



## ENTREES

**CHICKEN TIKKA** 10.00  
Boneless chicken cubes marinated in herbs and spices, roasted in a Tandoori oven

**ONION BHAJI** 9.00  
A generous serve of onion pieces coated in a chick peas batter and cooked until golden brown

**VEGETABLE PAKORAS** 10.00  
Bite sized pieces of seasonal vegetables coated in chick pea batter and cooked until golden brown, served with mint sauce

**VEGETABLE SAMOSA (2 PER SERVE)** 7.00  
Deep fried home-made triangular pastries stuffed with seasoned potatoes with spices

**MEAT SAMOSA (2 PER SERVE)** 8.00  
Deep fried home-made triangular pastries stuffed with cooked spiced beef mince "specialty of the house"

**BYO!**  
Corkage fee  
per person:  
\$2.50

**All our curries are  
GLUTEN FREE!**

Also ask about DAIRY FREE OPTIONS.  
We make the choosing easy!

## VEGETARIAN

- 1 **PALAK PANEER** 18.00  
Fresh home-made cottage cheese and spinach cooked together in aromatic spices  
AN AUTHENTIC INDIAN RECIPE
- 2 **DAAL MAKHANI** 16.00  
A traditional combination of black lentils and beans cooked with spices
- 3 **TARKA DAAL** 16.00  
Yellow split lentils cooked in onion-tomato based sauce with spices
- 4 **KADAI PANEER** 18.00  
Pieces of cottage cheese pan-fried with capsicums, onions and fresh tomato, finished with a hint of a romantic spice
- 5 **MALAI KOFTA** 18.00  
Mildly spiced home-made potato and cheese dumplings cooked in a special creamy sauce
- 6 **MATTAR PANEER** 17.00  
Cheese cubes cooked with green peas and a traditional blend of Indian spices
- 7 **VEGETABLE KORMA** 18.00  
A combination of seasonal vegetables cooked in a thick and rich sauce with mild spice and a hint of cream
- 8 **VEGETABLE MADRAS** 18.00  
A combination of seasonal vegetables cooked in a thick and rich coconut flavoured sauce
- 9 **BUTTER PANEER** 18.00  
Cottage cheese cooked with tomato based creamy butter sauce
- 10 **CHANA MASALA** 16.00  
Chick peas curry cooked in onion-tomato based sauce with the touch of spices
- 11 **JEERA ALOO** 16.00  
A dry potato curry cooked with roasted cumin and mustard seed spices, and coriander
- 12 **ALOO GOBHI** 17.00  
A dry potato and cauliflower curry cooked with roasted cumin and mustard seed spices, and coriander
- 13 **EGGPLANT MASALA** 18.00  
Eggplant curry cooked in onion-tomato based sauce with other spices and cumin seed

## BIRYANI

- Aromatic, spiced basmati rice boiled with meat and aromatic spices  
**LAMB, BEEF, CHICKEN, BIRYANI** 18.00  
**GOAT** 20.00
- VEGETABLE BIRYANI** 18.00  
Spiced rice cooked with garden fresh vegetables

## BUTTER SAUCE

Tomato, butter and cream sauce blended and thicked with almonds, addition of garlic, ginger, garam masala, cumin, coriander powder and other spices  
**CHICKEN, LAMB, BEEF** 20.00  
**GOAT, PRAWN** 23.00

## ONION CURRY SAUCE

Spiced onion-tomato based sauce cooked with aromatic tangy Indian spices  
**CHICKEN, LAMB, BEEF, FISH** 20.00  
**GOAT, PRAWN** 23.00

## KORMA SAUCE

Onion-tomato based sauce thickened with cashews and a touch of other herbs and spices. It makes nice mild to hot creamy curries  
**CHICKEN, LAMB, BEEF** 20.00  
**GOAT** 23.00

## MADRAS SAUCE

Coconut flavoured onion-tomato sauce with addition of other herbs and spices  
**CHICKEN, LAMB, BEEF, FISH** 20.00  
**GOAT, PRAWN** 23.00

All curries are prepared to your taste. Please specify mild, medium or hot when choosing your curries, and also if you have any food allergies.

## MASALA SAUCE

Thick onion-tomato based sauce cooked with herbs and spices. Curries cooked with extra onions, capsicum and mushrooms to make mouth watering tangy flavour

CHICKEN, LAMB, BEEF, FISH	20.00
GOAT, PRAWN	23.00

## MANGO FLAVOUR SAUCE

Onion-tomato based sauce with the hint of mango flavour. Mango pulp and spices used to make sweet mild curries

CHICKEN, LAMB, BEEF	20.00
GOAT	23.00

## SAAG

Fresh spinach cooked with traditional Indian spices and thickened with onion, tomato and almonds, blended to make a nice green spinach sauce

CHICKEN, LAMB, BEEF	20.00
GOAT	23.00

## VINDALOO

Hot and spicy onion-tomato based sauce cooked with all the hot spices. Curries cooked with a hint of Vindaloo paste

CHICKEN, LAMB, BEEF, FISH	20.00
GOAT, PRAWN	23.00

## RICE

STEAMED RICE	3.50
SAFRON RICE	5.00
COCONUT RICE	6.00

## BREADS

PLAIN NAAN	3.00
GARLIC NAAN	3.50
BUTTER NAAN	4.00
KEEMA NAAN	4.50
Bread stuffed with spiced lamb mince	
PESHWARI NAAN	4.50
Bread stuffed with a mixture of nuts & dates	
ALOO KULCHA	4.50
Bread stuffed with seasoned potato	
CHAPPATIS	3.00
Flat discs of wholemeal bread with a chewy texture	
CHEESE NAAN	4.50
CHEESE & CHICKEN NAAN	5.50

## SIDE DISHES

PAPADUMS (5 PER SERVE) Gluten Free	3.00
Crispy lentil wafers that compliment all curries	
RAITA	4.00
A yoghurt side with mint and cucumber, perfect to cool any dish down	
MANGO CHUTNEY	4.00
Hot sweet & tangy, a traditional accompaniment for curries	
MIXED PICKLE	3.00
Hot, sweet and tangy accompaniment for curries	

## DESSERTS

GULAB JAMUN (2 PIECES)	6.00
Milk dumplings soaked in rose water syrup	
SEMOLINA HALWA	6.00
Roasted semolina in purified butter	
MILK CAKES (3 PIECES)	6.00
baked milk powder and cream	

## TRADITIONAL DRINKS

ROSE LASSI	4.50
MANGO LASSI	4.50
PLAIN LASSI	3.00
MASALA TEA	4.00

## BANQUET FOR 2 60.00

Chef's selection of entree tasters and papadams  
Choose any two curries  
1 serve of saffron or plain rice  
Basket of assorted naan bread  
Choose a dessert each

## BANQUET FOR 4 120.00

Chef's selection of entrée tasters & papadams  
Choose any four curries  
2 serves of saffron or plain rice  
Basket of assorted naan bread  
Choose a dessert each

Experience real flavour at



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Prices are accurate at the time of printing, and may change.

[babacurry.com.au](http://babacurry.com.au)

