

LAMB & BEEF CURRIES

- Lamb/Beef Rogan Josh** \$25.99
Slow cooked Aromatic curried meat dish from Kashmir
- Lamb/ Beef Korma Kerala Style** \$24.99
Cashew, coconut based rich and creamy curry
- Lamb/ Beef Spinach Curry** \$24.99
Spinach cooked with, Ginger, Fenugreek leaves and cream
- Lamb/Beef Vindaloo** \$24.99
Goan Portugese influenced tangy and spicy meat dish with Potato
- Kerala Beef Coconut Fry** \$24.99
Chefs special slow cooked Semi dried beef finished with sliced Coconut & Crashed Black Pepper

DESSERTS

- Gulab Jamun (2Pcs)** \$6.00
- Payasam of the day** \$6.00
Check with the staff member for today's special.
- Kulfi Pista/Mango** \$6.00
- Soft Drinks** \$4.99
- Mango Lassi / Ice-Cream** \$6.00 / \$10.00
- Pazham Pori (Banana fritters) with Ice Cream** \$5.00 / \$10.00
- Chef Special mix Dessert** \$12.00

SIDES

- Boiled Basmati Rice** \$5.00
- Roasted Papadam 3 Pcs** \$5.00
- Masala Papadam 2Pcs** \$6.00
- Pineapple Raita** \$4.00
- Vegetable Raita** \$4.00
- Home Made Pickles** \$4.00
- Hot Chips / Home Made Chicken nuggets** \$6.00



SCAN QR CODE TO ORDER NOW

Allergen Notice: Our kitchen uses nuts, seeds, oils, and other allergens. Please inform us of any dietary restrictions or allergies before ordering.

CHICKEN CURRY

- Boneless Butter Chicken** \$23.99
Overnight Marinated Chicken cooked in tandoor finished with tomato, honey, cashew-nut, butter and cream-based sauce
- Chicken Tikka Masala** \$24.99
Tandoori chargrilled chicken cooked Royal special masala & bell peppers
- Nadan Chicken Curry** \$22.99
Rosted coconut gravy cooked with chicken and tempered with mustard seed and curry leaves. A Truly South Indian Delicacy
- Chicken Vindaloo** \$23.99
Tangy and spicy Chef special Vindaloo curry with Potato and coconut
- Chicken Korma** \$23.99
South Indian style smooth gravy made of Cashew, onion & coconut cream

SEA FOOD DISHES

- Fish Moilee** \$25.99
Mild and Creamy Fish curry made of Curry Leaves, Turmeric, Coconut and Cashew based Gravy
- Kerala Chemmeen Curry** \$26.99
Spicy South Indian Style Prawn Curry made of Black Tamarind and Coconut Milk.
- Malabar Fish Curry** \$25.99
Spicy Kerala fish Curry with Kudampuli (Black Tamarind) and Coconut milk.

FAMILY DEAL (4 SERVE) \$79.99

4Pcs Veg Samosa, 2 curry of your choice, Large Rice, 4Pcs of Naan, Raitha, Pickle, Pappad and Gulab Jamun

FAMILY DEAL (4 SERVE) \$75.00

Chefs Special Thalasseri Chicken Dum Biryani
(Advance Booking Needed)
Most Popular Biryani from Kerala, made of Special Short, Fragrant grains of Kaima (Jeerakasala) Rice and Dum cooked whole chicken.

COUPLE DEAL (2 SERVE) \$39.99

2 Pcs Veg Samosa, 1 Curry of your Choice, 2 Pcs Naan, Rice, Raitha, Pappad, Pickle and Gulab Jamun



TAKE AWAY MENU



THE ROYAL PEACOCK
INDIAN RESTAURANT & BAR

236 Como Parade W, Parkdale VIC 3195

Contact : +61 0449877877

www.theroyalpeacock.au info@theroyalpeacock.au

EXPRESS LUNCH MENU

LUNCH THALI MEALS

Select your Choice of Curry along with Rice, Bread, Pappad, Pickle, salad and Dessert

1 curry x \$14.99, 2 curries x \$19.99, 3 curries x \$24.99

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|------------------------|-------------------------|
| 1. Butter Chicken | 6. Paneer Butter Masala |
| 2. Lamb Rogan Josh | 7. Chickpea Masala |
| 3. Nadan Chicken Curry | 8. Palak Paneer |
| 4. Beef Curry | 9. Dhal Tadka |
| 5. Sambar | 10. Veg Korma |

ROYAL PARATHA

1. Paratha (Stuffed with Onion, Potato, Cheese & Chilli) \$8.00
2. Kerala Parotta 1Psc with Nadan Chicken Curry \$14.99
3. Paratha with Choice of 1 Curry \$14.99

BIRYANI

Chefs Special Thalassery Chicken Dum Biryani with Kima Rice \$23.99

FIRST BITE

1. **Veg Samosa \$4.99**
Potato Masala filled in the Pastry dough and cooked with perfection
2. **Chefs Special Lamb Keema / Chicken Tikka Samosa \$6.99**
Minced Meat Cooked with Indian Spices, filled in Pastry dough and fried with perfection
3. **Onion & Spinach Fritters (2Pcs) \$7.99**
Sweet onion and Green Spinach mix with Spices and Chickpea flour
4. **Mix Vegetable Pakora / Onion Bhaji \$7.99**
Assorted Vegetables coated with Spiced Chickpea flour batter and fried
5. **Kerala Beef cutlet (2Pcs) \$8.99**
Kerala Suriyani delicacy, slow cooked meat & potato mixture crumb coated and fried.

CHAAT PACK

1. **Papdi Chaat \$15.99**
Popular Street Food made of Crispy small flour crackers, Potato Masala, Yoghurt, Sev, Tamarind & Mint Chutney
2. **Dahi Puri \$15.99**
Sweetened yoghurt filled in Crispy small flour Puri along with mint and Tamarind Chutney
3. **Samosa Chat Veg / Non-Veg \$16.99/\$19.99**
Smashed Samosa, Chilli, Coriander, Yoghurt, Sev, Tamarind & Mint Chutney

VEG & NON-VEG STARTERS

1. **Old Monk Chicken Wings \$18.99**
Chicken Wings marinated in Old Monk Rum with Chef's Secret Masala
2. **Chicken/Cauliflower 65 \$19.99**
Boneless Chefs Special Masala Coated Fried Chicken, Serve with Mint Chutney
3. **Hyderabadi Chilli Chicken \$19.99**
Southern Street Style Spicy Chilli chicken
4. **Goan Style Prawns Coconut Masala \$22.99**
Prawns Cooked with Capsicum and Coconut masala
5. **Chefs Special Thattukada Chicken Fry \$19.99**
Most popular street food in Kerala. Whole Chicken marinated overnight with Chefs Special Masala and deep-fried to perfection.

TANDOORI DISHES

1. **Paneer Tikka \$21.99**
Tandoori Masala Marinated Indian Cottage Cheese Cooked in Tandoor
2. **Kashmiri Chicken Tikka \$22.99**
Juicy Chicken Tikka made of Kashmiri Chilli, yoghurt & Spices
3. **Tandoori Chicken (HALF) 18.99 / (FULL) \$32.99**
Whole chicken marinated with Chefs special Tandoori Red masala served with salad & chutney
4. **Peshawari Lamb Chops \$25.99**
2 Pcs of Lamb cooked in Tandoor with Chef's special masala
5. **Royal Tandoori Mix Plater \$29.99**
Chicken Tikka(2Pcs), Lamb Chops(2Pcs) served with salad & Chutney
6. **Chefs Special Jumbo mix Platter \$49.99**
Mixed Plater of Chicken Tikkas(4Pcs), Lamb chops(3Pcs) and Sea Foods Served with salad & Chutney

BREADS

1. **Naan/Roti (Add \$2 garlic/cheese/chilli) \$5.00**
2. **Kashmiri Naan \$8.00**
Dry Fruits and nuts stuffed in the Bread
3. **Paratha \$8.00**
Mix of Potato,onion,chilli and cheese
4. **Kerala Porotta \$7.00**
South Indian Famous Layered flattened bread cooked in Tawa



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MONDAY CLOSED

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ROYAL DUM-PUKHT BIRYANI & RICE

1. **Saffron Rice \$10.00**
2. **Kashmiri Pulao (Dry fruits and Nuts) \$18.00**
3. **Vegetable Biryani with Raita, Pickle and Pappadam \$21.99**
4. **Royal Chicken Dum Biryani with Raita, Pickle & Pappadam .. \$22.99**
Chefs' Secret masala marinated meat, cooked with aromatic Basmati rice and finished with Desi Ghee
5. **Chefs Special Thalassery Chicken Dum Biryani (with Bone) ... \$23.99**
Most Popular Biryani from Kerala, made of Special Short, Fragrant grains of Kaima (Jeerakasala) Rice.
6. **Lamb/Beef Biryani \$24.99**
7. **Spicy Chicken 65 Biryani \$24.99**
Overnight Marinated Boneless Chicken Tenders Cooked in Chef Special Spicy Masala

VEGAN & VEGETARIAN CURRIES

1. **Vegan Punjabi Yellow Dal Tadka \$18.99**
Three Variety of Lentils cooked with perfection, tempered with Cumin seed and Asafoetida.
2. **Vegan Sambar \$19.99**
Classic South Indian Lentil and Vegetable Curry
3. **Malai Kofta Curry \$19.99**
Mix vegetable, dry fruits & nuts Dumpling cooked in rich and smooth gravy
4. **Aloo Gobi \$19.99**
Potato and Cauliflower cooked in Chefs Special Masala
5. **3 -Spinach Curry \$21.99**
Different Varieties of spinach cooked in Dhaba Style
6. **Paneer Butter Masala \$21.99**
Paneer cooked in Creamy, rich and smooth Lababdar Gravy
7. **Paneer Tikka Masala \$22.99**
Capsicum, Onion, tomato masala mixes with Lababdar Gravy
8. **Veg Korma South Indian style \$21.99**
South Indian style Coconut and Cashew based gravy cooked with vegetable
9. **Chefs Special Vegan Pineapple & Vegetable Curry... \$19.99**
Sweet, Creamy Pineapple and Vegetable Curry made of Coconut Cream.

**WE ACCEPT ALL TYPES OF PARTY
TRAY ORDERS & CATERING EVENTS,
AS PER CHOICE OF YOUR MENU**

For Details

Contact : 0449877877