

" Come dine amongst friends "

MENU

Open 6 Days from 4.00pm (Closed Tuesdays) Lunch Thursdays/Fridays 12.00pm – 2.30pm

> BYO Gluten Free Meals Available

4970 4100

2/3 Short Street Morisset

www.punjabeez.com.au

Entrees

Vegetable Samosa (2 pcs)	\$8.50
Pyramid shaped pastries stuffed with potatoes and peas served with mint	sauce
Onion Bhaji	\$8.50
Freshly cut long strings of onion spiced and battered in chickpea flour and	l fried
Aloo Papri Chat	\$8.50
Crisp fried dough wafers served in potatoes, chickpeas, chillies, yoghurt, tamarind chutney and mint chutney topped with fresh coriander	
Salt & Pepper Squid	\$11.90
Squid battered in plain flour with salt and pepper, then deep fried	
Crispy Prawns	\$11.90
Prawns battered in chickpea flour and spices, then deep fried	
Fish Amritsari	\$11.90
Fish marinated in yoghurt and selected spices, battered in chickpea flour, then deep fried	
Chicken Tikka (4 pcs)	\$11.90
Succulent and tender chicken pieces marinated in yoghurt, herbs & spices, cooked in a traditional Tandoori clay oven	
Lamb Chops (4 pcs)	\$20.90
Lamb cutlets marinated with fresh ginger, garlic, yoghurt, flavoured with fenugreek leaves and cooked in a traditional Tandoori clay oven	
Seekh Kebab (4 pcs)	\$11.90
Minced Lamb with fresh ginger, garlic, coriander mint & spices, skewered	
and cooked in a traditional Tandoori clay oven	
Tandoori Chicken (half / full) \$	11.90 / \$19.90
Chicken on the bone, marinated with tandoori spices and cooked	
in the traditional Tandoori clay oven	
Mixed Entrée (1 pc of each)	\$11.90
Samosa, Onion Bhaii, Chicken Tikka, Seekh Kebab	

Main Courses - Veqetarian

Dal Makhni Whole black lentils soaked and cooked overnight and tempered with tomatoes, ginger, garlic and a touch of fresh cream	\$18.90
Bombay Potato Boiled cubes of potato tempered with cumin & spices, flavoured with fresh coriander, green chilli, lemon and fenugreek leaves	\$18.90
Vegetable Korma Fresh vegetables cooked in a cashew nut, onion & tomato base curry with a touch of fresh cream	\$18.90
Mixed Vegetables Fresh vegetables cooked in onion puree	\$18.90
Eggplant Potato Fresh eggplant and potato tempered with fresh onion, tomato & spices	\$18.90
Malai Kofta Cottage cheese balls and vegies, cooked in a cashew nut, onion base creamy sauce	\$18.90
Zenobia Cottage cheese balls and vegies, cooked in an onion and tomato base creamy sauce	\$18.90
Palak Paneer Cottage cheese cooked with spinach, tempered with onion, tomato, cumin, fresh ginger and fenugreek leaves	\$18.90
Paneer Makhni Cottage cheese cooked in tomatoes and a cream based sauce on low flame	\$18.90
Kadai Paneer Cottage cheese cooked with assorted pepper & tempered with spices	\$18.90
Saag Aloo Potato cooked with spinach and spices	\$18.90
Aloo Mattar Paneer Potato, pea and cottage cheese with onion, tomato, garlic & ginger	\$18.90
Navrattan Mild curry of mixed vegetables, cooked in tomatoes and fresh cream	\$18.90

Main Courses - Chieken

Butter Chicken A mild curry of marinated chicken tikkas, cooked in butter with a rich and creamy sauce	\$19.90
Chicken Tikka Masala Roasted chicken tikkas served in a creamy, lightly spiced & rich tasting sauce with capsicums & onions	\$19.90
Spicy Chicken Chilli Traditional spicy Indian curry with rich authentic flavours	\$19.90
Chicken Madras South Indian special, served medium hot with roasted mustard seeds, coconut milk and fresh coriander	\$19.90
Mango Chicken Boneless chicken pieces cooked in a mild sauce made with mango pulp, tempered with mustard seeds and fresh curry leaves	\$19.90
Chicken Jalfrezi Boneless chicken pieces cooked in a medium tomato based sauce with fresh vegetables	\$19.90
Chicken Korma Chicken cooked in cashew and onion based sauce with flavour of cardamom and a touch of fresh cream	\$19.90
Chicken Vindaloo Traditional goan style spicy chicken curry	\$19.90



Lamb Rogan Josh Traditional Kashmiri lamb curries, cooked in an onion & tomato based sauce	\$19.90
Lamb/Beef Korma Lamb/beef cooked in a creamy cashew nut based sauce flavoured with cardamom and spices	\$19.90
Lamb/Beef Kadai Boneless lamb/beef pieces cooked in a medium tomato based sauce with vegetables in kadai style	\$19.90
Saag Lamb/Beef Tender pieces of lamb/beef cooked with spinach and spices	\$19.90
Lamb/Beef Madras South Indian special, served medium hot with roasted mustard seeds, coconut milk and fresh coriander	\$19.90
Lamb/Beef Vindaloo Traditional goan style spicy lamb/beef curries	\$19.90
Lamb Pepper Masala Tender lamb pieces cooked in an onion, tomato base flavoured with a crushed pepper and a touch of coconut milk	\$19.90
Bombay Beef Beef cooked in an onion, tomato, coconut base curry with potatoes and flavoured with fenugreek leaves	\$19.90
Goat Curry Chefs special goat curry on the bone	\$19.90
Peanut Beef Beef cooked in crunchy peanut, creamy sauce	\$19.90
Lamb/Beef Achari	\$19.90

Juicy meat pieces cooked in a spicy and tangy sauce



Malabar Prawn Prawns cooked with assorted peppers, tempered with mustard and flavoured with coconut cream	\$20.90
Chilli Garlic Prawn Prawns cooked with assorted peppers, flavoured with garlic and chilli	\$20.90
Prawn Eggplant Pan fried prawns cooked with eggplant, onion, ginger and garlic	\$20.90
Goan Fish Curry Traditional Goan style fish curry	\$20.90



Rice	\$2.50
Pulao Kashmiri	\$8.90
Veg Biryani	\$18.90
Chicken Biryani	\$19.90
Lamb Biryani	\$19.90



Roti	\$3.00
Plain Naan	\$3.00
Garlic Naan	\$3.50
Cheese Naan	\$4.50
Cheese & Garlic Naan	\$5.00
Peshawari Naan	\$5.00
Masala Kulcha	\$5.00
Punjabeez Naan	\$5.00
Chicken Cheese Naan	\$5.00
Keema Naan	\$5.00
Vindaloo Naan	\$5.00



Hot Chutney	\$2.50
Tamarind Sauce	\$2.50
Papadums (4 pcs)	\$2.50
Raita	\$2.50
Chilli Pickle	\$2.50
Mango Chutney	\$2.50
Tomato/Onion Salad	\$2.50
Mint Sauce	\$2.50
Side Dish Platter (any 4)	\$8.00

Desserts

Gulub Jamun	\$4.00
Mango Ice Cream	\$4.00



Cans of Drinks	\$2.50
Lassi Mango	\$4.00
Masala Tea	\$4.00
Spiders (your choice of soft drink)	\$4.00

Corkage \$2.00 per person



<u>Banquet</u>

(Minimum 10 people) \$35 per head

Entrée (1 piece per person) Seekh Kebab Samosa Chicken Tikka

> <u>Main</u> Butter chicken Lamb Rogan Josh Beef Vindaloo Mixed Vegetables

<u>Plus</u> Rice Plain Naan Garlic Naan Side Dish Platter