

ENTRÉE Vegetarian

Onion Bhaji	\$9.90
<i>Sliced onion incorporated into batter made from chickpea flour, fresh coriander and spices. Deep fried.</i>	
Pakoras	\$9.90
<i>Lightly spiced fried onions, potatoes, cauliflower and spinach enveloped in delicate chickpea batter.</i>	
Vegetable Samosa	\$9.90
<i>Crispy savoury parcels of curried potatoes with green peas. A traditional delicacy.</i>	
Tandoori Mushroom	\$16.90
<i>Cup mushrooms marinated with yoghurt, herbs and spices, cooked to perfection in Tandoor.</i>	
Paneer Tikka	\$17.90
<i>Soft juicy chunks of Cottage Cheese marinated in tantalizing tandoori masala and grilled with onion and capsicum.</i>	
Vegetable Manchurian	\$17.90
<i>Deep Fried Mixed vegetable balls tossed in soy sauce flavoured with minced garlic, ginger, chillies and coriander. Cooked Indo-Chinese style.</i>	
Aloo Tikki Chaat	\$16.90
<i>Deep Fried Potato Patties topped with Mint and Tamarind chutneys. A popular sweet and sour delicacy</i>	
Spring Rolls (4 pcs)	\$12.50
<i>Shredding of carrots, sprouts, and cabbage in a crispy filo pastry</i>	
Chimes Vegetarian Platter	\$28.90
<i>An exquisite mix of Paneer Tikka, Tandoori Mushrooms and Pakoras</i>	

ENTRÉE Non - Vegetarian

Chicken Tikka (4 pieces)	\$17.90
<i>Tender pieces of boneless chicken marinated in yoghurt, garlic and ginger, flavoured with spices and roasted in the Tandoor.</i>	
Andhra Chicken	\$17.90
<i>Tender bites of marinated chicken deep fried and tossed in a wok with curry leaves, onions and mustard seeds.</i>	
Tandoori Chicken (Half)	\$17.50
<i>Chicken marinated in yoghurt, garlic, ginger and flavoured with freshly ground spices, roasted in Tandoor.</i>	
Tandoori Chicken (Whole)	\$29.00
Lamb Seekh Kebab (4 pieces)	\$17.90
<i>Minced lamb meat blended with onions, special spices and herbs and roasted on a skewer in Tandoor.</i>	
Lamb Cutlets (3 pieces)	\$26.90
<i>Deftly marinated Lamb Cutlets roasted in Tandoor</i>	
Fish Amritsari	\$21.90
<i>Fresh fish pieces (Rockling) marinated in garlic, ginger batter and flavoured with spices and deep fried.</i>	
Garlic Tandoori Prawns (6 pieces)	\$20.90
<i>Tiger prawns, marinated in yoghurt, garlic and delicately flavoured with herbs and spices cooked in Tandoor.</i>	
Chimes Sizzling Non-Veg Tandoori Platter (10 pieces)	\$36.90
<i>Chicken, Lamb and Prawns marinated in ginger, garlic and exotic herbs succulently prepared in Tandoor to perfection.</i>	



MAINS Vegetarian

Dal Makhani \$17.90

A true labour of love. Black lentils and kidney beans cooked overnight on Tandoor in a mild tomato sauce and simmered with fragrant spices.

Dal Tadka \$17.90

Yellow lentils cooked with cumin seeds, asafoetida powder sautéed with fresh garlic, ginger, onion and tomatoes.

Aloo Gobi \$20.90

Cauliflower flowerets and potatoes stir fried in a kadhai with onion, ginger, tomatoes and mild spices.

Eggplant Masala (Aloo Baingan) \$20.90

Fresh cubes of eggplant cooked with potatoes, tomatoes and flavoured with spices.

Pumpkin Masala \$20.90

Pumpkin pieces stir fried with mustard seeds, curry leaves and coconut milk.

Chickpea Masala \$20.90

Chickpeas soaked overnight and cooked with freshly ground spices.

Palak Paneer \$21.90

Creamy cottage cheese cooked with finely pureed spinach.

Chilli Paneer (Indo-Chinese Style) \$21.90

Fresh marinated cottage cheese tossed with capsicum and onion in homemade chilli sauce.

Kadai Paneer \$21.90

Cottage Cheese cubes stir fried in a wok with onion, tomatoes, bell pepper and spices.

Malai Kofta \$21.90

Cottage Cheese and potato dumplings, enveloped in a subtle gourmet sauce.

Paneer Butter Masala \$21.90

Cottage Cheese roasted in Tandoor and cooked in a creamy fresh tomato sauce.

Navratan Korma \$20.90

Traditional merging of mixed vegetables cooked in cashew and almond sauce. An all-time favourite.

CHIMES SPECIAL TAWA Mixed-Vegetables \$20.90

Mixed vegetables cooked with spices, onions and capsicum in masala gravy. This dish is generally cooked on roadside dhabas on big tawas

Mushroom Mutter \$21.90

Fresh mushrooms and green peas cooked with onions, garlic, ginger and tomatoes.

Mutter Paneer \$21.90

North Indian delicacy of fresh green peas & cottage cheese cooked in tomato gravy and garnished with freshly chopped coriander.

Bhindi Masala (seasonal) \$21.90

Okra cooked with garlic, ginger, onion and tomatoes.

Methi Malai Mutter \$21.90

An amalgam of the mellow flavours of fenugreek leaves cooked with green peas and ground spices, made rich and luscious with fresh cream.

MAINS Non - Vegetarian

On request we can prepare any of the curries below with Chicken/Lamb/Beef.

CHICKEN

Butter Chicken \$21.90

Strips of boneless Chicken roasted in Tandoor and then cooked in a light creamy fresh tomato sauce.

Chicken Tikka Masala \$22.90

Chicken Tikka pieces simmered in a mixture of garlic, coriander, tomato and gourmet sauce.

Chicken Korma \$22.90

Succulent pieces of chicken superbly combined in a sauce made from nuts and fresh cream.

Chimes Special Tawa Chicken & Vegetables (Chef's Special)	\$22.90
<i>Chicken cooked with seasonal vegetables in onion and tomato gravy with aromatic spices. This dish is generally cooked on roadside dhabas on big tawas.</i>	
Murgh Methi Malai (Chef's Special)	\$22.90
<i>An amalgam of the mellow flavors of fenugreek leaves cooked with chicken and ground spices, made rich and luscious with fresh cream.</i>	
Chicken Vindaloo	\$22.90
<i>A spicy Indian speciality of boneless pieces of chicken cooked with vinegar and hot chilli.</i>	
Kadhai Chicken	\$22.90
<i>North Indian dish cooked with succulent pieces of chicken stir fried in a wok with onion, tomatoes, bell pepper and spices.</i>	
Chicken Madras	\$22.90
<i>Succulent chicken pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.</i>	
Chicken Saag	\$22.90
<i>Boneless chicken cooked in fresh spinach puree and a touch of cream.</i>	
Chilly Chicken (Dry/Gravy)	\$22.90
<i>Tender bites of chicken marinated in soy sauce, batter fried and tossed in a wok with onions and capsicum</i>	
<i>An irresistible Indo-Chinese favourite.</i>	
 <u>LAMB/BEEF/GOAT</u>	
Goat Masala	\$23.90
<i>Goat meat on bone, marinated in yogurt, cooked with onion, tomatoes and aromatic spices.</i>	
Lamb Roganjosh	\$23.50
<i>Lamb cooked in herbs and rich gravy. A traditional delicacy from Kashmir.</i>	
Lamb Saag	\$23.50
<i>Lean lamb cooked with spinach, herbs, spices and simmered in fresh cream.</i>	
Lamb Vindaloo	\$23.50
<i>A spicy Lamb curry cooked with vinegar and hot chilli sauce.</i>	
Lamb Madras	\$23.50
<i>Succulent lamb pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.</i>	
Barrah Masala (Lamb Cutlet Masala)	\$26.90
<i>Flattened lamb chops delicately spiced and marinated in yogurt, slow cooked in the traditional Indian Tandoor with rich gravy.</i>	
Lamb Bhuna	\$23.50
<i>Succulent cubes of lamb flavoured with ground spices cooked with onion and capsicum.</i>	
Lamb Korma	\$23.50
<i>Soft Juicy pieces of lamb superbly combined in a sauce made from Cashew nuts and fresh cream.</i>	
Lamb Pepper Fry	\$23.50
<i>Soft, tender pieces of lamb coated with a delectable flavour of cracked peppercorns.</i>	
Lamb Dal Gosht (Dalcha)	\$23.50
<i>Succulent lamb pieces slowly cooked with tomato in Yellow dal (lentil) gravy.</i>	
Beef Vindaloo	\$22.90
<i>A spicy Beef curry cooked with vinegar and hot chilli sauce.</i>	
Beef Madras	\$22.90
<i>Succulent beef pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.</i>	
Beef Bhuna	\$22.90
<i>Succulent cubes of beef flavoured with ground spices and cooked with onion and capsicum</i>	
Haryali Beef Curry	\$22.90
<i>Tender pieces of beef slowly cooked in cream and fresh spinach sauce.</i>	

SEAFOOD DELICACIES

Chilli Garlic Prawns (Indo-Chinese Style)	\$24.90
<i>Tiger prawns pan seared with garlic and chilli paste, a touch of vinegar and soy sauce</i>	
Prawn Masala	\$24.90
<i>Tiger prawns cooked in Tandoor, then simmered in fresh tomatoes, onions and capsicum</i>	
Prawn Makhani	\$24.90
<i>Pan Sautéed prawns in a light creamy fresh tomato sauce.</i>	
Prawn Malai Mughlai	\$24.90
<i>Tiger prawns cooked with fresh cream, onions and cashew nut gravy with a touch of pepper</i>	
Goan Fish Curry	\$24.90
<i>Rockling fish pieces gently simmered in coconut blended with ginger garlic and mildly spiced. A speciality of the West Coast of India.</i>	
Fish Masala	\$24.50
<i>Rockling fish pieces cooked with onion, capsicum and spices, gently simmered in thick tomato-based gravy.</i>	

RICE

Saffron Rice (Regular) Basmati rice infused with Saffron.	\$5.90
Saffron Rice (Large) Basmati rice infused with Saffron.	\$7.90
Coconut Rice	\$8.00
<i>Basmati rice cooked in coconut milk or coconut flakes.</i>	
Lemon Rice	\$8.00
<i>Basmati rice cooked with mustard seeds, curry leaves, coconut and freshly squeezed lemon juice.</i>	
Peas Pulao	\$8.00
<i>Basmati rice cooked with lightly spiced peas</i>	
Kashmiri Pulao	\$9.00
<i>Basmati rice cooked with lightly spiced dried fruits and nuts.</i>	
Chicken Biryani	\$20.90
<i>Aromatic Basmati rice flavoured with saffron and cooked with chicken and exotic spices. Served with Raita.</i>	
Lamb Biryani	\$21.90
<i>Aromatic Basmati rice flavoured with saffron and cooked with succulent pieces of lamb and exotic spices. Served with Raita.</i>	
Vegetarian Biryani	\$18.90
<i>Aromatic Basmati rice flavoured with saffron and cooked with fresh seasonal vegetables and exotic spices. Served with Raita.</i>	
Vegetarian Fried Rice	\$18.90
<i>Steamed rice stir-fried in a wok with fresh seasonal vegetables, hint of soy sauce and spices</i>	
Egg Fried Rice	\$19.50
<i>Steamed rice stir-fried in a wok with egg, fresh seasonal vegetables, hint of soy sauce and spices</i>	
Chicken Fried Rice	\$20.90
<i>Steamed rice stir-fried in a wok with chicken, egg, fresh seasonal vegetables, hint of soy sauce and spices</i>	
Prawn Fried Rice	\$22.90
<i>Steamed rice stir-fried in a wok with Prawns, fresh seasonal vegetables, hint of soy sauce and spices</i>	



BREAD

Plain Naan	\$5.00
<i>Highly recommended and popular bread cooked in Tandoor.</i>	
Butter Naan Popular bread cooked in Tandoor.	\$5.50
Garlic Naan	\$5.90
<i>Naan seasoned with homemade fresh garlic butter and coriander.</i>	
Tandoori Roti	\$5.00
<i>Wheat flour bread preparation baked in Tandoor.</i>	
Parantha	\$6.30
<i>Flaky wholemeal bread baked in Tandoor.</i>	
Mint Parantha	\$6.50
<i>Flaky wholemeal bread seasoned with Mint and baked in Tandoor.</i>	
Aloo Parantha	\$6.90
<i>Made of whole wheat, bread stuffed with aromatic spices, green peas and potatoes.</i>	
Masala Kulcha	\$7.30
<i>Tandoori bread stuffed with potatoes, cottage cheese, cumin and coriander.</i>	
Keema Naan	\$7.90
<i>Tandoori bread stuffed with spicy minced lamb.</i>	
Kashimiri Naan	\$7.90
<i>Tandoori bread stuffed with dried fruits and nuts.</i>	
Cheese Naan	\$7.90
<i>Tandoori bread stuffed with tasty shredded cheese, finely chopped onion and capsicum.</i>	

ACCOMPANIMENTS

Pappadums (4 pieces) Thin Crispy Crackers	\$5.00
Chutney (Mango)	\$4.50
Chutney (Mint)	\$4.50
Chutney (Tamarind)	\$4.50
Raita	\$5.50
<i>Churned yogurt seasoned with various ingredients – a wonderful cool and refreshing accompaniment with curries</i>	
Achar (Mixed Pickle)	\$4.50
Garden Salad	\$7.00
Onion Salad with Green Chillies	\$6.00

