



Mishra's Kitchen

Licensed & BYO: Corkage \$3.50 per bottle of wine

Chef Sanjeev can make your curry mild, medium or hot!

{ GF = GLUTEN FREE | LF = LACTOSE FREE | V = VEGAN }



ENTRÉES

शुरुवात

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| 1. | Samosa. 2 pieces. (V)
Spiced vegetables encased in crisp pastry. | 8.50 |
| 2. | Onion Bhaji. 4 pieces. (GF, V)
Onion fritters in chickpea batter, pan-fried. | 8.50 |
| 3. | Spinach Pakora. (GF, V)
Fresh spinach fritters in chickpea batter, pan-fried. | 8.50 |
| 4. | Paneer Pakora. (GF)
Indian cheese fritters in chickpea batter, pan-fried. | 12.00 |
| 5. | Chicken Pakora. (GF)
Boneless chicken fritters marinated in tandoori spices, coated in chickpea batter and pan-fried. | 16.00 |

FROM THE TANDOOR *served with salad*

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| 6. | Murg Tikka. 4/6 pieces. (GF)
Chicken fillets marinated in yoghurt and spices and char-grilled in the tandoor. | 14.00/19.00 |
| 7. | Murg Hara Masala. 4/6 pieces. (GF)
Chef's special recipe: chicken fillets marinated in fresh coriander, mint and spices, char-grilled. | 14.00/19.00 |
| 8. | Barrah Kabab. 4 pieces. (GF)
Lamb cutlets marinated in yoghurt and spices, char-grilled. | 20.00 |
| 9. | Sheek Kebab. 4/6 pieces (GF)
Minced lamb marinated with ginger, garlic and spices, rolled on skewers and char-grilled. | 14.00/19.00 |
| 10. | Tandoori Murg. (GF)
Chicken marinated overnight in a yoghurt mix, Indian spices and herbs and char-grilled. | half 15.00 full 25.00 |
| 11. | Tandoori Platter. (GF)
A pre-selection of tandoori items. | small 15.00 large 25.00 |
| 12. | Tandoori Fish. 4 pieces (GF)
Rockling fillets with fresh herbs, spices and lime juice, char-grilled. | 18.00 |
| 13. | Tandoori Prawns. 4/8 pieces (GF) Marinated, shelled prawns, char-grilled. | 15.00/23.00 |

MAINS

HOT VINDALOO (GF, LF)

Choice of meat cooked with ginger, garlic, green chilli, spices and hot Goanese vindaloo paste.

15. **Chicken, beef or lamb.** 19.90
Prawn or fish. 21.90

LAMB

16. **Bhoona Lamb.** (GF, LF) 19.90
 Tender lamb pieces, cooked with capsicum, onion and medium spices in a succulent sauce.
17. **Rogan Josh.** (GF, LF) 19.90
 Lamb curry with delicately blended spices.
18. **Lamb Saagwala.** (GF) 19.90
 Succulent lamb pieces in a purée of fresh spinach and spices.
19. **Lamb Korma.** (GF) 19.90
 Mildly spiced lamb pieces in a cashew-based creamy sauce.
20. **Lamb Madras.** (GF, LF) 19.90
 South Indian lamb curry cooked with mustard seeds, curry leaves and coconut milk.
21. **Lamb Shank.** (GF, LF) 22.50
 Chefs special: slow-cooked succulent lamb shank in a mildly-spiced onion and tomato-based sauce, finished with mustard seeds, curry leaves and coconut cream.

BEEF

22. **Beef Curry.** (GF, LF) 19.90
 Diced beef pieces cooked in a rich tomato and onion gravy.
23. **Beef Korma.** (GF) 19.90
 Mildly spiced diced beef in a cashew-based creamy sauce.
24. **Beef Madras.** (GF, LF) 19.90
 South Indian beef curry cooked with mustard seeds, curry leaves and coconut milk.
25. **Bhoona Beef.** (GF, LF) 19.90
 Tender beef pieces, cooked with capsicum, onion and medium spices in a succulent sauce.

CHICKEN

26. **Butter Chicken.** (GF) 19.90
 (LF) with soya milk 2.00 extra
 Tender tandoori chicken fillets, simmered in a mild creamy sauce and cashew nut paste.
27. **Chicken Tikka Masala.** (GF) 19.90
 Tandoori chicken fillets with tomatoes, capsicum, fresh coriander and cashew nut paste.
28. **Bhoona Chicken.** (GF, LF) 19.90
 Chicken fillets sautéed in medium spices and pot-roasted with ginger and tomatoes.
29. **Chicken Korma.** (GF) 19.90
 Chicken fillets cooked in mild fragrant spices and an cashew-based sauce with fresh cream.
30. **Chicken Saagwala.** (GF) 19.90
 Tender chicken pieces in a purée of fresh spinach and spices.
31. **Chicken Madras.** (GF, LF) 19.90
 South Indian chicken curry cooked with mustard seeds, curry leaves and coconut milk.
32. **Mango Chicken.** (GF) 19.90
 Boneless chicken fillets cooked with fresh ginger, garlic, onion and mild spices, finished with a touch of cream and mango purée.

SEAFOOD

33. **Goan Fish.** (GF, LF) 22.00
 Rockling fillets cooked with ground coconut, tamarind and whole spices in south Indian style.
34. **Jhinga Malabari.** (GF) 22.00
 Prawns cooked in a mild sauce with diced capsicum, tomatoes and medium spices.
35. **Jhinga Madras.** (GF, LF) 22.00
 South Indian spicy prawn curry with mustard seeds, curry leaves and coconut milk.

VEGETARIAN

36. **Alu Gobi.** (GF) 17.50
 Cauliflower florets and diced potatoes cooked with garam masala and fresh coriander.
37. **Shabnam Curry.** (GF) 17.50
 Chef's special: fresh mushrooms and green peas cooked in a mildly spiced, creamy sauce.
38. **Mixed Vegetables.** (GF, V) 17.50
 Fresh seasonal vegetables in a spicy curry base.
39. **Vegetable Korma.** (GF) 17.50
 Seasonal vegetables in a mild creamy sauce.
40. **Malai Kofta.** (GF) 18.50
 Croquettes of fresh vegetables in a creamy cashew nut sauce.
41. **Baigar Baigan.** (GF, V) 17.50
 South Indian eggplant curry in a creamy sauce with mustard seeds and coconut milk.
42. **Alu Baigan Masala.** (GF, V) 17.50
 Eggplant and potatoes with fresh herbs and garam masala.
43. **Dal Mishrani.** (GF) 17.50
 Black lentils slow-cooked in Punjabi style with fresh ginger and spices.
44. **Palak Paneer.** (GF) 18.00
 Fresh spinach purée with Indian cheese cubes in a mild curry base.
45. **Paneer Makhani.** (GF) 18.00
 Cubes of Indian cheese in a tomato-based gravy, finished with cream.
46. **Paneer Tikka Masala.** (GF) 18.00
 Cubes of Indian cheese with tomatoes, capsicum, fresh coriander, cashew nut paste and spices.
47. **Muttar Paneer.** (GF) 18.00
 Indian cheese and peas cooked in a mild creamy sauce, tempered with cumin seeds.
48. **Mango Paneer.** (GF) 18.50
 Indian cheese cooked with fresh ginger, garlic, onion and mild spices, finished with a touch of cream and mango purée.

❁ RICE (GF, V)

चावल

small 4.50 | large 6.00

49. **Steamed saffron Basmati rice.** 7.50
50. **Coconut Rice.** 7.50
Basmati rice tempered with mustard seeds and curry leaves, finished with coconut and coconut cream.
51. **Peas Pulao.** Boiled rice and peas tempered with cumin seeds. 7.00
52. **Kashmiri Pulao.** Rice cooked with nuts, pistachios and sultanas. 8.00
53. **Vegetable Biryani.** (v) Saffron rice cooked with fresh vegetables and spices. 13.50
54. **Lamb Biryani.** Saffron rice cooked with tender lamb pieces and spices. 14.50
55. **Chicken Biryani.** Saffron rice cooked with diced chicken fillet and spices. 15.50

❁ TANDOORI BREADS

तन्दूरी रोटी

Only the wholemeal breads are dairy free.

56. **Butter Naan.** Plain flour bread cooked in the tandoor, brushed with butter to serve. 3.50
57. **Garlic Naan.** Naan bread with a touch of garlic. 4.50
58. **Tandoori Roti.** Wholemeal flat bread. 3.50
59. **Garlic Roti.** Wholemeal flat bread with a touch of garlic. 4.50
60. **Plain Paratha.** Flaky wholemeal bread. 4.50
61. **Mint Paratha.** wholemeal. Layered bread sprinkled with fresh mint and spices. 5.00
62. **Aloo Paratha.** wholemeal. Layered bread filled with potato and spices. 6.00
63. **Paneer Kulcha.** Naan bread filled with Indian cheese and spices. 6.00
64. **Chicken Naan.** Naan bread filled with minced chicken. 6.50
65. **Keema Naan.** Naan bread filled with minced lamb. 6.50
66. **Kashmiri Naan.** Naan bread filled with dried fruits and nuts. 6.00
67. **Cheese Naan.** Naan bread filled with grated tasty cheese. (Kids love this!) 6.50
68. **Chilli Cheese Naan.** Naan bread filled with spicy grated tasty cheese and chopped fresh chilli. 7.00

❁ ACCOMPANIMENTS

संगत

69. **Pappadum.** 4 pieces 2.50
70. **Raita.** Yoghurt cucumber dip to cool your palate. 4.50
71. **Sweet Mango Chutney.** 3.50
72. **Hot Mixed Pickle.** 3.00

❁ DESSERTS

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| 73. Gajar Ka Halwa.
A grated carrot, sugar and butter dessert, traditionally served at Indian weddings. | 6.00 |
| 74. Gulab Jamun.
Home-made semolina dumplings, soaked in cardamom-flavoured syrup. | 5.50 |
| 75. Kulfi.
Home-made Indian ice-cream: pistachio, mango or coconut flavour. | 6.00 |
| 76. Chocolate Naan.
Naan bread filled with grated chocolate and cooked in the tandoor. | 6.00 |
| 77. Chilli Chocolate Naan.
Naan bread filled with grated chocolate and chilli and cooked in the tandoor. | 6.50 |

❁ DRINKS

पेय प्रदार्थ

COLD

Lassi—home-made Indian yoghurt drink.

Mango Lassi. 4.50

Plain Lassi. 3.50

Soft Drinks. 3.50

Coke, Diet Coke, Lemonade, Sunkist, Solo, Lemon Lime & Bitters, Mineral Water.

HOT

Chai. 4.00
Indian tea made with spices.

DINNER 7 NIGHTS 5pm-10pm

Catering for Private Functions: Phone Sanjeev on 0421 845 438

WWW.MISHRASKITCHEN.COM.AU

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PHOTOGRAPHY: MICHAEL FROMHOLTZ