



Onion Pakora (4 pcs)\$6.00
Sliced onion dipped in lightly spiced chickpea batter and then deep-fried
Samosa (2 Pcs)\$8.00
Deep-fried triangular pastry stuffed with savory/ spiced potatoes
Tandoori Mushrooms (6 pcs)\$14.99
Button mushrooms marinated with in-house Tandoori sauce, then seared in clay oven
Tandoori Paneer Tikka (6pcs)\$14.99
Chunks of cottage cheese marinated with in-house Tandoori sauce, then seared in clay oven
Uzhunnu Vada\$9.99
Deep-fried savory doughnut-shaped fritter made from black gram dal batter
Sambar Vada\$12.99
Deep fried uzhunnu vada soaked in sambar
Gobi 65\$11.99
Deep-fried cauliflower marinated in special masala with chickpea batter
Sukhiyan (3pcs)\$11.99
Green gram, jaggery and coconut mixture hidden in beautiful yellow, crispy shells
Paneer Pakora (6pcs)\$15.99
Indian cottage cheese coated in a spiced gram flour batter and deep-fried until crispy
Vegetable Cutlets\$9.99
Mixed veggies seasoned with a blend of spices and mashed potato coated in breadcrumbs, and fried
Banana Fry/Pazham pori (2pcs)\$9.99
Fritter made by deep frying battered banana in oil.





Chicken Tikka Full

Boneless chicken pieces marinated \$23.99

Boneless chicken pieces marinated overnight with In-house Tandoori sauce then charred in the clay oven

Chicken Malai Tikka \$23.99 \$14.99

Half

\$14.99

Boneless chicken pieces marinated overnight in spiced creamy sauce then charred in the clay oven

Tandoori Chicken \$23.99 \$14.99

Portion of bone on chicken marinated overnight with in-house Tandoori sauce then charred in clay oven

Chicken 65 Chef's Special \$23.99 \$14.99

Chicken chunks cooked in unique spices. A popular entrée or quick snack

Amritsari Machi \$14.99

Basa fillets marinated overnight in spices, ginger garlic paste and chickpea flour

Garlic Prawns Chef's Special \$19.99

Tail on prawns pan cooked in in-house spiced garlic butter



Bhel Poori \$7.99

Mixture of special Bhel mix added with chopped onion, tomatoes, cucumber, spices, tamarind chutney

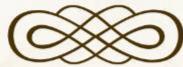
Samosa Chaat \$11.99

Deep fried pastry filled with curried potatoes, topped up with chickpea curry, yogurt tamarind chutney

Aloo Tikki Chaat \$11.99

Deep fried curried potato patties topped with chickpea curry, yogurt with in-house tamarind chutney







#### Chicken Chaat

\$12.99

Crispy chicken mixed with street-style salads and in-house chutneys

#### **Egg Omelette**

\$7.99

Omelette spiced with onions, green chilies, curry leaves, and black pepper

#### **Cheesy Omelette**

\$9.99

Omelette spiced with onions, green chillies and cheese



#### Chicken Cutlet (2 pcs)

\$9.99

Shredded chicken seasoned with a blend of spices and mashed potato coated in breadcrumbs, and pan-fried

#### Beef Cutlet (2 pcs)

\$9.99

Mince beef seasoned with a blend of spices and mashed potatocoated in breadcrumbs, and pan-fried

#### Fish Cutlet (2 pcs)

\$9.99

Tuna chinks blended with aromatic spices, herbs, and mashed potato coated in breadcrumbs and lightly pan-fried

#### Chicken Thattukada fry

\$17.99

Chicken pieces are marinated in a spicy blend of traditional Indian spices, including ginger, garlic, turmeric, and chili. Pan-fried to perfection

#### Inchipuli Chicken

\$18.99

Chicken pieces cooked in special spicy & tangy mix masala

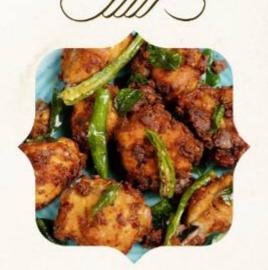
#### Beef Dry fry

\$18.99

Tender beef pieces are marinated with a blend of aromatic spices, including cumin, coriander, turmeric, and garam masala. Deep fried to perfection









#### **Grilled Prawns**

\$19.99

Tail on prawns pan cooked in in-house spice mix with special sauce

#### **Prawns Fry**

\$19.99

Fresh prawns are marinated in a mixture of spices, typically including turmeric, red chili powder cumin, coriander, garlic and ginger

#### Kickin' Kerala Prawns

\$19.99

Fresh prawns cooked with coconut slices, ginger garlic & green chilli in coconut milk.

#### Fish 65 (Special)

\$17.99

Bite-sized fish pieces are marinated in a mixture of spices, including red chili powder, ginger-garlic paste and yoghurt

### SOUTH INDIAN VEG CURRIES

Sambar \$9.99

Lentil-based vegetable stew, cooked with veggies & tamarind broth

#### Potato Bhaji

\$17.99

Flavourful potato curry that is spiced with green chili onion, ginger, and a host of Indian spices

#### Vegetable Stew

\$17.99

Mixed vegetables including potato, carrot and beans cooked in coconut milk.

#### Mushroom Masala

\$21.99

Mushroom slices cooked in special tharavadu masala with onion, ginger & garlic

#### Kadala Curry

\$18.99

Made with black chickpeas, onions, ground spices coconut and curry leaves









Tadka Dal \$15.00

Red lentils cooked with fresh herbs, ginger, garlic spices & fresh coriander

**Bombay Aloo** 

\$18.00

Potatoes cooked with onions, cumin, mustard seeds & fresh coriander

Chana Masala

\$16.00

Whole chickpeas cooked in onion and tomato gravy with chef's special ground spices

Aloo Gobi

\$16.00

Potatoes & cauliflower florets cooked together in a subtly spiced onion and tomato gravy

Saag Aloo

\$18.00

Potatoes cooked in a lightly spiced fresh spinach puree

Dal Makhani

\$18.00

Black lentils cooked with fresh herbs, ginger garlic and spices

Vegetable Jalfrezi

\$18.00

Mixed fresh vegetables cooked with onions in tomato gravy

Navrattan Korma

\$18.00

Mixed fresh vegetables cooked in cashew nut paste and cream gravy

Malai Kofta

\$20.00

Lightly spiced potatoes & home-made cottage cheese balls, deep fried & served in rich creamy gravy

Paneer Makhani

\$20.00

Home-made cottage cheese in a creamy tomato sauce

Saag Paneer

\$20.00

Pureed spinach creamed & cooked with home-made cottage cheese cubes, onions and tomatoes

#### Paneer Tikka Masala

\$20.00

Cottage cheese chunks marinated and seared in Tandoor oven, cooked in onion, capsicum and tomato gravy







Chilli Gobi \$20.00

Indo-Chinese dish with fried cauliflower tossed in slightly sweet, spicy, hot and tangy chilli sauce.

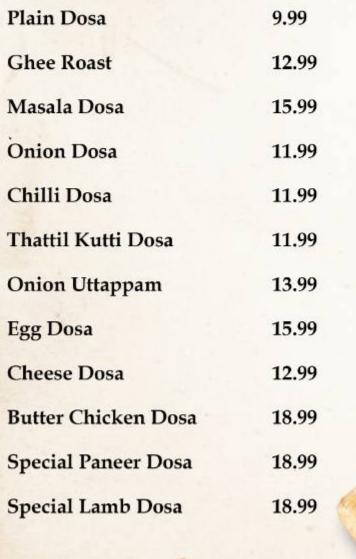
Kadai Paneer \$20.00

Cottage cheese chunks pieces cooked with chopped onions and capsicums in tomato sauce

Chilli Paneer \$20.00

Indo-Chinese dish with fried paneer tossed in slightly sweet, spicy, hot and tangy chilli sauce.

## SOUTH INDIAN DOSA













#### **Butter Chicken**

\$21.99

Boneless chicken pieces marinated in Tandoori paste, seared in clay oven, cooked in creamy tomato gravy

#### Desi Butter Chicken

\$23.99

Chicken pieces marinated in Tandoori paste, seared in clay oven, cooked in creamy tomato gravy with onion and butter

#### Chicken Tikka Masala

\$21.99

Boneless chicken pieces marinated, seared in clay oven, cooked in onion and tomato masala gravy

#### Kadai Chicken

\$21.99

Boneless chicken pieces cooked with chopped onions and green peppers in tomato sauce

#### Mango Chicken

\$21.99

Boneless chicken pieces cooked in mango and creamy sauces, lightly spiced

#### Saagwaala Chicken

\$23.99

A Punjabi specialty - tender morsels of chicken simmered in delicately spiced creamed spinach

#### Chicken Korma

\$23.99

Chicken pieces cooked in cream and cashew nut paste gravy

#### Saagwaala Lamb

\$23.99

A Punjabi specialty - tender morsels of chicken simmered in delicately spiced creamed spinach

#### Lamb Rogan Josh

\$23.99

Cooked in the classic Kashmiri style with tomatoes onions, garlic ginger and exotic spices







Lamb Vindaloo	\$23.99
Cooked in a vinegar and chili sauce this dish was brought to Goa by Portugues	e
Dal Ghosht Lamb	\$23.99
Cooked with red lentils, ginger, lemon and o	coriander
Lamb Korma	\$23.99
Lamb curry pieces cooked in cream and cash nut paste gravy	hew
Beef Rogan Josh	\$23.99
Cooked in the classic Kashmiri style with tomatoes onions, garlic ginger and exotic sp	vices
Saagwaala Beef	\$23.99
A Punjabi specialty - tender morsels of chic simmered in delicately spiced creamed spin	
Beef Korma	\$23.99
Beef pieces cooked in cream and cashew nut paste gravy	
Beef Vindaloo	\$23.99
Cooked in a vinegar and chili sauce this dish was brought to Goa by Portuguese	e
Fish Masala	\$21.99
Basa fillet cooked in spicy sauce with green peppers & sliced onions	
Fish Malabari	\$21.99
Basa fillet chunks cooked with sautéed onic capsicum, tomatoes & coconut milk	ons
Prawn Masala	\$21.99





Prawn cutlets cooked with sautéed onions, capsicum,

\$21.99

Prawn cutlets cooked in spicy sauce with green

peppers & sliced onions

tomatoes & coconut milk

Prawn Malabari



#### Naadan Chicken Curry

\$21.99

Chicken cooked in a rich aromatic Kerala curry sauce bursting with South Indian flavours

#### Chicken Roast

\$21.99

Kerala chicken roast is a semi-gravy curry cooked with blend of spices in signature masala

#### Chilli Chicken

\$21.99

Indo-Chinese dish made with marinated chicken pieces cooked in a flavourful sauce with bell peppers, onions, and spices

#### Chicken Stew

\$22.99

Tender chicken pieces, potatoes, carrots, and onions in a creamy and aromatic broth. The broth is often made with coconut milk

#### Pepper Chicken

\$22.99

Chicken pieces cooked and stir-fried with spices, curry leaves, green chillies and black pepper which gives its unique taste

#### Chicken Kondattom

\$22.99

Chicken Kondattam is a unique and special dish with boneless chicken pieces marinated in a spicy mixture, deep fried and sautéed in masalas

#### Kuttanadan Special Chicken Mappas

\$23.99

Kuttanadan chicken mappas is known for its bold and spicy profile, featuring a rich blend of spices and coconut milk.



Naadan Beef Curry	\$21.99
Beef curry recipe with bold flavors and spices cooked in a rich aromatic signature masala	
Beef Roast	\$22.99
Kerala beef roast is a semi-gravy curry cooked with blend of spices in signature masala	
Beef Chilli	\$23.99
Indo-Chinese dish that combines tender beef strips with a spicy, tangy, and slightly sweet sauce	
Beef Ularthu	\$23.99
Tender beef pieces are cooked with a fragrant blend of spice including mustard seeds, curry leaves, green chilies, ginger, and garlic	?s,
Mutton Roast	\$23.99
Kerala mutton/goat roast is a semi-gravy curry cooked with blend of spices in signature masala	
Egg Roast	\$17.99
Egg roast is a curry cooked with blend of spices, onion and tomato in signature masala	





#### Fish Tawa Fry

\$17.99

Fish (Barramundi) steak coated with a blend of aromatic spices and then pan-fried on a tawa, a flat griddle or shallow pan

#### **Prawns Fry**

\$17.99

Fresh prawns are marinated in a mixture of spices, typically including turmeric, red chili powder, cumin, coriander garlic and ginger

#### Koonthal Roast (Squid)

\$24.99

Marinating the squid with a blend of spices and then cooking it until it's tender and flavourful.

#### **Prawns Roast**

\$24.99

Prawns are marinated with ginger-garlic paste, red chili powder, turmeric powder, coriander powder, and garam masala, creating a rich and flavourful base

#### Malabar Fish Curry

\$24.99

Fresh fish(tuna) pieces cooked in a flavourful curry made with blend of spices and coconut milk

#### Kottayam Fish Curry

\$24.99

Spicy and tangy Kerala dish, featuring fish (tuna) pieces cooked in a flavourful coconut oil-based curry. Sautéed shallots, and a blend of spices create a robust masala



#### **Prawns Molly**

\$24.99

Traditional Kerala prawns curry cooked with spices tomato and coconut milk

#### Fish Molly

\$24.99

Traditional Kerala style fish (tuna/kingfish/similar) curry cooked with spices, tomato and coconut milk

#### **Prawns Paal Curry**

\$24.99

Cooked in thick coconut cream with a blend of Tharavadu special spices

#### Fish Nirvana

\$27.99

Fish Nirvana is a South Indian fried fish curry made with a blend of aromatic spices and coconut milk. The curry is rich, creamy, and packed with flavours









Paal Kappa	\$13.99

Tapioca/Cassava is boiled, mixed with sautéed onions, green chilies, curry leaves and coconut milk

#### Kappa Puzhuku \$9.99

Tapioca/ Cassava is boiled, mixed with cumin, green chilies, shredded cocunut and curry leaves.

#### Kappa Biryani \$19.99

Is a traditional dish made with mashed cassava, beef with bones and a melange of spices

#### Prawns Paal Curry \$24.99

Cooked in thick coconut cream with a blend of tharavadu special Spices

#### Prawns Roast \$24.99

Prawns are marinated with ginger-garlic paste, red chili powder, turmeric powder, coriander powder, and garam masala, creating a rich and flavourful base

#### Koonthal Roast (Squid) \$24.99

Marinating the squid with a blend of spices and then cooking it until it's tender and flavourful.

#### Thenga Manga Fish Curry \$24.99

Traditional fish (tuna/kingfish/similar) curry cooked with coconut and mango





#### Malabar Fish Curry

\$24.99

Fresh fish(tuna) pieces cooked in a flavourful curry made with blend of spices and coconut milk

#### Kuttanadan Duck Curry

\$25.99

Kerala dish featuring duck pieces cooked in a flavourful coconut-infused curry. Sautéed shallots, tomatoes, and a blend of spices create a rich masala base, complemented by the addition of coconut milk

#### Kottayam Fish Curry

\$24.99

Spicy and tangy Kerala dish, featuring fish (tuna) pieces cooked in a flavourful coconut oil-based curry. Sautéed shallots, and a blend of spices create a robust masala

#### Fish Molly

\$24.99

Traditional Kerala style fish (barramundi/similar) curry cooked with spices, tomato and coconut milk

#### **Prawns Molly**

\$24.99

Traditional Kerala prawns curry cooked with spices, tomato and coconut milk

#### Fish Nirvana

\$27.99

Fish Nirvana is a South Indian fried fish (Barramundi/similar) curry made with a blend of aromatic spices and coconut milk. The curry is rich, creamy, and packed with flavours

#### Shawarma

\$19.99

Chicken served in a wrap with fresh vegetables in our special sauce



# INDO CHINESE DISHES

Von Eriod Dica

veg rried kice	\$12.99
Egg Fried Rice	\$14.99
Paneer Fried Rice	\$16.99
Chicken Fried Rice	\$16.99
Chilli Paneer	\$20.00

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Indo-Chinese dish with fried paneer tossed in slightly sweet, spicy, hot and tangy chilli sauce.

Chilli Gobi \$20.00

Indo-Chinese dish with fried cauliflower tossed in slightly sweet, spicy, hot and tangy chilli sauce.

Chilli Chicken \$21.99

Indo-Chinese dish made with marinated chicken pieces cooked in a flavourful sauce with bell peppers, onions, and spices

Beef Chilli \$23.99

Indo-Chinese dish with fried paneer tossed in slightly sweet, spicy, hot and tangy chilli sauce.

### ROTI/BREADS FROM TANDOOR

Tandoori Roti / Plain Naan	\$3.99
Butter Naan / Garlic Naan	\$4.99
Chilli Naan	\$4.99
Cheese Naan	\$5.99
Cheese and Garlic Naan	\$6.50
Cheese and Spinach Naan	\$6.50
Stuffed Parathas (Aloo/Gobi/Paneer)	\$6.50
Peshawari Naan - Chef's Special	\$7.99













Basmati rice	\$3.99	
Matta Rice	\$4.99	
Coconut Rice	\$5.99	SPAR
Saffron Rice	\$5.99	A ALLANA
Veg Fried Rice	\$12.99	
Egg Fried Rice	\$14.99	<b>经验</b>
Paneer Fried Rice	\$16.99	145 米上山
Chicken Fried Rice	\$16.99	KIND OF THE
Vegetable Biryani	\$17.99	0 4 2 2
Paneer Biryani	\$19.99	The Karley States
Chicken Biryani	\$19.99	
Lamb Biryani	\$21.99	
Mutton Biryani	\$22.99	a second
Prawns Biryani	\$23.99	
Malabar Chicken Dum Biryani	\$19.99	

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CONDIMENTS	W.	
Chutneys-Tamarind/Mint/Mango	\$2.99	S Y
Mixed Pickle	\$2.99	
Papadums (4 pcs)	\$3.99	
Raita-Cucumber & carrot	\$3.99	
Onion Salad	\$4.99	P. L.
Green Salad	\$7.99	



Fries \$4.99

Nuggets \$4.99

Butter Chicken with Rice & Plain Naan \$13.99

Apple Juice \$4.50



FAMILY PACK Chicken Biriyani (up to 4 pax)

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\$58.99

(OC)

FAMILY PACK Malabar Chicken Dum Biriyani (up to 4 pax)

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\$58.99

#### COUPLES DEAL

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Onion Pakora
Chicken Tikka (2 Pcs)
For Starters
Any 2 Curries
2 Plain Naan &
Complimentary Rice

Swap for Seafood Curry \$3 extra
& \$1 for Naan upgrade

\$58.99

\*Only Takeaway





Sulaimani	\$3.99
Mint Tea	\$3.99
Mint Lemon Tea	\$4.99
Honey Lemon Tea	\$5.99
Chai	\$4.99
Coffee	\$5.99
Booster Chai	\$6.99
Horlicks Chai	\$6.99
Masala Chai	\$5.99
DESSERTS	
DESSERTS  Gajar Halwa	\$5.99
	\$5.99 \$5.99
Gajar Halwa	
Gajar Halwa Gulab Jamun	\$5.99
Gajar Halwa Gulab Jamun Rasmalai	\$5.99 \$5.99 \$8.99
Gajar Halwa Gulab Jamun Rasmalai Rasmalai with Ice Cream	\$5.99 \$5.99 \$8.99
Gajar Halwa Gulab Jamun Rasmalai Rasmalai with Ice Cream Gulab Jamun with Ice Cream	\$5.99 \$5.99 \$8.99 \$8.99







BEER		ODI	MI
Kingfisher	\$10	WKI	INN
Budweiser	\$9	Some	20
Pure Blonde	\$9	7,1100	W
Heineken	\$9	DE	FR
XXXX Gold	\$9	DE	
James Squire	\$9	7/1 —	
Somerset Apple Cider	\$8	A CONTRACTOR OF THE PARTY OF TH	
Corona Extra	\$10		
NON-ALCOHOLIC DE	RINKS	The state of the s	
Coke	\$4.50		
Sprite	\$4.50		
Fanta	\$4.50		
Coke no sugar	\$4.50		
Fresh Lime	\$6.99		
Mint Lime	\$7.50		
Sweet Lemon Soda	\$5	( Control of	
Salted Lemon Soda	\$5		A
Mango Lassi	\$6		*
Sweet Lassi	\$5.50		
Salted Lassi	\$5.50	-	
Lassi with Ice cream	\$8.50	A	
Ginger Beer	\$5.50		
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WINE	Glass	Bottle
Chancellor Rose	\$8.5	\$40
Chancellor Pink	\$8.5	\$40
Grant Burge Pinot Noir Chardonnay	\$9.5	
Mumm Cordon Rouge NV - Reims, France	\$90	
Bay of Stones Sauvignon Blanc	\$8.5	\$36
Bay of Stones Chardonnay	\$8.5	\$36
Wolf Blass Eagle Hawk Chardonnay	\$8.5	\$40
Madam Sass Pinot Noir	\$8.5	\$40
Baily & Baily Cabernet Sauvignon	\$8.5	\$40
Jacobs Creek Cabernet Sauvignon	\$8.5	\$40
Gossips Shiraz	\$8.5	\$40
Baily & Baily Shiraz	\$8.5	\$40



#### SPIRITS

Absolut	\$9
Smirnoff	\$10
Grey Goose	\$11
Bacardi	\$10
<b>Bombay Sapphire</b>	\$10
Glenfiddich 12YO	\$10
Glenfiddich 15YO	\$14
Glenlivet	\$10
Red Label	\$9
Black Label	\$10
Double Black	\$13
Gold Label	\$15
Amrut Single Malt	\$12
Jameson	\$10
Jack Daniels	\$10
Jim Bean	\$10
Hennessy	\$10
Cognac	\$10

## നാടൻകള്ള്

Toddy \$17.99
INDRI \$12
Manavati Kerala Special \$10
Manavati Special Red \$12















\$10

























Old Monk Rum



### Tharavadu Indian Restaurant is more than justa dining destination

- it's a journey back to the lush backwaters and vibrant kitchens of Kerala.

The restaurant is the heartfelt creation of Githin and Chippy, a passionate couple hailing from the regions of Kottayam and Kuttanadu, known for their rich culinary traditions.

Githin and Chippy grew up immersed in the timeless rituals of Kerala's kitchens, where every spice and every recipe carried the warmth of family and the essence of culture. Their childhood homes, lovingly called thara-vadu in Malayalam, were places where meals brought people together and celebrated life's moments, big and small.

After moving to Australia, they longed for the authentic flavors of their homeland. Realizing there was a void in truly capturing the soul of Kerala cuisine, they decided to recreate the magic of their roots. With a shared passion for cooking and hospitality, they set out to bring the vibrant flavors of Kottayam's fiery curries and Kuttanadu's coconut-rich delicacies to Australian shores.

#### In 2024, Tharavadu Indian Restaurant was born.

Every dish on their menu is a heartfelt tribute to their roots - whether it's the tangy fish curry, coconut-infused duck curry inspired by Grandma's recipes, or the perfectly spiced biryanis reminiscent of family feasts. They pour their love and expertise into every plate, ensuring each meal is as authentic as the ones they grew up with.

For Githin and Chippy, Tharavadu is not just a restaurant

- it's a piece of Kerala, shared with their new home. With every guest they welcome, they offer more than a meal; they offer a story, a tradition, and a connection to the heart of India.



Where every bite takes you home.

We're Open from 5PM At Shop 5/670 Oxley Rd, Corinda, QLD 4075,

Call 07 3278 2993



Follow us on









www.tharavadu.com.au