

Dhal Makhani (GF)

Lentils and red beans cooked with range of spices and herbs & richness of cream and butter.

\$18

Aloo Chhole (GF-VEGAN)

White chickpeas and potato cooked with cumin and selected spices & onion and tomato gravy.

\$18

Yellow Dhal (GF-VEGAN)

Yellow lentils cooked with fry onion and tomato, ginger garlic, use wide range of spices.

\$18

Aloo Mater (GF) *Artwork Proof Only*

Potato and green peas cooked in thick onion tomato masala and spices and herbs.

\$18

Bombay Potato (GF)

A pan fried potato with cumin and lightly spice and gravy, fresh coriander.

\$18

INDIAN STREET FOOD

Veg Noodles \$16 | Chicken \$17 | Prawn Noodle \$20

Noodles tossed with capsicum, onion tomato cabbage and soy, chilli and tomato sauce ginger garlic.

Veg Manchurian

Vegetable balls stir fry thick ginger and garlic and thick sweet and sour sauces.

\$16

Samosa Chat 2pcs

Samosa Served with chickpeas curry and sweet yogurt and tamarind and mint sauce lightly spices.

\$15

Aloo Tikki Chat 2pcs

Indian street food style with chickpeas and yogurt tamarind & mint sauce and garnish.

\$15

RICE

Please order rice separately it's not come with curry

Basmati Rice

\$3

Palou Rice

\$5

Basmati rice cooked with ginger and garlic green peas cumin.

Coconut Rice

\$6

Rice cook with coconut and green peas.

Fried Rice

\$10

Rice cooked with egg and ginger garlic and green peas tomato, soy and sweet chilli sauce.

Vegetable Birayani

\$18

Vegetable cook with rice and cashew nuts and lemon, garnish fried onion and wide spices.

Meat Birayani (Lamb, Chicken, Goat, Beef)

\$20

Rice cooked with choice of meat and cashew nuts and lemon, garnish fried onion and wide spices.

NAAN BREADS

Roti

\$4

Whole wheat flour soft bread.

Tandoori Roti

\$4

Whole wheat flour bakes in tandoor.

Plain Naan

A traditional Indian bread made with plain flour, yogurt and milk.

\$5

Garlic Naan

A touch of garlic added to flavour this bread.

\$5.5

Garlic and Cheese

Soft bread filled with cheese and garlic.

\$6

Pashawari Naan

Sweet naan bread filled with nuts and dried fruit.

\$6

Spinach Cheese Naan

Naan bread stuffed with cheese and spinach.

\$6

Cheese Naan

Soft bread filled with cheese.

\$6

Pizza Naan

Naan bread stuffed with cheese and pizza sauce.

\$6.5

Chilli and Cheese Naan (spicy)

Naan filled with cheese and chillies.

\$6

Potato Naan

Naan bread filled with spiced mash potato.

\$6

Onion Naan Spicy

Naan filled with chopped onion cheese and spices.

\$6

Chicken Tikka Naan

Naan bread filled with Tandoori chicken and cheese.

\$7

Aloo Parathha

Whole Wheat flour stuffed with spiced potato and herbs stir fry on hot plate.

\$6

Goby Parathha

Wheat bread stuffed crushed cauliflower and spices and herbs stir fry on hot plate.

\$6

ACCOMPANIMENTS

Cucumber Raita

\$5

Fresh Salad

Red Onion, tomato, cucumber carrot lemon juice and chat masala.

\$10

Mix Pickle

Pickle mix mango and veg dip in mustard oil and wide range spices its spicy.

\$3.5

Mango Chutney

\$3

Punjabi Chutney

Authentic onion tomato ginger garlic fresh coriander mint and spice base chutney.

\$5

DRINKS

Soft Drinks Can

\$4

Mango Lassi

\$5

Soft Drinks 1.25 ltr

\$6

Plain Lassi

\$5

Bottle Water

\$3.5

Indian Tea

Ginger Beer

\$5

DESSERTS

Gulab Jamun 2pcs

\$5

Ras Malai 2pcs

\$6

Malai Kulfi

\$5



PUNJABI TADKA

INDIAN RESTAURANT

DINING – TAKEAWAY – DELIVERY

BYO

Delivery by Doordash and UberEats

Yes, we do catering

Order online and find specials
Meals-deals & run discount time to time

@Punjabiindiannambour.com.au

SHOP 7, 6-22 CURRIE ST
NAMBOUR 4560

CALL 0754 002 484

OPEN 7 NIGHTS 5PM – 9PM

Find us Google and Facebook page

VEG-ENTREES

Papadums 4pcs	\$3.5
Onion Bhaji 4pcs Sliced onions mix with chickpea flour and spices then deep fried.	\$7
Veg Spring Rolls 6pcs Mix vegetable with light spices stuffed inside flaky pastry and deep fried.	\$8
Veg Pakora 4pcs Sliced vegetables mix with chickpea flour, spices then deep fried.	\$7
Veg Samosas 3pcs Potatoes and peas and light spices stuffed inside of pyramid shaped flaky pastry fried.	\$7
Paneer Pakora 6pcs Cheese cottage coated chickpea batter and spices then deep fried.	\$10
Hot Chips	\$6
Mix Veg Entrees 4 onion bhaji, 4 veg-pakora, 4 spring-rolls, 2 veg samosa.	\$22

NON-VEG ENTREES

Keema Samosa 2pcs Mince lamb mix with light spices and herbs stuffed flaky pastry, deep fried.	\$8
Chicken Samosas 2pcs Mince chicken mix with light spices and herbs stuffed flaky pastry, deep fried.	\$8
Machhi Pakora 6pcs Fish marinated in yogurt and light spices, with chickpea flour and deep fried.	\$16
Chicken Tikka Boneless 6pcs Boneless chicken pieces marinated with yogurt and spices, grilled on skewers in Tandoor.	\$14
Malai Chicken Tikka Boneless 6pcs Chicken pieces marinated in cream and yogurt ginger garlic lemon and mild spices.	\$15
Chicken Pakora 6pcs Chicken mix with spices, chickpea batter then deep fried.	\$14
Full Tandoori Chicken Half \$13 Full \$22 Whole chicken marinated with yogurt and spices and roast in tandoori oven.	
Chicken Nuggets 10pcs	\$10
Mix Non-Veg Entrée Chicken and keema samosas chicken and malai tikka.	\$28

CLASSIC CHICKEN CURRIES

Mild-medium-hot choose your choice of spice level

Punjabi Butter Chicken (GF) Boneless chicken cooked in thick smooth and creamy tomato and cashew nut gravy.	\$20
Punjabi Chicken Tikka Masala (GF) Boneless chicken cooked with capsicum, onion, tomato and thick smooth and creamy butter gravy.	\$20

Chicken Jalfrezi (GF) Julian cut capsicum, onion, carrots and a dash of chilli infused with thick gravy and lightly spices.	\$20
Chilli Chicken Chicken tossed with capsicum, onion, tomato cabbage and chilli, tomato and soy sauce.	\$20
Punjabi Chicken (GF) Cooked with onion tomato ginger garlic with variety of spices and herbs which makes authentic Punjabi dish.	\$20
Mango Chicken (GF) Chicken cook with onion gravy and mango pulp and coconut.	\$20

CLASSIC CURRIES \$20

(CHICKEN-LAMB-BEEF \$20 | GOAT \$22)

Mild-medium-hot choose your choice of spice level

Rogan Josh Is a popular aromatic curry dish originating from Kashmir; spiced and cooked at thick gravy. Great flavour with redness by kasmiri red chillis. Its spicy.	
Vindaloo A dish from the small coastal state Goa, along with Portuguese explorers and it well known for its spiciness hot and tangy properties. Its spicy.	
Korma Is a popular aromatic curry dish originating from Mughalay. A cream cashew nut and yogurt and coconut based gravy spiced with cardamom and nutmeg.	
Madras Curry Is famous onion and tomato, base gravy with variety of spices and lemon juice and a dash of coconut cream, originate from the south of India.	

Saagwala Dish cooked with spinach, and onion tomato ginger garlic with variety of spices and herbs which makes authentic taste.	
Goan Curry Cooked in thick gravy with coconut cream variety of spices and herbs.	
Masala Meat cooked with capsicum, onion tomato and wide range of spices. Dhansak A dish cooked with meat and lentils in gravy with spices and herbs.	
Punjabi Meat cooked Punjabi traditional way onion tomato and ginger, garlic and wide range of spices.	

Veg Mix Meat Mix veg cook with choice of meat in classic gravy Punjabi style.	
---	--

SEAFOOD CUISINE

Prawn Butter (GF) Prawn cooked in butter tomato sauce with ground cashew nuts and fenugreek.	\$22
Korma (Fish or Prawn) (GF) A creamy cashew nut and yogurt and coconut based gravy spiced.	\$22
Vindaloo (Fish or Prawn) (GF) A dish cooked with variety of spices and herbs, tamarind and hot and tangy taste. It s spicy	\$22

Saagwala (Fish or Prawn) (GF) A dish cooked with spinach, and onion tomato ginger garlic with variety of spices and herbs.	\$22
Masala (Fish or Prawn) (GF) Cooked in onion tomato, capsicum and ginger garlic with variety of spices and gravy.	\$22
Mix Seafood Bhaji (GF) Fish and Prawn and calamari cooked with in special gravy and spices.	\$22
Goan Curry (Prawn and Fish) (GF) Seafood cooked in thick gravy with coconut cream and variety of spices and herbs.	\$22

VEGETARIAN CUISINE

We use butter please advise if you vegan
Choose mild medium hot spiciness

Shahi Paneer (GF) Cheese cottage cooked in thick creamy cashew nut and tomato gravy.	\$18
Paneer Butter Masala (GF) Homemade cheese cottage and capsicum, onion, and tomato cooked in creamy onion tomato gravy.	\$18
Palak paneer (GF) Cheese cottage and spinach cooked in thick gravy with spices and herbs.	\$18
Paneer Korma Paneer cooked in gravy with yogurt & coconut cream and ground cashew nuts and selected spices and herbs.	\$18
Veg-Paneer Mix vegetable and paneer cooked in classic gravy.	\$18
Punjabi Saag (GF-VEGAN) Blended spinach and mustard leaves cooked with ginger garlic onion tomato herbs spices.	\$18
Mater Paneer (GF) Indian cheese cottage and green peas cooked with onion tomato gravy.	\$18
Aloo Palak (GF-VEGAN) Blended spinach and potato cooked with ginger garlic onion tomato herbs spices.	\$18
Chilli Paneer Cheese cottage tossed with capsicum, onion, tomato cabbage and chilli, tomato and soy sauce.	\$18
Malai Kofta (GF) A delicious ball of Paneer and potatoes and cooked in creamy tomato and cashew nuts gravy.	\$18
Veg-Makhni (GF) Mix veg cooked in tomato, butter and cashew sauce.	\$18
Mixed Vegetable (GF-VEGAN) Seasonal vegetable cooked in gravy with wide range of spices.	\$18
Vegetable Korma (GF) A variety of fresh vegetable cooked in gravy with yogurt & coconut cream and ground cashew nuts and selected spices and herbs.	\$18