

SIDES

55. Coconut chutney (G, V)	\$5.00
56. Tamarind Chutney (G,V)	\$5.00
57. Onion / Mixed Salad (G, V)	\$6.00
58. Pappad (4pcs) (V)	\$3.50
59. Pickle (V)	\$3.00
60. Idly Podi (G,V)	\$3.00
61. Potato Masala (G, V)	\$5.00
62. Sambar (G, V)	\$6.00
63. Sweet Mango Chutney	\$4.00
64. Mint Chutney (G)	\$4.00
65. Cucumber Raita (G)	\$5.00

DESSERT & BEVERAGES

66. Plain Lassi (G)	\$5.00
67. Mango Lassi (G)	\$6.00
68. Kulfi (G)	\$6.00
69. Gulab Jamun	\$6.00
70. Shahi Tukda (G)	\$6.00
71. Ice-Cream	\$5.00

HOT BEVERAGES

Traditional South Indian Style

72. Tea	\$5.00
73. Masala Tea	\$6.00
74. Coffee	\$6.00

LUNCH COMBO

11AM TO 2PM
FRIDAY

OPTION 1 \$12.50

1 CURRY + 1 RICE OR NAAN

OPTION 2 \$15.50

1 CURRIES + 1 RICE AND NAAN

OPTION 3 \$18.50

2 CURRIES + 1 RICE OR NAAN

OPTION 4 \$21.50

2 CURRIES + 1 RICE AND NAAN

CHOICE OF CURRIES

- Eggplant Potato Masala (GV)
- Spinach Chicken (G)
- Beef Vindaloo (G, D)
- Butter Chicken (G)
- Lamb Rogan Josh (G)
- Saag Dhal (G)
- Spinach Lamb (G)
- Sambar (G, V)
- Chettinad Chicken Curry (G)

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 and during LUNCH hours.
- *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@COVAICAFFE.COM.AU

Prices are subject to change without prior notice.

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Check www.covaicafe.com.au for Trading hours

Shop 8/14 Palmerston Circuit, Palmerston NT 0830
(near Palmerston Water Tower)

STARTERS

1. Samosa (4pcs)	\$12.00
Four pieces of crispy pastry with fillings of mildly spiced potatoes, green peas and ground herb.	
2. Milagai Bhajji (6pcs) (G, V) 🌶️🌶️	\$12.00
Popular spicy snack from South India made with chilli coated in chickpea batter and deep fried.	
3. Medu Vada (4pcs) (G, V) 🌶️	\$12.00
Famous doughnut shaped south Indian savoury snack made with urad dhal.	
4. Sambar Vada (3pcs) (G, V) 🌶️	\$12.00
Medu vada soaked in sambar.	
5. Paneer Tikka (G)	\$14.00
Cubes of cottage cheese marinated with spices and cooked in tandoor.	
6. Onion Bhajji (G, V)	\$12.00
Chunky onion slices coated in a chickpea flour batter spiced with cumin and pepper and lightly fried.	
7. Chicken 65 🌶️	\$12.00
Spicy, deep-fried chicken dish originating from Chennai.	
8. Chicken Tikka (G)	\$13.50
Boneless pieces of chicken marinated with spices and cooked in charcoal tandoor oven.	
9. Murgh Malai Tikka (G)	\$13.50
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 (3pcs) (G)	\$17.00
Lamb cutlets marinated in spices and cooked in charcoal tandoor oven.	
11. Tandoori Chicken (G)	\$13.00
Chicken maryland marinated in yogurt, spices and cooked tandoor oven.	
12. Fish Fry (G)	\$14.00
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	\$28.00
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	\$5.00
15. Butter Naan	\$5.50
16. Garlic Naan	\$6.00
17. Spicy Naan 🌶️🌶️	\$6.00
18. Cheese Naan	\$7.00
19. Cheesy garlic Naan	\$7.50
20. Chicken Tikka Naan	\$6.50
21. Onion Kulcha	\$5.50
22. Tandoori Roti (V)	\$4.50
23. Tawa Roti (Plain/Butter)	\$5.00
24. Parotta	\$5.50

V = VEGAN G = GLUTEN FREE D = DAIRY FREE

VEGETARIAN CURRIES

25. Paneer Tikka Masala (G)	\$23.00
Popular dish of grilled paneer and capsicum in spicy onion tomato gravy.	
26. Palak Paneer (G) 🌶️	\$24.00
Vegetarian dish consisting of paneer in a thick paste made from puréed spinach.	
27. Malai Kofta (G)	\$23.00
Mashed potato combined with fresh cheese, cashews and roasted cumin, lightly fried and simmered in a creamy gravy of yoghurt, onions, tomatoes and spices.	
28. Mushroom Masala (G) (Vegan on Request)	\$23.00
Mushroom cooked with onion, tomato and delicate blend of spices.	
29. Eggplant Potato Masala (G, V) 🌶️🌶️	\$23.00
Wedges of eggplant and potato, wok tossed with onions, tomatoes, curry leaf, mustard seed, cumin seed and a dash of tamarind juice.	
30. Saag Dhal (G) (Vegan on Request)	\$22.00
Lentil cooked with spinach, onion, tomato, coriander, ginger, garlic and spices.	
31. Sambar (G, V)	\$22.00
Popular South Indian lentil-based vegetable stew cooked with thoor dhal, onion, tomato, carrot, beans and spices.	

NON-VEGETARIAN CURRIES

32. Butter Chicken (G)	\$25.00
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.	
33. Chicken Tikka Masala (G)	\$25.00
Tandoor roasted chunks of boneless chicken tikka in a spicy, creamy and orange coloured sauce.	
34. Chettinad Chicken Curry (G,D) 🌶️	\$25.00
Boneless chicken cooked with, turmeric and ground chettinad paste.	
35. Spinach Chicken Curry (G,D) 🌶️	\$25.00
Boneless chicken cooked with, turmeric and ground chettinad paste and spinach.	
36. Lamb Rogan Josh (G,D)	\$25.00
Braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger and aromatic spices.	
37. Spinach Lamb (G,D)	\$26.00
Braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger, aromatic spices and spinach.	
38. Lamb Pepper Fry (G,D) 🌶️	\$26.00
South Indian style lamb dish cooked with onion, black peep, chilli, curry leaves and spices.	
39. Goat Curry (D,G) 🌶️	\$28.00
Freshly ground spices cooked with bone-in pieces of goat, onion, tomato and cashew paste.	
40. Beef Vindaloo (G, D) 🌶️🌶️	\$25.00
A distinctive Goan beef dish made with hot aromatic spices & vinegar.	
42. South Indian Fish Curry (G,D) 🌶️	\$26.00
Barramundi fish fillets 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.	
43. Covai Prawn Curry (G)	\$26.00
Tamil Nadu style curry cooked with prawn, coconut, diced onion, curry leaves and mix of spices.	



= CHEF'S SPECIALS

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Curries are made mild by using cream

COVAI CURRY PLATE

\$44.00

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 / Saag Dahl / Sambar /
Mushroom Masala / Butter Chicken / Chicken Chettinad Curry
/ Spinach Chicken / Lamb Rogan Josh/ Spinach Lamb/ Beef
Vindaloo)

RICE

All our rice are cooked from finely selected basmathi rice

44. Chicken Biryani (G)	\$23.00
Basmathi rice cooked with mix of exotic spices and boneless chicken.	
45. Goat Biryani (G)	\$25.00
Basmathi rice cooked with mix of exotic spices and bone-in goat pieces	
46. Saffron pulao (G)	\$5.00
47. Plain rice (G, V)	\$4.00

DOSA

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

48. Plain Dosa (G, V)	\$13.00
Fillings (Potato Masala \$5.00, Chilli flakes \$2.00, Ghee \$2.00, Onion \$2.00, Podi \$2.00, Egg \$3.00, Chicken curry \$5.00, Cheese \$5.00, Paneer \$5.00)	

UTHAPPAM

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

49. Plain Uthappam (G, V)	\$13.00
Toppings (Ghee \$2.00, Podi \$2.00, Onion \$2.00, Egg \$3.00, Chilli \$2.00, Chicken \$5.00, Cheese \$5.00, Tomato \$3.00)	

IDLY

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

(Minimum 20 minutes' preparation time)

50. Idly (3pcs) Vada (1pc)	\$15.50
51. Sambar Idly (3pcs)	\$15.50

KIDS MEAL with Kids Drink

52. Chicken Nuggets & Fries	\$10.00
53. Butter Chicken or Paneer Makhani & Rice	\$16.00
54. Nutella Dosa	\$12.00

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