

ENTREES

01. SAMOSA (2PCS) Crispy pastry filled with potato and peas mix	\$10
02. ONION BHAJI Spicy onion fritters, deep fried	\$10
03. ALOO PAKORA Potato slices dipped in chickpea flour and fried	\$10
04. PANEER PAKORA (4PCS) Cottage cheese marinated with chickpea flour and deep fried	\$16
05. PANEER 65 Cottage cheese marinated in varieties of indian spices and corn flour	\$18
06. CHICKEN 65 Crispy fried chicken tossed in special sauce blend tempered with curry leaves	\$21
07. CHICKEN TIKKA (4PCS) Chicken fillet marinated in spices, cooked in clay oven	\$18
08. garlic chicken TIKKA Chicken fillet marinated in spices & garlic cooked in clay oven	\$19
09. TANDOORI CHICKEN (Half) \$18 (Full) \$27 Chicken marinated in yogurt, herbs and spices, cooked in clay oven	\$27
10. TANDOORI LAMB CHOPS (4PCS) Juicy lamb chops marinated in spices and cooked in clay oven	\$22
11. SHEEKH KABAB (4PCS) Minced lamb with ginger and garlic rolled on skewer, cooked in clay oven	\$22
12. TANDOORI MIX GARLIC PLATTER It's an assortment of sizzling tandoori specialties	\$34
13. FISH KOLIWADA Crispy fish fillet in indian spices marinated, battered and fried	\$24

KIDS MENU / FINGER FOOD

14. SPRING ROLL (Veggie 4Pcs)	\$12
15. CHICKEN NUGGETS (10Pcs)	\$10
16. FRIES	\$8

CHICKEN CURRIES

17. BUTTER CHICKEN Char grilled fillet chicken harmonious blend of tomatoes enrich with cream	\$21
18. MANGO CHICKEN Creamy yellow chicken curry cooked with mango, mustard seeds & coconut	\$21
19. CHICKEN TIKKA MASALA Char grilled fillet chicken cooked with fresh tomatoes, onion and garnish with coriander	\$21
20. CHILLI CHICKEN Boneless chicken fillet cooked in soya sauce, chilli sauce and pepper	\$21
21. CHICKEN KORMA Creamy mildy spicy boneless meat curry prepared with special spicy blend	\$21
22. CHICKEN 65 Crispy fried chicken tossed in special sauce blend tempered with curry leaves	\$21
23. CHICKEN KADAI Meat cooked tomato gravy and coriander seeds and served in kadai	\$21
24. CHICKEN SAAG Meat cooked with fresh spinach, herbs and spices finishes with cream	\$21
25. CHICKEN KASHMIRI Chef's own recipe, cooked in cashew and onion gravy	\$21

LAMB, BEEF, & GOAT CURRIES

26. KORMA Delicious mild meat, cooked in yogurt based gravy and finished with almonds and cream	\$22
27. VINDALOO Lamb cooked in vindaloo sauce with slight notes of tangy-sweet & good hit of spice	\$22
28. ROGAN JOSH Chef's special kashmiri style slow cooked lamb in aromatic spices & yogurt	\$22
29. KADAI Diced lean meat tossed with onion & capsicum and finishes with coriander & served in kadai	\$22
30. SAAG SPINACH Meat cooked with fresh spinach, herbs & spices finishes with cream	\$22
31. KASHMIRI Chef's own recipe cooked in cashew & onion gravy	\$22
32. MASALA Meat cooked with diced onion, capsicum, desiccated coconut in tomato based gravy	\$22
33. MADRAS Meat cooked in coconut in cream	\$22

SEAFOOD CURRIES

34. CHILLI PRAWNS Crispy batter fried prawns tossed in spicy & tangy chinese sauce with onion & capsicum	\$24
35. FISH / PRAWN MASALA Fish/prawn cooked with onions, tomato, spring, onion & garnished with coriander	\$24
36. FISH / PRAWN MADRAS Fish/prawn cooked with diced coconut & south indian spices	\$24
37. FISH / PRAWN VINDALOO Fish/prawn cooked in unique hot & sour recipe	\$24
38. PRAWN KORMA Mild Prawn curry cooked in creamy onion gravy	\$24

VEGETERIAN CURRIES

39. ALOO GOBHI (POTATO CAULIFLOWER) Potatos & Cauliflower, stir fried with spices & finishes with fresh tomato	\$20
40. ALOO PALAK (POTATO SPINACH) Potato cooked with spinach puree & spices and finished with cream	\$20
41. EGG PLANT MASALA Eggplant & potatoes cooked with ginger, fennel & fenugreek	\$20
42. VEGETABLE JALFREZI Mix of seasonal veggies in thick onion, tomato gravy	\$20
43. VEGETABLE KORMA Mix of seasonal veggies in mild & creamy onion gravy	\$20
44. DAL MAKHNI Black lentils & kidney beans slowly simmered with fine herbs, finished with butter cream	\$20
45. PUMPKIN MASALA Onion, fennel seeds, fenugreek seeds, almonds cream & finished with chef's own sauce (simple delicious)	\$20
46. CHICKPEA MASALA Chickpea cooked with onion, spices & garnished with coriander	\$20

PANEER COTTAGE CURRIES

47. MALAI KOFTA Potatos & cottage cheese dumplings fried & sauteed in creamy onion cashew gravy	\$22
48. PALAK PANEER Homemade cottage cheese with fresh spinach puree, finished with fresh cream	\$22
49. PANEER KADAI Cottage cheese cooked with capsicum & kadai sauce	\$22
50. PANEER MASALA Homemade cottage cheese cooked with butter sauce & finished with fresh cream	\$22
51. PANEER MAKHNI Homemade cottage cheese cooked with butter sauce & finished with fresh cream	\$22
52. MATAR PANEER Homemade cottage cheese & fresh green peas cooked with onion & potato gravy	\$22

SOME ITEMS CAN BE REPLACED ON REQUEST IN DEALS

RICE

53. BASMATI RICE	Small \$6.5 Large \$7.5
54. ZEERA RICE	Small \$6.5 Large \$7.5
Basmali rice touched with saffron	
55. SAFFRON RICE	Small \$7.5 Large \$8.5
Flavoured rice touched with saffron	
56. COCONUT RICE	Small \$8.5 Large \$9.5
Rice cooked with grated coconut	
57. KASHMIRI RICE	Small \$8.5 Large \$9.5
Basmali rice cooked with fruits & nuts	
58. LEMON RICE	Small \$8.5 Large \$9.5
Rice cooked with curry leaf, mustard seed & flavoured with lemon	
59. VEGETABLE PULAO	Small \$13.5 Large \$15.5
Rice cooked with vegetable to perfection	
60. BIRYANI (CHI, LAMB, BEEF)	Small \$20.5 Large \$21.5
Rice cooked with perfection with your choice, garnished with crispy onion	
61. CHICKEN FRIED RICE	Small \$20.5 Large \$21.5
Rice cooked with chicken, spices	

CLAY OVEN SPECIALITIES

62. PLAIN NAAN	\$5
Indian bread made from white flour bread	
63. BUTTER NAAN	\$6
Indian bread made from white flour bread topped with butter	
64. GARLIC NAAN	\$6
Plain flour tandoori bread flavoured with fresh garlic	
65. CHEESE NAAN	\$9
White flour bread stuffed with cheese & coriander	
66. CHEESE GARLIC NAAN	\$9
White flour bread stuffed with cheese & coriander	
67. CHILLI CHEESE NAAN	\$9
White flour bread stuffed with cheese, chilli & fresh coriander (tasty)	
68. CHEESE CHILLI GARLIC NAAN	\$9.5
White flour bread stuffed with cheese, chilli, garlic & fresh coriander	
69. KEEMA NAAN	\$9.5
Bread stuffed with minced lamb & spiced herbs	
70. CHILLI CHEESE KEEMA NAAN	\$9.5
Bread stuffed with minced lamb, cheese chilli & spiced herbs	
71. KASHMIRI NAAN	\$9.5
Sweet bread stuffed with mixed dried & nuts	
72. ALOO PRANTHA	\$9.5
Wholemeal flour bread stuffed with potatoes & fine herbs	
73. ROTI / GARLIC ROTI	\$6/\$7
Whole wheat, bread or whole wheat flavoured with garlic	

SIDE / SALADS

74. PICKLE - MANGO PICKLE	\$4
75. PAPADAM (4PCS)	\$4
76. RAITA	\$6
Homemade yogurt with grated cucumber & garnished with ground cumin	

DESSERTS

77. GULAB JAMUN (2PCS)	\$10
Homemade cottage cheese dumpling in aromatic sugar syrup & rosewater syrup	
78. RICE PUDDIG	\$10
A creamy mixture of rice & milk that is cooked until its thick & soft	
79. LASSI (SALT, SUGAR, MANGO & ROSE)	\$7.99

DRINKS

80. Coke/Fanta/Sprite/Solo	\$4.50
Any available drink on fridge	
81. Water	\$3.50
82. LASSI (SALT, SUGAR, MANGO & ROSE)	\$6.50

WE DELIVER

KOO WEE RUP \$6
CALDERMEADE \$12
BAYLES \$12
LANG LANG \$15 - TOORADIN \$15

TAKEAWAY COMBO DEAL

SAMOSA (2PC)
CHICKEN TIKKA (2PC)
PAPADUMS (2PC)
BUTTER CHICKEN
LAMB ROGAN JOSH
LARGE BASMATI RICE
GARLIC NAAN
CHEESE GARLIC NAAN

ORIGINAL PRICE \$82 - SAVE \$12 DEAL PRICE \$70

TAKEAWAY JUMBO DEAL

SAMOSA (2PC)
CHICKEN TIKKA (2PC)
LAMB CHOPS (4PCS)
BUTTER CHICKEN LAMB ROGAN JOSH
LARGE BASMATI RICE
GARLIC NAAN (2PCS) PAPADUM (4PCS)
CHEESE GARLIC NAAN (2PCS) RAITA
GULAB JAMUN (2PCS) COKE 1 Ltr

ORIGINAL PRICE \$150 - SAVE \$50
DEAL PRICE \$100

"Please let us know if you have any dietary requirements"



NEW
INDIAN RESTAURANT KOO WEE RUP

TAKEAWAY MENU

We prepare fresh and healthy food made to order
CATERING FOR ALL OCCASIONS

03 5997 1484

04 2237 3200

OPEN ALL 7 DAYS 3:45PM TO 8:45PM



MenuLog  

www.tikkaflame.com.au

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