

LET'S GO TO VEGGIE GARDEN

- 46 **EGGPLANT MASALA** (recommended to try) \$13.90
Eggplant & potatoes tempered with exotic spices.
- 47 **BUTTER PANEER** \$14.90
Homemade cottage cheese cooked in butter sauce.
- 48 **MALAI KOFTA** \$14.90
Cottage cheese dumpling balls cooked in nuts creamy sauce.
- 49 **MIX VEG** \$14.90
Vegetables tempered with ginger, garlic & onions.
- 50 **NAVRATTAN KORMA** \$14.90
Mixed vegetables tempered into dry nut creamy texture.
- 51 **KADAI PANEER** \$14.90
Cottage cheese cooked with herbs, tomato & onions.
- 52 **SPINACH PANEER** \$14.90
Homemade cottage cheese cooked with spinach puree.
- 53 **PANEER TIKKA MASALA** \$14.90
Cottage cheese cubes tempered with tikka masala sauce.
- 54 **SHAHI PANEER** \$14.90
Cottage cheese simmered in Royal Kitchen homemade sauce.
- 55 **DAAL MAKHNI** \$13.90
Black lentils cooked on slow heat with herbs, spice & tempered with butter.
- 56 **DAAL TADKA** \$13.90
Mixed lentils cooked with ginger, garlic, tomatoes & cumin seeds.
- 57 **CHANNA MASALA** \$13.90
Chickpeas cooked in onions, tomatoes & spices.

CLAY POT BREADS

- 58 **NAAN** \$3.00
Plain flour bread cooked in tandoor
- 59 **GARLIC NAAN** \$3.50
Naan topped with garlic & fresh coriander
- 60 **CHEESE NAAN** or with garlic \$5.50
Naan stuffed with tasty cheese
- 61 **SPINACH & CHEESE NAAN** \$5.50
Naan stuffed with cheese & spinach
- 62 **KASHMIRI NAAN** \$5.50
Naan stuffed with mixed dried fruit & nuts
- 63 **CHILLI NAAN** \$5.50
Naan stuffed with cheese & hot chilli.
- 64 **PUNJABI NAAN** \$5.50
Chefs special naan hot & spicy
- 65 **ALOO PRATHA** \$5.50
Wholemeal naan stuffed with spicy potatoes
- 66 **TANDOORI ROTI** \$3.00
Wholemeal bread cooked in tandoor



ACCOMPANIMENTS/SALADS

- 67 **PAPADUMS** \$2.50
- 68 **RAITA** \$4.50
- 69 **MINT SAUCE** \$3.00
- 70 **MANGO CHUTNEY** \$3.00
- 71 **MIXED PICKLE** \$3.00
- 72 **GARDEN SALAD** \$6.90
- 73 **ONION SALAD** \$5.90
- 74 **BANANA COCONUT** \$5.90

RICE

- 75 **STEAMED RICE** \$3.00 Plain steamed basmati rice.
- 76 **SAFFRON RICE** \$3.50 Rice with saffron essence.
- 77 **ZIRA RICE** \$5.00 Rice cooked with cumin seeds.
- 78 **PEAS PULAO** \$6.50 Rice cooked with cumin & peas.
- 79 **KASHMIRI PULAO** \$7.50 Rice cooked with a variety of dried fruits & nuts.
- 80 **VEG BIRYANI** \$14.00 Basmati rice cooked with spices & vegetables.
- 81 **LAMB or BEEF or CHICKEN BIRYANI** \$17.00 Succulent pieces of meat cooked with basmati rice & spices.

DRINKS

- 82 **COKE CAN** \$3.00
- 83 **COKE VARIETIES 1.25L** \$5.90
- 84 **MANGO LASSI** \$5.50

KIDS MENU

- 85 **CHIPS** Small \$3.90 Large \$5.90
- 86 **NUGGET & CHIPS** \$12.90
- 87 **NUGGETS** \$8.90



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Please call ahead for take aways & bookings*

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before placing your order.

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**OPEN 6 NIGHTS
5:00PM TILL 9:30PM
CLOSED MONDAY**

STARTERS

Note: All starters will be served with two sauces

- 1 **VEGGIE SAMOSA** \$6.00
Triangular crispy pastry stuffed with mashed mix veggies & golden fried.
- 2 **ALOO TIKKI** \$6.00
Potato pattie tampered on iron griddle brought to your taste.
- 3 **ONION BHAJI** \$6.00
Spiced onion fritters dipped in batter & golden fried.
- 4 **GOBI PAKORA** \$6.00
Cauliflower dipped into batter & deep fried.
- 5 **SAMOSA CHAAT** \$7.90
Homemade Samosa topped with chickpea & mint sauce
- 6 **ALOO TIKKI CHAAT** \$7.90
Potato pattie topped with chick peas & various sauces.
- 7 **PANEER PAKORA** \$8.90
Cottage cheese fritters battered & deep fried.
- 8 **CHICKEN PAKORA** \$9.90
Boneless chicken marinated in batter & brown deep fried.
- 9 **CHILLI CHEESE** Starter \$11.90 Main \$17.90
Batter fried cottage cheese toasted with capsicum, onions & green chilli sauce.
- 10 **CHEFS SPECIAL BASKET FOR TWO** (or more) \$16.90
2 Samosa, 2 Paneer Pakora, 2 Gobi Pakora, 2 Onion Bhaji.
- 11 **CHILLI CHICKEN** Starter \$11.90 Main \$17.50
Batter fried chicken toasted with capsicum, onions & green chilli sauce.
- 12 **CHICKEN TIKKA** \$11.90
Chicken fillets marinated in spicy sauce & grilled in tandoor.
- 13 **SEEKH KEBAB** \$11.90
Lamb mince grilled in clay oven & served with special kebab sauce.
- 14 **TANDOORI CHICKEN** Half - \$11.90 Full - \$18.90
Whole chicken on the bones marinated in exotic spices & grilled.
- 15 **LAMB CHOPS** (4pcs) \$21.90
Rack of lamb marinated & cookd to perfection in tandoor.
- 16 **TANDOORI MIXED PLATTER FOR TWO** - (or more) \$21.90
2 Chicken Tikka, 2 Seekh Kebab, 2 Lamb Chops, 2 Tandoori Chicken



POULTRY FARM

- 17 **BUTTER CHICKEN** \$17.00
Everybody's favourite. Well known dish in Australia that's why it needs no description.
- 18 **MANGO CHICKEN** \$17.00
Chefs own recreated recipe. Growing popular day by day.
- 19 **CHICKEN TIKKA MASALA** \$17.00
Chicken Tikka Masala has been adopted from UK's Indian eatery. Recommended to try.
- 20 **CHICKEN MADRAS** \$17.00
Chicken cubes tempered with fenugreek, coconut cream & curry leaves.
- 21 **CHICKEN VINDALOO (HOT)** \$17.00
A dish from ex-Portuguese Colony Goa. Goanese regional hot sauce curry.
- 22 **CHICKEN KORMA** \$17.00
Chicken fillets tempered in dry nut creamy texture & home grinded spices.
- 23 **CHICKEN TAWA** \$17.00
Chicken fritters tempered upon griddle with ginger, garlic, lemon juice, honey, shallots & sherry rum.
- 24 **CHICKEN SPINACH** \$17.00
Chicken cubes pan-fried with spinach, ginger, garlic & onion.
- 25 **CHICKEN BALTI** \$17.00
Diced chicken pieces simmered with onion, capsicum spices & assorted veggies.

FROM THE GRAZING FARM

- 26 **LAMB ROGAN JOSH** \$17.90
A dish that can only be prepared by our chef as it is his own recreation.
- 27 **LAMB SPINACH** (a mouth watering dish) \$17.90
Diced lamb blended with leafy spinach puree & fresh spices.
- 28 **LAMB BHUNA GOSHT** (a dish for red meat lovers) \$17.90
Diced lamb pan fried with homemade herbs, spices & a delicate touch of kashmiri herbs.
- 29 **LAMB KORMA** \$17.90
Lamb cubes tempered in dry nut creamy texture & home grinded spices.
- 30 **LAMB MADRAS** \$17.90
Lamb cubes cooked with fenugreek, coconut cream & curry leaves.
- 31 **LAMB VINDALOO** \$17.90
A dish from GOA for hot food eaters. Tender lamb pieces cooked in spicy sauce.

- 32 **LAMB BALTI** \$17.90
Meat, veggies & spices cooked in traditional balti style.
- 33 **LAMB CHOPS MAHARAJA** \$23.90
Rack of Lamb marinated & cooked to perfection in tandoor. Shallow fried with ginger, garlic & chefs own prepared spices.

BEEF DISHES

- 34 **BEEF MASALA** \$17.90
Beef cubes pan fried with green Masala, green onions, ginger, garlic & finished to your taste.
- 35 **BEEF VINDALOO** \$17.90
A hot dish from GOA for spicy food eateries.
- 36 **BEEF MADRAS** \$17.90
Beef cubes tempered with fenugreek, coconut cream & curry leaves.
- 37 **BEEF BALTI** \$17.90
Beef cubes cooked with veggies & spices cooked in traditional balti style.
- 38 **BEEF KORMA** \$17.90
Beef cubes tempered in dry nut creamy texture & home grinded spices.

GOAT DISHES

Goat will be served on the bone

- 39 **GOAT ROGAN JOSH** \$21.50
Goat on the bone cooked in an exotic blend of spices.
- 40 **PUNJABI GOAT CURRY** \$21.50
Typical Punjabi original dish. Goat cubes tempered with ginger, garlic, chopped tomatos & garlic.

FROM THE OCEAN

- 41 **PRAWN BHUNA** \$25.90
Prawn born in river, grown in the sea, caught by a fisher, cooked by a naughty chef & eaten by a wisher, a dish to try.
- 42 **PRAWN MALABAR** (favourite of seafood eaters) \$25.90
Prawn cutlets tempered in ginger, garlic, coconut cream, fenugreek & curry leaves.
- 43 **SALMON ANARKALI** \$25.90
Salmon steak pan fried with ginger, garlic, dill, garam masala & sprinkled with dry herb sauce.
- 44 **FISH GULNAR** \$20.50
Basa fish simmered in a cream, green herbs, coconut cream & roasted aromatic spices.
- 45 **FISH MALIBU** \$20.50
Basa fish fillets shallow fried with home grinded spices & sprinkled with malibu rum.