

CHANA MASALA.....\$12.00
(Chick peas cooked with Indian spices and herbs).

DAL MAKHANI.....\$12.00
(Whole black lentils simmered on a slow fire, tempered with ginger & garlic).

DAL TARKA (YELLOW).....\$12.00
(Yellow lentils cooked to perfection with Indian spices and tempered in cumin seeds)

RICE

STEAMED RICE.....\$2.50
(Plain steamed basmati rice).

PILAV RICE.....\$6.00
(Saffron flavoured basmati rice).

VEGETABLE BIRYANI.....\$12.00
(Basmati rice & assorted vegetable tempered with cumin seeds)

BIRYANI CHICKEN/ LAMB/ BEEF.....\$14.00
(Pieces of chicken/lamb/mutton cooked with basmati rice flavored with Indian spices finished with saffron).

BREADS

NAAN.....\$2.50
(Plain flour bread garnished with butter).

GARLIC / BUTTER NAAN.....\$3.00
(Indian bread sprinkled with crush garlic baked in tandoor).

ROTI.....\$2.50
(Indian bread made of whole meal flour cooked in the Tandoor).

LACHHA PARATHA.....\$3.00
(Multilayered Indian bread baked in tandoor, garnished with butter).

MISSI ROTI.....\$3.00
(Indian bread made from gram flour baked in tandoor)

PESHWARI NAAN.....\$4.00
(Bread stuffed with cottage cheese, nuts & coconut powder)

KEEMA NAAN.....\$4.00
(Naan stuffed with mince lamb spice mixture).

CHEESE NAAN.....\$4.00
(Naan bread stuffed with shredded cheese, capsicum and coriander).

PARATHA - VEG.....\$4.00
(Bread stuffed with mashed potatoes, veges and coriander).

ACCOMPANIMENTS

POPPODOMS.....\$0.50
(Chick peas flour, pepper corns, cumin seeds and salt).

RAITA.....\$3.00
(Yoghurt garnished with diced cucumbers and carrots).

MIX ACHAR.....\$3.00
(Indian pickle vegetable and green mango).

DIPS.....\$7.50
(Mango/Tamarind & Mix Pickles).

ROASTED MASALA PEANUTS.....\$5.00
(Roasted peanuts with onion green chillies and tomato finished in spices).

Lunch boxes

Any Curries, Naan, Rice &
Choice of 1 Drink

\$10.00

(Only Lunch hours: 11.30 am to 2.00 pm)

Dinner: Monday-Sunday
5 pm till Late

Lunch: Monday-Sunday
11.30 am till 2 pm



G·H·A·Z·A·L

Indian Cuisine

Licensed & B.Y.O

TAKEAWAY MENU

Open Seven Days

Address: 9/5 Captain Scott Road, Glen Eden

Ph: 818 1122

Fax: 818 1120

Free delivery Order of \$20.00 or more
(Conditions Apply)

*Please note that all prices include G.S.T

*All Curries are served with rice

* Conditions Apply



\$10
Dine in or
Takeaway

**Mon, Tues,
Wed ***

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SOUPS

TOMATO SHORBA.....\$5.00
(Spicy & tangy tomato soup garnished with fresh green coriander)

LAMB SHORBA.....\$6.00
(Lamb broth garnished with tender pieces of meat & flavored with Indian herbs and spices)

SALADS

KACHUMBER SALAD.....\$4.00
(Diced onion, tomato, cucumber dressed in lemon juice & spices)

PLAIN SALAD.....\$4.00
(Tomato, cucumber, onion & carrots)

CHICKEN SALAD.....\$7.50
(Thin strips of tender chicken tossed with onion rashers, diced tomato, lettuce leaves and dressed with lemon and special Indian spices)

ENTREES

VEGETABLE SAMOSA.....\$5.50
(Triangular Indian pastry stuffed with diced potatoes, peas & spices - 2pcs)

VEGETABLE PAKORA.....\$5.50
(Fresh vegetables dipped in spiced gram flour and deep fried -6pcs)

ONION BHAJI.....\$5.50
(Onion rings cooked with gram flour and deep fried)

PANEER TIKKA TANDOORI.....\$8.00
(Marinated with yoghurt and spices, chunks of Indian cottage cheese in tandoor -6 pcs).

PANEER PAKORA.....\$7.00
(Indian cottage cheese dipped in spicy gram flour and deep fried)

BREAD PAKORA.....\$6.00
(White bread triangles dipped in mildly spiced gram flour batter & deep fried)

CHICKEN LOLLIPOP.....\$8.00
(Pieces of chicken marinated with yoghurt, egg white, celery, lime juice, flour, ginger, garlic and deep fried)

CHICKEN TANDOORI (HALF-\$9.00).....(FULL-\$16.50)
(Chicken marinated in tandoori mixture & Indian spices, roasted to perfection, charcoal roasted)

CHICKEN MALAI TIKKA.....\$8.50
(Chicken pieces marinated in fresh cream, cheese sauce & cooked in tandoor -5 pcs)

CHICKEN TIKKA TANDOORI.....\$8.00
(Chicken pieces marinated in tandoori mixture & indian spices, roasted to perfection)

ACHARI CHICKEN TIKKA\$9.00
(Chicken pieces marinated in pickle mixture & Indian spices)

SEEKH KEBAB CHICKEN/ LAMB).....\$8.00
(Minced chicken/lamb flavored with mint & cooked in tandoor - 3 pcs)

FISH TIKKA.....\$10.00
(Fish fillets marinated in our chefs special recipe and grilled in the tandoor)

AMRITSARI FISH.....\$10.00
(Batter fried marinated fish in special Punjabi style - 6 pcs)

PRAWNS TANDOORI.....\$14.00
(Prawns marinated in yoghurt, indian spices & cooked in Tandoor -8 pcs)

TANDOORI SNAPPER.....\$18.00
(Whole snapper marinated in yoghurt, herbs and spices cooked gently in the Tandoor)

MIX PLATTER.....\$15.00
(Malai tikka, lamb seekh kebab, veg pakora, samosa)

VEG PLATTER.....\$12.00
(Samosa, paneer pakora, veg pakora, onion bhaji)

BANQUET (Min 2 persons)

Includes the mixed platter for Entree and four curries for the main course. Butter Chicken,Rogan Josh, Beef Vindaloo, seasonal veges, Naan and side dishes. An absolute treat for \$24.00 per person.

INDIAN CURRIED SPECIALITIES (MAIN COURSE)

ALL DISHES SERVED WITH BASMATI RICE

CHICKEN

BUTTER CHICKEN.....\$14.00
(Tandoori roasted boneless chicken simmered in delicious tomato & ginger & served in creamy gravy).

CHICKEN TIKKA MASALA.....\$14.00
(Pieces of chicken cooked with yoghurt, Indian spice and herbs in rich, thick gravy).

CHICKEN CURRY.....\$14.00
(Pieces of chicken cooked in thin brown gravy with Indian spices).

CHICKEN MADRAS.....\$14.00
(Chicken cooked with curry leaves, coconut milk, tomatoes and fresh coriander).

CHICKEN KORMA.....\$14.00
(Pieces of boneless chicken cooked in cashew gravy topped with dry fruits).

CHICKEN KARAHI.....\$14.00
(Chicken pieces cooked in onion, tomato, capsicum with a touch of coriander and Indian herbs).

CHICKEN SAAGWALA.....\$14.00
(A unique blend spinach and chicken finished with cream and ginger).

CHICKEN VINDALOO.....\$14.00
(A hot dish from Goa cooked in vinegar potatoes and whole Indian spices).

CHICKEN JALFREZY.....\$14.00
(Chicken cooked with capsicum, onions & tomatoes).

LAMB/ BEEF

ROGAN JOSH.....\$14.00
(A traditional lamb curry enhanced with aromatic Indian spices)

BHUNA MEAT.....\$14.00
(Tender pieces of lamb cooked in thick gravy)

LAMB/BEEF MADRAS.....\$14.00
(Lamb/beef cooked with curry leaves, coconut milk, Tomatoes).

LAMB/BEEF KORMA.....\$14.00
(Chunks of Lamb/beef cooked in a delicious cashew gravy, garnished with dry fruits).

SAAG GOSHT LAMB/BEEF.....\$14.00
(A unique blend spinach and lamb/beef finished with cream and ginger).

VINDALOO LAMB/BEEF.....\$14.00
(Hot dish of Goa cooked in vinegar potatoes and whole Indian spices).

JALFREZY LAMB/BEEF.....\$14.00
(Diced Lamb or Beef cooked with capsicum onions and tomatoes).

SEAFOOD

FISH CURRY.....\$16.00
(Boneless fish chunks cooked with thick tomato gravy).

PRAWNS CURRY.....\$16.00
(Prawns cooked in thin brown gravy with Indian spices)

PRAWNS MAKHANI (BUTTER PRAWN).....\$16.00
(Prawns cooked in a smooth butter & tomato sauce)

PRAWNS MALABAR.....\$16.00
(Prawns cooked with sauteed onion, capsicum, tomato, fresh coconut milk garnished with curry leaves).

VEGETABLES

PANEER BUTTER MASALA.....\$14.00
(Cottage cheese cooked in tomato, ginger and creamy gravy).

PANEER TIKKA MASALA.....\$14.00
(Cottage cheese cooked with yoghurt, indian spice & herbs in thick gravy).

PALAK PANEER.....\$14.00
(Cottage cheese tossed with cumin seeds & garlic in creamy spinach gravy).

KARAHI PANEER.....\$14.00
(Cottage cheese cooked with onion tomato & capsicum with coriander)

NAVRATTAN KORMA.....\$14.00
(Fresh mixed vegetables cooked in a creamy gravy).

BOMBAY ALOO.....\$12.00
(Cubes of potatoes tempered with cumin seeds, tomato & coriander).

ALOO GOBHI.....\$12.00
(Potatoes and cauliflower cooked together in a thick, subtly special gravy).

SAAG ALOO\$14.00
(Potatoe cubes tossed with cumin seeds and garlic in creamy spinach gravy).

ALOO MATTAR.....\$12.00
(Potatoes and peas cooked in thick onion gravy & Indian spices).

VEGETABLE JALFREZY.....\$12.00
(Fresh mixed vegetables cooked in dry herbs and spices).

MALAI KOFTA.....\$14.00
(Cottage cheese dumplings in a rich creamy gravy garnished with dry fruits)