

G O A

INDIAN FUSION

RESTAURANT & BAR
CONTEMPORARY INDIAN CUISINE



Take-Away Menu

*Take-Away Menu has been Discounted 20%

Delivery Available

*Delivery Fee Applies.

☎ 56 793 820

17 Tedder Avenue,
Main Beach

www.goaindianfusion.com.au

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Breads

Naan -Leavened bread.	3.60
Garlic naan	4.40
Cheese naan	5.20
Chilli, olive n onion naan	5.52
Kheema Naan -Stuffed with spicy lamb mince.	5.52
Healthy Wealthy naan -Spinach, cheese & chili naan.	5.52
Aloo onion paratha -Stuffed with spicy potato.	5.52
Kashmiri naan -Stuffed with dry fruit and nuts.	5.52
Roti - Wholemeal.	3.60
Roomali roti -Paper thin soft bread prepared on a special concave wok.	3.60
Lacha paratha -Flakey wholemeal	4.40
Bread "n" Basket -Assorted naan breads (3) Served with side accompaniments.	12.40

Basmati Rice

Plain Rice -Basmati Rice	3.20
Saffron Rice -Saffron flavored rice	4.00
Jeera Rice -Roasted cumin	5.20
Coconut Rice -Coconut flavored rice	7.60
Biryani Rice -Fried Spiced rice	9.60
Lamb or Chicken Biryani	17.20

Sides

Delhi Salad -Mixed green salad with yoghurt mint dressing.	4.40
Banana Coconut Salad	5.52
Mint/Tamarind Sauce	2.40
Papadum (4 pieces)	3.60
Raita -Yoghurt with cucumber.	3.92
Mango chutney	2.80
Mixed pickle	2.80
Accompaniments -Raita, pickle and mango chutney.	7.60

Banquets

◆ Menu 1 *Minimum of two persons*

Vegetarian Delight \$31.92pp

Papadum

Entrée *Samosa or onion bhajji*

Mains *Palak Paneer, Alu Gobhi, Daal, salad, Pilau rice, Naan, Side accompaniments*

Dessert *Gulab Jamun*

◆ Menu 2 *Minimum of two persons*

Royal feast \$39.92pp

Papadum

Entrée *Chicken sixty five & samosa*

Main *Lamb Rogan Josh, Beef*

Vindaloo, Vegetable Jalfrezie, salad saffron rice, Naan, Side accompaniments

Addition of Prawn Malabar \$4.80

Dessert *Gulab Jamun*

◆ Menu 3 *Grand feast for one*

Thalee

Non-Veg *Chicken or lamb* \$23.12pp

& vege curry, daal, raita, salad, rice, roti, chutney & papadum

Dessert *Addition of Gulab Jamun* \$1.60

Vege *Two vegetarian curries* \$23.12pp

with daal, raita, salad, rice, roti, chutney & papadum

Dessert *Addition of Gulab Jamun* \$1.60

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Starters

Dal Shorba -Lightly spiced lentil soup served with naan.	9.20
Samosa Punjabi -Spiced potatoes and peas wrapped in a pastry shell and lightly fried. (2 per serve)	9.20
Piyaz ke pakore - World famous Onion Bhajee.	9.20
Hara Bara Kabab - Chef's special vege patties served with tamarind chutney.	9.20
Fish Amritsari - Lemon & chilli marinated fish of the day lightly fried.	13.20
Chilli & Garlic Prawns - King prawns sauteed with ginger, garlic, curry leaves served with saffron rice.	18.80
Chicken Angar Bedhi - Boneless chicken tikka marinated and grilled in Tandoor.	13.20
Lamb Hydrabadi Chaampein - Succulent marinated lamb cutlets grilled in Tandoor.	14.80
Seekh Kabab - Spiced lamb mince BBQ'd in the tandoor.	13.20
Chicken Sixty Five - Chicken marinated and sauteed with onion, chili and garlic.	13.20
Chef's Platter For Two - Combination of vegetarian and non-vegetarian entrees served with raita and mango chutney.	25.20

Mains Connoisseur's favourites

Chicken Tandoori Chicken tandoori glazed with yougurt, ginger, cardamom, green chili, & garlic. Served with spiced potato wedges & salan gravy.	17.44
Khoorus Biryani Flavoursome aromatic basmati rice slow cooked with boneless chicken or lamb with biryani spices, saffron and served with Salan gravy.	17.20
Lamb Shaan-e-Raan Boneless leg of lamb marinated in rum topped with frontier gravy, served with naan.	22.00

Children's Menu

Chicken nuggets and chips	9.20
Fish and chips	9.20
Fries	4.00
Butter chicken & rice	9.20
Tandoori chicken & Fries	9.20

Curries

Chicken Makhani All time favourite butter chicken. Tender chicken pieces simmered in bay leaf flavored tomato sauce with cream, cardamom and sundried fenugreek leaves.	18.24
Chicken Tikka Masala Chicken Tikka cooked on a griddle with onion, capsicum, tomato infused with garam masala.	18.24
Chicken Afghani Chicken Korma. Slow cooked chicken finished in cardamom and sultanas, infused cashew sauce.	18.24
Chicken Chettinadu Chicken pieces cooked in peppery southern spices with coconut & tamarind.	18.24
Lamb ka Elachi Salan Rogan Josh. Tender diced lamb slow-cooked with onion, ginger, red chili an yoghurt infused with green chili and black cardamom.	18.24
Lamb or Chicken Saagwala Tender morsels of lamb cooked with refined spicy spinach.	18.24
Vindaloo Goanese Diced beef cooked in onion sauce with red chili, rice vinegar, coriander, pepper and cinnamon. For the fiery palate.	18.24
Shahi Duck Slow cooked duck in chef's special santra (orange) spiced gravy.	20.40
Prawn Malabari Tiger Prawns simmered in a spicy coconut and turmeric broth with lemon, ginger and green chili, tempered with mustard seeds and curry leaves.	23.60
Fort Kochi Salmon Salmon in a spicy coconut, red chili and rice vinegar sauce, infused with cinnamon, mustard seeds and ginger.	20.40
Goat Patiala Goat sauteed with onion, ginger and garlic in Punjabi masala.	18.80

Vegetarian

Paneer Makhan masala Cottage cheese simmered in an onion tomato and masala with ginger, chilli and coriander.	15.60
Palak Paneer All time favourite! Cottage cheese in a spinach gravy with ginger and garlic.	14.88
Daal Bhukara Black lentils, slow cooked with aromatic butter, cream and garlic.	13.20
Alu Gobi Baingan Stir-fried cauliflower, potatoes and eggplant in an onion masala, with ginger, green chilli and cumin seeds.	13.20
Alu Matter Potatoes slow cooked with peas in a spicy onion, garlic & ginger gravy.	13.20
Cholayan te Saag Chickpeas in a spinach sauce, heightened with ginger, green chili, fenugreek and cumin.	13.20
Sabz Punjranga Seasonal vegetables cooked in tomato, cashew and onion sauce, infused with cardamom and mace.	13.20
Khazana-e-lazzat Creamy kofta of potatoes, spinach cottage cheese, sultanas, toasted nuts, green chili and ginger simmered in a flavoursome and full-bodied khorma sauce.	14.80
Nazami Tarkari Biryani Seasonal vegetables cooked with flavoursome aromatic rice, combined with garam masala and saffron, served with salan gravy.	13.20

Desserts Available: Gulab Jamun, Gajar Halwa, Bhaklava, Koulfi...



G.O.A. IS AFFILIATED WITH MULTI-AWARDED
OWNER'S TAJ RESTAURANT LOCATED IN BROADBEACH.