

SIDES

52. Coconut chutney (G, V)	\$7.00
53. Tamarind Chutney (G,V)	\$7.00
54. Onion Salad	\$6.00
55. Mixed Salad (G, V)	\$7.00
56. Pappad (4pcs) (V)	\$4.00
57. Pickle (V)	\$4.00
58. Idly Podi (G,V)	\$3.50
59. Potato Masala (G, V)	\$6.50
60. Sweet Mango Chutney	\$5.00
61. Mint Chutney (G)	\$4.50
62. Cucumber Raita (G)	\$6.00
63. Mixed Salad	\$7.50

DESSERT & BEVERAGES

64. Plain Lassi (G)	\$6.00
65. Mango Lassi (G)	\$7.00
66. Kulfi (G)	\$7.00
67. Gulab Jamun	\$7.00
68. Rose Milk	\$7.00
69. Ice-Cream	\$6.00

HOT BEVERAGES

Traditional South Indian Style

70. Tea	\$6.00
71. Masala Tea	\$6.50
72. Coffee	\$6.50

Trading Hours

Monday
Closed

Tuesday
5:00PM - 9:30PM

Wednesday
5:00PM - 9:30PM

Thursday
5:00PM - 9:30PM

Friday
5:00PM - 10:00PM

Saturday
5:00PM - 10:00PM

Sunday
5:00PM - 9:30PM

NOTE:

- *Please inform staff if you are allergic to any food.
- *Cream is used to make some curries mild when requested.
- *Outside food strictly not allowed to be consumed at our premises.
- *Pre-ordering is accepted only for IDLY
- *BYO charges apply (\$2.00pp)
- *Trading hours are subject to change without prior notice. Check our website or facebook page for any changes.
- *Please allow minimum 20 minutes cooking time.

Check Facebook page for specials



YOUR FEEDBACK IS VALUABLE TO US. EMAIL US AT CONTACTUS@COVAICAFE.COM.AU

Prices are subject to change without prior notice.

• DINE IN • TAKEAWAY • CATERING •
www.covaicafe.com.au

ABN 49779574598



CALL (08) 8932 1833
0430 141 436

Email: contactus@covaicafe.com.au

Check www.covaicafe.com.au for Trading hours

Shop 5/14 Palmerston Circuit, Palmerston NT 0830
(near Palmerston Water Tower)

STARTERS

1. Samosa (4pcs)	\$14.00
Four pieces of crispy pastry with fillings of mildly spiced potatoes, green peas and ground herb.	
2. Milagai Bhajji (6pcs) (G, V) 🍴🍴🍴	\$13.50
Popular spicy snack from South India made with chilli coated in chickpea batter and deep fried.	
3. Medu Vada (4pcs) (G, V) 🍴	\$14.00
Famous doughnut shaped south Indian savoury snack made with urad dhal.	
4. Sambar Vada (3pcs) (G, V) 🍴	\$14.00
Medu vada soaked in sambar.	
5. Chilli Paneer 🍴🍴	\$16.50
Indo-chinese dish made with paneer cubes, vinegar, chilli sauce and tossed with vegetables.	
6. Onion Bhajji (G, V)	\$14.00
Chunky onion slices coated in a chickpea flour batter spiced with cumin and pepper and lightly fried.	
7. Chicken 65 🍴	\$14.00
Spicy, deep-fried chicken dish originating from Chennai.	
8. Chicken Tikka (G)	\$15.00
Boneless pieces of chicken marinated with spices and cooked in charcoal tandoor oven.	
9. Murgh Malai Tikka (G)	\$16.00
Boneless pieces of chicken marinade with yoghurt, Cashew paste, Cheese, ginger, garlic, chilli and blend of spices cooked in charcoal tandoor oven.	
10. Lamb Chops (2pcs) (G)	\$23.00
Lamb cutlets marinated in spices and cooked in charcoal tandoor oven.	
11. Tandoori Chicken (G)	\$14.50
Chicken maryland marinated in yogurt, spices and cooked tandoor oven.	
12. Fish Fry (G)	\$15.50
South Indian style battered fish (Barramundi) marinated in a mixture of ginger-garlic paste, chilli powder, curry leaves, rice flour and deep fried.	
13. Mixed Starter Plate	\$32.00
Includes Pappad (4pcs) & Choice of ANY 3 starters (Samosa (2pcs) / Medu Vada (2pcs) / Paneer Tikka (2pcs) / Onion bhajji / Milagai Bhajji (2pcs) / Chicken Tikka (3pcs) / Chicken 65 (3pcs) / Fish Fry (3pcs))	

BREADS

All our Naan's are plain flour based leavened bread cooked in charcoal tandoor oven for authentic flavour

14. Plain Naan	\$6.00
15. Butter Naan	\$6.50
16. Garlic Naan	\$7.50
17. Spicy Naan 🍴🍴🍴	\$7.00
18. Cheese Naan	\$8.00
19. Cheesy garlic Naan	\$9.00
20. Onion Kulcha	\$7.00
21. Tandoori Roti (V)	\$6.00
22. Tandoori Roti Buttered	\$6.50
23. Parotta	\$7.00

VEGETARIAN CURRIES

	S (280ml)	Reg (500ml)
24. Paneer Tikka Masala (G)	\$16.50	\$26.50
Popular dish of grilled paneer and capsicum in spicy onion tomato gravy.		
25. Palak Paneer (G) 🍴	\$16.50	\$26.50
Vegetarian dish consisting of paneer in a thick paste made from puréed spinach.		
26. Malai Kofta (G)	\$16.50	\$26.50
Mashed potato combined with fresh cheese, cashews and roasted cumin, lightly fried and simmered in a creamy gravy of yoghurt, onions, tomatoes and spices.		
27. Channa Masala (V)	\$13.00	\$24.00
Chickpeas cooked with onion, tomato and delicate blend of spices.		
28. Eggplant Potato Masala (G,V) 🍴🍴	\$16.50	\$26.50
Wedges of eggplant and potato, wok tossed with onions, tomatoes, curry leaf, mustard seed, cumin seed and a dash of tamarind juice.		
29. Dal Makhani (G) 🍴	\$16.50	\$26.50
Mixed lentils slow cooked with spices, cream and butter.		
30. Sambar (G, V)	\$13.00	\$24.50
Popular South Indian lentil-based vegetable stew cooked with thoor dhal, onion, tomato, carrot, beans and spices.		

NON-VEGETARIAN CURRIES

	S (280ml)	Reg (500ml)
31. Butter Chicken (G)	\$17.00	\$27.50
Authentic Indian dish of boneless chicken marinated and first cooked in tandoor oven before being cooked in a creamy mildly spiced tomato based curry sauce.		
32. Chicken Tikka Masala (G)	\$18.00	\$28.00
Tandoor roasted chunks of boneless chicken tikka in a spicy, creamy and orange coloured sauce.		
33. Chettinad Chicken Curry (G,D) 🍴	\$17.00	\$27.50
Boneless chicken cooked with, turmeric and ground chettinad paste.		
34. Spinach Chicken Curry (G) 🍴	\$18.00	\$28.00
Boneless chicken cooked with, turmeric and ground chettinad paste and spinach.		
35. Lamb Rogan Josh (G,D)	\$20.00	\$30.00
Braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger and aromatic spices.		
36. Spinach Lamb (G)	\$20.50	\$30.50
Braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger, aromatic spices and spinach.		
37. Lamb Pepper Masala(G) 🍴	\$20.50	\$30.50
South Indian style lamb dish cooked with onion, black peeper, chilli, curry leaves and spices.		
38. Goat Curry (D,G) 🍴		\$32.00
Freshly ground spices cooked with bone-in pieces of goat, onion, tomato and cashew paste.		
39. Beef Vindaloo (G, D) 🍴🍴🍴	\$17.50	\$27.50
A distinctive Goan beef dish made with hot aromatic spices & vinegar.		
40. Madras Fish Curry (G,D)		\$28.50
Barramundi fish filets cooked in a gravy made up of onions, tomato, mustard seed, curry leave, coconut milk, a dash of red chilli and tamarind juice. This dish is of medium hotness.		
41. Covai Prawn Curry (G)		\$28.50
Tamil Nadu style curry cooked with prawn, coconut, diced onion, curry leaves and mix of spices.		

🍴 = CHEF'S SPECIALS

V = VEGAN G = GLUTEN FREE D = DAIRY FREE

Curries are made mild by using cream

COVAI CURRY PLATE

\$53.00

Samosa OR Medu Vada OR Chicken Tikka OR Chicken 65, Plain OR Butter Naan, Plain Rice OR Saffron Pulao, Cucumber Raita, Gulab Jamun & Pappad

CHOICE of ANY 2 curries.

(Malai Kofta / Eggplant Potato Masala / Dal Makhni/ Sambar / Channa Masala / Butter Chicken / Chicken Chettinad Curry / Spinach Chicken / Lamb Rogan Josh/ Spinach Lamb/ Beef Vindaloo)

RICE

42. Chicken Biryani (G)	\$28.00
Seeraga Samba rice cooked with mix of exotic spices and boneless chicken.	
43. Goat Biryani (G)	\$29.50
Seeraga Samba rice cooked with mix of exotic spices and bone-in goat pieces	
44. Saffron Pulao (G)	\$6.00
45. Plain Rice (G, V)	\$5.00

DOSA

(South Indian pancake with fermented rice and lentil batter) (served with sambar & coconut chutney)

46. Plain Dosa (G, V)	\$15.50
Fillings (Potato Masala \$6.50, Chilli flakes \$2.00, Ghee \$2.00, Onion \$2.00, Podi \$2.00, Egg \$3.00, Chicken curry \$5.50, Cheese \$5.50, Paneer \$5.50)	

UTHAPPAM

(South Indian thick pancake with fermented rice and lentil batter) (served with sambar & coconut chutney)

47. Plain Uthappam (G, V)	\$15.50
Toppings (Ghee \$2.00, Podi \$2.00, Onion \$2.00, Egg \$3.00, Chilli \$2.00, Chicken \$5.00, Cheese \$5.50, Tomato \$3.00)	

IDLY

Steamed cake made with fermented rice and lentils batter. Served with coconut chutney and sambar

(Minimum 20 minutes' preparation time)

48. Idly (3pcs) Vada (1pc)	\$17.50
49. Sambar Idly (3pcs)	\$17.50

KIDS MEAL with Kids Drink

50. Chicken Nuggets & Fries	\$11.00
51. Nutella Dosa	\$13.50

V = VEGAN G = GLUTEN FREE D = DAIRY FREE

V = VEGAN G = GLUTEN FREE D = DAIRY FREE