

**Meera**

**Indian Restaurant**

## BANQUETS

(highly recommended for groups - minimum 4 people)

### NON-VEGETARIAN BANQUET \$40 PER PERSON

#### Starters

Chicken Tikka  
Seehk Kebab  
Onion Bhaji  
Pappadams served with mixed chutneys

#### Mains

Butter Chicken  
Rohan Josh Lamb  
Dahl Taddkha  
Metro Mix Vegetable Curry  
Salad  
Raita

Served with Rice and Mixed Naan Bread.

### VEGETARIAN BANQUET \$35 PER PERSON

#### Starters

Samosa  
Onion Bahji  
Paneer Tikka  
Pappadams served with mixed chutneys

#### Mains

Dahl Taddka  
Malai Kofta  
Metro Mixed Vegetables  
Baighan Bharta  
Salad  
Raita

Served with Rice and Mixed Naan Bread.

### METRO SPECIAL BANQUET - \$55 PER PERSON

#### Starters

Fish Tikka  
Lamb Cutlet  
Amritsari Fish  
Pappadams served with mixed chutneys

#### Mains

Goat Curry  
Palak Chicken  
Prawn Masala  
Dahl Taddkha  
Salad  
Raita

Served with Rice and Mixed Naan Bread.

## SOUP

#### Tomato Shorba

Hot and spicy tomato based soup.

\$5.50

#### Chicken Soup

Chicken Soup with touch of Indian spices

\$6.50

## VEGETARIAN STARTERS

#### Samosa (2 pieces)

Homemade savoury pastries filled with potatoes, peas and exotic herbs, served with mint and tamarind chutney.

\$7.00

#### Onion Bahji (3 pieces)

Slices of onion coated in a lightly spiced chickpea flour and deep fried, served with mint and tamarind chutney.

\$9.00

#### Hariyali Kebab (4 pieces)

Pan fried patties of cottage cheese, spinach, potatoes mixed with authentic spices and fenugreek leaves.

\$10.00

#### Paneer Tikka Shahlick (4 pieces)

Lightly spiced cottage cheese skewered with tomato, capsicum and onion.

\$14.00

#### Vegetable Seehk Kebab (4 pieces)

Mixed vegetable and corn skewered and cooked in the traditional charcoal tandoor.

\$10.00

## NON-VEGETARIAN AND SEAFOOD STARTERS

#### Metro Chicken 65 (8 pieces)

Chicken pieces coated in our own Metro spiced batter and deep fried.

\$15.00

#### Chicken Tikka (4 pieces)

Chicken fillets marinated overnight and cooked in the traditional charcoal tandoor.

\$18.00

#### Seehk Kebab (4 pieces)

Succulent spiced lamb mince skewered and cooked in the traditional charcoal tandoor.

\$14.50

#### Tandoori Chicken

Half \$16.00

Whole \$24.00

Very popular half or whole marinated chicken, cooked to perfection in the traditional charcoal tandoor.

#### Tandoori Lamb Cutlets (4pieces)

\$24.00

Tender lamb cutlets marinated with authentic spices and yoghurt and cooked in the traditional charcoal tandoor.

#### Fish Tikka (4 pieces)

\$20.00

Red Emperor fillets dusted with authentic spices and yoghurt, cooked in the traditional charcoal tandoor.

#### Fish Amritsari (4 pieces)

\$20.00

Crispy deep fried red emperor fillets dusted with chef special spices.

#### Tandoori Salmon (2pieces)

\$20.00

Salmon steak in a delicate marinate of authentic spices and fresh herbs, cooked in the tandoor.

#### Tandoori Prawns (6 pieces)

\$22.00

Lightly marinated King Prawns, skewered and cooked in the traditional charcoal tandoor.

#### Metro Style Crab (3 pieces)

\$22.00

Soft shell crab lightly spiced and deep fried to perfection.

## TASTING PLATES FOR TWO

#### Vegetarian

\$25.50

A selection of samosa, hariyali kebab, paneer tikka and onion bhaji served with mint, tamarind chutney and yogurt dressing.

**Non-Vegetarian** **\$28.00**

A selection of lamb cutlets, seekh kebab, and chicken tikka served with mint, tamarind chutney and yogurt dressing.

**Seafood** **\$36.00**

A selection of tandoori prawns, fish Amritsari, and tandoori salmon, served with mint, tamarind chutney and yogurt dressing.

## **GOURMET SALADS**

**Paneer Tikka Salad** **\$14.00**

Delicate cottage cheese cubes and capsicum dusted with authentic spices, cooked in traditional charcoal tandoor, served on a bed of fresh garden salad and drizzled with light mint chutney.

**Roasted Vegetable Salad** **\$15.00**

Pumpkin, eggplant, cottage cheese, zucchini, and capsicum spiced with authentic herbs & spices, cooked in traditional charcoal tandoor served on bed of gourmet salad.

**Tandoori Chicken Salad** **\$16.00**

Tender boneless chicken marinated in yoghurt and spices and cooked in a traditional charcoal tandoor served on a bed of fresh garden salad and drizzled with mango chutney.

**Lamb Seekh Kebab Salad** **\$16.00**

Succulent Spiced lamb mince cooked in a traditional charcoal tandoor, served on bed of fresh garden salad and drizzled with light mint chutney.

**Fish Tikka Salad** **\$17.00**

Red Emperor fillets dusted with authentic spices and fresh herbs cooked in traditional charcoal tandoor, served on a bed of fresh garden salad and drizzled with light mint chutney.

**Tandoori Prawn Salad** **\$18.00**

Lightly marinated prawns cooked on skewers in a traditional charcoal tandoor, served on a bed of fresh garden salad and drizzled with light mint chutney.

## **CHEF RECOMMENDATIONS**

**Chilli Chicken Sizzler** **\$24.00**

Wok fried chicken pieces on the bone stir fired with capsicum, onion, tomato and chilli served on sizzling hot plate

**Mix Seafood Sizzler** **\$25.00**

Combination of prawns, scallops and fish fillets stir fried with capsicum, onion, tomato and chilli served on sizzling hot plate

**Chilli Paneer Sizzler** **\$25.00**

Cube of paneer tikka stir fried with capsicum, onion, tomato and chilli served on sizzling hot plate

**Goat Curry** **\$25.00**

Hot and spicy goat served on the bone simmered in ground authentic spices.

## **MAIN COURSES CHICKEN**

**Butter Chicken** **\$23.00**

Tandoori chicken simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs.

**Chicken Palak** **\$23.00**

Tender chicken fillets cooked in fresh spinach with authentic spices and finished with fresh cream.

**Chicken Tikka Masala** **\$23.00**

Tender chicken fillets cooked with capsicum and onion cooked in a tomato base.

**Chicken Korma** **\$23.00**

Tender chicken fillets in a mild and creamy sauce with subtle spices.

**Chicken Madras** **\$23.00**

Chicken fillets sauted with dried chillies, curry leaves and mustard seeds and finished with coconut milk.

**Chicken Vindaloo** **\$23.00**

Tender cubes of marinated chicken simmered in intense flavours of vinegar, hot chilli, fresh ginger and spices.

## **LAMB**

**Rogan Josh** **\$23.00**

Aromatic lamb simmered in ground tomatoes, authentic spices and fresh herbs.

**Lamb Palak** **\$23.00**

Lamb cubes cooked in fresh spinach with authentic spices and finished with fresh cream.

**Lamb Korma** **\$23.00**

Lamb cubes in a mild and creamy sauce with subtle spices.

**Lamb Vindaloo** **\$23.00**

Lamb cubes and potato simmered in intense flavours of vinegar, hot chilli, fresh ginger and spices.

**Lamb Madras** **\$23.00**

Lamb cubes sauted with dried chillies, curry leaves and mustard seeds and finished with coconut milk.

**Lamb Kadahi** **\$23.00**

Lamb cubes sauted with dried chillies, capsicum, onion and tomato

## **BEEF**

**Beef Vindaloo** **\$24.00**

Beef cubes and potato simmered in intense flavours of vinegar, hot chilli, fresh ginger and spices.

**Beef Palak** **\$24.00**

Beef cubes cooked in fresh spinach with authentic spices and finished with fresh cream.

**Beef Korma** **\$24.00**

Beef cubes in a mild and creamy sauce with subtle spices.

**Beef Madras** **\$24.00**

Beef cubes sauted with dried chillies, curry leaves and mustard seeds and finished with coconut milk.

**Beef Kadahi** **\$24.00**

Beef cubes sauted with dried chillies, capsicum, onion and tomato

## SEAFOOD

<b>Prawn Masala</b>	<b>\$25.00</b>
King Prawns cooked in a delicately spiced curry made from tomatoes, onion, capsicum and authentic spices and fresh herbs.	
<b>Scallop Masala</b>	<b>\$25.00</b>
Spiced scallops in a delicate curry of ginger garlic and fresh coriander.	
<b>Malabari Prawns Curry</b>	<b>\$25.00</b>
King Prawns in a rich tomato and onion base flavoured with coconut cream.	
<b>Malabari Fish Curry</b>	<b>\$26.00</b>
Fresh fish fillets in a rich tomato and onion base flavoured with coconut cream.	
<b>Prawn and Scallop Curry</b>	<b>\$26.00</b>
Mild curry spiced with turmeric, fennel and coconut.	

## VEGETARIAN MAIN COURSES

<b>Dhal Taddka</b>	<b>\$14.00</b>
Yellow lentils cooked with authentic spices and finished with a touch of sautéed garlic and cumin seeds.	
<b>Dhal Makhani</b>	<b>\$14.00</b>
Black lentils lightly spiced and finished with cream.	
<b>Bhindi Masala (Okra)</b>	<b>\$15.00</b>
Okra stir fried with onion, tomato and authentic spices.	
<b>Green Beans and Potatoes</b>	<b>\$14.00</b>
Dry style vegetable dish finished with fresh coriander	
<b>Metro Mixed Vegetable</b>	<b>\$15.00</b>
Seasonal medley of vegetables in tomato based gravy.	
<b>Malai Kofta</b>	<b>\$16.00</b>
Homemade dumplings of cottage cheese and potato cooked in rich creamy gravy.	
<b>Palak Potatoes</b>	<b>\$16.00</b>
Potatoes cooked in fresh spinach with authentic spices and finished with fresh cream.	
<b>Shahi Paneer</b>	<b>\$18.00</b>
Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashews and authentic spices and fresh herbs.	
<b>Paneer Jalfrazi</b>	<b>\$18.00</b>
Delicate Cottage cheese sautéed with capsicum and onion with authentic spices.	
<b>Palak Paneer</b>	<b>\$18.00</b>
Delicate Cottage Cheese in fresh spinach with authentic spices and finished with fresh cream.	
<b>Muttar Paneer</b>	<b>\$18.00</b>
Delicate cottage cheese and green peas in a subtle spiced gravy.	
<b>Bhaigan Bharta</b>	<b>\$18.00</b>
Smoked eggplant cooked in traditional charcoal tandoor, and then sautéed with tomatoes, authentic spices and fresh herbs finished with fresh peas.	

## SIDE DISHES

<b>Mixed chutneys with Pappadams</b>	<b>\$10.00</b>
Combination of mint, tamarind and mango chutney	
<b>Cucumber / Mixed Raita</b>	<b>\$4.00</b>
Natural yoghurt dressing with touch of spices.	
<b>Kuchumber</b>	<b>\$6.00</b>
A salad of diced onion, cucumber, tomato, chilli and coriander.	
<b>Mixed Pickle</b>	<b>\$2.50</b>
<b>Mango Chutney</b>	<b>\$2.50</b>
<b>Mint and Coriander Chutney</b>	<b>\$2.50</b>
<b>Tamarind Chutney</b>	<b>\$2.50</b>
<b>Pappadams (4 pieces)</b>	<b>\$4.50</b>

## RICE AND BREADS

<b>Chicken/Beef/Lamb Briyani</b>	<b>\$22.00</b>
Basmati rice cooked with authentic spices and your choice of meat.	
<b>Steamed Basmati Rice</b>	<b>\$4.00 per person</b>
<b>Saffron Basmati Pulao</b>	<b>\$4.50 per person</b>
<b>Roti</b>	<b>\$3.50</b>
<b>Naan (Plain)</b>	<b>\$4.00</b>
<b>Garlic Naan</b>	<b>\$4.50</b>
<b>Butter Naan</b>	<b>\$5.50</b>
<b>Keema Naan</b>	<b>\$5.00</b>
<b>Cheese Naan</b>	<b>\$5.50</b>
<b>Kashmiri Naan</b>	<b>\$5.50</b>
<b>Lacha Paratha</b>	<b>\$5.00</b>
<b>Aloo Paratha</b>	<b>\$5.00</b>

## DESSERTS

<b>Gulab Jaman (2 pieces)</b>	<b>\$6.00</b>
Indian doughnuts in sweet syrup with rosewater, served warm.	
<b>Rasmalai (2 pieces)</b>	<b>\$6.00</b>
Soft spongy cake floating in sweetly flavoured milk.	
<b>Pistachio Kulfi</b>	<b>\$6.50</b>
Homemade Indian ice-cream with pistachio nuts.	
<b>Mango Kulfi</b>	<b>\$6.50</b>
Homemade Indian ice-cream made with fresh mango.	
<b>Kheer</b>	<b>\$6.50</b>
Traditional Indian rice pudding.	

## Designer Desserts

<b>Cassata / White Truffle / Caramel Supreme</b>	<b>\$6.50</b>
--	---------------

*Please feel free to ask the waiter if you have any special dietary requests.*