



## Salad

- 43. **Kuchumber Salad** ..... 8.00  
Indian-style cucumber salad with tomato, diced onion, capsicum, coriander and lime juice dressing
- 44. **Fresh Green Salad** ..... 8.00



## Rice

- 45. **Steamed Rice (S/L)** ..... 4.50/6.00
- 46. **Saffron Rice (S/L)** ..... 5.00/6.50
- 47. **Peas Pilau (S/L)** ..... 5.50/7.50
- 48. **Kashmiri Pilau (S/L)** ..... 5.50/7.50
- 49. **Vegetarian Biryani** ..... 14.50
- 50. **Chicken / Lamb Biryani** ..... 17.00/18.00



## Naan

fresh baked plain flour bread

- 51. **Plain Naan** ..... 4.00
- 52. **Garlic Naan** ..... 4.50
- 53. **Cheese & Garlic Naan** ..... 6.50
- 54. **Chilli Cheese Naan** ..... 6.50
- 55. **Butter Naan** ..... 5.00
- 56. **Cheese Naan** ..... 6.00
- 57. **Tandoori Roti** wholemeal healthy bread ..... 4.00
- 58. **Bhatura** deep-fried flour bread ..... 4.00



## Sides

- 59. **Cucumber Raita** ..... 4.50
- 60. **Mint Raita** ..... 5.00
- 61. **Papadam** ..... 3.00
- 62. **Mango Chutney** ..... 3.50
- 63. **Mixed Pickles** ..... 3.50
- 64. **Mint Chutney** ..... 3.50



## Dessert

- 65. **Gulab Jamun** ..... 6.00  
Indian sponge cake dipped in honey syrup
- 66. **Mango Lassi** ..... 6.00
- 67. **Sweet Lassi** ..... 5.50

SOFT DRINK / HOT DRINK / JUICE AVAILABLE

# LUNCH SPECIAL

  
from \$11.90

Selected curries served with rice & vegetables



Please ask staff  
for our weekly

## CHEF SPECIAL



## CATERING AVAILABLE FOR ALL OCCASIONS



Prices are inclusive of GST and prices may change without notice.



# samrat tandoori

Delicious Indian Curry & Tandoori Dishes Cooked to Perfection



Established in 2010, we are family owned and operated. Delivering you prepared-to-order meals with the same chef with over 45 years experience, assuring you of the finest quality dishes according to your desired level of spice

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## TRADING HOURS

**DINNER** Wed - Mon 5 - 9.30pm  
**LUNCH** Wed - Fri 11:30 - 2.30pm  
Closed Tuesday

**FULLY LICENCED | BYO  
PHONE ORDERS | DINE-IN  
TAKEAWAY | DELIVERY\***

\*Conditions apply. Please advise of any dietary requirements when ordering

## Entree



- 1. Punjabi Samosa (2 pieces)..... 8.00**  
Deep-fried flaky pastry stuffed with spicy potatoes and dry fruits, served with tomato chutney
- 2. Onion Ring Bhaji ..... 8.00**  
Deep-fried onion rings marinated with salt, carom seed and lime juice, coated in chickpea flour
- 3. Vegetable Pakora (4 pieces)..... 8.00**  
Deep-fried fritters with assorted vegetables and a collection of spices coated in chickpea flour

### Entrees from the Tandoor (Clay Oven)

- 4. Chicken Tikka (4 pieces)..... 12.90**  
Boneless chicken cubes marinated overnight in yoghurt, lime juice and special spices, cooked in the Tandoor
- 5. Tandoori Drumstick (f/h) (4/2).....15.00/8.50**  
Chicken leg marinated in yoghurt and Indian spices, cooked in the Tandoor
- 6. Paneer Shaslik .....15.50**  
Cubed Indian cottage cheese, tomato, capsicum, onion and special spices, cooked on skewers and baked in the Tandoor
- 7. Chicken Shaslik ..... 17.90**  
Boneless chicken cubes, tomatoes, capsicum and onions on skewers, marinated with yoghurt and baked in the Tandoor
- 8. Tandoori Prawn ..... 19.90**  
Prawns marinated in yoghurt and chef's special spices with capsicum, onion and lime juice, cooked in the Tandoor

## Seafood



- 9. Fish Masala ..... 19.90**  
Boneless barramundi cubes cooked in a thick tomato and onion gravy with onion, capsicum and coconut cream
- 10. Fish Madras ..... 19.90**  
Boneless barramundi cubes cooked in southern spices with coconut cream
- 11. Prawn Malabar .....20.50**  
A south Indian specialty consisting of prawns cooked in a tomato and onion gravy, with cubed capsicum, coconut and mustard seed
- 12. Prawn Jalfrezi .....20.50**  
Prawns cooked with vegetables in special spices

## Chicken



- 13. Butter Chicken ..... 15.90**  
Boneless pieces of smoked tandoori chicken cooked in a creamy tomato gravy to produce our most popular dish
- 14. Chicken Masala .....15.90**  
Chicken cooked in light tomato and onion gravy with freshly ground spices
- 15. Chicken Korma ..... 15.90**  
Tender pieces of chicken cooked in a mild, creamy sauce
- 16. Chicken Madras ..... 15.90**  
Boneless chicken cooked with fresh tomatoes, onion and dried coconut
- 17. Chicken Spinach ..... 16.50**  
Chicken and fresh spinach cooked with mild spices
- 18. Chicken Vindaloo ))) ..... 16.50**  
Highly-spiced chicken pieces cooked in a hot tangy sauce
- 19. Chicken Jalfrezi Chef's special ..... 18.90**  
Chicken cooked in mild/hot tomato and onion gravy, with cubed capsicum and onion
- 20. Chicken Tikka Masala ..... 18.90**  
Roasted chicken tikka cooked in mild/hot tomato and onion gravy, with cubed capsicum and onion
- 21. Kadai Chicken..... 18.90**  
Boneless chicken cubes in tomato and onion gravy with dry chilli and a collection of spices, cooked in wok

## Lamb



- 22. Lamb Rogan Josh .....16.50**  
A royal specialty from Kashmir, consisting of lamb pieces in a light, mildly fennel flavoured tomato and onion gravy
- 23. Lamb Korma ..... 16.50**  
Lamb cubes cooked in a mild, creamy sauce
- 24. Lamb Madras ) ..... 16.50**  
Lamb cubes with fresh tomato and onion gravy, with coconut powder
- 25. Lamb Vindaloo ))) ..... 16.90**  
Highly-spiced lamb cooked in a hot tangy sauce
- 26. Lamb Spinach ..... 16.90**  
A combination of boneless lamb pieces cooked in a fresh spinach sauce and flavoured with fenugreek leaves
- 27. Lamb Mysore ..... 20.50**  
A south Indian specialty consisting of a dry, spicy lamb gravy mildly flavoured with curry leaves and a collection of spices
- 28. Bhuna Gosh Chef's special ..... 20.50**  
Lamb pieces cooked in a thick tomato and onion gravy, with capsicum and onion cooked slowly on low heat
- 29. Samrat Leg of Baby Lamb Chef's special .....21.90**  
Leg of baby lamb slices marinated overnight and slowly pan-cooked in the tandoor

## Beef



- 30. Beef Korma ..... 16.50**  
Beef cubes cooked in a mild, creamy sauce
- 31. Beef Vindaloo ))) ..... 16.90**  
Highly-spiced beef cooked in a hot tangy sauce

## Vegetarian



- 32. Aloo Gobi ..... 12.90**  
Fresh cauliflower and sautéed potatoes stir-fried with mild to medium spices
- 33. Chana Masala ..... 12.90**  
Chickpeas cooked in a fresh tomato and onion gravy with mild spices
- 34. Daal Makhani ..... 12.90**  
Black lentils cooked slowly over a low fire and pampered with cream and butter
- 35. Malai Kofta ..... 12.90**  
Another northern Indian favourite consisting of Indian-style cottage cheese, potato and dried fruits combined together and cooked in a creamy tomato based sauce
- 36. Aloo Palak ..... 12.90**  
Potatoes cooked with fresh spinach in mild spices
- 37. Aloo Baigan ..... 12.90**  
Eggplant tossed in onion, capsicum, & Delhi spices
- 38. Navratna Korma ..... 13.50**  
Mixed vegetables cooked with nuts, mild spices and cream
- 39. Matter Paneer ..... 13.50**  
Cottage cheese with green peas cooked in a creamy sauce
- 40. Palak Paneer ..... 13.50**  
Cottage cheese cubes and fresh spinach cooked with mild spices in a creamy sauce
- 41. Paneer Butter Masala ..... 15.50**  
Another favourite from northern India consisting of Indian-style cottage cheese cooked in a rich, creamy sauce
- 42. Paneer Tikka Masala ..... 17.50**  
Tandoori-baked cottage cheese tossed in a pan with vegetables

Vegan options available