

info@patialashahi.com.au



patialashahi_glenwaverley



\$18

\$18

\$18

\$19

\$20

\$18 \$28

HALF FULL

\$20

\$20

\$45



Scan to view our appetizing food photographs

STREET FOOD

DIY Pani Puri

Six puris with onion, potato, chickpeas, mint, and tamarind chutney, accompanied by spiced water. It's time to embrace Indian culinary creativity and play chef!

\$15 Sev Puri

Six crispy cracker balls filled with potatoes, onions, and topped with mint & tamarind chutney and garnished with sev and coriander.

\$15 Dahi Puri

Six crispy cracker balls filled with potatoes, onions and topped with mint & tamarind chutney and loads of sweet yoghurt, garnished with sev & coriander.

Bhel Puri

Puffed Rice Indian Salad – sweet & sour mix of puffed rice, sev and peanuts garnished with onions, tomatoes, cucumber, chickpeas, mint and tangy chutney. (CN)

Papri Chaat

Zingy Indian Nachos – flour crackers topped with potatoes, chickpeas, yoghurt served with mint and tamarind chutneys garnished with sev and coriander.

Dahi Bhalla

Fried lentil dumplings soaked in yogurt, topped with mint and tamarind chutneys, spices, and crispy sev, a popular Indian snack.

\$15 Aloo Tikki Chaat

Spiced potato and peas cake served on chickpeas bed with freshly chopped onions, tomatoes and coriander topped with chutneys and sev.

Samosa Chaat

North Indian fried parcels filled with potatoes and peas, drizzled with yoghurt, zesty tamarind and mint chutneys on a bed spiced chickpea.

\$18 Pav Bhaji

Spiced mixture of mashed veggies served with two toasted buttery buns served with onions and tomato with a lemon slice on the side. Extra pav - \$3

Chaat Platter

Favourite street food on a single plate. A combination of Pani Puri, Papri Chaat, Samosa Chaat and Aloo Tikki.

ENTREE

Paneer Tikka

Cottage cheese cubes marinated with yoghurt and spices served with salad, onions, lemon slice and mint chutney.

Paneer Pakoda

Cottage cheese cubes coated in spiced chickpea batter, deep-fried until crispy, served with tamarind chutney.

Malai Soya Chaap

Tender soya chaap pieces marinated in creamy malai (cream) sauce, cashews, grilled in tandoor, served with salad, onions, lemon slice and mint chutney. (CN)

Achari Soya Chaap

Soya protein cooked in pickled spices, yogurt, and aromatic herbs, delivering a savory flavor, served with salad, onions, lemon slice and mint chutney.

Chicken Tikka

Fresh chicken fillets marinated in garlic, ginger, yoghurt, spices then char-grilled in the tandoor served with salad, onions, lemon slice and mint chutney.

Achari Chicken Tikka

Chicken marinated in yoghurt and homemade pickling (achari) spices and char-grilled in tandoor served with salad, onions, lemon slice and mint chutney.

Malai Chicken Tikka

Chicken fillets marinated in cream and crushed cashews, yoghurt and spices, grilled in tandoor served with salad, onions, lemon slice and mint chutney. (CN)

Tandoori Chicken

Chicken with bones marinated in yoghurt and selected spices then char-grilled in tandoor served with salad, onions, lemon slice and mint chutney.

Seekh Kabab

Finely minced lamb, flavored with spices, skewered and char-grilled in tandoor served with salad, onions, lemon slice and mint chutney.

Amritsari Fried Fish

Batter fish, mixed with special spices and ground black pepper, deep fried served with salad, onions, lemon slice and mint chutney.

Non-Veg Platter

Assorted plate of Chicken Tikka, Achari Chicken Tikka, Malai Chicken Tikka, Tandoori Chicken and Seekh Kabab served with mint chutney and onion salad. (CN)

KATHI ROLL | WRAPS | PIZZA

Paneer Tikka Kathi Roll

\$15 Grilled paneer marinated in spices, wrapped in a soft

\$16

\$15

\$15

\$16

\$16

\$20

\$20

flatbread with onions, capsicum, chutneys, and salad. A well know street food of Kolkata.

Chicken Tikka Kathi Roll

Grilled chicken marinated in spices, wrapped in a soft flatbread with onions, capsicum, chutneys, and salad. A well know street food of Kolkata.

Aloo Tikki Wrap

Spiced potato patties wrapped in a soft flatbread with, chutneys, onions, tomato and lettuce, offering a satisfying and flavorful meal.

Paneer Wrap

Cubes of paneer mixed with onions, tomato, lettuce, spices, and sauces, wrapped in a soft flatbread, offering a flavorful vegetarian handheld meal.

Chicken Wrap

Pieces of chicken mixed with onions, tomato, lettuce, spices, and sauces, wrapped in a soft flatbread, offering a flavorful protein handheld meal.

Seekh Kabab Wrap

Finely minced lamb mixed with onions, tomato, lettuce, spices, and sauces, wrapped in a soft flatbread, offering a flavorful handheld meal.

Paneer Pizza Naan

Open naan spread with a secret masala sauce and topped with onion, capsicum, tomatoes, coriander and crumbled with cottage cheese and mozzarella cheese.

Tandoori Chicken Pizza Naan

Open naan spread with our secret masala sauce, topped with chicken tikka, onion, capsicum, tomatoes, coriander and mozzarella cheese.

INDO-CHINESE

Veg Manchurian

A popular Indo-Chinese dish made with mixed vegetable balls tossed in a flavorful sauce. Have it dry \$18

\$18

\$20

\$22

\$17

\$18

\$17

\$18

\$17

\$19

Chilli Paneer

Fried cottage cheese tossed with bell peppers, onions and a spicy sauce, offering a delightful balance of heat and flavor.

like an entree or gravy-like with fried rice.

Chilli Chicken

Spicy, succulent chunks of chicken, marinated with eggs and spices, and fried to perfection, then tossed in a vibrant blend of sauces with peppers and onions.

Chilli Prawn

Spicy, succulent chunks of prawns, marinated, and fried to perfection, then tossed in a vibrant blend of sauces with peppers and onions.

Veg Fried Rice

Vegetable fried rice is a savory dish made by stir-frying cooked rice with mixed vegetables, Asian sauces and seasonings, resulting in a flavorful meal.

Chicken Fried Rice

A savory dish made by stir-frying cooked rice with chicken tikka, eggs, mixed vegetables, Asian sauces and seasonings, resulting in a flavorful protein meal.

Veg Chowmein

A stir-fried noodle dish loaded with vegetables and spices, offering a delicious blend of flavors and textures.

Chicken Chowmein

A stir-fried noodle dish loaded with chicken, eggs, vegetables and spices, offering a delicious blend of flavors and textures.

Veg Schezwan Chowmein

A stir-fried noodle dish loaded with vegetables, spices and tossed in the spicy schezwan sauce offering an explosion of flavors in every bite.

Chicken Schezwan Chowmein

A stir-fried noodle dish loaded with chicken, eggs, vegetables, spices and tossed in the spicy schezwan sauce offering an explosion of flavors in every bite.



Sizzler

Chilli Paneer and Veg Manchurian for Veg Sizzerler or Chilli Chicken (marinated with eggs) for Chicken Sizzler, served on a bed of fried rice, topped with chips. This dish is served on a sizzling hot plate. Keep it away from children.

VEG CHICKEN

\$23 \$24

\$16

\$35

CLASSICS

	Plain Dosa	\$12		Butter Chicken
	A thin, crispy South Indian pancake made from fermented rice and lentil batter, served with coconut chutney and sambar (lentil-based vegetable soup).			Creamy and indulgent dish with grilled chicken, cooked in a rich, buttery tomato-based sauce and cashews. PERFECT FOR SWEET CURRY LOVERS (CN)
	Masala Dosa	\$15		Creamy Chicken
	A thin, crispy South Indian pancake, filled with spiced potato mixture, served with coconut chutney and sambar.			Creamy and indulgent dish featuring grilled chicken pieces, tossed in a creamy sauce with cashews, pepper and fenugreek. (CN)
	Paneer Dosa	\$16		Murg Patiala Shahi
	A thin, crispy South Indian pancake, filled with spiced cottage cheese mixture, served with coconut chutney and sambar.			Iconic dish from Patiala with grilled chicken pieces marinated in spices, infused with Chef's assorted spices, tossed with onions, capsicum and cashews(CN)
	Aloo Paratha	\$14		Chicken Tikka Masala
	Whole wheat flatbread stuffed with seasoned mashed potatoes, onions, and spices, cooked in tandoor/ tawa. Served with raita, onion and pickle.			Iconic Indian dish with grilled chicken pieces marinated in spices, tossed with onions, capsicum and cashews offering a semi-dry curry base. (CN)
j	Gobi Paratha	\$14		Kadhai Chicken
	Whole wheat flatbread stuffed with seasoned cauliflower, onions, and spices, cooked in tandoor/ tawa until golden brown. Served with raita, onion and pickle.			Flavorful Indian chicken dish cooked with onions, capsicum, and aromatic spices in a traditional Indian wok (kadhai), offering robust flavors.
	Onion Paratha	\$14		Dhaba Chicken
	Whole wheat flatbread stuffed with seasoned onions, and spices, cooked in tandoor/ tawa until golden brown. Served with raita, onion and pickle.	Ψιτ		Rustic Indian chicken curry, reminiscent of roadside dhabas, cooked with bold spices, and onions, delivering robust and authentic flavors.
	Paneer Paratha	\$15		Chicken Saag
	Whole wheat flatbread stuffed with seasoned cottage cheese, onions, and spices, cooked in tandoor/tawa until golden brown. Served with raita, onion and pickle.			Wholesome Indian dish featuring tender chicken cooked in a vibrant spinach, seasoned with aromatic spices, creating a nutritious combination.
	Mix Paratha	\$15		Lamb/ Goat Curry
	Whole wheat flatbread stuffed with seasoned potato, cottage cheese, onions, cauliflower, spices, cooked in tandoor/ tawa. Served with raita, onion and pickle.			Tender lamb/ goat(with bones) cooked with aromatic spices, and onions, creating a rich and flavorful curry sauce, goes well with naan and rice.
j	Amritsari Kulcha	\$18		Lamb/ Goat Saag
	All the way from Punjab! White flour flatbread stuffed with chef's assorted flavors and spices. Served with chickpea curry, raita, onion and pickle.			Succulent lamb/ goat(with bones) cooked with spinach and traditional Indian spices, resulting in a vibrant green dish bursting with earthy flavors.
j	Choley Bhatura	\$ 18		Lamb/ Goat Vindaloo
	A classic Indian dish featuring fluffy deep-fried white flour bread paired with spicy chickpea curry, raita, onion and pickle.			Spicy Goan curry with marinated lamb/ goat(with bones), fiery spices and garlic, offering a bold and intense flavor experience.
	Choley Puri	\$18		Lamb/ Goat Rogan Josh
	A classic Indian dish featuring fluffy deep-fried whole wheat bread paired with spicy chickpea curry, raita, onion and pickle.	Ψισ		Kashmiri specialty featuring tender lamb/ goat(with bones) cooked in a fragrant sauce, and a blend of spices, resulting in an aromatic dish.
	Biryani	\$17	\$19	Lamb/ Goat Madras
	Rice cooked with fresh veggies/ chicken/ lamb/ goat, flavored with freshly ground spices, garnished with	VEG	CHICKEN \$20	South Indian curry with tender lamb/ goat(with bones), coconut milk, and a medley of spices, delivering a balanced heat and depth of flavor

NON-VEG CURRIES —

balanced heat and depth of flavor

Perfectly cooked prawns with fresh curry leaves,

mustard seeds, red chilies and coconut milk, offering

Prawn Curry

robust flavors.

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\$24

VEG CURRIES

	Veg Curry (Sabzi) This curry might vary depending on the availability. Please check with the staff for the option available	\$17
	today.	
	Dal Makhani	\$18
	Creamy lentil curry made with black lentils, kidney beans, and aromatic spices, simmered until rich and velvety, garnished with cream.	
	Malai Kofta	\$18
	Rich and indulgent dish consisting of deep-fried potato and paneer dumplings served in a creamy, nutty gravy flavored with spices. (CN)	
	Channa Masala	\$18
	Tangy and spicy chickpea curry cooked with tomatoes, onions, and a blend of Indian spices, creating a hearty and satisfying dish.	
	Shahi Paneer	\$19
	Royal dish featuring paneer cubes cooked in a creamy tomato-based gravy enriched with cashews, cream, and aromatic spices, fit for kings. (CN)	
j	Paneer Butter Masala	\$19
	Creamy and indulgent paneer dish cooked in a luscious tomato-onion based curry with butter, cream, chunks of onions, capsicum.	
j	Kadhai Paneer	\$19
	Spicy paneer stir-fry cooked with bell peppers, onions, and aromatic spices, served in a traditional Indian kadhai (wok), bursting with flavor.	
	Palak Paneer	\$20
	Aromatic dish combining paneer with creamy spinach gravy seasoned with spices, offering a nutritious and flavorful vegetarian delight.	
j	THALI ————	
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	Vegetarian Thali Thali served with your choice of two vegetarian curries, roti/ naan, rice, papadum, onion and pickle. Please check with the staff for available curries.	\$18
	Non-Veg Thali	\$20
	Thali served with your choice of two non-veg curries, roti/ naan, rice, papadum, onion and pickle. Please check with the staff for available curries.	

ACCOMPANIMENTS

Tawa Roti	\$4
Plain Roti	\$4
Butter Roti	\$5
Plain Naan	\$4
Butter Naan	\$5
Garlic Naan	\$6
Lachha Parantha	\$6
Cheese Naan	\$7
Cheese Garlic Naan	\$8
Chilli Cheese Naan	\$9
Keema Naan	\$10
Puri	\$4
Bhatura	\$6
Plain Rice	\$7
Saffron Rice	\$9
Onion Salad	\$5
Garden Salad	\$8
Raita	\$7
Chutney	\$4
Papadum	\$4

Papadulli	Φ4
SWEET TOOTH	
Kulfi Creamy Indian frozen dessert, flavored with pistachios,	\$6
served on a stick and enjoyed chilled. Gulab Jamun	\$6
Soft and spongy milk solids balls soaked in sugar syrup infused with rose water, a popular sweet treat.	
Ras Malai Delicate cheese dumplings soaked in sweetened, flavored milk, garnished with pistachios.	\$7
Chocolate Naan Unique twist on traditional naan bread, filled with M&M's chocolate, creating a decadent treat.	\$8
Falooda Cold and refreshing Indian dessert beverage made with vermicelli, rose syrup, milk, and ice cream. (CN)	\$12



\$20

Mix Thali Thali served with your choice of one veg and one nonveg curry, roti/ naan, rice, papadum, onion and pickle.

\$21 **Butter Chicken/ Goat Thali**

Thali served with your choice of Butter Chicken or Goat curry, roti/ naan, rice, papadum, onion and pickle. Please check with the staff for available curries.

Please check with the staff for available curries.

Shahi Thali \$22

Thali served with your choice of three curries with roti/ naan, rice, papadum, onion and pickle. Please check with the staff for available curries.

\$20 \$20

LAMB GOAT (with bones)

fresh onions and served with raita.