

60. **Saag Aloo** (Med) \$14.00
Green spinach cooked with potatoes and fresh herbs.
61. **Mixed Vegetable Jhalfrezi** (Med to Hot) \$13.50
Seasonal vegetable cooked with capsicum and dry masala.
62. **Vegetable Korma** (Mild) \$13.50
Mixed vegetable cooked with mughlai creamy sauce.
63. **Egg Plant with Potato** (Mild to Med) \$13.50
Eggplant and potato prepared with exotic herbs & spices.
64. **Chili Mushroom** (Hot) \$13.50
Mushroom cooked with capsicum & onion chili sauce.
65. **Tawa Mushroom** (Med to Hot) \$13.50
Mushroom cooked on hot plate with semi dry masala gravy.
66. **Bombay Potato** (Med) \$13.50
Diced potato cooked with dry crushed herbs and spices.
67. **Aloo Matter** (Med) \$13.50
Green peas cooked with Potato and fresh herbs.
68. **Chana Masala** (Med) \$13.00
Chick peas cooked with basic masala sauce.
69. **Aloo Gobi** (Med) \$13.00
Diced cauliflower and potato cooked with onion masala sauce.
70. **Dal Tarka** (Med) \$13.00

Rice Dishes

71. **Steamed Rice Plain** \$3.00
72. **Jeera Pulao** \$3.50
Basmati rice cooked with cumin seeds and spices.
73. **Biryani Rice Plain** \$3.50
Plain basmati rice cooked with special herbs
74. **Matter Masala Pulao** \$4.50
Basmati rice cooked with green peas and spices.
75. **Mix Vegetable Pulao** \$5.50
Seasonal mix vegetable cooked with Basmati rice & spices.
76. **Kashmiri Navrattan Pulao** \$5.50
Seasonal mix vegetables cooked with dry fruits and basmati rice.
77. **Mushroom Pulao** \$5.50
Basmati rice cooked with mushroom & herbs.

Biryani Dishes

(All biryanis cooked with basmati rice and fresh herbs)

78. **Vegetable Biryani** (Med.) \$14.00
79. **Lamb Biryani/Beef Biryani** (Med.) \$16.50
80. **Chicken Biryani** (Med.) \$16.50
81. **Goat Biryani** (Med.) \$16.50

Breads from the Tandoori Oven

82. **Plain Naan** \$3.00
Bread made from dough of refined plain flour.
83. **Garlic Naan** -Leavened bread with garlic and butter. \$3.50
84. **Butter Naan** \$4.00
Leavened bread freshly baked & glazed with butter.
85. **Naan Peshawari** \$4.50
Naan stuffed with dry fruits glazed with butter.
86. **Cheese Naan** \$4.50
Our famous Naan stuffed with ricotta cheese and light spices.
87. **Keema Naan** \$4.50
Another famous naan stuffed with spices and lamb meat.
88. **Aloo Masala Naan** \$4.50
Naan stuffed with potato and herbs.

89. **Chili Naan or Chili Garlic Naan** \$4.50
Cooked with choice of herbs.
90. **Tandoori Paratha** \$4.00
Unleavened whole meal flaky bread.
91. **Tandoori Roti** -Unleavened whole meal bread \$3.00

Side Dishes

92. **Kachumber Salad** \$3.00
Diced tomato, onion and cucumber with salt & pepper.
93. **Green Salad** \$3.00
Sliced Cucumber Tomato, Onion with salt & and pepper.
94. **Pappadums** (2 Pcs.) Made form lentils flour. \$1.00
95. **Cucumber Raita** \$2.50
Home made yoghurt mix with grated cucumber and herbs.
96. **Mango Chatney/Mint Chutney/Mixed Pickles** \$2.00

Drinks

97. **Assorted Soft Drinks** \$2.50
Coke, Apple Juice, Orange Juice, Blood Orange
98. **Mango Lassi / Shai Lassi** \$4.00
99. **Sweet or Salty Lassi** \$3.00
A homemade yogurt drinks of your choice salty or sweet.

Sweets

100. **Gulab Jamuns** (3 Pcs.) \$3.50
Homemade sweets milk dumpling, they just melt in your mouth.
111. **Mango Kulfee** \$3.50
Homemade Indian ice-cream with mango pulp.
112. **Pista Kulfee** \$3.50
Homemade Indian ice-cream with pistachios.

Note: Please ask our staff for assistance if you have any allergies from Nuts & Dairy or special dietary requirement.

HOME DELIVERY
Within Radius of 5 kms.
Minimum delivery order \$30.00
Delivery Charges \$4.00
(Subject to availability of manpower)



Estd. 2010

Bollywood
SPICES
Indian Cuisine



Take-Away Menu

Ph: 9228 0925

Mob: 0410 745 222

Opening Hours

Dinner 7 days a week 5.00 pm to 9.30

BYO only

All prices include GST

Most of our Dishes are Dairy and Gluten Free
We also cater for office/home parties and all events.

Finalist

★ **Urbanspoon 2012 Top Restaurant WA** ★
★ **WA Food and Catering 2016 Gold Plate** ★

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

Email: bollywoodspices@yahoo.com.au / info@bollywoodspices.com.au

Website: www.bollywoodspices.com.au

Note: Please request an alternative if required.

Bollywood Spices Indian Cuisine,

Restaurant is not related to any other restaurant in WA.

(Prices are correct at the time of printing but subject to changes without notice)

Note: Please request an alternative if required

ENTREE

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| 1. | Garlic Prawn (6Pcs) This is mouth watering prawns cooked with cream and garlic herbs. | \$14.00 |
| 2. | Tandoori Chicken (4Pcs) Chicken on the bone marinated in tandoori spices & grilled tandoori oven. | \$13.50 |
| 3. | Fish Tikka Amritsar (8Pcs) Bonless fish pieces coated with gram flour, fresh spices & cooked until crispy | \$12.50 |
| 4. | Chicken Tikka Kesari (6Pcs) Bonless thigh marinated in yoghurt, mix spices and grilled in tandoori oven. | \$10.00 |
| 5. | Chicken 65- (6Pcs) A spicy boneless deep fried chicken served with lemon and chutney. | \$10.00 |
| 6. | Seekh Kebab (4Pcs) Lamb minced skewered grilled with spices grilled with aromatic spices in tandoori oven. | \$10.00 |
| 7. | Tandoori Paneer Tikka (4Pcs) Chunk of cottage cheese marinated in spices and grilled in tandoori oven. | \$10.00 |
| 8. | Paneer Takatak (4Pcs) Chunk of paneer tossed with bell pepper & fresh herbs. A must try. | \$10.00 |
| 9. | Chili Mushroom (Generous serve) Indo Chinese style mushroom tossed with garlic & chili, (generous serve) | \$8.50 |
| 10. | Mix Veg. Pakora (Generous serve) Fresh vegetable marinated in gram flour & cooked until crispy. (generous serve) | \$6.50 |
| 11. | Veg. Samosa (4Pcs) Home made crispy pastry filled with mash potatoes. | \$7.00 |
| 12. | Onion Bhaji (4Pcs) Onion slices coated in gram flour & cooked until golden brown. | \$6.50 |

MAIN COURSE - CHICKEN

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| 13. | Butter Chicken (Mild to Med.) Chef Specialty tender chicken cooked in tomato based sauce finished with hint of cream. | \$16.50 |
| 14. | Chicken Korma Handi (Mild to Med) This is aromatic dish boneless chicken cooked in a mildly spiced creamy sauce with ground cashew nuts. | \$16.50 |
| 15. | Chicken Jhalfrezi (Med. to Hot) Boneless chicken cooked with capsicum, onion, tomato gravy. | \$16.50 |
| 16. | Chicken Saag (Mild to Med) Boneless pieces of chicken cooked with spinach & fresh Indian herbs. | \$16.50 |
| 17. | Chicken Malabar (Mild to Med) Boneless chicken cooked with mustard seeds, fennel seeds and masala sauce. | \$16.50 |
| 18. | Chicken Karahi (Med to Hot) Boneless chicken cooked with diced green bell pepper & spices. | \$16.50 |

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| 19. | Chicken Tikka Masala (Med Hot) Grilled chicken tikka pieces cooked in tomtoe onion masala sauce. | \$16.50 |
| 20. | Chicken Vindaloo (Med Hot) Tender chicken cooked in a spicy hot sauce & finished with vinegar. | \$16.50 |
| 21. | Murgh Methi (Mild, Med, Hot) Chicken thigh cooked with fenugreek leaf and fresh herbs. | \$16.50 |
| 22. | Mango Chicken (Mild, Med, Hot) Chicken thigh cooked with mango based sauce and mustard seeds. | \$16.50 |
| 23. | Chicken Madras (Med, Hot) Boneless thigh cooked with coconut milk and mustard seeds. | \$16.50 |
| 24. | Chicken Hydrabadi (Med, Hot) Ch. Cooked with mint, crushed spices and master gravy. | \$16.50 |

Lamb & Beef Specialties

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| 25. | Lamb or Beef Rogan Josh (Med) Tender lamb or beef slowly cooked in the traditional onion and tomato based sauce. | \$16.50 |
| 26. | Lamb or Beef Bhuna Gosht (Med to Hot) Tender lamb or beef cooked with mix masala & delicate spices. | \$16.50 |
| 27. | Lamb or Beef Do Piazza (Med) Diced lamb or beef cooked with diced onion, tomato and herbs. | \$16.50 |
| 28. | Lamb or Beef Saag (Mild to Med) House speciality lamb or beef curry cooked with green spinach. | \$16.50 |
| 29. | Lamb or Beef Korma Shahi (Mild to Med) A creamy aromatic dish, boneless lamb or beef cooked with mild spices, cashew nuts, and finished with a hint of cream. | \$16.50 |
| 30. | Lamb or Beef Dal Gosht (Med to Hot) Cubes of lamb or beef cooked with yellow lentils and spices. | \$16.50 |
| 31. | Lamb or Beef Potato Curry (Med) Diced lamb or beef cooked with potato, mix herbs & spices. | \$16.50 |
| 32. | Lamb or Beef Vindaloo (Med to Hot) Tender lamb or beef cooked in spicy hot sauce, finished with vinegar. | \$16.50 |
| 33. | Lamb or Beef Madras (Med to Hot) South Indian curry cooked in crushed spices, coconut & masala sauce. | \$16.50 |
| 34. | Lamb or Beef Hydrabadi (Med to Hot) Diced lamb or beef Cooked with mint, crushed spices & master gravy | \$16.50 |
| 35. | Lamb or Beef Matter Masala (Med) Tender Lamb or beef cooked with green peas & spices. | \$16.50 |
| 36. | Lamb or Beef Jhalfrezi (Med to Hot) Diced lamb or beef cooked with capsicum & onion masala sauce. | \$16.50 |

Seafood Speciality Prawn or Fish

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| 37. | Prawn or Fish Bollywood Masala (Med.) Prawn or fish cooked in traditional pot & Bombay masala sauce. | \$19.00/\$16.50 |
| 38. | Prawn or Fish Malabar (Mild to Med.) Prawn or fish cooked with dried coconut, mustard, crushed coriander and onion sauce finished with coconut cream. | \$19.00/\$16.50 |
| 39. | Prawn or Fish Jhalfrezi (Med, hot) Prawn or Fish cooked with capsicum onion masala sauce. | \$19.00/\$16.50 |
| 40. | Prawn or Fish Goan Curry (Med) Prawn or Fish cooked in Goan style sauce with crushed dry herbs. | \$19.00/\$16.50 |
| 41. | Prawn or Fish Hyderabad (Med to Hot) Prawn or Fish cooked with mint, fenugreek, and curry leaves. | \$19.00/\$16.50 |
| 42. | Prawn or Fish Methi (Med) Prawn or Fish cooked with fenugreek leaf and masala sauce. | \$19.00/\$16.50 |

Chef Choice

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| 43. | Garlic Prawn This is mouth-watering prawns cooked with cream & garlic herbs. | \$19.00 |
| 44. | Goat Curry/Vindaloo/Masala/Korma Baby goat on the bone cooked with choice of sauce. | \$18.00 |

From the Vegetable Garden

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| 45. | Kaju Curry Masala (Med to Hot) A delicate mixture of cashew nuts cooked in masala based sauce finished with hint of cream. | \$16.50 |
| 46. | Saag Paneer (Med) Green chopped spinach cooked with cottage cheese & spices. | \$14.50 |
| 47. | Paneer Korma (Mild) Diced paneer cooked with Cashew onion sauce. | \$14.50 |
| 48. | Matter Paneer (Med) Green peas cooked with fresh ricotta cheese & masala sauce. | \$14.50 |
| 49. | Paneer Jhalfrezi (Med to Hot) Ricotta cheese cooked with green bell pepper & master sauce. | \$14.50 |
| 50. | Paneer Chili Milli (Hot) Ricotta cheese cooked with diced bell pepper and onion, tomato based sauce. | \$14.50 |
| 51. | Paneer Bhurjee (Med) Mashed paneer cooked with onion, capsicum masala sauce. | \$14.50 |
| 52. | Paneer Tikka Masala (Med to Hot) Paneer cooked with green pepper and chef spl. Masala | \$14.50 |
| 53. | Paneer Kadhi (Med to Hot) Diced paneer cooked with crushed pepper & coriander seeds. | \$14.50 |
| 54. | Paneer Butter Masala (Mild to Med) Paneer cooked with cashew capsicum masala sauce. | \$14.50 |
| 55. | Shahi Paneer (Mild to Med) Paneer cooked with onion tomato & creamy based masala sauce. | \$14.50 |
| 56. | Bhindi Masala (Med)-Okra Cooked with onion masala sauce. | \$14.00 |
| 57. | Dal Bollywood (Med) Black lentils, red kidney beans cooked with onion masala sauce. | \$14.00 |
| 58. | Malai Kofta (Mild to Med) Grated cheese & potato dumplings cooked in mild creamy sauce. | \$14.00 |
| 59. | Matter Mushroom (Med) Green peas cooked with Mushroom and fresh herbs. | \$13.50 |