



DOSAI

The original \$9.00

Golden crisp rice and lentil light crepe, an 'all day' South Indian delight

Masala \$10.00

Spiced potato mash rolled in the crisp crepe, a delicious variation to 'The Original'

Bangalore \$11.00

'Bangalore Podi' - Roasted sesame and coconut powder spread on the inside of the crepe to give a bite to 'The Masala'

Kheema \$12.00

Kheema - moist lamb mince flavoured with mint, cinnamon and cloves and rolled in 'The Original'

Prawn \$13.00

King prawns tossed in tangy green tomato and capsicum and rolled in 'The Original'

All Dosais are served with

Sambar : Lentils stewed with a combination of podis - spice powders, pulli - tamarind and subtly sweetened with vellam - molasses.

Coconut Chutney : Ground fresh coconut with a tinge of green chillies and finished with South Indian tempering of whole black mustard and curry leaves.

STARTERS

Garlic and Pepper Rasam \$5.00

Tomato based soup with tamarind, garlic and fresh crushed pepper, tempered with brown mustard and curry leaves.

Mysore Chilli Chops (3 pcs) \$13.00

Succulent lamb cutlets marinated in hot fresh chilli and 'nigela' grilled and served garnished with toasted sesame seeds and a mint yoghurt side dip.

Mellagu Prawns (6 pcs) \$13.00

Tiger Prawns spiced with Malabar peppercorns and tossed in a red onion and tomato relish finished with fresh coriander.

Scallops with Coconut and Ginger (6 pcs) \$16.00

Western Australian scallops tossed with spices from the southern tip of the Sub-Continent along with coconut and fresh grated ginger.

Tandoori Tikka (3 pcs) \$10.00

Juicy pieces of chicken marinated in the famous 'Tandoori paste' and cooked on skewers in the traditional Tandoor Oven.

Patti Samosa (2 pcs)**\$7.00**

Layered filo pastry triangles, filled with sweet baby green peas and julienne of onion, deep fried.

Spinach Chaat**\$10.00**

Crunchy layers of deep fried baby spinach leaves, diced potatoes and chickpeas with refreshing yoghurt and finished with date chutney.

Chilli Mushroom**\$10.00**

Button mushrooms marinated in chilli, ginger and lemon grass and tossed with coriander and spices.

Starter Sampler**\$12.00**

One piece of tandoori tikka, mysore chilli chops and patti samosa.

Starter Sampler for vegetarians**\$11.00**

One piece of patti samosa, chilli mushroom and spinach chaat.

CURRIES

Prawns Konkani (6 pcs)**\$19.00**

Mildly spiced fragrant coconut based sauce. A popular dish from the Konkani coast.

Prawn Balchao (6 pcs)**\$19.00**

Prawns pan-fried in goan style tangy onion and tomato sauce spiced up with hot cayenne pepper.

Fish Curry - Goan**\$19.00**

Ling fish cubes and diced capsicum cooked in coconut milk flavoured with 'kokum'. A recipe straight from the Goan Kitchen.

Chicken Chettinad**\$17.00**

An aromatic, peppery hot dish richly spiced with mellagu, sunf and star aniseed from the Chettiar community of Tamil Nadu.

Chicken Makhani**\$17.00**

The jewel in the Crown of Indian cuisine. Succulent Tikka cooked in smooth creamy tomato sauce, sweetened with honey, flavoured with aromatic methi leaves and garnished with slivered almonds.

Lamb Varutha**\$17.00**

Tender diced lamb cooked slowly in an onion-based curry distinctly flavoured with fresh 'curry leaves', an original from Chennai.

Lamb Kurumah**\$17.00**

The southern equivalent to 'Khorma', a much lighter sauce with 'khus khus' and whole garam masala.

Lamb Shank Roganjosh**\$16.00**

Traditional Kashmiri dish with 'Rathanjogh'.

Beef Kerala**\$16.00**

A unique combination of fresh coconut, ginger, diced beef and potatoes in a mild sauce, authentic to the 'Maplah' community.

Beef Vindaloo**\$16.00**

Vin - de - alho meaning wine of garlic, a simple hot and sour sauce prepared with ground cayenne pepper and coriander seeds.

Okra Masala**\$14.00**

Stir fried whole baby okra, with diced onion, tomato and capsicum with cumin seeds.

Mushroom and Spinach**\$14.00**

Button mushrooms and baby english spinach cooked together with a hint of nigella.

Baby Eggplant and Potato **\$14.00**
A light vegetable accompaniment, subtly spiced and flavoured with panch phoran.

Mixed Vegetable Curry **\$14.00**
fresh and crunchy vegetables served in a smooth sauce prepared with our Chef's own 'curry powder' and lite coconut milk.

Dal **\$11.00**
Red kidney beans and a mix of lentils cooked slowly with a garam masala bouquet garni allowing the spices to infuse into the dal. It is finished with a tempering of cumin, garlic, fresh chillies and tomatoes.

RICE AND BREAD

Basmati Rice **\$2.50**

Naan **\$3.00**
A light Punjabi bread cooked in the Tandoor.

Garlic Naan **\$3.50**
Naan stuffed with chopped garlic.

Peshwari Naan **\$4.50**
Naan filled with cream cheese, sultanas, coconut and nuts.

Aloo Kulcha **\$4.50**
Naan filled with shredded Desiree potatoes and chopped shallots.

Malabar Paratha **\$4.00**
flaky wholemeal bread pan fried.

Roti **\$4.00**
Wholemeal bread cooked in the tandoor.

SIDE DISHES (all \$2.50 each)

Mango Chutney
Cucumber Raitha
Lime Pickle
Onion and Tomato Katchumber
Mint Chutney
Pappadums (4 pcs per serve)

THALI **\$19.00**

Available weekdays and Fri - Sat Lunch only.
More than six Thali's would be served banquet style

Vegetarian

Rasam, Potato Palliya, vegetable curry and dal served with rice and sada dosai.

Non Vegetarian

Rasam, lamb curry, butter chicken and dal served with rice and sada dosai.

MALABAR BANQUET (Minimum for two - eat in only) \$30.00 per person
Starters - Patti samosa, Chicken Tikka
Second Course - Dosai Masala
Main Course - Chicken makhani, Lamb Varutha and mixed vegetable curry with Basmati rice, naan, mint chutney and pappadums.

SEAFOOD BANQUET \$35.00 per person
Malabar Banquet + Mellagu prawns + goan fish curry

MAHARAJA BANQUET \$40.00 per person
Seafood banquet + Dessert + Tea / Coffee

(ALL MAINS ARE UNLIMITED)

CORKAGE \$3.00 PER PERSON

COFFEE AND DESSERT MENU

Kesar Pista Kulfi \$5.00
Indian ice cream made with pistachio nuts and flavoured with saffron and cardamon

Mango Kulfi \$5.00
Indian ice cream with mango.

Gulab Jamun \$2.90
Cottage cheese dumplings, flavoured with cardamom, deep fried and steeped in saffron flavoured syrup. Served hot.

Gulab Jamun with Vanilla Ice Cream \$3.90

Vanilla Ice Cream \$2.90

Coffee \$3.50

Cappuccino \$4.50

Masala Chai \$4.50
Indian spiced tea with cardamom, cinnamon and cloves

Mango Lassi \$3.50
Refreshing yoghurt drink, flavoured with mangoes.

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