



Take Away Menu

POPULAR DISHES

Samosas Chaat
(From the Entree category)
Chef's special savoury pastries in a tasty chaat (chickpeas, spices and yoghurt toppings) | 9.90

Mixed Vegetable Korma (V) (GF)
(From the Vegetarian Specialties category)
Fresh seasonal vegetables cooked in a mild creamy cashew and almond sauce | 10.90

Malai Kofta (GF)
(From the Vegetarian Specialties category)
Cheese balls in a creamy Makhni gravy | 9.90

Butter Chicken (GF)
(From the Chicken Specialties category)
Traditionally known as Murgh Makhni, boneless pieces of chicken in a creamy tomato sauce. A must try, mild, mouth watering dish | 13.00

Chicken Korma (GF)
(From the Chicken Specialties category)
A mild curry with cream and cashew nut sauce, boneless chicken and traditional spice blend | 13.90

ENTREE

Onion Bhaji (4 PK) (GF)
Marinated onion fritters in spicy chickpea batter | 5.00

Vegetable Pakoras (4 PK) (GF)
Spinach, cauliflower, potato and onion fritters fried in a spicy chickpea batter | 5.00

Samosa
Delightful savoury pastries filled with potato, peas and ground spices. 2 piece | \$5.00

TANDOORI MAGIC

Chicken Tikka (4 PK) (GF)
Tandoori roasted boneless pieces of chicken marinated in yoghurt and a subtle blend of Indian spices | 9.90

Lamb Seekh Kebab (GF)
Minced leg of lamb, marinated and roasted with chef's special blend of spices and slow cooked in tandoori oven on skewers | 9.90

Tandoori Chicken (GF)
Chicken on the bone marinated in yoghurt and exotic spices, slow cooked in a tandoori oven
Half 9.90 | Full 15.00

CONTACT

Open 7 Days

Mon - Fri | 12:00PM - 3:30PM

Everyday | 5:00PM - 10:00PM

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VEGETARIAN SPECIALTIES

Daal Makhani (V) (GF)

An award winning Daal and one of the chef's specialties. Black lentils cooked in a creamy gravy with blend of traditional Indian spices and herbs | **9.90**

Mixed Vegetable Curry (V) (GF)

Fresh seasonal mixed vegetables cooked in an authentic curry sauce | **9.90**

Malai Kofta (GF)

Cheese balls in a creamy Makhni gravy | **9.90**

Chana Masala (V) (GF)

Chickpeas and a special blend of spices in a thick, rich, aromatic gravy | **10.00**

Aloo Gobi (V) (GF)

Potato and cauliflower cooked in a traditional blend of spices | **10.00**

Aloo Palak (V) (GF)

Potato cooked in a fresh spinach gravy with chef's own blend of spices | **10.00**

Mixed Vegetable Korma (V) (GF)

Fresh seasonal vegetables cooked in a mild creamy cashew and almond sauce | **10.90**

Vegetable Vindaloo (V) (GF) 🌶️

Vegetables cooked with a special blend the hot spices of Goa | **11.90**

Matar Paneer (GF)

Green peas and Indian cottage cheese cubes, cooked together into a delicious gravy from the classic North Indian punjabi recipe | **11.90**

Palak Paneer (GF)

Indian cottage cheese cubes cooked in a fresh spinach gravy with chefs own blend of spices | **11.90**

Shahi Paneer (GF)

Indian cottage cheese cubes cooked in a tomato based spicy gravy | **11.90**

Paneer Makhni Masala (GF)

Indian cottage cheese cubes in a special makhni masala sauce | **11.90**

Kadai Paneer (GF)

Wok tossed perfection of Indian cottage cheese cubes and gravy with spices | **12.90**

CHICKEN SPECIALTIES

Butter Chicken (GF)

Traditionally known as Murgh Makhni, boneless pieces of chicken in a creamy tomato sauce. A must try, mild, mouth watering dish | **13.00**

Chicken Curry (GF)

Boneless chicken pieces in a thick, traditional, Indian sauce with spices, a true flavour of India | **13.00**

Chicken Tikka Makhni Masala (GF)

Tandoori tikka pieces sauteed with red onion, ginger, fresh chilli, coriander, tomatoes and a touch of butter sauce | **13.90**

Chicken Korma (GF)

A mild curry with cream and cashew nut sauce, boneless chicken and traditional spice blend | **13.90**

Chicken Vindaloo (GF) 🌶️

Boneless pieces of chicken, pan cooked with a combination of hot spices | **13.90**

Kadai Chicken (GF)

Chicken cooked in rich thick gravy with onion, tomato and a secret blend spices | **14.00**

Mango Chicken (GF)

Light, fresh and flavor some Indian adaptation of traditional Asian cuisine | **14.00**

Chilli Chicken (GF)

Chicken in spicy gravy. Chef's specialty dish | **14.00**

BEEF SPECIALTIES

Beef Madras (GF)

Diced pieces of yearling beef in a rich South Indian coconut gravy | **13.00**

Beef Korma (GF)

Tender beef pieces cooked in a mild cashew nut and cream sauce | **13.90**

Beef Vindaloo (GF) 🌶️

Beef pieces cooked to perfection in a hot and spicy sauce | **13.90**

Beef Masala (GF)

One of the chef's special and signature dishes of beef pieces cooked in a rich and thick gravy with onions, tomatoes and a secret blend of spices | **15.90**

LAMB SPECIALTIES

Lamb Rogan Josh (GF)

Chunky cubes of lamb leg cooked in a rich gravy of yoghurt, tomato and Kashmiri spices | **13.90**

Lamb Korma (GF)

Succulent lamb cubes cooked in a mild cashew nut and a creamy gravy | **14.90**

Lamb Vindaloo (GF) 🌶️

Tender pieces of lamb cooked in a hot and spicy sauce bursting with flavors | **14.90**

Lamb Masala (GF)

One of the chef's special and signature dishes of lamb leg cooked in a rich, thick gravy with onions, tomatoes and secret blend of spices | **15.90**

SEAFOOD DELICACIES

Fish Malabar (GF)

Local fresh fish cooked daily, in a special malabar gravy | **16.00**

Prawn Malabar (GF)

Fresh local prawns cooked in a special malabar gravy and a blend of spices | **16.00**

Prawn Sambal (GF)

Prawns with fresh ground chilli in a creamy coconut based gravy | **16.90**

Prawn Malai (GF)

Pan braised prawns in a mild curry sauce | **16.00**

Prawn Masala (GF)

Fresh prawns cooked in chefs special blend of spices in a thick, rich, aromatic gravy | **16.90**

Prawn Jalfrezi (GF)

A North Indian delicacy of sautéed prawns in traditional spices and thick gravy | **16.90**

BIRYANIS

Vegetable Biryani (V)

Seasonal vegetables cooked in a long grained basmati rice in the special blend of biryani spices | **10.90**

Chicken Biryani

Rice cooked with chicken, shallots and special blend of spices | **12.90**

Lamb Biryani

Long grained basmati rice cooked, with succulent pieces of marinated lamb in Chef's special blend of spices | **13.90**

BREAD AND ACCOMPANIMENTS

Poppadum (4 PK) (V) (GF) | 2.00

Plain Rice (V) (GF)

Steamed long grained basmati rice | **2.50**

Pilau Rice (V) (GF)

Long grained basmati rice cooked with fried shallots, onions, green peas with a hint of cumin | **4.00**

Roti

Plain whole meal baked bread | **2.50**

Plain Naan

Plain flour bread baked in tandoori oven | **2.50**

Garlic Naan

Flour bread baked in a tandoori oven with perfect hint of spices and garlic | **3.00**

Laccha Parantha

Traditional Indian bread basted with clarified butter | **3.50**

Cheese Naan

Flour bread stuffed with cheese and baked to mouthwatering perfection in tandoori oven | **4.00**

Potato Naan

A tasty naan stuffed with spicy mashed potato | **5.00**

Keema Kulcha

Wholemeal bread stuffed with mince meat and flavoured with spices | **5.00**

Mango Chutney (V) (GF) | 2.00

Pickle (V) (GF) | 2.00

Homemade Mint Sauce (GF) | 2.00

Homemade Tamarind Sauce (V) (GF) | 2.00

Raita (GF)

Home made yoghurt with grated cucumber and pan roasted and round cumin seeds | **3.00**

Fresh Garden Salad (V)

Garden salad mix freshly prepared to order | **4.90**

DESERTS

Homemade Mango & Pistachio Ice Cream (GF) | 5.00

Gulab Jamun | 5.00

Rasmalai (GF) | 5.00

DRINKS

Soft Drinks (Can)

Coke, Coke Zero, Diet Coke, Sprite, Fanta, Lift | **2.50**

Soft Drinks (600 ml) Coke | 4.00