked in a mildly spiced golden homemade sauce.

\$13.90



Fish Masala

Tender pieces of boneless fish cooked in Tandoor, simmered in a mixture of garlic tomato sauce

\$14.90



Fish Head Curry

Fish head semi stewed in a thick curry with assorted vegetable

\$27.50



Dum Methi Machli

Deep fried conical pastries stuffed with spiced mashed potatoes and nuts

\$18.00



Kadai Fish

Fish fillet with tomatoes and onions with special Indian sauce and stir fried in a kadai

\$16.50



Machli Kashmiri

Deep fried conical pastries stuffed with spiced mashed potatoes and nuts.

\$17.50



Chilli Garlic Fish

Fish in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce

\$15.50





Mutton

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Mama Mia Mutton

Succulent pieces of lamb cooked with chopped onions and tomatoes.

\$21.00



Kashmiri Rogan Josh

Tender pieces of lamb with fresh ground spices cooked in rich stew of onions - A classic from Kashmir

\$19.90



Mutton Vindaloo

Succulent Meat cooked with potatoes in a sharp tangy sauce

\$18.90



Saag Gosht

Boneless lamb cooked with fresh spinach puree and freshly pound spices

\$18.50



Keema Mutter

Minced lamb cooked with onions, garlic, ginger, tomatoes, peas and spices, garnished with fresh coriander.

\$17.50



mutton Jalfriezi

Tender Lamb pieces cooked with vegetables, ginger and garlic in light soy sauce

\$18.90





Lamb Korma

Lamb slow cooked in a delicate almond curry and creamy sauce

\$18.90



Sukha Mutton

Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices and coriander

\$19.90



Lamb Chops Masala

Marinated lamb chops broiled and served with tomatoes, onions and herbs

\$25.50



*SPICES
feel like home*





Vegetables

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Paneer Makhani

Homemade paneer cooked with thick creamy tomato sauce flavored with fenugreek leaves

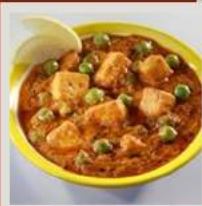
\$16.50



Palak Paneer

Homemade cottage cheese cooked with fresh spinach and cream

\$14.50



Muttar Paneer

Fresh cottage cheese cooked gently with garden fresh peas and blended

\$14.50



Paneer Aloo Muttar

Fresh cottage cheese cooked gently with garden fresh peas, potatoes and blended

\$14.50



Kadai Paneer

Home made cottage cheese with onion and capsicum in a special kadai gravy with spices

\$13.50



Paneer Korma

Cottage cheese cooked in a mild cashew nut sause and creamy sauce

\$16.50



Chilli Paneer

\$13.50





Shahi Malai Kofta

Mixed vegetables and cottage cheese dumplings simmered in a creamy almond sauce

\$16.50



Bombay Aloo Masala

Potato cubes deep fried then cooked with mild yet tangy gravy

\$11.50



Jeera Aloo

Potato cubes tossed and cooked in jeer and fresh Indian spices

\$12.50



Aloo Muttar

Fresh potatoes and fresh green peas cooked with onions, tomatoes and delicate spices in a mild sauce

\$12.50



Sabzi Navrathan

A Jewel coloured vegetables dish in saffron flavoured cream sauce

\$13.00



Aloo Gobi

A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering!

\$13.00



Baingan Bartha

Roasted brinjal cooked in garlic, tomatoes, onion and fresh green chill

\$14.50





Bhindi Do Pyaza

Okra with onion, tomatoes and freshly pound spices

\$13.50



Baingan Patiyala

Roasted brinjal cooked in garlic, tomatoes, onion and fresh green chill

\$14.50



Mili Juli Subzi

\$13.50



Mushroom Corn Curry

Corn and sliced button mushroom cooked with onion, tomatoes and pounded gram masala

\$14.50



Punjabi Channa Masala

Garbanzo beans cooked in true Punjabi style.

\$12.00



Daal Makhni Khaas

Black lentils and beans cooked overnight on tandoor, tempered with house special masala.

\$14.50



Dal Tadka

Yellow lentils cooked till perfection, tempered with garlic and five spices.

\$12.50



Indian Bread

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Garlic Naan

Hand made bread from white flour garnished with garlic and basil

\$5.50



Butter Naan

Leavened hand made multi layers of white bread baked in clay oven

\$3.50



Plain Naan

Plain hand made multi layered bread

\$3.50



Cheese Naan

Hand made bread filled with cheese

\$6.50



Peshwari Naan

The traditional bread from kitchen of the maharajas

\$6.50



Keema Naan

Hand made bread filled with minced lamb

\$7.50



Kulcha Naan

Uleavened bread stuffed with your choice - Aloo / Paneer / Onion / Masala

\$6.50





Tandoori Roti

Whole wheat bread cooked in Tandoori

\$3.00



Pudina Parata

Multi layer whole wheat bread filled with chopped mint and topped with hot ghee

\$5.50



Lacha Parata

Multi layer whole wheat bread topped with hot ghee

\$5.00



Roomali Roti

White bread made like handkerchief cooked over turned kadai

\$6.50



Naan Basket

Assortment of mix Naans - Plain, Butter, Garlic and Peshawari

\$17.00



Roti Basket

Assortment of rot is - Plain, Butter, Pudina and Lacha

\$14.50



Chapathi (2 Pcs)

\$3.00





Rice

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Plain Basmati Rice

Long grain basmati rice from the hills of India, parboiled

\$3.50



Flavored rice(cumin/peas/saffron)

Long grain basmati rice with your choice of tossings

\$5.50



Kashmiri pulao/mushroom/veg pulao

Long grain basmati rice with your choice of tossings

\$9.90



Prawn biryani

Tiger prawns cooked with basmati rice and spiced up with Indian herbs

\$19.90



Lamb dum biryani

Tender meat layered with long grain basmati rice, cooked till perfection - A true Nawabi delight

\$18.90





Hyderabadi Chicken Biryani

Chunks of boneless chicken and rice simmered together in gray made with almond, golden fried onion and fresh mint

\$17.90



gulzar veg biryani

Long grain rice with assorted vegetables and flavored with saffron

\$15.50



Seafood Fried Rice

Rice tossed with seafood, spring onion, soya sauces and spices

\$17.90



Chicken Fried Rice

Rice tossed with chicken, spring onion, soya sauces and spices.

\$16.50



Vegetable Fried Rice

Rice tosed with vegetables, spring onion, soya sauces and spices.

\$15.90





Desserts

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Malai Kulfi

\$6.50



Gulab Jamun

Milk dumplings fried and simmered in sugar syrup

\$5.50



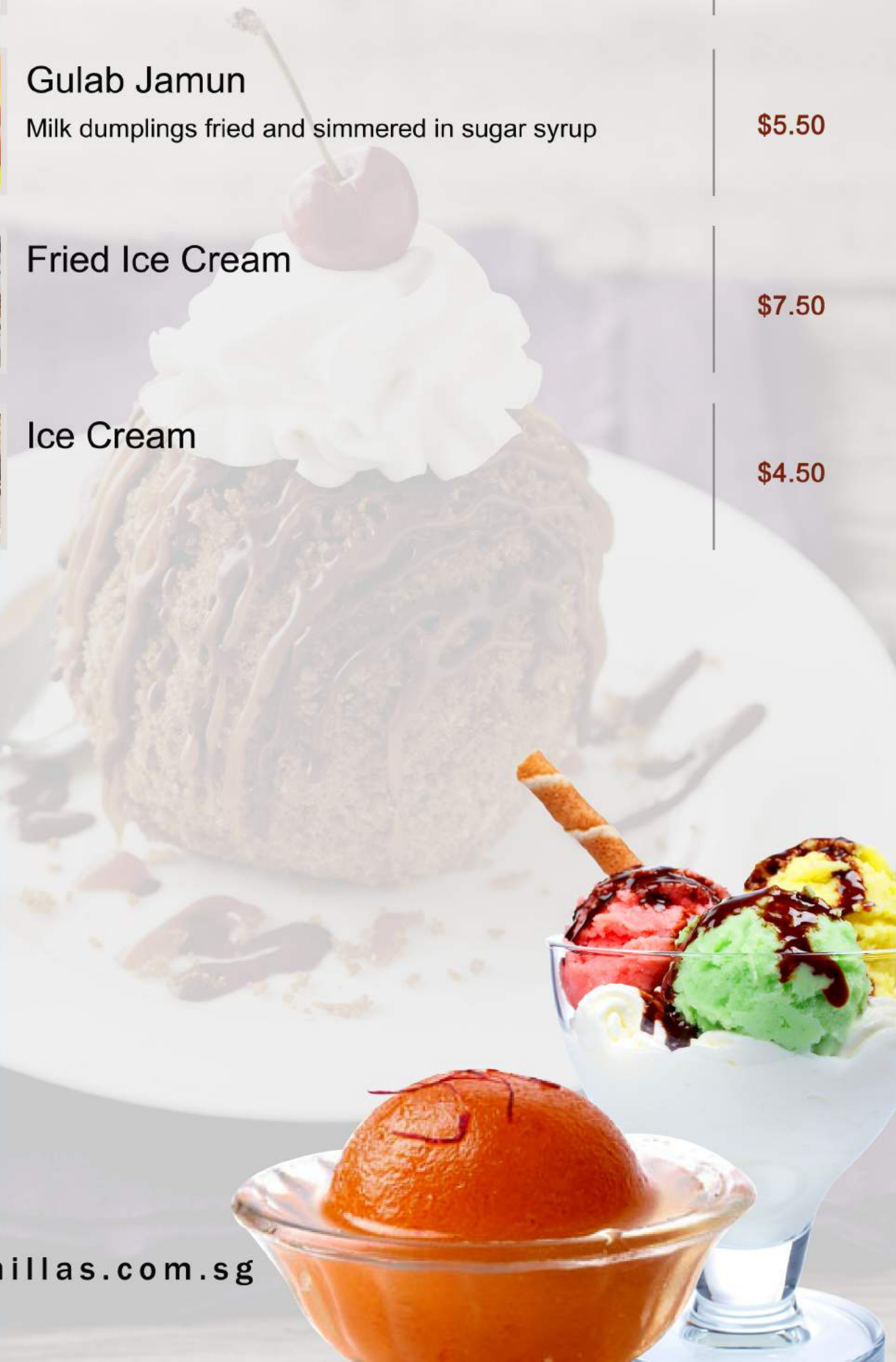
Fried Ice Cream

\$7.50



Ice Cream

\$4.50





Rasmalai

creamed cheese patties served in reduced milk, garnished with pistachios. a classic dessert

\$6.50



Brownie with Hot Chocolate

\$10.00



Fhirni

\$5.50



Mango Kheer

\$5.50



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