

Rice Dishes

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| 54. Steamed Rice Plain | \$2.90 |
| 55. Mix Vegetable Pulao | \$5.50 |
| Seasonal mix vegetables cooked with Basmati rice and spices. | |
| 56. Matter Masala Pulao | \$4.50 |
| Basmati rice cooked with green peas and spices. | |
| 57. Zeera Pluao | \$3.50 |
| Basmati rice cooked with cumin seeds and spices. | |
| 58. Biryani Rice Plain | \$3.50 |
| Plain basmati rice cooked with special herbs. | |
| 59. Kashmiri Navrattan Pulao | \$5.50 |
| Seasonal mix vegetables cooked with dry fruits and basmati rice. | |
| 60. Vegetable Biryani (Mild to Medium) | \$14.00 |
| 61. Chicken Biryani | \$15.00 |
| Tendered chicken cooked with rice and spices. | |
| 62. Lamb Biryani | \$15.00 |
| Basmati rice cooked with diced lamb and spices. | |
| 63. Goat Biryani | \$15.00 |
| Baby goat with bone cooked in masala basmati rice. | |

Breads from the Tandoor

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| 64. Plain Naan | \$2.50 |
| Bread made from dough of refined plain flour. | |
| 65. Garlic Naan | \$3.00 |
| Leavened bread with garlic and butter. | |
| 66. Butter Naan | \$3.50 |
| Leavened folded bread freshly baked and glazed with butter. | |
| 67. Naan Peshawari | \$4.00 |
| Naan stuffed with dry fruits and cheese glazed with butter. | |
| 68. Cheese Naan | \$4.00 |
| Our famous Naan stuffed with ricotta cheese and light spices. | |
| 69. Aloo Masala Naan | \$4.00 |
| Naan stuffed with potato and herbs. | |
| 70. Tandoori Roti | \$2.50 |
| Unleavened whole meal bread a staple of the Indian diet. | |
| 71. Tandoori Paratha | \$3.00 |
| Unleavened whole meal flaky bread. | |
| 72. Keema Masala Naan | \$4.00 |
| Another famous naan stuffed with spices and lamb meats. | |

Note: Please request an alternative if required.

Side Dishes

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| 73. Kachumber Salad | \$3.00 |
| Diced tomato, onion and cucumber with salt and lemon. | |
| 74. Pappadums (3pcs)... | \$1.00 |
| 75. Cucumber Raita | \$2.50 |
| Home made yoghurt mix with grated cucumber and herbs. | |
| 76. Mint Chutney | \$2.00 |
| Yoghurt combined with chef selection of spices. | |
| 77. Mango Chutney/Mixed Pickles | \$2.00 |
| 78. Green Salads | \$3.00 |
| Sliced cucumber, tomato, onion and mild spices. | |
| 79. Assorted Soft Drink (each) | \$2.50 |

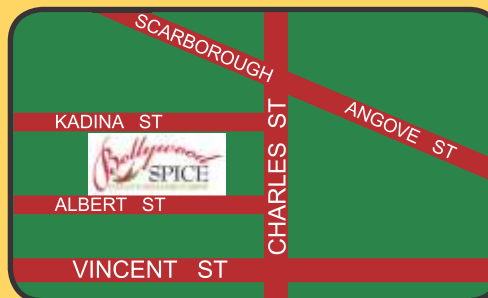
Sweets

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| 80. Gulab Jamuns (3pcs) | \$3.50 |
| Homemade sweets milk dumpling, they just melt in your mouth. | |
| 81. Mango Kulfee | \$3.50 |
| Homemade Indian ice-cream with mango pulp. | |
| 82. Pista Kulfee | \$3.50 |
| Homemade Indian ice-cream with pistachios. | |

Owner as a Master Chef is well qualified and has a long experience in the field of cooking.

We also cater for office / home parties and all events.

Home Delivery within radius of 5 kms.
Minimum delivery order \$40.00 cash.
Delivery Charges \$4.00
(Subject to availability of manpower)



Bollywood
SPICES
Indian Cuisine



Take-Away Menu

Phone: 9228 0925 • Fax: 9227 5415

Opening Hours

Dinner: 7 days a week 5pm till late

BYO only

All prices include GST

Shop 9, Village Square Shopping Centre,
299, Charles Street, North Perth WA 6006.

Email: bollywoodspices@yahoo.com.au

Website: www.bollywoodspices.com.au

Note: Please request an alternative if required.

Prices are correct at the time of printing, but are subject to change without notice.

Entree

- Tandoori Chicken** (4 pcs) \$13.50
Chicken on the bone marinated in tandoori spices & cooked in tandoori oven.
- Chicken Tikka Lasuni** (6 pcs) \$9.00
Tender boneless chicken marinated in yoghurt and fresh garlic, green herbs cooked in tandoori oven.
- Seekh Kabab** (4 pcs) \$9.00
Lamb minced skewered in the traditional manner and grilled in tandoori oven.
- Fish Tikka Amritsari** (8 pcs). \$12.50
Boneless fish pieces coated with bollywood spices and cooked until crispy.
- Garlic Prawn** (6 pcs) \$14.00
This is mouth watering Prawn cooked in cream and garlic herbs, finished with green coriander.
- Mix Veg. Pakora** (generous serve) \$6.00
Fresh vegetable marinated in gram flour cooked until crispy.
- Tandoori Paneer Tikka** (4 pcs) \$8.50
Cottage cheese kebab marinated in yoghurt spices and grilled in tandoori oven.
- Onion Bhaji** (4pcs) \$6.00
Onion slices coated in gram flour & cooked until golden brown.
- Veg. Samosa** (4 pcs) \$6.00
Homemade Crispy pastry filled with Mash Potatoes.

Main Course - Chicken

- Butter Chicken** (Mild to Medium) \$15.50
Chef's speciality tender roast chicken in tomato sauce and herbs finish with a hint of butter and cream.
- Chicken Korma Handi** (Mild) \$15.50
This is aromatic dish. Boneless chicken cooked in a mildly spiced creamy sauce with ground cashew nuts and almond.
- Chicken Jhalfrezi** (Medium to hot) \$15.50
Boneless chicken cooked with capsicum, onion, tomato gravy.
- Chicken Saag** (Medium) \$15.50
Boneless pieces of chicken cooked with spinach and fresh Indian herbs.
- Chicken Malabaar** (Mild to medium) \$15.50
Boneless chicken cooked with mustard seeds fennel seeds and masala sauce.
- Chicken Karahi** (Medium to hot) \$15.50
Boneless chicken cooked with diced green bell pepper & spices.

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Lamb Specialities

- Rogan Josh** (Medium) \$15.50
Tender lamb slowly cooked in the traditional onion and tomato based sauce.
- Lamb Bhuna Gosht** (Medium) \$15.50
Tender lamb cooked with mix masala and delicate spices.
- Lamb Do Piazza** (Medium to Hot) \$15.50
Diced lamb cooked with diced onion, tomato and herbs.
- Lamb Saag** (Mild to Medium) \$15.50
House speciality lamb curry cooked with green spinach.
- Lamb Korma Shahi** (Mild) \$15.50
A creamy aromatic dish, boneless lamb cooked with mild spices, cashew nuts, and finished with a hint of cream.
- Dal Gosht** (Mild to Medium) \$15.50
Cubes of lamb cooked with yellow lentil & spices.

Beef Specialities

- Beef Potato Curry** (Mild) \$15.50
Diced beef cooked with potato & mix masala sauce.
- Beef Korma Badami** (Mild) \$15.50
Tender beef cooked in almonds & basic sauce finished with a hint of cream.
- Beef Vindaloo** (Hot) \$15.50
Tender beef cooked in a spicy hot sauce & finished with vinegar.
- Beef Matter Masala** (Medium to hot) \$15.50
Tender beef cooked with green peas and spices.
- Beef Madras** (Mild to Medium) \$15.50
South Indian curry cooked in crushed spices, coconut & masala sauce.

Seafood Specialities

- Prawn Bollywood Masala** (Med. to hot) \$18.50
Prawn cooked in traditional pot and Bombay masala sauce
- Prawn Malabar** (Mild to Medium) \$18.50
Prawn cooked with dried coconut, mustard, crushed coriander and onion sauce finished with coconut cream.
- Prawn Chilli Milli** (Medium to hot) \$18.50
Prawn cooked with chilli bell, pepper and masala sauce.
- Prawn Korma Malai** (Mild to Medium) \$18.50
Prawn cooked with mild korma sauce and chef's spices.
- Fish Goan Curry** (Medium) \$15.90
Fish cooked in Goan style sauce with crushed dry herbs.
- Fish & Prawn Masala** (Medium to hot) \$17.50
Combination of fish and prawns cooked with malabar masala.
- Fish Methi** (Medium) \$15.90
Fish cooked with Bollywood masala sauce.

Note: Please request an alternative if required.

Chef's Choice

- Bollywood Special Goat Curry** (Med.) \$17.00
Baby goat with bone cooked in chef's special recipe.
- Garlic Prawns** \$18.50
This is mouth watering prawns cooked in cream and garlic herbs.

From the Vegetable Garden

- Saag Paneer** (Medium) \$14.00
Green chopped spinach cooked with cottage cheese and spices.
- Matter Paneer** (Medium) \$14.00
Green peas cooked with fresh ricotta cheese and masala sauce.
- Paneer Jhalfrezi** (Medium to Hot) \$14.00
Cheese cooked with green bell pepper and master sauce.
- Channa Masala** \$12.50
Chick peas cooked with basic traditional masala gravy.
- Tawa Mushroom** \$12.00
Mushroom cooked on hot plate with semi dry masala gravy.
- Aloo Gobi** \$12.50
Diced cauliflower and potato cooked with onion masala sauce.
- Saag Aloo** (Mild to Medium) \$13.50
Green spinach cooked with potatoes and fresh herbs.
- Mixed Vegetable Jhalfrezi** \$12.50
Seasonal vegetables cooked with capsicum and dry masala.
- Matter Mushroom** (Mild to Medium) \$12.50
Mushroom cooked with green peas and masala herbs.
- Malai Kofta** \$13.50
Grated cheese potato dumplings cooked in mild creamy sauce.
- Dal Tarka** \$12.00
Yellow lentils cooked in tomato onion and spices.
- Vegetable Korma** (Mild to Medium) \$13.00
Mixed vegetables cooked with mughlai creamy sauce.
- Kaju Curry Masala** (Mild to Medium) \$16.50
A delicate mixture of cashew nuts cooked in masala based sauce finished with hint of cream.
- Paneer Bhurjee** (Medium to hot) \$14.50
Mashed ricotta cheese cooked with capsicum and spices.
- Paneer Chilli Milli** (Medium to hot) \$14.50
Ricotta cheese cooked with diced bell pepper and onion, tomato based sauce.
- Egg Plant with Potato** (Mild to Medium) \$13.00
Diced egg plant cooked with potato fresh herbs and spices.
- Bombay Potato** (Medium) \$12.50
Diced potato cooked with dry crushed herbs and spices.
- Dal Bollywood** (Medium) \$13.50
Black lentils, red kidney beans cooked with masala sauce.

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