

## OUR SPECIAL TAKE AWAY PACKS

(NO SEAFOOD - TAKE AWAY ONLY)

<b>FAMILY PACK</b>	<b>\$85.00</b>
3 x Choose any Mains	
3 x Naan	
1 x Serve of Rice	
<b>PACK 1 (for 2 People)</b>	<b>\$65.00</b>
<b>Entree:</b>	2 x Pieces of Sheekh Kebab 1 x Onion Baj
<b>Main:</b>	2 x Choose any Mains 1 x Serve of Rice 2 x Naan
<b>PACK 2 (for 4 People)</b>	<b>\$120.00</b>
<b>Entree:</b>	4 x Pieces of Lamb Cutlets 4 x Pieces of Chicken Tikka
<b>Main:</b>	4 x Choose any Mains 2 x Serves of Rice 4 x Naan

## ENTRÉE

<b>Samosa (2 per serve)</b>	<b>\$6.00</b>
Spiced potatoes and green peas in home made pastry.	
<b>Butter Chicken Samosa (2 per serve)</b>	<b>\$13.00</b>
Homemade pastry filled with our signature butter chicken.	
<b>Onion Baj</b>	<b>\$7.00</b>
Onion rings deep-fried in lentil batter.	
<b>Cauliflower Pakora</b>	<b>\$10.00</b>
Cauliflower chunks marinated in herbed lentil batter then deep fried	
<b>Lamb Cutlets (4 per serve)</b>	<b>\$34.00</b>
Lamb cutlet marinated in herbs and spices, cooked in tandoor. Our Speciality.	
<b>Tandoori Fish</b>	<b>\$22.00</b>
Fish filets marinated in masala and cooked in tandoor.	
<b>Chicken Tikka</b>	<b>\$18.00</b>
Thigh filets marinated in masala and cooked in tandoor.	
<b>Sheekh Kebab (2 per serve)</b>	<b>\$18.00</b>
A classic dish made from minced lamb, ginger, garlic and spices, cooked in tandoor.	
<b>Tandoori Chicken</b>	<b>(Half) \$13.00</b> <b>(Full) \$24.00</b>
Tender chicken marinated in spices, yoghurt and herbs. Cooked in tandoor.	
<b>Tandoori Mushroom</b>	<b>\$16.00</b>
Button Cap mushrooms marinated in yoghurt, herbs and spices. Grilled in tandoor.	
<b>Paneer Tikka</b>	<b>\$17.00</b>
Paneer cheese marinated in yoghurt, herbs and spices. Cooked in tandoor.	
<b>Tandoori Prawns (6 per serve)</b>	<b>\$24.00</b>
Grilled marinated prawns, cooked in tandoor.	

<b>Tandoori Mixed Platter</b>	<b>\$36.00</b>
Our special platter with bits of tandoori chicken, lamb cutlets, prawns, fish and sheekh kebab.	

## MAIN COURSES VEGETARIAN

<b>Dal Makhani</b>	<b>\$17.00</b>
A combination of lentils cooked with tomato and spices.	
<b>Mixed Vegetables</b>	<b>\$17.00</b>
Fresh seasonal vegetables cooked in curry sauce.	
<b>Spinach and Cottage Cheese</b>	<b>\$17.00</b>
Home-made cheese cooked in a curry sauce with spinach.	
<b>Aloo Mutter</b>	<b>\$17.00</b>
Potatoes and peas cooked with thick gravy.	
<b>Spinach Potatoes</b>	<b>\$17.00</b>
Potatoes cooked in a curry sauce with spinach.	
<b>Navrattan Korma</b>	<b>\$17.00</b>
An assortment of fresh vegetables cooked in creamy sauce.	
<b>Mutter Paneer</b>	<b>\$17.00</b>
Home-made cheese cooked in a creamy onion gravy.	
<b>Mushroom Mutter</b>	<b>\$17.00</b>
Combination of mushrooms and peas cooked with cream and onion gravy.	
<b>Malai Kofta</b>	<b>\$17.00</b>
Dumplings of paneer and potato cooked in creamy-curry sauce	
<b>Chickpea Masala</b>	<b>\$17.00</b>
Chickpeas cooked in an onion and tomato gravy.	
<b>Shahi Paneer</b>	<b>\$17.00</b>
Paneer cooked with cashewnut based tomato gravy.	
<b>Kadal Paneer</b>	<b>\$17.00</b>
Paneer cooked with onion, tomatoes, bell peppers and spices.	
<b>Eggplant Masala</b>	<b>\$17.00</b>
Eggplant and potato cooked in a tangy sauce.	

## LAMB

<b>Lamb Curry</b>	<b>\$20.00</b>
Succulent lamb pieces cooked in traditional north indian onion-based gravy.	
<b>Lamb Vindaloo</b>	<b>\$20.00</b>
Lamb cooked in a fiery, hot spicy curry.	
<b>Lamb Pasanda</b>	<b>\$20.00</b>
A mild, creamy curry with cashew nuts.	
<b>Lamb Saag</b>	<b>\$20.00</b>
Boneless lamb cooked with spinach.	
<b>Lamb Masala</b>	<b>\$20.00</b>
Cooked with green capsicum, onion, tomatoes and green peas.	
<b>Lamb Do Piyaza</b>	<b>\$20.00</b>
Boneless lamb cooked with onion, capsicums and chef's special gravy.	

<b>Daal Lamb</b>	<b>\$20.00</b>
Diced lamb cooked with lentils in a cury sauce.	
<b>Lamb Bhuna Gosht (Med)</b>	<b>\$20.00</b>
Tender Lamb cooked with fresh tomato, onion and capsicum.	
<b>Lamb Rogan Josh</b>	<b>\$20.00</b>
Tender lamb cooked in a traditional gravy of herbs and spices.	

## CHICKEN

<b>Chicken Curry</b>	<b>\$20.00</b>
Chicken filets in traditional North Indian cury sauce.	
<b>Chicken Korma</b>	<b>\$20.00</b>
Chicken fillet in a nutty, creamy sauce.	
<b>Chicken Madras (Hot)</b>	<b>\$20.00</b>
Boneless pieces of chicken cooked in coconut & mustard seed, South Indian flavour.	
<b>Saag Chicken</b>	<b>\$20.00</b>
Boneless chicken cooked in spinach.	
<b>Butter Chicken</b>	<b>\$20.00</b>
Tandoori chicken tikka cooked with spices and a creamy sauce of tomatoes and butter.	
<b>Chicken Tikka Jalfrezy</b>	<b>\$20.00</b>
Chicken filets marinated in spices and yoghurt cooked with sliced capsicums, onion and tomato sauce.	
<b>Chicken Vindaloo</b>	<b>\$20.00</b>
Marinated chicken cooked with a hot spicy sauce.	
<b>Mango Chicken</b>	<b>\$20.00</b>
Chicken cooked in a mango puree gravy.	
<b>Chicken Tikka Butter Masala</b>	<b>\$20.00</b>
Pieces of chicken tikka cooked in a spicy butter sauce with onion, capsicum and tomato.	
<b>Mint Chicken</b>	<b>\$20.00</b>
Boneless Chicken in a mint tangy flavoured gravy.	

## BEEF

<b>Beef Curry</b>	<b>\$20.00</b>
Diced beef cooked in traditional north indian onion-based gravy.	
<b>Beef Vindaloo</b>	<b>\$20.00</b>
Diced beef cooked in a fiery, hot spicy curry.	
<b>Beef Kashmiri</b>	<b>\$20.00</b>
Tender beef prepared with nuts and thick creamy sauce.	
<b>Beef Daal</b>	<b>\$20.00</b>
Diced beef cooked with lentils in cury sauce.	
<b>Beef Masala</b>	<b>\$20.00</b>
Cooked with green capsicum, onion, tomatoes and green peas.	
<b>Beef Aloo</b>	<b>\$20.00</b>
Diced beef cooked with potatoes in an onion gravy.	
<b>Beef Mushroom</b>	<b>\$20.00</b>
Bleed of beef and mushrooms cooked with herbs and spices.	

## SEAFOOD

<b>Prawn Malabari</b> Fresh king prawns in a coconut sauce.	\$24.00
<b>Prawn Masala</b> Fresh prawns with onion, tomatoes, green peas and spices cooked in onion gravy.	\$24.00
<b>Prawn Vindaloo</b> Fresh king prawns cooked in a spicy sauce of herbs and spices.	\$24.00
<b>Prawn Curry</b> King prawns cooked with herbs and spices in a traditional north indian curry.	\$24.00
<b>Fish Curry</b> Fish fillets cooked with herbs and spices in a traditional north indian curry.	\$24.00
<b>Fish Masala</b> Fish fillets cooked with onion, tomatoes, capsicum and green peas.	\$24.00

## BREAD

<b>Naan</b> Fine bread hand-made in tandoor.	\$3.00
<b>Garlic Naan</b> Fine garlic bread hand-made in tandoor.	\$3.50
<b>Kheema Naan</b> Naan filled with lamb mince.	\$5.00
<b>Peshwari Naan</b> Naan filled with a variety of nuts.	\$5.00
<b>Cheese Naan</b> Naan cooked with cheese and spices.	\$5.00
<b>Aloo Paratha</b> Fresh bread filled with spiced potato.	\$5.00
<b>Masala Kulcha</b> Naan filled with cottage cheese, potato and selected spices.	\$5.00
<b>Roti</b> Wholemeal flat bread cooked in tandoor.	\$3.00

Our menu consists of traditional meats from Northern India, mild flavours from Kashmir, meat delicacies from Punjab to the hot and spicy dishes from Goa and Madras, all nicely supported with sizzling dishes and fine breads cooked in the tandoor oven. We guarantee quality and satisfaction. Our restaurant is Family Owned and Operated.

## RICE

<b>Plain Rice</b>	\$6.00
<b>Mutter Pulao</b> Basmati rice seasoned with green peas.	\$8.50
<b>Kashmiri Pulao</b> Sweet Basmati rice with mixed nuts and fruit.	\$8.50
<b>Vegetarian Biryani</b> Semi-fried rice cooked with vegetables, herbs and spices.	\$16.00
<b>Chicken Biryani</b> Semi-fried rice cooked with chicken, herbs and spices.	\$20.00
<b>Lamb Biryani</b> Semi-fried rice cooked with lamb, herbs and spices.	\$22.00
<b>Prawn Biryani</b> Semi-fried rice cooked with prawn, herbs and spices.	\$25.00

## SIDE DISHES

<b>Raita</b> Yoghurt with cucumber and tomato.	\$4.00
<b>Mixed Pickles</b>	\$3.00
<b>Mango Chutney</b>	\$3.00
<b>Papadums</b>	\$3.00
<b>Bombay Salad</b> Spiced fresh green salad.	\$5.00

## DESSERTS

<b>Gulab Jamun</b> Sweet cheese dumplings in a sugar syrup.	\$7.00
<b>Ice Cream</b> Vanilla, Mango, and Balleys flavours.	\$6.00
<b>Kulfi</b> Special creamy Indian ice cream. Choose from Mango, Coconut, Nutella and Pistachio flavours.	\$7.00
<b>Pistachio Kulfi</b>	\$10.00

## DRINKS

<b>Soft Drinks</b>	\$3.00
<b>Lassi</b> Cooling yoghurt drink. Choose from sweetened plain, mango or rose flavours.	\$5.50
Blueberry or Passionfruit	\$6.00

Menu prices are inclusive of GST. Prices are subject to change without notice.

# DIVINE INDIAN RESTAURANT

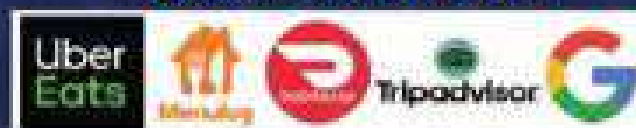
TRADITIONAL  
NORTH INDIAN CUISINE  
TAKE AWAY &  
DELIVERY MENU



4/386 KEILOR ROAD  
NIDDRIE

9374 4422

DINNER 7 NIGHTS FROM 5PM ONWARDS  
LICENSED RESTAURANT



DELIVERY CHARGES APPLY

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