



# Punjabeez

*Indian Restaurant*

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*“ Come dine amongst friends “*

## MENU

*Open 6 Days from 4.00pm*

*(Closed Tuesdays)*

*Lunch Fridays 12.00pm - 2.30pm*

**BYO**

**Gluten Free Meals Available**

*2/3 Short Street*

*Morisset*

*[www.punjabeez.com.au](http://www.punjabeez.com.au)*



## Entrees

<b>Vegetable Samosa (2 pcs)</b>	<b>\$9.50</b>
<i>Pyramid shaped pastries stuffed with potatoes and peas served with mint sauce</i>	
<b>Onion Bhaji</b>	<b>\$9.50</b>
<i>Freshly cut long strings of onion spiced and battered in chickpea flour and fried</i>	
<b>Aloo Papri Chat</b>	<b>\$9.50</b>
<i>Crisp fried dough wafers served in potatoes, chickpeas, chillies, yoghurt, tamarind chutney and mint chutney topped with fresh coriander</i>	
<b>Salt &amp; Pepper Squid</b>	<b>\$12.90</b>
<i>Squid battered in plain flour with salt and pepper, then deep fried</i>	
<b>Crispy Prawns</b>	<b>\$12.90</b>
<i>Prawns battered in chickpea flour and spices, then deep fried</i>	
<b>Fish Amritsari</b>	<b>\$12.90</b>
<i>Fish marinated in yoghurt and selected spices, battered in chickpea flour, then deep fried</i>	
<b>Chicken Tikka (4 pcs)</b>	<b>\$12.90</b>
<i>Succulent and tender chicken pieces marinated in yoghurt, herbs &amp; spices, cooked in a traditional Tandoori clay oven</i>	
<b>Lamb Chops (4 pcs)</b>	<b>\$21.90</b>
<i>Lamb cutlets marinated with fresh ginger, garlic, yoghurt, flavoured with fenugreek leaves and cooked in a traditional Tandoori clay oven</i>	
<b>Seekh Kebab (4 pcs)</b>	<b>\$12.90</b>
<i>Minced Lamb with fresh ginger, garlic, coriander mint &amp; spices, skewered and cooked in a traditional Tandoori clay oven</i>	
<b>Tandoori Chicken (half / full)</b>	<b>\$12.90 / \$20.90</b>
<i>Chicken on the bone, marinated with tandoori spices and cooked in the traditional Tandoori clay oven</i>	
<b>Mixed Entrée (1 pc of each)</b>	<b>\$12.90</b>
<i>Samosa, Onion Bhaji, Chicken Tikka, Seekh Kebab</i>	



## Main Courses - Vegetarian

<b>Dal Makhni</b>	<b>\$19.90</b>
<i>Whole black lentils soaked and cooked overnight and tempered with tomatoes, ginger, garlic and a touch of fresh cream</i>	
<b>Bombay Potato</b>	<b>\$19.90</b>
<i>Boiled cubes of potato tempered with cumin &amp; spices, flavoured with fresh coriander, green chilli, lemon and fenugreek leaves</i>	
<b>Vegetable Korma</b>	<b>\$19.90</b>
<i>Fresh vegetables cooked in a cashew nut, onion &amp; tomato base curry with a touch of fresh cream</i>	
<b>Mixed Vegetables</b>	<b>\$19.90</b>
<i>Fresh vegetables cooked in onion puree</i>	
<b>Eggplant Potato</b>	<b>\$19.90</b>
<i>Fresh eggplant and potato tempered with fresh onion, tomato &amp; spices</i>	
<b>Malai Kofta</b>	<b>\$19.90</b>
<i>Cottage cheese balls and vegies, cooked in a cashew nut, onion base creamy sauce</i>	
<b>Zenobia</b>	<b>\$19.90</b>
<i>Cottage cheese balls and vegies, cooked in an onion and tomato base creamy sauce</i>	
<b>Palak Paneer</b>	<b>\$19.90</b>
<i>Cottage cheese cooked with spinach, tempered with onion, tomato, cumin, fresh ginger and fenugreek leaves</i>	
<b>Paneer Makhni</b>	<b>\$19.90</b>
<i>Cottage cheese cooked in tomatoes and a cream based sauce on low flame</i>	
<b>Kadai Paneer</b>	<b>\$19.90</b>
<i>Cottage cheese cooked with assorted pepper &amp; tempered with spices</i>	
<b>Saag Aloo</b>	<b>\$19.90</b>
<i>Potato cooked with spinach and spices</i>	
<b>Aloo Mattar Paneer</b>	<b>\$19.90</b>
<i>Potato, pea and cottage cheese with onion, tomato, garlic &amp; ginger</i>	
<b>Navrattan</b>	<b>\$19.90</b>
<i>Mild curry of mixed vegetables, cooked in tomatoes and fresh cream</i>	



## Main Courses - Chicken

<b>Butter Chicken</b>	<b>\$20.90</b>
<i>A mild curry of marinated chicken tikkas, cooked in butter with a rich and creamy sauce</i>	
<b>Chicken Tikka Masala</b>	<b>\$20.90</b>
<i>Roasted chicken tikkas served in a creamy, lightly spiced &amp; rich tasting sauce with capsicums &amp; onions</i>	
<b>Spicy Chicken Chilli</b>	<b>\$20.90</b>
<i>Traditional spicy Indian curry with rich authentic flavours</i>	
<b>Chicken Madras</b>	<b>\$20.90</b>
<i>South Indian special, served medium hot with roasted mustard seeds, coconut milk and fresh coriander</i>	
<b>Mango Chicken</b>	<b>\$20.90</b>
<i>Boneless chicken pieces cooked in a mild sauce made with mango pulp, tempered with mustard seeds and fresh curry leaves</i>	
<b>Chicken Jalfrezi</b>	<b>\$20.90</b>
<i>Boneless chicken pieces cooked in a medium tomato based sauce with fresh vegetables</i>	
<b>Chicken Korma</b>	<b>\$20.90</b>
<i>Chicken cooked in cashew and onion based sauce with flavour of cardamom and a touch of fresh cream</i>	
<b>Chicken Vindaloo</b>	<b>\$20.90</b>
<i>Traditional goan style spicy chicken curry</i>	



## Main Courses - Lamb/Beef

<b>Lamb Rogan Josh</b>	<b>\$20.90</b>
<i>Traditional Kashmiri lamb curries, cooked in an onion &amp; tomato based sauce</i>	
<b>Lamb/Beef Korma</b>	<b>\$20.90</b>
<i>Lamb/beef cooked in a creamy cashew nut based sauce flavoured with cardamom and spices</i>	
<b>Lamb/Beef Kadai</b>	<b>\$20.90</b>
<i>Boneless lamb/beef pieces cooked in a medium tomato based sauce with vegetables in kadai style</i>	
<b>Saag Lamb/Beef</b>	<b>\$20.90</b>
<i>Tender pieces of lamb/beef cooked with spinach and spices</i>	
<b>Lamb/Beef Madras</b>	<b>\$20.90</b>
<i>South Indian special, served medium hot with roasted mustard seeds, coconut milk and fresh coriander</i>	
<b>Lamb/Beef Vindaloo</b>	<b>\$20.90</b>
<i>Traditional goan style spicy lamb/beef curries</i>	
<b>Lamb Pepper Masala</b>	<b>\$20.90</b>
<i>Tender lamb pieces cooked in an onion, tomato base flavoured with a crushed pepper and a touch of coconut milk</i>	
<b>Bombay Beef</b>	<b>\$20.90</b>
<i>Beef cooked in an onion, tomato, coconut base curry with potatoes and flavoured with fenugreek leaves</i>	
<b>Goat Curry</b>	<b>\$20.90</b>
<i>Chefs special goat curry on the bone</i>	
<b>Peanut Beef</b>	<b>\$20.90</b>
<i>Beef cooked in crunchy peanut, creamy sauce</i>	
<b>Lamb/Beef Achari</b>	<b>\$20.90</b>
<i>Juicy meat pieces cooked in a spicy and tangy sauce</i>	



## Main Courses - Seafood

<b>Malabar Prawn</b>	<b>\$21.90</b>
<i>Prawns cooked with assorted peppers, tempered with mustard and flavoured with coconut cream</i>	
<b>Chilli Garlic Prawn</b>	<b>\$21.90</b>
<i>Prawns cooked with assorted peppers, flavoured with garlic and chilli</i>	
<b>Prawn Eggplant</b>	<b>\$21.90</b>
<i>Pan fried prawns cooked with eggplant, onion, ginger and garlic</i>	
<b>Goan Fish Curry</b>	<b>\$21.90</b>
<i>Traditional Goan style fish curry</i>	

## Rice

<b>Rice</b>	<b>\$3.00</b>
<b>Pulao Kashmiri</b>	<b>\$9.90</b>
<b>Veg Biryani</b>	<b>\$19.90</b>
<b>Chicken Biryani</b>	<b>\$20.90</b>
<b>Lamb Biryani</b>	<b>\$20.90</b>





## Tandoori Breads

<b>Roti</b>	<b>\$3.00</b>
<b>Plain Naan</b>	<b>\$3.00</b>
<b>Garlic Naan</b>	<b>\$3.50</b>
<b>Cheese Naan</b>	<b>\$4.50</b>
<b>Cheese &amp; Garlic Naan</b>	<b>\$5.00</b>
<b>Peshawari Naan</b>	<b>\$5.00</b>
<b>Masala Kulcha</b>	<b>\$5.00</b>
<b>Punjabeez Naan</b>	<b>\$5.00</b>
<b>Chicken Cheese Naan</b>	<b>\$5.00</b>
<b>Keema Naan</b>	<b>\$5.00</b>
<b>Vindaloo Naan</b>	<b>\$5.00</b>

## Side Dishes

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

## Desserts

<b>Gulub Jamun</b>	<b>\$4.00</b>
<b>Mango Ice Cream</b>	<b>\$4.00</b>



## Drinks

<b>Cans of Drinks</b>	<b>\$2.50</b>
<b>Lassi Mango</b>	<b>\$4.00</b>
<b>Lemon Lime Bitters</b>	<b>\$4.00</b>
<b>Mineral Water</b>	<b>\$4.00</b>
<b>Ginger Beer</b>	<b>\$4.00</b>

*Corkage \$2.00 per person*



## Banquet

*(Minimum 10 people) \$37 per head*

**Entrée (1 piece per person)**

**Seekh Kebab**

**Samosa**

**Chicken Tikka**

**Main**

**Butter chicken**

**Lamb Rogan Josh**

**Beef Vindaloo**

**Mixed Vegetables**

**Plus**

**Rice**

**Plain Naan**

**Garlic Naan**

**Side Dish Platter**

