

VEGETABLE DISHES

MALAI KOFTA (mild, medium or hot)	\$19.90
Vegetable minced balls, stuffed with cottage cheese, dried fruit served in a thick creamy sauce	
CHANNA MASALA (medium or hot)	\$19.90
Chick pea cooked with delicious Indian spices	
DHAL TARKA - VEGETABLE DISHES	\$19.90
Lentils cooked with tomatoes and spices	
MIXED VEGETABLE CURRY (medium or hot)	\$19.90
Combination of seasoned vegetables cooked in a thick sauce	
PANEER SHASLIK	\$19.90
Typical tikka of home made cottage cheese grilled with tomatoes and onions	
PANEER MAKHANI	\$19.90
Cottage cheese cooked in a blend of tomatoes and topped with cream	
CAULIFLOWER CAPSICUM MASALA	\$19.90
Tender buds of cauliflower, capsicum cooked in fresh coconut milk with mint coriander and spices	
ENDU POONDU MILAGU RASAM	\$19.90
Endu murugesan's favorite rasam	
MURUNGAKKAI SAMBAR	\$19.90
Lantils Cooked with drumsticks vegetable and spices	

RICE DISHES

PLAIN RICE	\$4.90
PULAO RICE	\$5.90
Basmati rice steam cooked with spices and herbs	
JEERA PULAO	\$5.90
Cumin seed with a dash of ghee	
GREEN PEAS PULAO	\$7.90
Matar cooked in basmati rice	
MUSHROOM RICE	\$9.90
Delicious mushrooms cooked with basmati rice with a dash of butter	
NAVRATAN PULAO	\$12.90
A typical Bombay style navratan pulao	
VEGETABLE BIRYANI	\$16.90
Assortment of garden vegetables cooked in basmati rice	
KASHMIRI PULAO	\$16.90
Fluffy saffron rice with fruits and nuts	
CHICKEN BIRYANI	\$19.90
Succulent pieces of chicken cooked in basmati rice	
HYDERABADI LAMB BIRYANI	\$19.90
An exotic dish from the princely house of Hyderabad, succulent pieces of lamb cooked with our special basmati rice.	
PRAWN BIRYANI	\$24.90
Tiger prawns cooked with basmati rice and spices	

BREADS

PLAIN NAAN	\$4.90
BUTTER NAAN	\$4.90
CHAPPATI	\$4.90
TANDOORI ROTI	\$4.90
TANDOORI PARATA	\$4.90
GARLIC NAAN	\$5.90
CHEESE NAAN	\$6.90
CHILLY NAAN	\$5.90
SESAME NAAN	\$5.90
Naan glazed with butter and topped with sesame seeds	

ALU MASALA NAAN	\$6.90
Naan bread stuffed with potato and spices	
ALU PARATA	\$6.90
KASHMIRI NAAN	\$6.90
Naan stuffed with a variety of dried fruits and nuts	
PANEER KULCHA	\$6.90
Naan stuffed with cottage cheese and fruits	
KEEMA NAAN	\$7.90
Naan stuffed with spiced minced lamb	
MAHARAJA NAAN	\$7.90
Naan stuffed with minced chicken and spices with onion and coriander leaves	
KASTHURI LAKSAMANAN (SPECIAL BREAD)	\$8.90
Made from refined wheat flour and stuffed with chicken, egg, nuts and spices topped with sesame seeds.	

SIDE DISHES

PAPADUM	\$4.90
MANGO CHUTNEY	\$4.90
HOT CHUTNEY	\$4.90
GARDEN SALAD	\$4.90
TAMARIND CHUTEY	\$4.90
MIXED VEGETABLE PICKLE	\$4.90
RAW ONION SALAD	\$4.90
KACHUMBER SALAD	\$4.90
RAITA	\$4.90
MINT RAITA	\$4.90
BASKET OF CHIPS	\$5.90
CHICKEN NUGGETS & CHIPS	\$9.90
ASSORTMENT OF CONDIMENTS	\$9.90
A Combination of mango chutney, kuchumber salad, raita, mint raita and pickle	

KABALASON SPECIALTY

KABALASON GOAT PEPPER CURRY	\$33.90
Chef's Special (available every day)	
MURG MUSSALAM AKHBARI (24 HOUR NOTICE)	\$79.90
Chicken Stuffed with specially marinated minced mutton, egg, basmati rice and dried fruits	
RAAN SIKANDRI (24 HOUR NOTICE)	\$89.90
Roasted to perfection, whole mutton leg marinated and cooked on a slow fire	



DESSERTS

ALL INDIAN SWEETS	\$2.90
PLAIN KULFI, MANGO KULFI, GULAB JAMUNS, MYSOOR PAK, BOONDI LADDU, PLAIN BARFI, PISTA BARFI, PATISSA, ALMOND BARFI, BADUSHAI, KALAKART, KALA JAMUN, CHAPTI, JELEBI, PEDAS	

DRINKS

ALL SOFT DRINKS, WATER	\$2.90
INDIAN DRINKS	\$4.90
Plain Lassi, Salt Lassi, Savoury Lassi, Sweet Lassi, Mango Lassi, Buttermilk	

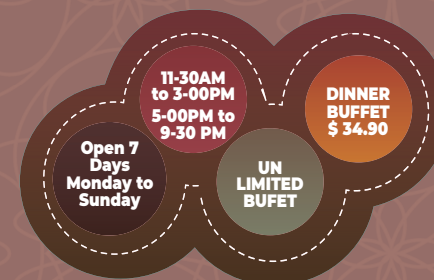


LUNCH SPECIALS

LUNCH SPECIALS - MONDAY TO SUNDAY
(FREE CAN OF SOFT DRINK WITH ALL SPECIALS)

SPECIALS	LUNCH
BUTTER CHICKEN (mild medium or hot)	\$14.90
CHICKEN TIKKA MASALA (medium or hot)	\$14.90
CHICKEN MADRAS (medium or hot)	\$14.90
CHICKEN JHALFRAZI (medium or hot)	\$14.90
CHICKEN KORMA (mild medium or hot)	\$14.90
CHICKEN VINDALOO (hot or very hot)	\$14.90
LAMB ROGAN JOSH (medium or hot)	\$14.90
LAMB DHAL CHA (medium or hot)	\$14.90
LAMB BADAMI KORMA (mild medium or hot)	\$14.90
BEEF BHUNNA MASALA (medium or hot)	\$14.90
BEEF VINDALOO (hot or very hot)	\$14.90
NAURATTAN QUARMA (mild medium or hot)	\$14.90
MIXED VEGETABLE CURRY (medium or hot)	\$14.90
DHAL TARKA	\$14.90
NASI GORENG	\$14.90
MEE GORENG	\$14.90
HYDERABADI (LAMB) BIRYANI	\$17.90
MUGHLAI MURG (CHICKEN) BIRYANI	\$17.90
TANDOORI CHICKEN & CHILPS	\$17.90
IDLY VADAI	\$19.90
PLAIN DOSAI	\$19.90
MASALA DOSAI	\$19.90
LAMB DOSAI	\$19.90
CHICKEN DOSAI	\$19.90
EGG DOSAI	\$19.90
POORI ALOO	\$19.90
ONION UTTAPAM	\$19.90
MASALA UTTAPAM	\$19.90
BATURA	\$19.90
SET THALI LUNCH SPECIAL (VEG)	\$23.90
SET THALI LUNCH SPECIAL (MEAT)	\$24.90

IDLY VADAI	CHOICE OF DOSAI	MEAT THALI
LUNCH TIME \$ 19.90	LUNCH TIME \$ 19.90	LUNCH TIME \$ 24.90



FULLY LICENSED RESTAURANT

kabalason@hotmail.com | www.kabalason.com.au

Kabalason Kabalason



Take Away Menu

Specializing in Authentic
Northern & Southern Indian Cuisine
Dine in, Take Away,
Indian Sweets & Catering

Ph: (08) 9300 3131

**43C-D Davidson Terrace, Joondalup,
Perth 6027 Western Australia**



MENU

ENTREE

ONION BHAJI	\$10.90
Onion slices dipped in a mild spicy batter and deep fried	
VEGETABLE PAKORA	\$10.90
Mildly spiced vegetables dipped in garam flour and golden fried	
VEGETARIAN SAMOSA	\$10.90
Indian triangle pastry stuffed with potato masala	
POTATO BOND	\$10.90
Fresh potato filling with mild spicy batter and deep fried	
KEEMA ROLL	\$12.90
Spiced deep fried patties of lamb mince	
CHICKEN 65	\$16.90
Chicken marinated in spicy with curry leaves batter deep fried with bone chicken	
CHICKEN PAKORA	\$16.90
Boneless chicken marinated in spicy batter and deep fried	
CHICKEN TIKKA	\$16.90
Boneless chicken pieces marinated in spiced yoghurt and cooked in tandoori oven	
SEEKH KEBAB	\$16.90
Spicy minced lamb skewered and grilled in tandoori oven	
VEGETABLE PLATTER	\$18.90
A combination of veg pakora, veg samosa and onion bhaji	
FISH PAKORA	\$21.90
Boneless fish pieces marinated in spices and deep fried	
PRAWN PAKORA	\$21.90
Tiger prawns marinated in spices and deep fried	
TANDOORI CHICKEN	
Tender chicken marinated in spiced yogurt and cooked in a tandoori oven	
Quarter.....	\$16.90
Half	\$21.90
Full	\$32.90
TANDOORI CHICKEN SIZZLING	\$17.90
Skewered chicken marinated in yogurt and spices and tandoori sizzling sauce cooked in a tandoori oven	
MIXED TANDOORI PLATTER	\$24.90
A combination of tandoori chicken, chicken tikka and seekh kebab	
ROYAL KABALASON PLATTER	\$26.90
Chefs recommendation of prawn, tandoori chicken, seekh kebab and keema roll	



CHICKEN DISHES

CHICKEN TIKKA MASALA	\$21.90
Boneless spicy chicken cooked in medium hot thick sauce with tomatoes and onion	
BUTTER CHICKEN (mild, medium or hot)	\$21.90
Chicken cooked half "tandoori way" and then finished as a curry in a thick tasty creamy sauce.	
NERKUNAPPATTU KOLI KOLAMBU (hot)	\$21.90
A popular South Indian curry prepared with tomatoes, onion and lots of spices and curry leaves	
MURG KARAI (medium or hot)	\$21.90
An authentic dish, chicken cooked in garlic and homemade spices	
CHICKEN BADAMI KORMA (mild, medium or hot)	\$21.90
Yogurt based chicken curry with blended almond, garnished with green chillies and cordon of fresh cream	
CHICKEN JHALFRAZI (medium or hot)	\$21.90
Boneless chicken cooked with capsicum, onion and tomato	
CHICKEN MADRASI (medium or hot)	\$21.90
Spicy chicken curry with ginger zest and a touch of curry leaves	
MURGH DO PIAZA (medium or hot)	\$21.90
Fried chicken pieces cooked with tomatoes and onions to produce a flavoured sauce with a difference	
CHICKEN SAAGWALA	\$21.90
(mild, medium or hot) Chicken cooked in blended green leafy spinach	
CHICKEN VINDALOO	\$21.90
(hot or very hot) A Very popular dish from Goa, a fiery preparation of chilly, potatoes and vinegar	
CHICKEN CHETTINAD	\$21.90
(medium or hot)	



Boneless chicken in a medium hot and sour sauce with curry leaves and mustard seeds

LAMB DISHES

LAMB ROGAN JOSH (medium or hot)	\$21.90
Boneless lamb cooked in traditional medium hot sauce	
LAMB BADAMI KORMA (mild, medium or hot)	\$21.90
A tempting boneless lamb with almond based curry	
LAMB SAAGWALA (mild, medium or hot).....	\$21.90
Boneless lamb cooked with spinach and spices in a thick sauce	
LAMB MADRASI	\$21.90
(medium or hot) Spicy curry with a ginger zest and touch of curry leaves	
LAMB VINDALOO	\$21.90
(hot or very hot) A hot Goanese dish with boneless lamb cooked with chillies vinegar and cubes of potato	



LAMB DALCHA (medium or hot)	\$21.90
Boneless lamb cooked with lentils and mustard seeds in a thick sauce	
RAAN SIKANDRI MASALA (medium or hot)	\$21.90
Roasted to perfection boneless lamb marinated and cooked over a very slow fire	
LAMB PEPPER FRY (medium or hot)	\$21.90
Boneless lamb stir fired in a fine blend of herbs, spices, dried chillies and black pepper	
TOMATAR KA GHOST	\$21.90
(medium or hot) A delicacy of intricately spiced lamb pieces cooked with tomato and onion	
BHUNA GOSHT (medium or hot)	\$21.90
Boneless lamb cooked with fresh vegetables and thick masala	
ANDHRA LAMB CURRY	\$21.90
(medium or hot) Spicy lamb curry with ginger zest and a touch of curry leaves	



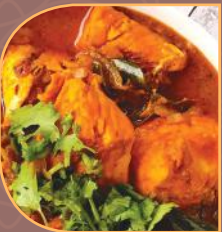
BEEF DISHES

BEEF BHUNNA MASALA	\$21.90
(medium or hot) Beef cooked with fresh vegetables and thick masala	
BEEF KASHMIRI	\$21.90
(mild, medium or hot) Delicious beef, mild cooked in kashmiri gravy	
BEEF JHALFRAZI (medium or hot)	\$21.90
Beef cooked with tomatoes, capsicum and sliced onions	
BEEF VINDALOO (hot or very hot)	\$21.90
A typical Goanese style dish cooked in vinegar and whole spice	
BEEF SHAI KORMA (mild, medium or hot)	\$21.90
Beef cooked in thick creamy sauce with ground cashew nuts and mild spices	
BEEF CHETTINAD (medium or hot)	\$21.90
Beef marinated in a combination of spices, sauteed with curry leaves and dried chilli beef marinated in a combination of spices, sauteed with curry leaves and dried chill	
BEEF CHILLI FRY (medium or hot)	\$21.90
Julienne of tenderloin cooked with ginger, garlic, chillies and an abundance of onions.	
BEEF KADAI (medium or hot)	\$21.90
A hot beef delicacy cooked in tomatoes with predominant flavours of fenugreek and coriander	
BEEF BLACK PEPPER (medium or hot)	\$21.90
Boneless beef stir fried in a fine blend of herbs, spices, dried chillies and black pepper	
BEEF SAAGWALA (medium or hot)	\$21.90
Boneless beef cooked with spinach and spices in thick sauce	
BEEF PIDINA KURMA (medium or hot)	\$21.90
Mint flavoured beef cooked in cashew gravy	



SEAFOOD DISHES

FISH METHI (mild, medium or hot)	\$25.90
Thick fish curry with spices and fenugreek leaves	
FISH MAIKALYA (medium or hot)	\$25.90
Fillet of fish seasoned, marinated in the chefs secret recipe and traditional thick medium hot sauce	
FISH VINDALOO	\$25.90
(hot or very hot) A fiery preparation with vindaloo sauce	
GOAN FISH CURRY	\$25.90
The curry of the Konkan, the cao curry like most Goan cooking is "chilli hot"	
PULITCHA KEERAI KULAKANDAI	\$25.90
Fish fillet simmered in a special sauce prepared with mustard seed, onion and touched up with spinach, this special is my mothers recipe	
PRAWN BROCCOLI (medium or hot)	\$25.90
Prawn curry cooked with broccoli in dry manner	
PRAWN KASHMIRI (mild, medium or hot)	\$25.90
Tiger prawn cooked in thick mild sauce with ground cashew nuts	
PRAWN JHALFRAZI (medium or hot)	\$25.90
Prawns cooked with capsicum, onions and tomatoes	
PRAWN VINDALOO (hot or very hot)	\$25.90
A hot Goan dish with delicious succulent prawns	
PRAWN MADRASI (medium or hot)	\$25.90
King prawns marinated in South Indian curry prepared with tomatoes onion an lots of spices and curry leaves	
PRAWN VARUVAL (medium or hot)	\$25.90
King prawns marinated and sauteed with spices and dried chillies a South Indian delicacy	



VEGETABLE DISHES

NAWRATTAN KORMA (mild, medium or hot)	\$19.90
A mughlai preparation of an assortment of different vegetables	
PALAK PANEER (mild, medium or hot)	\$19.90
Spinach cooked with cheese and spices	
BOMBAY ALOO (medium or hot)	\$19.90
Potato sauteed in onion, red chillies, mustard seed, curry leaves and black pepper	
ZEERA ALOO (mild, medium or hot)	\$19.90
Bombay style potato cumin seed cooked in a combination of herbs and cream	
MUSHROOM MATTAR (mild, medium or hot)	\$19.90
Fresh mushrooms coked in a mouth watering thick and creamy sauce	

