

## VEGETARIAN

66. Pumpkin Masala	\$12.50
Butternut Pumpkin tempered with mustard seeds and curry leaves.	
67. Daal Makhani	\$13.00
Lentils cooked overnight in the slow fire on the Tandoor with Indian herbs and spices.	
68. Daal Masala	\$12.50
Yellow lentils cooked with herbs and spices	
69. Daal Saag	\$12.50
Lentils cooked in spinach puree and delicate Indian spices.	
70. Bhindi Masala	\$13.00
Fresh okra cooked with ginger and spices as well as onion and tomato.	
71. Mutter Paneer	\$13.00
Cottage cheese and green peas cooked in medium curry.	
72. Aloo Mutter	\$12.50
Green peas and potato cooked in medium curry.	
73. Shahi Paneer	\$13.00
Cottage cheese cooked with onion, cashew, and tomato finished with fresh cream.	
74. Kadai Paneer	\$13.00
Pieces of cottage cheese cooked with capsicum, tomato, ginger and spices.	
75. Shabnam Curry	\$12.50
Fresh mushroom and green peas cooked in a mild sauce.	
76. Aloo Gobi Masala	\$12.50
Cauliflower and potato cooked with ginger, garlic, onion, tomato, herbs and spices.	
77. Aloo Baingan Masala	\$12.50
Potato and eggplant cooked with ginger, garlic, onion, tomato, herbs and spices.	
78. Bagare Baingan	\$13.00
Small whole eggplant cooked with coconut milk, peanuts and tempered with curry leaves and mustard seeds.	
79. Vegetable curry	\$12.50
Mixed vegetables cooked with, tomato gravy as well as assorted Indian spices.	
80. Aloo Palak	\$12.50
Potato cooked with fresh spinach and spices.	
81. Palak Paneer	\$13.00
Cottage cheese cooked in spinach puree and spices.	
82. Malai Kofta	\$13.00
Grated cottage cheese stuffed with cashew, sultana, pistachios, and coconut dipped in a special cream sauce.	
83. Saanjh Kofta (Saanjh special)	\$13.00
Potato and spinach ball, stuffed with mushroom and cottage cheese, and cooked with tomato & onion gravy.	
84. Chana Masala	\$12.50
Chickpeas cooked with ginger and spices as well as onion and tomato.	

## TANDOORI BREADS

85. Naan	\$3.00
Plain flour bread cooked in the Tandoor.	
86. Chicken Tikka Naan	\$4.50
Naan stuffed with chicken Tikka pieces and spices.	
87. Garlic Naan	\$3.50
Naan brushed with garlic butter.	
88. Garlic and Cheese Naan	\$4.00
Naan stuffed with cheese and brushed with garlic butter.	
89. Paneer Naan	\$4.50
Naan stuffed with cottage cheese and spices.	
90. Keema Naan	\$4.50
Naan stuffed with minced lamb and spices.	
91. Kashmiri Naan	\$5.00
Naan stuffed with cashew nuts, sultanas, and coconut.	

92. Roti	\$2.50
Wholemeal bread cooked in the Tandoor.	
93. Paratha	\$4.00
Wholemeal flaky bread.	
94. Lacha Paratha	\$4.00
Flaky plain flour bread.	
95. Aloo Paratha	\$4.50
Paratha stuffed with potato and spices.	
96. Pudina Paratha	\$3.50
Wholemeal flaky bread with mint.	

## BASMATI RICE

97. Rice	\$3.00
Steamed basmati rice	
98. Saffron Rice	\$3.50
Steamed rice, served with saffron	
99. Jeera Rice	\$3.50
Rice cooked with cumin seeds and tempered with butter.	
100. Coconut rice	\$5.00
Coconut and cashew nuts flavoured rice.	
101. Peas Pulao	\$5.00
Rice cooked with green peas.	
102. Kashmiri Pulao	\$6.00
Rice cooked with mixed dry fruits and cream.	
103. Lamb Biryani	\$12.50
Rice cooked with spices, saffron and lamb. Served with raita.	
104. Chicken Biryani	\$12.00
Rice cooked with spices, saffron and chicken. Served with raita.	
105. Vegetarian Biryani	\$11.00
Rice cooked with spices, saffron and vegetables. Served with raita.	
106. Goat Biryani	\$12.50
Rice cooked with spices, saffron and goat. Served with raita.	

## DIPS AND SALADS

107. Garden Salad (Lightly spiced seasonal salad.)	\$4.00
108. Kachumber Salad	\$4.00
Chopped tomato, onions, cucumber mixed with spices and lemon juice.	
109. Raita (Yoghurt with cucumber and tomato.)	\$3.00
110. Pappadam (4pcs) (A thin crisp fried round flat bread.)	\$3.00
111. Choice of Chutneys	\$2.00
Mixed Pickle, Chutney (Mango, Tamarind, Mint)	

## Desserts

112. Gulab Jamun (Milk dumplings cooked dipped in sugar syrup.)	\$5.50
113. Pista Kulfi (Homemade pistachio flavoured Indian ice-cream)	\$5.50
114. Mango Kulfi (Homemade mango flavoured Indian ice-cream)	\$5.00
115. Chocolate Naan	\$4.50
Naan stuffed with chocolate shavings, cooked in the Tandoor and topped with chocolate sauce.	

## DRINKS

116. Cans	\$3.00
Coke, Fanta, Lemonade, Solo, Lemon Lime and Bitters, Orange Juice, Apple Juice, Pineapple Juice	
117. Lassi	\$4.50
Yoghurt based drink that is available in: Mango lassi, Salted lassi, Sweet lassi and Rose lassi	

\*Changes can be made according to dietary or other requirements.  
Additional charges may apply. Please notify beforehand.



● INDIAN RESTAURANT ●

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[www.saanjhrestaurant.com.au](http://www.saanjhrestaurant.com.au)

**DINNER**

TUESDAY- SUNDAY • 5PM-10PM

**LUNCH**

THURSDAY - FRIDAY • 12PM-2PM

## Family Dinner Pack \$55

Samosa (4 pcs)  
Chicken Tikka (4 pcs)  
Butter Chicken  
Lamb Rogan Josh  
Mix Vegetable Curry  
2 x Rice, 2 x Naan  
Raita, Pappadam

**CATERING AVAILABLE FOR ALL OCCASIONS**