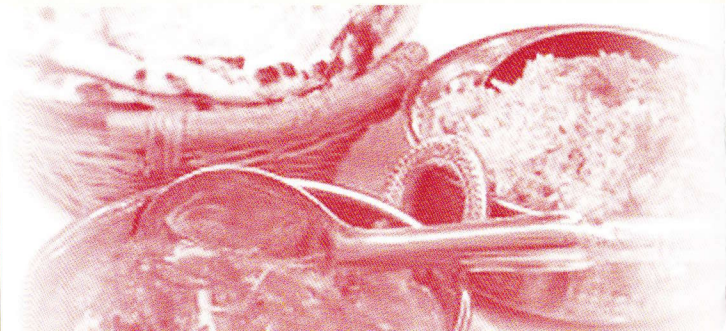


VEGETARIAN

- 32. VEGETABLE KORMA** - Mild **\$15.90**
(Fresh vegetables cooked in creamy cashew sauce)
- 33. VEGETABLE MASALA** - Medium **\$15.90**
(Fresh vegetable cooked in tomato and onion gravy)
- 34. PALAK ALLOO** - Medium **\$15.90**
(Potatoes cooked in a lightly spiced spinach sauce)
- 35. PALAK PANEER** - Medium **\$15.90**
(Cottage cheese cooked with spinach gravy)
- 36. MALAI KOFTA** - Mild **\$15.90**
(Potato, cottage cheese and nut dumplings cooked in cashew sauce)
- 37. DAL MAKHNI** - Mild **\$14.90**
(Lentils cooked with tomato cream and butter)
- 38. DAL TADKA** - Medium **\$14.90**
(Split yellow Lentil cooked with butter)
- 39. SABZI DAL** - Medium **\$15.90**
(Lentils cooked with fresh vegetables)

DESSERTS

- GULAB JAMUN** (2 pcs) **\$4.90**
(Dumplings of homemade cheese served in syrup)
- MANGO KULFI** **\$4.00**
(Indian homemade ice-cream)

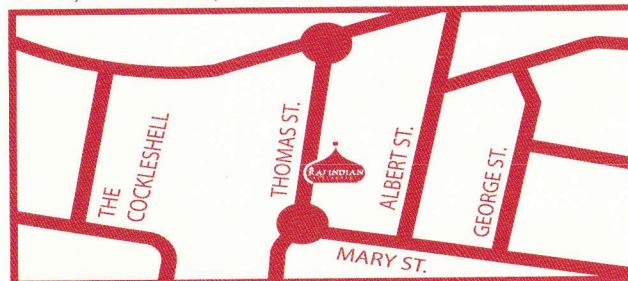


BREADS

- PLAIN NAAN** **\$3.00**
(White leavened flour baked in tandoor)
- GARLIC NAAN** **\$3.50**
(Naan flavoured with garlic)
- CHEESE & GARLIC NAAN** **\$4.50**
(Naan flavoured with cheese and garlic)
- ROTI** **\$3.00**
(Wholemeal bread)
- PESHAWARI NAAN** **\$4.50**
(Naan stuffed with nuts and dried fruits)
- ALOO NAAN** **\$4.50**
(Naan stuffed with potatoes)
- KHEEMA NAAN** **\$4.50**
(Naan stuffed with minced lamb)
- PANEER NAAN** **\$4.50**
(Naan stuffed with cottage cheese)
- CHILLI NAAN** **\$4.50**
(Naan stuffed with fresh chillies)
- CHEESE & SPINACH NAAN** **\$4.50**
(Naan stuffed with cheese and spinach)
- CHOCOLATE NAAN** **\$4.90**
(Naan stuffed with chocolate)

BEVERAGES

- LASSI** (Indian spl yoghurt drink) **\$4.90**
Sweet, mango, rose, roseberry
- SOFT DRINKS** **\$3.00**
Coke, Coke Zero, Lemonade, Solo, Sunkist



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RAJ INDIAN RESTAURANT

TAKE AWAY MENU

FULLY LICENSED • B.Y.O WINE ONLY

FREE*

ONE PLAIN NAAN OR BASMATI RICE
with each curry order & pick up
5pm to 7pm. Minimum order \$21

*Not in conjunction with any other offer

HALAL

Gluten, Dairy & Nut Free dishes available

DELIVERY

minimum order \$30 plus delivery

5474 1411

1/14 Thomas Street
Noosaville, Q 4566

open 7 days

Lunch 11.00am - 2.30pm and Dinner 5.00pm - late

www.rajindianrestaurant.com.au

ENTREE

	Entree	Main
1. VEGE SAMOSA (2 pcs) (Short pastry filled with peas and potatoes)	\$7.90	-
2. ONION BHAJI (Coriandered flavoured onion fritters)	\$7.90	-
3. MIXED PAKORA (3 pcs) (Mixed vegetable patties)	\$7.90	-
4. KHEEMA SAMOSA (2 pcs) (Short pastry filled with spinach and lamb mince)	\$8.90	-
5. CHICKEN TIKKA (4 pcs) (Boneless marinated chicken grilled in tandoor)	\$12.90	\$23.90
6. BARRAHA KEBAB (3 pcs) (Marinated lamb chops grilled in tandoor)	\$13.90	\$25.90
7. RESHMI KEBAB (3 pcs) (Minced lamb skewered and grilled in tandoor)	\$11.90	\$22.90
8. MIXED ENTREE (Selection of samosa, pakora, chicken tikka and reshmi kebab)	\$13.90	\$25.90
9. TANDOORI CHICKEN (Chicken on bone marinated with yoghurt and spices then grilled in tandoor)	\$11.90	\$21.90

RICE

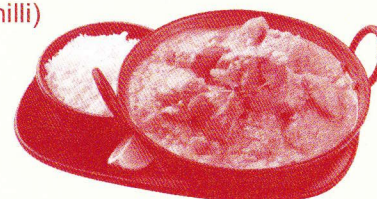
STEAMED RICE	\$3.00
SAFRON RICE	\$5.00
COCONUT RICE	\$5.00
PULAO RICE	\$5.00
BRIYANI Chicken/Lamb/Beef/Vegetable	\$16.90

MAIN COURSE

10. BUTTER CHICKEN - Mild (Boneless chicken cooked in tandoor and finished in tomato flavoured cream sauce)	\$16.90
11. CHICKEN KORMA - Mild (Boneless chicken cooked in exquisite cashew sauce)	\$16.90
12. CHICKEN TIKKA MASALA - Medium (Boneless tandoori chicken cooked in onion, tomato sauce)	\$16.90
13. PALAK CHICKEN - Medium (Boneless chicken cooked in spinach sauce)	\$17.90
14. SABZI CHICKEN - Medium (Boneless chicken, mixed vegetables cooked in tomato, onion sauce)	\$17.90
15. CHICKEN MADRAS - Medium (Boneless chicken cooked in coconut cream)	\$16.90
16. CHICKEN VINDALOO - Hot (Boneless chicken cooked in vindaloo sauce with tamarind and chilli)	\$16.90

LAMB

17. ROGAN JOSH - Medium (Diced lamb cooked in traditional Indian curry with spices)	\$16.90
18. LAMB KORMA - Mild (Lamb cooked in creamy cashew sauce)	\$16.90
19. SAAG LAMB - Medium (Lamb cooked in spinach sauce)	\$17.90
20. LAMB VINDALOO - Hot (Lamb cooked in vindaloo sauce with tamarind and chilli)	\$16.90



BEEF

21. BEEF MADRAS - Medium (Beef cooked in coconut cream)	\$16.90
22. BEEF MASALA - Medium (Beef cooked in onion and tomato sauce)	\$16.90
23. BEEF KORMA - Mild (Beef cooked in creamy cashew sauce)	\$16.90
24. BEEF SAAG - Medium (Beef cooked in spinach sauce)	\$17.90
25. SABZI BEEF - Medium (Beef and fresh vegetables cooked in tomato, onion sauce)	\$17.90
26. BEEF VINDALOO - Hot (Beef cooked in vindaloo sauce with tamarind and chilli)	\$16.90

SEAFOOD

27. BUTTER PRAWN - Mild (King Prawn cooked in creamy sauce)	\$18.90
28. GOAN FISH CURRY - Medium (Fish cooked in coconut sauce)	\$18.90
29. PRAWN MASALA - Medium (Prawn cooked with onion and capsicum in masala sauce)	\$18.90
30. PRAWN MALABARI - Medium (Prawn cooked in creamy onion and coconut gravy)	\$18.90
31. PRAWN VINDALOO - Hot (Prawn cooked in vindaloo sauce with tamarind and chilli)	\$18.90

SIDE DISHES

SWEET MANGO CHUTNEY	\$2.50
PAPADAMS (4 pcs)	\$2.50
CUCUMBER RAITA	\$2.50
PICKLES	\$2.50
TOMATO ONION KACHUMBER	\$2.50
BANANA COCONUT	\$2.50