

53) Vegetable Pulav \_\_\_\_\_ \$9.00

Famous street dish with vegetables, herbs & spices

54) Hydrabadi Biryani \_\_\_\_\_ \$14.00

Called Dum Biryani as well – just cooked in bulk but chef's

experience will give you the same taste with mint leaves including your choice of meat

55) Fish / Prawn Biryani \_\_\_\_\_ \$16.00

### Tandoori Breads

56) Roti \_\_\_\_\_ \$3.00

57) Paratha \_\_\_\_\_ \$3.00

Flaky wholemeal bread\_

58) Plain Naan \_\_\_\_\_ \$3.00

59) Garlic Naa \_\_\_\_\_ \$3.50

60) Cheese Naan (With / Without Spinach) \_\_\_\_\_ \$4.00

61) Chilly Naan \_\_\_\_\_ \$4.00

Stuffed with chilly herbs & spices

62) Peshawari Naan \_\_\_\_\_ \$4.00

Naan bread stuffed with mixed dry fruit & nuts

63) Blue Cheese Naan \_\_\_\_\_ \$4.00

Naan bread stuffed with blue cheese

64) Aloo Onion Kulcha \_\_\_\_\_ \$4.00

Naan bread stuffed with spiced potatoes, onion & herbs

65) Keema Naan \_\_\_\_\_ \$4.00

Naan bread stuffed with lamb mince, herbs & spices

66) Chicken & Cheeses Naan \_\_\_\_\_ \$4.00

Naan bread stuffed with chicken, spices & herbs

### Side Dishes

67) Raita \_\_\_\_\_ \$3.00

68) Papadum (4 pcs) (Fried / Roasted) \_\_\_\_\_ \$2.00

69) Mint Sauce \_\_\_\_\_ \$2.00

70) Coriander Chutney \_\_\_\_\_ \$2.00

71) Sweet Mango Chutney \_\_\_\_\_ \$2.00

72) Mixed Pickle \_\_\_\_\_ \$2.00

73) Indian Salad \_\_\_\_\_ \$5.00

Onion, Tomato, Cucumber, Carrots, Beet Roots, Salad Leaves & Spices

### Shivalay Indian's Special

**\$12 Deal !!!**

Order Any ONE curry (ONLY IF YOU PICK UP BEFORE 6pm)

Butter Chicken | Korma (Chicken / Lamb / Beef) | Madras (Chicken / Lamb / Beef) | Rogan Josh (Chicken / Lamb / Beef) | Vindaloo (Chicken / Lamb / Beef) | Any One of Vegetarian curry

Conditions Apply\*\*\*

### Trading Hours:

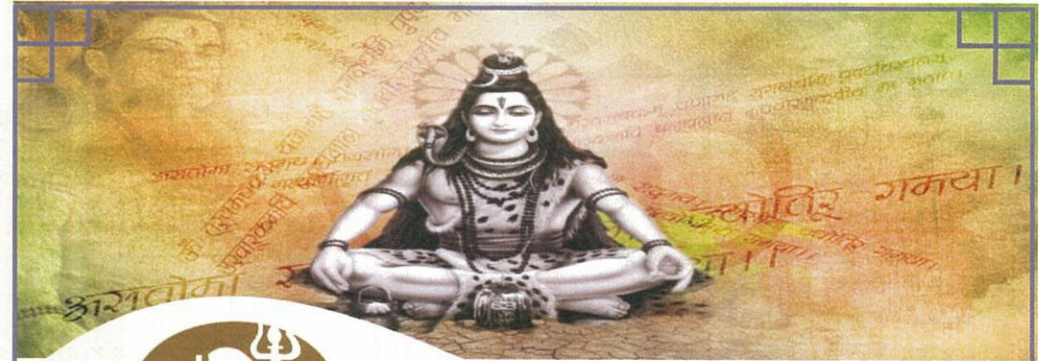
Please visit our website for our working hours!



Please be advised if any allergic conditions, and taste preference (Mild/ Medium/ Hot) so that we can serve according to it!

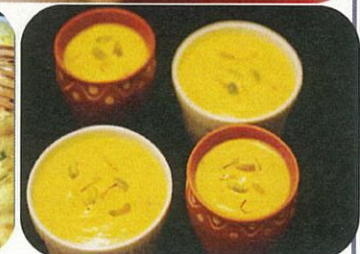
Thank you for visiting us, Please do visit us again!

Shivalay Indian's



# SHIVALAY INDIAN'S

एक भारतीय परंपरा - A Tradition of India



Shop No. 12 I12 Discovery Drive, Helensvale , QLD 4212

email: info@shivalayindians.com | website: www.shivalayindians.com

Contact: 07 5573 7030

Copyright © Shivalay Indian's | All rights Reserved | Menu Created by Karan Shah (karan3773@yahoo.com)

## Entrée

- 1) **Samosas (VEG)** \_\_\_\_\_ \$5.00  
Indian puff pastry filled with potatoes, peas, resins, infused with spices & herbs
- 2) **Samosas (MEAT)** \_\_\_\_\_ \$6.00  
Indian puff pastry filled with lamb mince & vegetables
- 3) **Onion Bhaji** \_\_\_\_\_ \$5.00
- 4) **Harabhara Kebab** \_\_\_\_\_ \$5.00  
Vegetable cutlet with potatoes, paneer, spinach, spices & herbs
- 5) **Bhara Kumb** \_\_\_\_\_ \$5.00  
Stuffed mushroom with cheese, spinach, potatoes, spices & herbs dipped in chickpea batter then deep fried
- 6) **Chicken Tikka** \_\_\_\_\_ \$9.00  
Marinated chicken fillets cooked in Tandoor
- 7) **Tandoori Chicken (HALF) \$10.00/(FULL) \$17.00**  
Marinated chicken with bone cooked in Tandoor
- 8) **Sheek Kebab** \_\_\_\_\_ \$9.00  
Lamb mince grilled in Tandoor with spices and herbs
- 9) **Sammi Kebab** \_\_\_\_\_ \$9.00  
Cutlets of Lamb mince, lentils, spinach deep in egg yolk then shallow fried
- 10) **Lamb Cutlets** \_\_\_\_\_ \$14.00  
Lamb cutlets marinated in yogurts & spices then grilled in Tandoor
- 11) **Prawn Tikka** \_\_\_\_\_ \$14.00  
Prawn marinated in yogurts and spices then grilled in Tandoor
- 12) **Prawn / Fish Pakora** \_\_\_\_\_ \$11.00  
Dipped in spiced chickpea batter then deep fried
- 13) **Chef's Platter** \_\_\_\_\_ \$23.00  
Combination of Samosas, Harabhara Kebab, Sammi Kebab, Tandoori Chicken & Prawn Pakora

**NOTE:** All Entrees will be served with your choice of chutney (any one) : Mint Sauce / Date & Tamrind Chutney / Coriander Chutney / Spicy Garlic Chutney

## Famous flavours of India

- Chicken** \_\_\_\_\_ \$15.00
- Lamb** \_\_\_\_\_ \$15.00
- Beef** \_\_\_\_\_ \$15.00
- Goat** \_\_\_\_\_ \$19.00
- 14) **Butter Chicken**  
Chicken breast fillet cooked in tomato gravy with nuts & cream
- 15) **Mango Chicken**  
Chicken cooked in onion & tomato gravy with mango taste
- 16) **Chicken Tikka Masala**  
Tandoori Chicken Tikka cooked with capsicum & onion gravy in thick gravy
- 17) **Korma**  
Your choice of meat cooked in onion gravy of the Mughalai's style
- 18) **Rogan Josh**  
Your choice of meat cooked with onion, tomato & spices in Traditional style
- 19) **Madras**  
Traditionally South Indian curry with mustard seeds, curry leaves & coconut with your choice of meat
- 20) **Saagwalla**  
Punjabi style curry with spinach & mustard leaves with your choice of meat
- 21) **Vindaloo (Med / Hot)**  
Traditional Goanese style hot curry
- 22) **Hydrabadi Bhoona Gosht**  
Famous in India & Pakistan with thick gravy of onion, tomato, mint & coriander
- 23) **Jalfrezi**  
Your choice of meat cooked in onion, capsicum & vegetables
- 24) **Chettinad Curry (Med / Hot)**  
Famous South Indian spicy curry with special Chettinad Masala
- 25) **Dhan Saag**  
Your choice of meat cooked in lentils & spinach gravy (Famous in Gujarat & Maharashtra)

## Flavour from Ocean

- Fish / Prawn** \_\_\_\_\_ \$17.00
- 26) **Fish / Prawn Tikka Masala**  
Fish / Prawn Tikka cooked with capsicum & onion in thick gravy
- 27) **Fish / Prawn Vindaloo (Med / Hot)**  
Traditional Goanese style hot curry
- 28) **Fish / Prawn Malabar**  
Traditionally Malabar Coast curry with mustard seeds, curry leaves & coconut
- 29) **Fish / Prawn Saagwalla**  
Punjabi style curry with spinach & mustard leaves
- 30) **Fish / Prawn Dhan Shak**  
Fish / Prawn cooked in lentils & vegetables gravy (Famous in Gujarat & Maharashtra)

## Vegetarian

- All Vegetarian Curries** \_\_\_\_\_ \$12.00
- 31) **Paneer Tikka Masala**  
Paneer Tikka cooked with onion & capsicum in a thick gravy
- 32) **Shahi Paneer**  
Paneer cooked in Mughalai style gravy with nuts
- 33) **Palak Paneer**  
Spinach & cottage cheese curry with herbs & spices
- 34) **Mutter Paneer**  
Green peas & cottage cheese curry
- 35) **Palak Mutter / Aloo**  
Spinach based curry with mutter or potato
- 36) **Mutter Mushroom Masala**  
Mushroom & Green peas curry
- 37) **Navratna Korma**  
Combination of fruits, dry fruits & vegetables in brown sweet gravy
- 38) **Vegetable Jalfrezi**  
All vegetables sautéed & cooked in very thick gravy
- 39) **Bombay Potato**  
Bombay style potato curry in a very thick gravy

## 40) Bagare Baigan

South Indian curry cooked with mustard seeds, curry leaves & tomato gravy

## 41) Chana Masala / Aloo

Chick pea cooked with special spice in onion & tomato gravy with or without potatoes

## 42) Malai Kofta

Ball of paneer & potatoes cooked with brown gravy

## 43) Daal Tadka

Yellow lentils cooked with spices, herbs & served with toppings of tadka

## 44) Daal Palak

Yellow lentils cooked with spinach & herbs

## 45) Daal Makkhani

Punjabi famous curry with red kidney beans & black lentils

## Chef's Special

- All Curries** \_\_\_\_\_ \$19.00
- 46) **Chicken 65**  
A very famous dish from South India, created in 1965. Marinated pieces of chicken breast deep fried then tempered with ginger, curry leaves & mustard seeds in yogurt based gravy
- 47) **Dhaba Style Curry**  
A real spicy curry being cooked on Indian High-Way (They called as "Dhaba") Restaurant. Very popular for their unique taste
- 48) **Nawabi Lamb**  
A very famous curry among the Nawabs (Indian Kings). Marinated with yogurt and a fragrance of unique spices

## Basmati Rice of India

- 49) **Steamed Rice** \_\_\_\_\_ \$2.00
- 50) **Saffron Rice** \_\_\_\_\_ \$3.00
- 51) **Coconut Rice** \_\_\_\_\_ \$3.00
- 52) **Jeera Rice** \_\_\_\_\_ \$4.00  
Rice cooked with cumin seeds & herbs