

Indian Take Away Menu

Dear Guest,

I welcome you to enjoy the cooking I have prepared for decades. All of my dishes are authentic traditional Indian cuisine and are prepared with fresh local ingredients and blended with aromatic Indian spices. The style is influenced from my days in Madras and Maldives.

Enjoy the indi's experience!



Master Chef Abbas Ibrahim



open 4.00pm to 8.30pm 7 days

CRAFERS

shop 1, no 7 main street crafers
south australia 5152

f i n e i n d i a n f a s t

w w w . i n d i s . c o m . a u

phone 8370 9222

snacks

\$10.50 vegetable pakora **GL** 3pce

\$10.50 vegetable samosa 3pce

\$11.00 chicken tikka **G** 6pce
\$13.00 10pce

\$11.00 lamb samosa 3pce

\$10.50 potato masala roti 2pce

lamb curries

\$16.50

lamb rogan josh **GNL**

lamb korma **GN**

mirch nariyal **GL**

saag gosht **GL**

chicken curries

\$15.50

chicken madras **GL**

butter chicken **G**

chicken korma **GN**

chicken vindaloo **GL**

murgh palak **GL**

chicken tikka masala **G**

beef curries

\$16.00

beef tikka masala **G**

beef do piazza **G**

goan beef vindaloo **GL**

badami kofta **GN**


biriyani


\$18.50 lamb **G**


\$18.00 chicken **G**


\$17.50 vegetarian **G**


 mild  medium  hot


 potato, spinach, peas & ginger coated in a chickpea batter accompanied by homemade mint sauce


 a spicy mix of onions, potatoes & peas fill this pastry. served with fresh mint chutney


 bite size pieces of marinated tandoor cooked chicken served with tamarind dipping sauce


 premium minced lamb cooked with fresh mint, onion & ginger wrapped in pastry. served with mint chutney


 roti bread filled with a mix of potato, coriander, lentil, cashew, served with coconut chutney


 classic lamb dish using kashmiri red chillies, onion, almonds, ginger and fresh spices, nut free available


 tender pieces of south australian lamb in a cashew, cardamon and yogurt sauce finished with an aromatic garam masala


 juicy, slowly braised aussie lamb in an explosive hot & tangy sauce with garam masala, cumin, birds eye chilli & coconut


 lamb cooked in a blend of spinach, popped mustard seed and ginger, a north indian speciality


 traditional south indian dish cooked with coconut, tumeric, chilli and curry leaf


 tandoor marinated chicken breast in a rich fenugreek infused tomato and capsicum sauce


 tender pieces of breast fillet cooked in a mild rich and creamy sauce of cashews, ginger and coriander


 thigh fillet pieces in an explosive hot and tangy tomato sauce with garam masala, cumin, paprika, tumeric and coriander


 chicken curry cooked with tomato, onion and ginger, flavoured with cassia and tamarind spinach


 tandoori tikka pieces simmered with onion, tomato, cumin, dash of cream

 marinated tender beef, simmered in a mild creamy sauce with delicately spiced fresh potatoes

 beef, slowly braised in a tangy coconut and fresh capsicum sauce

 tender beef cooked in an explosive hot and spicy red chilli sauce of tomatoes, cumin, paprika and coriander

 balls of spiced minced beef in an almond and tumeric sauce

 pulao rice layered with curry, fresh mint and coriander served with boiled egg and raita

seafood curries

\$19.50 masala fish curry **L**

\$17.50 jhinga masala **GL**

\$17.50 jhinga malai **G**

veg curries

\$11.00 aloo gobi **GL**

\$11.00 vegetable korma **GN**

\$10.50 channa dahl **G**

\$12.50 capsicum & eggplant masala **GL**

\$11.50 saag paneer **G**

\$10.50 chickpea masala **GL**

\$10.50 aloo mutter **GL**

\$10.50 malai kofta **G**

\$10.50 potato masala **GL**

\$11.00 vegetable curry **GL**

rice

S \$4.00 basmati **GL**

L \$5.00
steamed himalayan aromatic rice

S \$4.50 pulao rice **G**

L \$5.50
basmati steamed with ginger, cloves and cardamom

sides

\$3.00 pappadums **GL**



\$4.50 cucumber raita **G**

\$2.50 coconut chutney **GLN**

\$2.00 mango chutney **GL**


\$2.00 mixed vegetable pickle **GL**

\$2.00 lime pickle **GL**

\$1.00 vindaloo paste **GL**   

G gluten free **L** lactose free **N** contains nuts

 marinated boneless fillet, pan fried with a coconut, coriander, lime and curry leaf sauce- subject to availability

 prawns cooked in a mustard seed, green bean, onion and fresh tomato sauce

 prawns coated in a creamy fresh coriander, mustard seed and ginger sauce

 potato and cauliflower, spiced with cumin, tomato and coriander

 mixed locally grown vegetables, simmered in a creamy mild cashew sauce

 slowly cooked yellow lentil stew, tempered with cumin, ginger and tomato

 tandoor roasted eggplant and capsicum cooked in an exciting rich tomato and onion sauce

 indian cheese 'paneer' tossed lightly in a sauce of spinach with coriander, mustard seeds and fennel

 chickpeas slowly simmered in a spicy tomato, onion and mustard seed sauce

 cubes of tender potato, combined with peas, fresh tomato, tumeric, onion and aromatic masala spices

 cottage cheese dumpling in creamy tomato, capsicum and fenugreek sauce

 cubes of tumeric infused kestral potato with lentil, coriander, onion and curry leaf

 seasonal vegetables cooked with cumin, ginger, capsicum, dash of cream

breads

\$3.50 plain naan

\$4.50 garlic naan

\$4.50 cheese naan

\$5.00 chilli cheese naan

\$5.00 garlic cheese naan

\$5.00 keema naan spiced beef, cheese, garlic

\$6.00 tandoori chicken chicken, cheese, coriander, spices

\$3.00 roti wholemeal flat bread - lactose free by request

\$4.50 paratha flakey unleavened bread

dessert

\$7.50

mango kulfi **G** indian icecream

pistachio & cardamon kulfi **GN**

gulab jamun **N**
a favourite indian dessert. golden milk pastry balls, smothered with cardamom and pistachio scented sugar syrup