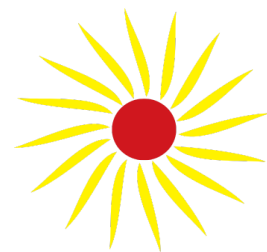


Beyond India



170 O'Connell Street, North Adelaide

Estd. 1999

Dine-In | Takeaway | Delivery | Catering | Events

North Adelaide | Modbury | Rundle Mall

Lunch: 12-3 Pm

Dinner: Sun- Thurs 5- 10:30 Pm, Fri- Sat 5 - 11 Pm

Buffet- Every First and Third Sunday

Phone- 08 8267 3820

www.beyondindia.net.au



We serve outstanding authentic, creative Indian cuisine, lavish flavours of North India to the spicy and exotic of the South.



If you're allergic to anything or have special dietary requirements, please consult with your food & beverage attendant.



Taj Mahal



India Gate

Beyond India Specialties

Nalli Gosht Lucknowi with Pilau Rice

32.90

Lamb Shanks (2 pc)

Slow braised lamb shanks, cloves, cardamom, mint & fresh tomatoes, served with pilau rice

Try with a glass of Wirra Wirra Church Block

9.50



Goat Hyderabad with Tandoori Naan

29.90

Goat Curry

S.A. goat forequarter on the bone, slow braised, homemade garam masala, Birdseye chilli powder, with fresh tandoori butter naan

Try with a glass of Mitchell Watervale Riesling

10.00



Barrah Kebab with Pilau rice

39.90

Lamb cutlets (4 pc)

Four superbly spiced Tandoori lamb cutlets, featuring flavours of ginger, fenugreek and garam masala, baked in the Tandoor, served with Pilau rice

Try with a glass of Mitchell Peppertree Shiraz

10.50



Jhinga Masala with Lemon rice

29.90

South Indian Prawn curry (5 prawns)

Succulent tiger prawns in a Kerala based sauce scented with curry leaves, fresh tomato, tamarind and coconut, served with tangy lemon rice

Try with a glass of Charles Melton Rose of Virginia

11.00



Thali

A round platter of small bowls (katori) of curries to create a balanced meal served with Raita, salad, rice, butter naan and gulab jamun

No separate choices/ Modifications.



Vegetarian Thali - Saag Paneer, Navratan Korma, Dal Makhani & Alu Gobi

34.90

Non-Vegetarian Thali - Butter Chicken, Lamb Rogan josh, Chicken Korma & Dal Makhani

37.90

Vegan Thali – Alu Gobi, Chana Masala, Mushroom Baigan & Masoor Dal
(Served with vegan Whole meal Roti, Steamed Rice & Mango Chutney)

32.90

Starters

Papadum platter – Papadums with mint, mango and tomato chutney

9.90

Vindaloo buffalo wings 6 pcs

12.90

crispy fried chicken wings, fiery hot served with cucumber raita



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Street Food (Veg)

Veg Chow Mein 16.90

Stir-fried Asian Hakka noodles tossed with garlic, ginger, Capsicum, onions, carrots, cabbage, soya sauce, msg, with a great fusion of Beyond India spices.



Veg- Chowmein

Pani Puri 10.90 (NOG Possible)

Fried puff-pastry balls contain spiced potato mixture and are overflowed with sweet-sour and spicy water- 6 pcs



Pani Puri

Dahi Puri 11.90 (NOG Possible)

Fried Puff-Pastry balls filled with spiced potato mixture and sweet and spicy yogurt.

Samosa Chat 12.90

Spicy mashed potato-filled pastry with a great combination of chickpeas, green chutney, tamarind chutney, and different Beyond India spices.

Papdi Chat 12.90 (NOG Possible)

Crispy fried-dough wafers served with typical chaat ingredients like onions, tomatoes, green chilli, yogurt sauce, tamarind, and coriander chutneys.



Papdi Chat

Dilli ki Aloo chat 12.90 (NOG Possible)

Diced potato, lentil vermicelli, lavished with mint, Tamarind and yogurt chutneys

Peanut Chat 12.90

Roasted peanuts mixed with onion tomato, lemon, green chutney, chat masala and spices.

Chole Bhatura 2 pcs 19.90

A set of deep- fried stretchy bread, comes with spicy tangy chickpea curry (Chole) onion and pickle.



Street Food (Non-Veg)

Amritsari Fish - barramundi fish fillets marinated in chickpea flour with bursting flavours of spices, and deep fried. 5pcs

23.40

Chicken 65- Popular South Indian Chicken appetizer made by deep frying marinated chicken 5 pieces with various spices and curry leaves **21.40**

Chilli Chicken- Diced Chicken thigh pieces superbly marinated and crispy fried, tossed with ginger, garlic, capsicum onion and chilli sauce- Hot msg added **22.40**



Chicken 65



Chilli Chicken

Mo : Mo (Dumplings)

Choice of filling - Veg / Chicken

Served with tomato and peanuts chutney.

Msg added

Steamed- steamed in boiling water **16.90**

Fried- deep fried till crispy **16.90**

Chilli- Tossed with garlic, chilli, capsicum onions and chilli sauce **17.90**

Gravy – Steamed and submerged in tasty gravy of tomato and peanuts. **19.00**



Chicken Mo:Mo



Lal Qila



Lotus Temple

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Entrees

Punjabi Samosa **2 pcs** **9.90**

Desi taste, spicy potato and pea folded in crispy samosa pastry



Varanasi Samosa **2 pcs** **10.90**

Crushed potato, pea, veggies ajwain, broken cashew



Mixed-veg pakora **3 pcs** **10.90**

English spinach, cabbage, carrot, onion bound in chickpea flour



Onion Bhajia **3 pcs** **10.90**

Shredded brown onion strips, crispy fried coated in besan flour



Aloo Tikki **3pcs** **10.90**

Spiced potato patties with a great blend of Indian herbs and Spices



Chilli Paneer **16.90**

*Paneer, together with capsicum and onion, spiked with chilli. **Msg added***



Vegetarian Tasting plate 3 pcs 12.90

*Varanasi Samosa, mixed veg pakora, Onion bhaji
Served with mint & tamarind chutney*

Non-Vegetarian Platter 3 pcs 14.90

*Jaipuri Chicken Tikka, Fish Tikka, Seekh Kebab
Served with mint chutney*

Mixed Platter for 2 6 pcs 26.90

*Varanasi samosa, Chicken tikka, Onion bhaji
2 pieces of each with mint and tamarind chutney*

From The Tandoor

All served with mint yoghurt.

Seekh Kebab 3 pc 14.90 5 pcs 21.90

*Chicken and lamb minced, spiced with garam masala
and grilled in tandoor.*

Jaipuri Chicken Tikka 3 pc 14.5 5 pcs 21.90

*Chicken thigh fillet marinated with Indian species
and yoghurt, slowly cooked in clay oven.*

Tandoori Chicken 3 pc 13.90 5 pc 20.50

*Chicken on bone marinated in yogurt, cumin,
garam masala, fenugreek, turmeric and slowly
grilled in tandoor*

Ajwani Fish Tikka Entree 14.90 Mains 23.50

*Grilled Barramundi in a light marination of ginger garlic,
turmeric, tomato and ajwain*



Platter for 2



Banquets

Banquet A

\$39 per person

(Minimum 2 people)

- *Mixed vegetarian entrée of Varanasi samosa mixed-veg pakora and onion bhaji served with mint and tamarind chutney.*
- *Your choice of curry (excluding seafood) served with basmati rice, butter naan, cucumber raita and mango chutney.*

Banquet B

\$44 per person

(Minimum 2 people)

- *Mixed vegetarian entrée of Varanasi samosa mixed-veg pakora and onion bhaji served with mint and tamarind chutney.*
- *Your choice of curry (including seafood) served with basmati rice, butter naan, cucumber raita and mango chutney.*
- *Single Gulab jamun or Rasmalai.*

Beyond India Biryani

Biryani-Royal Mughal dish - delicate layers of fragrant and flavourful lightly spiced basmati rice served with cooling cucumber raita. Choice of...

Murg Biryani – Chicken	22.90
Gosht biryani – Lamb	24.90
Beef biryani-	22.90
Veg- Biryani- Mixed vegetables	19.50
Mutton Dum Biryani – Goat	29.90
Jhinga Biryani - Prawn	25.90



Dosa

Southern Indian origin – savoury thin rice and lentil flour crepe served with a spiced vegetable broth – Sāmbhar, tomato and coconut chutney.

Plain Dosa- 14.5

Masala Dosa– filled with spiced sautéed masala of potato 19.90

Paneer Dosa– filled with grated paneer and potato masala 20.90

Chicken Tikka Dosa – filled with potato and smoked chicken pieces 22.90

Cheddar Cheese Dosa-with Cheese (Can be spicy with vindaloo chutney)18.90

Nutella Dosa – Enriched with Nutella 12.90

Onion Chilli Dosa- folded in chopped onion and green Chilli sprinkled with cumin and red chilli powder 17.90



Beyond India Curries

Chicken

Butter Chicken mild 23.50

Evergreen Beyond India's Butter Chicken recipe loved since last 26 years, velvet smooth tomato-based gravy cream & mild spices

Desi Butter Chicken Medium 23.50

Spicy and flavourful traditional Indian butter chicken made with fine smooth sauce, almonds and spices.

Saag Chicken medium 23.50

Chicken thigh pieces cooked in Fresh English spinach gravy, roasted ground cumin seed, fenugreek and tomato based sauce



Chicken Korma **mild** **23.50**

Tender Chicken Pieces in rich, lavish cashew paste, cream and cardamom base



Chicken Tikka Masala **medium** **24.50**

Grilled chicken Tikka pieces in, capsicum, garam masala, tomato and onion sauce



Chicken Vindaloo **hot** **23.50**

Chicken and potato cooked together in a fiery hot crushed chili paste and onion and tomato based finished with vinegar



Chicken Methi Malai **medium** **24.90**

Cream, cashew paste, laced with tangy fresh fenugreek Leaves **CONTAINS NUTS**



Mango Chicken **mild** **23.50**

Chicken fillet in a fresh smooth mango sauce with cream and spices



Chicken Masala **medium** **22.50**

Restaurant style chicken curry cooked in tomato, onions, and flavourful spices



Goat

Goat Hyderabad Style

26.90

Goat Curry

S.A. goat forequarter on the bone, slow braised, homemade garam masala, mint, coriander Birdseye chilli powder.



Lamb

Lamb Rogan josh medium

24.50

Tomato base slow cooked in Kashmiri chilli, cardamom and garam masala



Lamb Korma mild

24.50

Rich, lavish cream, cashew paste and cardamom



Mysore Lamb Curry medium

24.90

Slow cooked tiny lamb pieces, reduced tomato, cumin, mustard and fennel seeds, coriander, garam masala curry leaf



Saag Lamb medium

24.50

Fresh English spinach gravy, roasted ground cumin seed, fenugreek



Lamb Vindaloo Hot

24.50

Lamb curry cooked with hot vindaloo sauce along with flavourful spices.



Beef

Beef Madras medium

23.90

Onion and tomato base, cumin, curry leaf, fennel and black mustard seed, finish with coconut milk and coriander



Beef Vindaloo hot

23.90

Fiery, hot crushed chilli paste and tomato and onion base- finished with vinegar



Jangli Beef

medium

23.90

Diced onion, capsicum, cumin & chickpea finished with garam masala and cashew paste



Beef Korma *Tender beef pieces Rich, lavish cream, cashew paste and cardamom base*

23.90

Seafood

Fish/Prawn

Barramundi or Tiger Prawns available in any of these sauces

Fish 23.90

Prawn 26.90 (5pcs)



Madras Coastal curry

medium

Rich in coconut cream, ginger, curry leaf, tamarind pulp

Mango curry

mild

smooth spiced mango puree, black pepper teamed with tangy tamarind



Vindaloo curry

hot

Fiery, hot crushed chilli paste and tomato base- finished with vinegar touch



Vegetarian

Navrattan Korma mild- med ent 10.90 main 16.90

Fresh, rustic, seasonal vegetables in a cashew base finished with cream/ **CONTAINS NUTS**

Paneer Methi Malai Medium 18.90

cottage cheese tossed in cashew and cream-based gravy, laced with tangy fresh fenugreek leaves **CONTAIN NUTS**

Paneer Tikka Masala medium 18.90

Diced cottage cheese reduced tomato, coriander, diced capsicum and onion finished with cream

Malai Kofta mild 17.90

Paneer and potato croquettes in a slow cooked tomato, cashew and cream gravy with dry fruits **CONTAIN NUTS**

Desi Malai Kofta Medium 17.90

Traditional Indian spicy malai kofta enriched with flavourful spices and almonds **CONTAIN NUTS**

Maa ki Daal mild-med ent 9.90 main 15.90

Slow cooked mixed black lentils, red kidney bean, tempered with fresh chopped garlic ginger and cumin seeds

Daal Makhani medium 16.50

Cooked with a combination of dried and fresh spices and herbs, rich in butter and cream.

Punjabi Chole medium 15.40

A flavourful chickpea curry classically made in a rich tomato-onion gravy, tempered in desi ghee with ginger garlic and infused with tamarind, cumin, coriander, and garam masala.

Mattar Paneer medium 17.90

Diced Cottage cheese, green peas in cream, cashew, onion, tomato spiked with garam masala **CONTAIN NUTS**



Saag Paneer medium ent 12.90 main 17.90

Diced cottage cheese tossed in fresh spinach, roasted ground mustard seed, finished with butter and fenugreek leaves

Vegan

Aloo Channa Masala medium ent 9.90 main 14.90

Chickpea and potato rustic style, full bodied coriander, and cumin



Veg Manchurian medium 18.90

Mini vegetable pakoras teamed with onion, soy and a dash of sweet chilli



Mushroom baigan masala medium 17.90

Grilled Mushroom and eggplant cooked with various Indian spices till perfection



Tadka Masoor Daal medium ent 9.90 main 14.90

Slow cooked yellow lentil with fresh tomato and coriander tempered with dry chilli and cumin seeds



Aloo Gobhi medium 16.90

Dry style, potato, cauliflower, light tomato, cumin, and turmeric.



If you're allergic to anything or have special dietary requirements, please consult your doctor.

Breads - all breads freshly baked in the tandoor.

Wholemeal

Roti -Tandoor made Traditional Indian flatbread with butter **4.50**

Laccha Paratha

Flaky golden whole wheat flour bread, buttered **6.00**

Naans

Plain naan **4.00**
Basted with butter



Butter naan **4.50**
Topped with toasted kalonji, sesame seeds and butter



Garlic naan **4.50**
Jewelled with garlic



Vindaloo naan
Naan topped with our hot vindaloo chutney **5.00**



Cheese Naan
Filled with molten cheddar **6.40**



If you're allergic to anything or have special dietary requirements, please consult with us.

Chilli cheese naan

Fresh green chilli, molten cheddar 6.90

Garlic and cheese naan

Pierced with garlic, submerged with cheddar 6.90

Nawabi Naan

Filled with feta cheese and
spiced onion 6.40



Keema Alu naan

Spiced lamb and chicken mince, smashed potato
and garam masala 6.40

Roomali Roti

Thin and soft flatbread, Folded like a handkerchief 5.50



Naan Basket Trio of butter, garlic, and cheese naan



Sides and Accompaniments



If you're allergic to anything or have special dietary requirements, please consult with your doctor.

Long grain basmati rice

3.90

Zeera Pilau rice *Basmati rice with cumin seeds*
and green peas

5.00



Dum Pilau- Slowly cooked with bay leaves, green cardamom, ginger, and garlic in high-quality Basmati rice, is prepared in the Kolkata style.

7.00



Lemon rice Tangy lemon flavoured, with cashew and other spices

6.00



Biryani rice *Flavourful rice with various spices*

9.00



Cucumber Raita

6.00

Plain Yogurt

4.50



If you're allergic to anything or have special dietary requirements, please consult with your doctor.

Papadams 4 pc per serve **4.00**

Chutneys Mint/ Tamarind /Mango / Vindaloo/
Coconut/Tomato/Mixed pickle/Lime
3.00

Salads

Fresh garden salad: iceberg lettuce, tomato, cucumber, onion, baby spinach, carrots,
with chat masala and avocado based dressing **10.90**

Indian Salad Plate: sliced cucumber carrots onion tomato, green chilli and a lemon wedge
12.90

Onion Laccha sliced red onion, coriander, green chilli with dressing **5.50**

Kachumber salad- diced onion, tomato, cucumber with dressing **9.90**

Kachumber with Fetta- diced cucumber, tomato, scrambled fetta and dressing **12.90**



Garden Salad

Desserts

Gajar halwa 9.90

Blended aroma of milk, carrots & dry fruits.

Nutella Dosa 12.90

A complete dose for chocolate lovers, enriched with Nutella , Vanilla ice cream.

Gulab jamun 2.pc. per. serve 9.90

Cardamom-soaked milk sponge balls coated in lightly scented rose syrup

Kulfi- 9.90

Traditional Indian ice cream made from reduced milk

Choose your flavour

Pistachio/ Mango / Saffron and Coconut

Rasmalai 2.pc. per. serve 6.90

Milk-soaked sponge flavoured with pistachio and cardamom.

Mango or Vanilla Ice cream two scoops 7.90



Mango Ice cream



Gulab Jamun

Beyond India Lunch Special

If you're allergic to anything or have special dietary requirements, please consult with your food & beverage attendant.

\$21.90

Available Monday to Friday 12 - 3 pm

Entree serves of

Butter Chicken

Chicken fillet char-smoked in the tandoor, folded through a cream-based tomato and roast capsicum sauce enriched with crushed cardamom.

Chicken Korma

Chicken fillet char-smoked in the tandoor in a rich cashew-based sauce flavoured with fennel and cardamom.

Lamb Roganjosh

Cubes of lamb slowly braised within a sauce of tomato, dried kashmiri chilli and cumin

Beef Vindaloo

Tender beef in a hot and tangy tomato, crushed chilli, and vinegar-based sauce.

Navratan Korma

Fresh seasonal vegetables in a cashew base finished with cream

Served with Steamed Basmati Rice and Cucumber Raita

Lunch Thali

A round platter of small bowls (katori) of curries to create a balanced meal

All served with raita, and rice, butter naan and salad

Vegetarian Thali for one- Saag paneer, Alu gobi and Daal makhani

27.90

Non-Vegetarian Thali for one- Butter chicken, lamb Rogan josh and daal makhani

28.90

Kids meal

Meal Deal- Tiny curry, rice, and plain naan, with Vanilla ice cream

19.90



Bulk Orders



Dine- In



Events



Pre-packed meals in Supermarkets

Buffet



Delivery

If you're allergic to anything or have special dietary requirements, please consult with your food & beverage attendant.