



Jasmin
INDIAN RESTAURANT

Take Away Menu

ENTREES

VEGETABLE PAKORAS	\$9.00
<i>Bite size pieces of in-season vegetables crisp fried in a light batter.</i>	
PRAWN PAKORAS	\$9.00
<i>Prawns in a crisp spicy batter.</i>	
SAMOSA	\$9.00
<i>Mildly spiced beef keema wrapped in a light pastry. A specialty of the house.</i>	
FISH TIKKAS	\$9.00
<i>Succulent cubes of fish, delicately marinated.</i>	
ALU TIKKIS	\$9.00
<i>Potato and cheese patties prepared to Mrs. Singh's classic recipe.</i>	
MIXED ENTRÉE	\$13.50
<i>An assortment of the above entrees.</i>	

ENTREES FROM THE TANDOOR

PUNJABI LAMB TANDOORI	\$13.50
<i>Cutlets of lamb marinated in yogurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the Tandoor. A mild to medium dish.</i>	
CHICKEN TIKKA	\$11.00
<i>Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild to medium dish.</i>	
TANDOORI MUSHROOMS	\$9.00
<i>A large mushroom marinated in coriander, mustard seed and black pepper and cooked in the tandoor.</i>	

MAIN COURSES

Each main course is served with an individual portion of fragrant basmati rice at no extra cost.

BEEF VINDALOO \$18.90

One of Mrs. Singh's most outstanding creations. A favorite with those who like it hot.

MALABARI BEEF CURRY \$18.90

A mild beef curry cooked in cream, onions, a touch of ginger and garlic and mild spices.

BHOONA GHOSHT \$19.90

A full-flavoured medium to hot lamb curry prepared to an old family recipe.

LAMB KORMA \$19.90

Tender cubes of lamb in a delicious medium thick gravy with a distinctive coriander and cumin flavour. A mild dish.

PUNJABI LAMB TANDOORI \$24.50

Cutlets of lamb marinated in yoghurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the tandoor. A mild to medium dish served with dhal.

CHICKEN TINDALOO \$18.90

A fiery hot curry of boneless pieces of chicken cooked in spices, ginger and fresh ground chilis. A must for those who find the vindaloo "tame".

CHICKEN TANDOORI \$18.90

Perhaps one of India's most famous chicken preparations. Delicately seasoned in rare spices and yoghurt and baked in the tandoor to enhance its subtle flavour. Served with dhal.

CHICKEN MASALA \$18.90

A typical North Indian home-style boneless chicken curry in a mild sauce blended with select herbs and spices to produce a delicate flavour.

CHICKEN TIKKA \$18.90

Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild dish served with dhal.

BUTTER CHICKEN \$18.90

Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen.

PRAWN SAMBAL	\$20.50
<i>A medium hot dish. Prawns served in a spicy sauce flavoured with fresh onions, ginger, tomatoes and herbs.</i>	
FISH CURRY	\$20.50
<i>Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce.</i>	
FRIED FISH & DHAL	\$20.50
<i>Fresh fish marinated in a light curry paste of garam masala and lemon juice then fried to perfection.</i>	
VEGETARIAN THALI	\$25.50
<i>A platter of rice served with dhal, raita and your choice of two of the vegetable dishes below.</i>	

SIDE DISHES

PALAK PANEER	\$9.50
<i>Mildly spiced cottage cheese cooked in creamed spinach.</i>	
EGGPLANT CURRY	\$9.50
<i>A unique blend of eggplant, capsicum, onions and spices.</i>	
SEASONAL VEGETABLES	\$9.50
<i>In season vegetables cooked in a light coconut sauce.</i>	
PESHAWRI ALU	\$9.50
<i>Potatoes cooked with onions, tomatoes and lemon juice.</i>	
ALU GHOBHI	\$9.50
<i>A traditional North Indian dish of cauliflower and potatoes.</i>	
TARKA DHAL	\$9.00
<i>Lentils in a thick gravy flavoured with onion, ginger and garlic.</i>	
LIVER PIAZ	\$11.00
<i>Stir fried slivers of liver cooked in chilli, coriander and turmeric.</i>	

BREADS

CHAPPATIS	\$2.20
<i>Flat discs of unleavened bread with a chewy texture.</i>	
PARATHA	\$2.50
<i>Another type of pan-fried bread, more filling than chappatis.</i>	
EGG PARATHA	\$10.00
<i>The addition of egg and onions add taste and texture to this bread.</i>	
BHATURAS	\$3.50
<i>Deep fried leavened bread, made with plain flour.</i>	
NAAN BREAD	Plain \$3.20
<i>Freshly baked</i>	
	Garlic \$3.20
	Cheese \$4.00
PAPADAMS	\$1.80
<i>Crispy lentil wafers which complement all curries.</i>	

SALADS & CHUTNEYS

CHUTNEY	\$2.50
<i>A traditional accompaniment to a curry. Hot Date or Sweet Mango.</i>	
LEMON PICKLE	\$2.50
<i>A hot and tangy accompaniment made by the chef.</i>	
KACHUMBER	\$5.00
<i>A cucumber, tomato and onion salad with a lemon juice and coriander dressing.</i>	
RAITA	\$5.00
<i>A cooling combination of yoghurt, sultanas and cucumber.</i>	
CUCUMBER SALAD	\$5.00
<i>Served with a home made dressing.</i>	

DESSERTS

GULAB JAMUN	\$8.00
<i>An Indian sponge cake in a rich syrup served alongside Kulfi, a traditional homemade ice cream</i>	
SUJI HALWA	\$8.00
<i>A delectable pudding made with semolina and nuts.</i>	
KULFI	\$8.00
<i>A rich home made Indian ice-cream</i>	
ZEPHI'S ORANGE CAKE	\$8.00
<i>Mrs. Singh's best friend Zephi has kindly agreed to bake her luscious orange sponge cake for us, which is soaked in an orange sauce.</i>	
FRESH MANGO	\$10.50
<i>Available seasonally.</i>	

Lunch Thursday and Friday
Dinner Tuesday to Saturday

For Take-Away please phone (08) 8223 7837 and allow 30 minutes for the preparation of your meal.