

42. *Mugh Muglai Chengeji (Medium)* \$20.90

Popular among tribal region of India. Thigh fillet cooked in special gravy of poppy seeds, maze, nutmeg & roasted coconut. Pan finished for perfection.

43. *Ginger Chicken (Medium,Mild)* \$20.90

Boneless tender pieces of chicken prepared in very mild spices, vegetables with fresh ginger.

44. *Kholapuri (Medium-Hot)* \$20.90

Classic Curries (Choice Of Meat- Chicken/Lamb/Beef)
Your choice of meat cooked in a rich, spicy Maharashtrian kholapuri masala.

Seafood

45. *Prawn Tikka Masala (Medium)* \$22.90

Delicious curry of king prawns cooked with sauteed tomatoes onion capsicum and ginger with dash of cream

46. *Prawn/ Fish Malibu* \$22.90

King curry prawn marinated in ginger garlic & flavoured with exotic spices simmerd in coconut milk and finished with shot of malibu

47. *Prawn Malabari* \$22.90

King prawn sauteed in sliced onion capsicum & cooked in coconut milk in traditional malabari style

48. *Panjim Fish Curry* \$22.90

From city of panjim on konkan coast of India comes this beautiful recipe which only taste can describe the best

49. *Prawn Vindaloo* \$22.90

Tender King Prawn cooked with chef's special hot spicy sauce.

50. *Kholapuri (Medium-Hot) (Gf) Seafood* \$22.90

Maharastrian special. Your choice of prawn or fish cooked in chefs special kholapuri masala.

51. *Seafood Moily (Medium) (Gf)* \$22.90

A kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds



Rice

52. *Saffron Rice* \$3.50

53. *Vegetable Biryani* \$13.90

54. *Dum Biryani* \$17.90

Classical mugali dish of curried boneless meat cooked with fragrant rice

Breads

55. *Roti* \$3.50

Wholemeal flattened bread

56. *Plain Naan* \$3.50

White our bread baked in clay oven

57. *Garlic Naan* \$4.00

Naan bread topped with seasonal garlic

58. *Cheese Naan* \$4.50

Naan bread stuffed with grated cheese

59. *Cheese & Garlic Naan* \$5.50

Naan bread stuffed with grated cheese & fresh garlic

60. *Keema Naan* \$5.50

Rich & unleavened bread stuffed with minced meat & onions

61. *Kashmini/ Peshawari Naan* \$5.50

Naan filled with almonds, coconut & raisins & sweet bread

62. *Cheese & Spinach Naan* \$5.50

Naan filled with cheese and spinach

Accompaniments

63. *Side Dish Platter (Choice of any 4)* \$9.90

(or pick any one for) \$3.00

Tomato, Onion, Mango Chutney, Raita, Pappadum, Mixed Pickle

64. *Desserts* \$4.90

Mango Kulfi Gulab Jamun, Pistachio Kulfi

65. *Can of Drink* \$2.50

Coke, Coke Zero, Fanta, Diet Coke, Sprite, Solo, Lemonade

Meal Deals

* *Sylvania Indian Banquet For 2* \$69.90

(Minimum order qty - 2)

2 x Entrees: (1 Pc Each), 2 x Mains: Rice,
2 Assorted Breads (Plain/ Garlic), Raita, Mixed Pickle

* *Sylvania Indian Banquet For 4* \$135.90

(Minimum order qty - 4)

1 x Entrees: One Veg (1 Pc Each), 2 x Entree: Non-veg
(1 Pc Each), 1 x Mains: Veg, 3 x Mains: Non-veg, Rice,
4 Assorted Breads (Plain/ Garlic), Raita, Mixed Pickle,
included seafood



SYLVANIA Indian Restaurant

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10% Off**

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Monday-Thursday : 5- 9:30 pm

Friday- Sunday : 5-10 pm

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Entree

1. **Onion Bhaji (3 pcs)** \$6.90
Sliced onion dipped in chickpea batter corn flour & crisp fried served with mint sauce
2. **Vegetable Samosa (2 pcs)** \$7.90
Mashed potatoes, peas, cashew and spice filled in pyramid pastry and crisp fried served with mint sauce
3. **Vegetable Spring Roll (3 pcs)** \$7.90
Vermicelli, carrot, bamboo shoots wrapped then deep fried & served with sweet chilli sauce
4. **Mix Vegetable Pakora (3 pcs)** \$7.90
Chopped cauliflower potatoes onion spinach battered in chickpea flour deep fried crisp served with mint sauce
5. **Paneer Tikka (3 pcs)** \$14.90
Indian home made cottage marinated in authentic spices and yoghurt and roasted in clay oven with mint sauce
6. **Mix Vegetable Platten** \$15.90
2 piece samosa, 2 piece onion bhaji, 2 piece spring roll with mint sauce
7. **Chicken Tikka (3 pcs)** \$13.90
Tender piece of chicken marinated in authentic spice yoghurt & roasted in clay oven with mint sauce
8. **Seekh Kabaab (3 pcs)** \$13.90
Charcoal grilled lamb minced marinated with exotic herbs & spices served with mint sauce
9. **Bannah Lamb Cutlet (3 pcs)** \$19.90
Succulent baby lamb cutlets marinated in yoghurt ginger garlic with selected spice and roasted in tandoor with mint sauce
10. **Tandoori Jheenga (8 pcs)** \$15.90
King prawn marinated in mild spice, indian herbs and cooked in clay oven with mint sauce
11. **Deep Fried Prawn (6 pcs)** \$15.90
King prawn marinated in mild spice, chickpeas batter corn our, deep fried served with sweet chilli sauce & mint sauce
12. **Mix Platten For Two** \$20.00
2 pcs each chicken tikka, lamb cutlet, seekh kebab with mint sauce
13. **Punjabi Fish (6 pcs)** \$15.90
Lingfish fillet marinated in chef secret recipe served with mint sauce



Veg Main Course

14. **Aloo Gobhi (Potatoes & Cauliflower)** \$16.90
Fresh boiled cauliflower and sauted potatoes, stir fried with mild to medium sauce
15. **Dal Makhni (Black Lentils)** \$16.90
Whole black lentils cooked to perfection with tomatoes, ginger, garlic & butter with cream sauce
16. **Vegetable Korma Mild** \$16.90
Fresh mixed seasonal vegetables in delicious creamy and cashew nut sauce
17. **Bombay Potatoes** \$16.90
Tasty cubes of potatoes cooked with curry leaves, cumin, whole chilly with ginger and coriander served dry
18. **Dal Tadka (Yellow Lentils Mild)** \$16.90
The most popular of all lentils slow cooked with onion, ginger, garlic and seasoned with whole spices
19. **Palak Paneer Mild / Medium** \$16.90
A perfect blend of spinach and cottage cheese in mild gravy
20. **Aloo Palak (Potatoes & Spinach)** \$16.90
Sauted potatoes with spinach puree and onion tomatoes sauce touch of cream
21. **Paneer Tikka Masala** \$16.90
Tender cubes of homemade cottage cheese cooked in tomatoes sauce with capsicum and onion garnished with fresh coriander with creamy sauce
22. **Malai Kofta (Mild)** \$16.90
A perfect blend of homemade cottage cheese and potatoes kofta cooked in mild gravy of cashew nut cream
23. **Kadai Paneer** \$16.90
A North Indian delight cooked in rich flavors of roasted capsicum, tomatoes and onion in a semi dry masala sauce.
24. **Baigun Patiala** \$16.90
A perfect combination of potatoes and eggplant. Cooked with selected herbs and spices in an onion sauce.
25. **Yellow Dhal & Spinach (Gf)** \$16.90
Most popular of all lentil dishes, slow cooked with onion, ginger, garlic and fresh English spinach and tomatoes.
26. **Vegetable Corn Rampuri (Medium) (Gf)** \$16.90
Fresh vegetables, corn and cottage cheese simmered in fresh rampuri masala.
27. **Vegetable Kholapuri (Medium-Hot) (Gf)** \$16.90
Maharashtrian specialty! Fresh vegetables cooked in a special hot and spicy kholapuri masala.
28. **Paneer Butter masala (Mild)** \$16.90
A north Indian delight. Cooked in rich flavours of cream, yoghurt, ground cashews and a hint of spices.

Non Veg Main Course

29. **Butter Chicken** \$20.90
Boneless thigh fillet cooked Butterly cashew nut sauce of tomatoes flavoured with fenugreek
30. **Chicken Tikka Masala (Medium)** \$20.90
Tender thigh fillet chicken tikka cooked in special onion masala butter sauce with fresh capsicum and onion
31. **Kashmiri Chicken Curry** \$20.90
Chicken curry cooked in capsicum in thick medium gravy sauce with a touch of cream and garnish with fresh coriander
32. **Korma Chicken (Lamb/Beef)** \$20.90
Choice of meat cooked in creamy cashew nut sauce & flavoured with fenugreek leaves
33. **Chicken Chettinad (Lamb/Beef)** \$20.90
Choice of meat cooked with dry red whole chilli black pepper & coconut milk garnished with fresh coriander and desiccated coconut
34. **Vindaloo (Hot) Chicken/Lamb/Beef)** \$20.90
Choice of meat cooked with chefs special hot spicy sauce
35. **Mango Chicken** \$20.90
A mild creamy chicken dish cooked with mango sauce
36. **Bhoona (Chicken/Lamb/Beef)** \$20.90
Tender pieces of chicken marinated in ginger garlic and spices roasted with capsicum, onion, tomatoes in thick bottomed pan to seal in all natural juice
37. **Saag (Chicken/Lamb/Beef)** \$20.90
Choice of meat cooked with spinach with exotic spices touch of cream
38. **Rogan Josh (Lamb/ Beef)** \$20.90
A traditional North Indian curry of choice of meat cooked to perfection with sauce of onion, tomatoes and ground spices
39. **Bombay (Lamb/Beef/Chicken)** \$20.90
Choice of meat cooked with potatoes with bay leaves and whole spices with touch of thickened cream
40. **Madras (Lamb/ Beef/Chicken)** \$20.90
South Indian style curry cooked with coconut milk & curry leaves, red whole chilli and aromatic flavours
41. **Pistachio Chicken (Medium)(Gf)** \$20.90
Boneless tender pieces of chicken prepared in very mild creamy gravy with ground pistachio