



AMRAPALI



TAKEAWAY MENU

Dinner – Dine In & Takeaway

BYO – WINE ONLY

CORKAGE \$4 PER PERSON





VEGETARIAN STARTERS

ONION BHAJI Onion slices marinated in spices and fried in a chickpea batter	\$12.9
VEGETABLE PAKORA Spinach and Cauliflower fritters coated in a spicy chickpea batter	\$12.9
VEGETABLE SAMOSA Crispy pastry stuffed with spiced potato and peas	\$13.9
SAMOSA CHAAT Samosa covered in cumin, yoghurt, tamarind chutney and spices	\$17.9
PAPRI CHAAT Crispy flat pastry covered in cumin, yoghurt, tamarind chutney and a hint of chilli	\$17.9
PANEER TIKKA Marinated, charcoal grilled cubes of cottage cheese cooked with roasted peppers	\$21.9
VEGETABLE MANCHURIAN Ground vegetable fritters cooked in an Indo curry	\$19.9
GRILLED MUSHROOM Marinated in tandoori spices	\$19.9
GRILLED CAULIFLOWER Marinated in tandoori spices	\$19.9

GRILLED

MIXED PLATTER A variety of chicken, lamb and fish	\$29.9
SEEKH KEBAB Spicy lamb sausages	\$19.9
LAMB CUTLETS (Succulent spiced baby lamb cutlets broiled in tandoor, served with mint chutney)	\$29.9
CHICKEN TIKKA Fillets of chicken marinated and roasted in tandoor	\$21.9
GRILLED PRAWNS Prawns marinated in yoghurt, ginger, garlic, mace powder, fenugreek and lemon, grilled in oven	\$29.9
GRILLED FISH Rockling fish fillet marinated with yoghurt, ginger, garlic, coriander, cumin and nutmeg, cooked in oven	\$27.9
TANDOORI CHICKEN	Full \$27.9 Half \$21.9

CHICKEN

\$28.9

BUTTER CHICKEN MAKHANI
Cooked in creamy tomato curry

CHICKEN TIKKA MASALA
Cooked in tomato, capsicum and onion

CHICKEN KORMA
Cooked in creamy curry

CHICKEN VINDALOO  
(Cooked in hot curry)

CHICKEN MADRAS 
Simmered in mustard, coconut and roasted chilli

CHICKEN CURRY
(Cooked in mild curry)

CHICKEN SAAG
Cooked in a creamy spinach curry

MANGO CHICKEN
Sweet, spicy, creamy mango chicken with aromatic spices

CHICKEN JALFREZI
Chicken curry cooked in onion and tomato gravy with fresh spices

KADAI CHICKEN
Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum

LAMB & GOAT

\$27.9

ROGAN JOSH

Cooked in yoghurt and spices

LAMB MASALA



Cooked in ginger, onion, capsicum and tomato

LAMB MADRAS



Simmered in mustard seed, coconut and roasted chilli

LAMB VINDALOO

Cooked in hot curry

LAMB KORMA

Cooked in creamy curry

LAMB SAAG

Cooked in a creamy spinach curry

DAAL GOSHT

Diced lamb, slow cooked with lentils

GOAT CURRY

Goat with bones simmered with whole spices of cardamom, cumin and ginger

GOAT MASALA

Goat with bones sauteed in ginger with onion, tomato and capsicum in gravy

BEEF

\$27.9

BEEF CURRY

Cooked in tomato and onion curry

BEEF MADRAS



Simmered in mustard seed, coconut and roasted chilli

BEEF MASALA

Cooked in capsicum, tomato and onion

BEEF VINDALOO



Cooked in hot curry

BEEF KORMA

Cooked in creamy curry

SEAFOOD

\$27.9

PRAWN MASALA

Cooked with tomato, capsicum and onion

PRAWN MALAI

Cooked in a mild tomato and coconut cream sauce

PRAWN MADRAS

Simmered in mustard seeds, coconut and roasted chilli

FISH MADRAS CURRY

Cooked in mustard seeds, coconut and roasted chilli

GOAN FISH CURRY

Mild fish curry cooked with a touch of coconut curry

FISH HARIYALI

Cooked with coconut and spinach sauce



RICE



PULAO RICE Indian saffron rice	\$8
PEA PULAO Saffron rice cooked with peas and onion	\$8
COCONUT RICE Saffron rice with coconut flakes and sultanas	\$9.5
VEGETABLE BIRYANI Saffron rice cooked with vegetables	\$19.9
CHICKEN BIRYANI Saffron rice cooked with chicken	\$19.9
LAMB BIRYANI Saffron rice cooked with lamb	\$19.9

VEGETARIAN

\$24.9

VEGETABLE VINDALOO

Mixed vegetables cooked in hot curry

VEGETABLE DHANSAK

Mixed vegetables cooked with lentils

MALAI KOFTA

Cottage cheese and potato dumplings in curry

PALAK PANEER

Mild spinach curry cooked with cottage cheese

SHAHI PANEER

Cooked in mild creamy onion yoghurt curry

KADAI PANEER

Cottage cheese cooked in onion and capsicum

VEGETABLE MUNCHURIAN

Ground vegetable fritters cooked in and Indo curry

DAAL MAHARANI

Mixed black lentil curry

TADKA DAAL

Mixed yellow lentil curry

ALOO MUTTER

Mild potato and pea curry

ALOO BAINGAN

Potato and eggplant cooked in a tomato and coconut curry

ALOO GOBI

Potato and cauliflower curry

ALOO PALAK

Creamy spinach curry cooked with potato

BOMBAY POTATOES

Diced potatoes cooked with fresh curry leaves and cumin

BHINDI MASALA

Made with okra, whole and ground spices, onion and tomatoes

VEG KORMA

Vegetables cooked in cream and cashew sauce

MUTTER PANEER

A fine combination of cottage cheese and green peas, cooked in onion and tomato sauce)

MASALA PANEER

Cottage cheese cubes cooked with capsicum and spices

MIXED VEGETABLES

Fresh seasonal vegetables, cauliflower, carrots and beans cooked in a medium spicy sauce

NAVRATAN KOFTA

Grated and stuffed mixed vegetable balls in a mild curry sauce

FRESHLY BAKED BREAD

NAAN - Plain flour bread with butter	\$4.0
GARLIC NAAN - Plain flour bread with garlic butter	\$4.5
CHEESE NAAN - Plain flour bread stuffed with mozzarella	\$5.5
CHEESE & GARLIC NAAN	\$6.5
ROTI - Wholemeal bread	\$4.0
PARANTHA - Flaky wholemeal bread with butter	\$5.5
ALOO PARANTHA - Stuffed with spicy potato and peas	\$6.5
KASHMIRI NAAN - Stuffed with dried fruit and nuts	\$6.5
KEEMA NAAN - Stuffed with lamb mince	\$6.5

DESSERT

GULAB JAMUN Fried dumplings served with a scoop of vanilla ice-cream	\$10.0
MANGO KULFI Mango flavoured Indian ice-cream	\$10.0
PISTACHIO KULFI Pistachio flavoured ice-cream	\$10.0
GAJAR HALWA Warm carrot pudding	\$10.5
BADAM KHEER Warm rice pudding	\$10.0
CHOCOLATE BROWNIE Served with a scoop of vanilla ice-cream	\$9.5

BEVERAGES

MANGO LASSI mango flavoured yogurt drinks	\$5.5
SOFT DRINK	
Can	\$3.0
Bottle 1.25L	\$5.0

ACCOMPANIMENTS

RAITA Spicy cucumber and carrot yoghurt dip	\$7.5
MIXED PICKLE	\$5.5
MANGO CHUTNEY	\$5.5
MINT CHUTNEY	\$5.0
RED CHUTNEY	\$5.0
PAPPADAMS (4pcs)	\$5.0
GREEN SALAD	\$9.5
KACHUMBAR SALAD Cucumber, tomato and onion with lemon dressing	\$9.0