

LAVENDRA



SUMMER 2019/2020

Casa da Índia (1434 - 1833)

Goan - Portuguese Menu

SUMMER TASTING MENU

79p.p or 149p.p with wine pairing

ENTREES

Paneer Peri Peri - *Homemade Paneer, Peri Masala, Peanut Chutney*

Recheado - *Stuffed Okra, Chilli Fritters, Portuegese Vinaigrette*

2017 Von Buhl Riesling, Pfalz, Germany

Rawa Fry - *Snapper, Semolina Masala Paste, Tamarind Chutney*

Chamuca - *Spiced Chicken Breast, Carom Pastry, Coconut Puree*

2018 Derwent Pinot Gris, Derwent Valley, TAS

MAINS

Vindaloo - *Beef Tenderloin, Vinegar Masala, Chilli Oil*

Caldinho - *Kingfish, Coriander Paste, Coconut Milk*

Served with Coconut Rice

2018 Gemtree Uncut Shiraz, McLaren Vale, SA

Chana Masala - *Chickpeas, Raw Banana, Sambhar Masala*

Kaju Tonak - *Cashew, Mustard Masala, Homemade Paneer*

Served with Naan & Garlic Naan

2014 Wildberry Reserve Cabernet Sauvignon, Margaret Valley, WA

DESSERT

Bherleli Keli - *Banana, Coconut Jaggery, White Chocolate*

Ricca Terra Broken Forklift Zibibbo, Vermentino & Muscat, Riverland, SA

SHURUAAT

(STARTERS)

NON - VEGETARIAN

Balchao	24.9
<i>Jumbo Prawns, Spiced Vinegar Reduction, Chickpea Salad</i>	
Rawa Fry	22.9
<i>Snapper, Semolina Masala Paste , Tamarind Chutney</i>	
Chamuca	22.9
<i>Spiced Chicken Breast, Carom Pastry, Cabbage Salad</i>	
Xec Xec	24.9
<i>Blue Swimmer Crab, Garam Masala, Kishmoor Goan Salad</i>	

VEGETARIAN

Paneer Peri Peri	22.9
<i>Homemade Paneer, Peri Masala, Peanut Chutney</i>	
Bhaji Chaat	19.9
<i>Sweet Corn Fritters, Sauce Trio, Dry Fruits</i>	
Bherlelim Almi	19.9
<i>Tandoori Mushroom, Spiced Vegetables, Eggplant Pickle</i>	
Recheado	19.9
<i>Stuffed Okra, Chilli Fritters, Portuegese Vinaigrette</i>	

Please ask for our Vegan/ Vegetarian Menu

KHANA - E - KHAAS

(MAINS)

NON - VEGETARIAN

Murgh Makhani	28.9
<i>Butter chicken, Fenugreek, Coconut Saffron</i>	
Vindaloo	32.9
<i>Beef Tenderloin, Vinegar Masala , Chilli Oil</i>	
Xacuti	32.9
<i>Diced Lamb, Roasted Spice Trail, Coconut Masala</i>	
Caldinho	32.9
<i>Kingfish, Coriander Paste, Coconut Milk</i>	

VEGETARIAN

Mergol	27.9
<i>Red Pumpkin, Garam Masala, Chilli Paste</i>	
Chana Masala	27.9
<i>Chickpeas, Raw Banana, Sambhar Masala</i>	
Kaju Tonak	29.9
<i>Cashew, Mustard Masala, Homemade Paneer</i>	
Sasav	27.9
<i>Mango, Jaggery, Tamarind Paste</i>	

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NAAN

(BREADS)

Plain, Roti, Garlic	3.9
Balchao - Spiced Pickle	5.9
Tavshashi Bhakri - Cucumber Pancake	7.9
Cheese, Garlic and Cheese	5.9

KHAANA-E-SAATH

(SIDES)

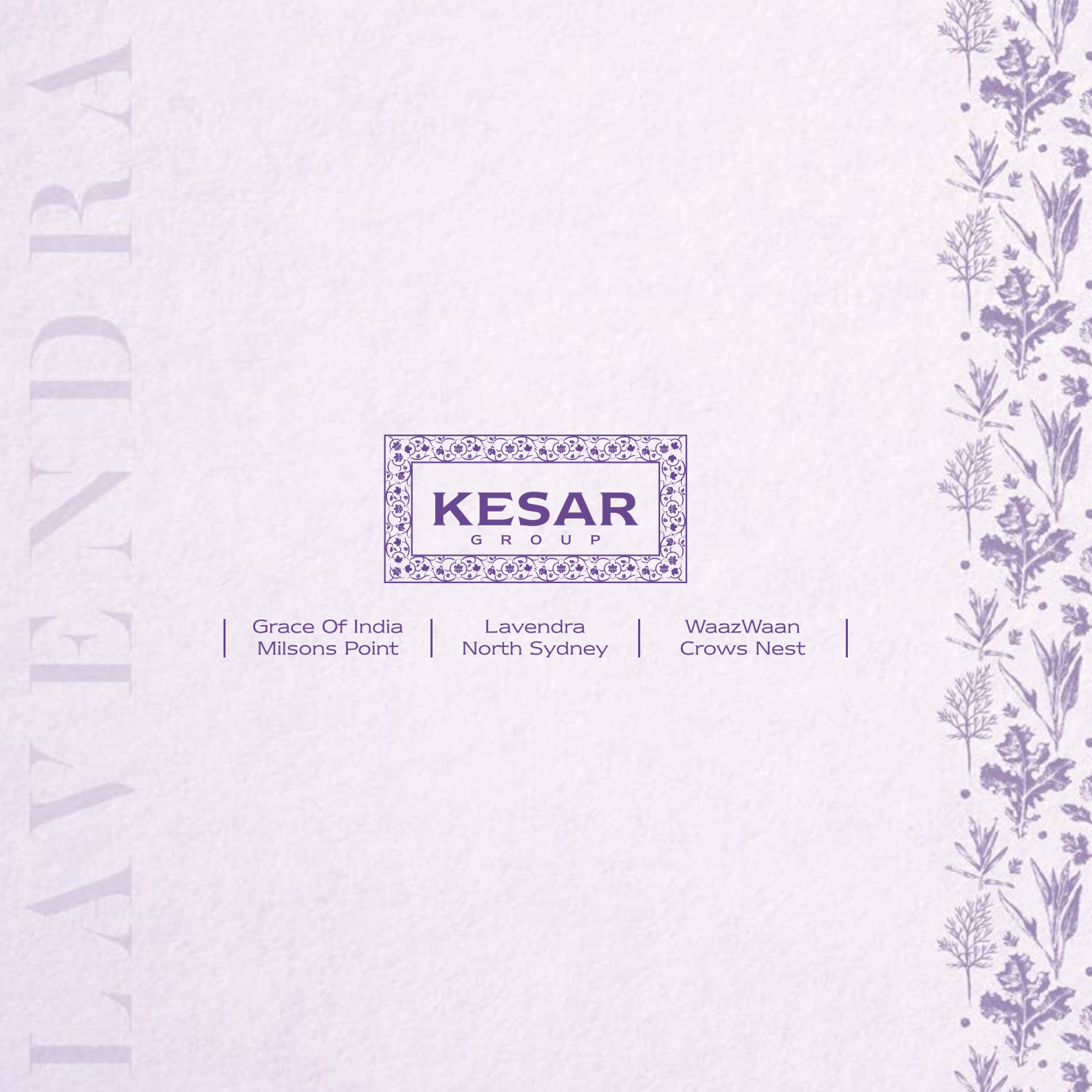
Papad and Condiment Plate	14.9
<i>Homemade Pickles, Chutney & Raita</i>	
Coriander & Coconut, Brinjal, Peanut	3.9 each
Basmati Rice	3.5

DESSERT

Bherleli Keli	14.9
<i>Banana, Coconut Jaggery, White Chocolate</i>	
Kulfi	12.9
<i>Coconut, Chocolate, Sweetmeats</i>	
Serradura	12.9
<i>Parle G, Whipped Cream, Rose Water</i>	
Mano Ranjan	25.9
<i>Bherleli Keli, Kulfi, Serradura trio</i>	

DESSERT WINE

Ricca Terra Broken Forklift Zibibbo, Vermentino & Muscat, Riverland, SA 75ml	\$18
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| Grace Of India
Milsons Point

| Lavendra
North Sydney

| WaazWaan
Crows Nest