

ENTRÉE

1.	VEG SAMOSA – 2PCS (V)	5.50
	Triangular Indian pastry stuffed with potatoes & green peas	
2.	VEG SAMOSA CHAAT	8.50
3.	ALOO TIKKI – 2PCS POTATOES AND PEAS (GF, V)	5.00
4.	ALOO TIKKI CHAAT (GF)	8.00
5.	SPRING ROLL – 2PCS (V)	5.00
6.	FALAFEL WITH SALAD (GF, V)	12.50
	Ground chickpeas blend with onion, parsley, garlic, pepper & spices, served with garden salad & yogurt dip	
7.	VEGETABLE PAKORA (GF, V)	6.00
	Mixed vegetables fritters	
8.	ONION BHAJI (GF, V)	6.00
	Sliced onions with chickpea flour	
9.	PANEER PAKORA (GF)	8.00
	Cottage cheese fritters deep fried in oil with gram flour batter	
10.	HARRA BARRA KEBAB (VEG) (GF, V)	7.00
	Spicy potato & spinach fritters	
11.	FISH PAKORA (GF)	12.50
	Deep fried fish in Amritsari style	
12.	CHICKEN 65	8.50
	Crispy fried boneless chicken breast from South India	
13.	SPICY CHICKEN PAKORA (GF)	8.00
14.	MANCHURIAN STYLE FISH	15.90
	Fish cooked in Manchurian sauce with diced onion & capsicum	
15.	SALT AND PEPPER CALAMARI	9.50
16.	PANFRIED CHILLY & GARLIC PRAWNS (GF)	18.90

FROM CLAY OVEN (TANDOOR)

17.	TANDOORI MUSHROOM (GF)	14.90
	Mushrooms marinated in yogurt & spices, cooked in tandoor	
18.	TANDOORI PANEER (GF)	15.90
	Cottage cheese grilled with capsicum, onion & tomato with tandoori spices	
19.	TANDOORI PRAWNS (GF)	18.90
	Prawns marinated in tandoori spices & cooked in tandoor	
20.	FISH TIKKA (GF)	15.90
	Fish marinated in tandoori spices & cooked in tandoor	
21.	LAMB CHOPS – 2PCS (GF)	8.00
	Tender lamb chops, marinated overnight & cooked in tandoor	
22.	SEEKH KEBAB – 2PCS (GF)	5.90
	Minced meat blend with ginger, garlic, fresh coriander rolled on a skewer & cooked in tandoor	
23.	CHICKEN TIKKA – 2PCS (GF)	5.90
	Boneless pieces of chicken marinated in tandoori spices & cooked in tandoor	
24.	TANDOORI CHICKEN (GF)	4PCS – HALF 10.90 8PCS – FULL 19.00
	Whole chicken marinated in yogurt, tandoori spices & cooked in tandoor	
25.	MASALENDAR TANDOORI CHICKEN (GF)	4PCS – HALF 16.90 8PCS – FULL 27.90
	Whole chicken marinated in yogurt, tandoori spices, cooked in tandoor & tossed with onion, capsicum with spices	
26.	TANDOORI MIXED PLATTER – 10 PCS (GF)	21.90
	A variety of exotic meats from tandoor, a culinary delight	
27.	TANDOORI MIXED PLATTER – 5 PCS (GF)	11.90

SIGNATURE DISHES

28.	CREAMY CHICKEN (GF)	15.50
	Chicken cooked with creamy & cashew sauce	
29.	SHAHI CHICKEN MASALA (GF)	15.50
	Boneless chicken cooked with cottage cheese, onions, Cashew nuts & finished with Cream	
30.	CHICKEN MUMTAZ (GF)	15.50
	Chicken cooked with blend of spices from Awadh	
31.	KAJU CHICKEN (GF)	15.50
	Chicken cooked with cashew nuts and finished with cream	
32.	BEEF, LAMB OR CHICKEN SABJ BAHAR (GF)	14.50
	Choice of beef, lamb or chicken cooked with fresh vegetables	
33.	BEEF, LAMB OR CHICKEN MUSHROOM MASALA (GF) - Chefs Special	14.90
34.	PEPPER BEEF, LAMB OR CHICKEN (GF)	15.50
	Choice of beef, lamb or chicken sauté with capsicum & crushed pepper & mixed with creamy nutty sauce	
35.	LAMB KEEMA MATTER (PEAS) (GF)	14.50
	Minced lamb cooked with fresh spices & peas	
36.	LAMB KOFTA CURRY (MEAT BALLS)	14.50
	Minced lamb meat cooked in curry sauce	
37.	BALUCHI KOFTA CURRY (MEAT BALLS) (GF)	14.90
	Minced lamb meat balls cooked in cashew nuts & creamy sauce	

CHICKEN

38.	BUTTER CHICKEN (GF)	14.90
	Boneless pieces of chicken, cooked in tandoor, simmered in rich sauce & finished with cashew & cream	
39.	CHICKEN CURRY (GF)	14.50
	Authentic chicken curry	
40.	CHICKEN KORMA (GF)	14.90
	For mild taste buds, chicken cooked in cashew nuts & creamy sauce	
41.	MANGO CHICKEN (GF)	14.50
	Chicken cooked with mango puree & coconut cream	
42.	BUTTER CHICKEN MASALA (GF)	14.90
	Dish created in London, Butter Chicken cooked with capsicum, onions & spices	
43.	CHICKEN JHALPFERAZIE (GF)	14.90
	Boneless pieces of chicken cooked in capsicum, onion in a tomatoes gravy	
44.	CHILLY CHICKEN	14.90
	Diced chicken pieces tossed with diced onions, capsicum & green chillies in soy sauce	
45.	CHICKEN MASALA (GF)	14.90
	Boneless chicken pieces tossed with diced onions, capsicum in onion & tomato sauce	
46.	CHICKEN TIKKA MASALA (GF)	15.50
	Chicken tikka pieces tossed with diced onions, capsicum in onion & tomato sauce	

RED MEAT

47.	ROGAN JOSH (GF)	14.90
	Authentic lamb curry	
48.	BEEF OR LAMB KORMA (GF)	15.50
	Beef or Lamb cooked in cashew nuts & creamy sauce	
49.	BEEF, LAMB OR GOAT BHUNA MASALA (GF)	15.50
	Authentic Beef, Lamb or Goat cooked in capsicum, onion & tomato	
50.	GOAT CURRY WITH BONES (GF)	14.90
	Authentic goat curry	

51.	BEEF CURRY (GF)	14.50
	Authentic beef curry	
52.	BEEF, LAMB OR CHICKEN ALOOWALA (GF)	14.50
	Authentic beef, lamb or chicken curry cooked with potatoes	
53.	BEEF, LAMB OR CHICKEN PHAL (GF)	14.50
	Extra hot highly flavored curry for chilly lovers	
54.	BEEF, LAMB, GOAT OR CHICKEN KASHMIRI (GF)	15.50
	Meat cooked with cashews, dry fruits & finished with cream	
55.	BEEF, LAMB OR CHICKEN MADRAS (GF)	14.90
	Meat cooked in curry sauce, finished with coconut & curry leaves	
56.	BEEF, LAMB OR CHICKEN VINDALOO (GF)	14.90
	Choice of chicken, beef or lamb cooked in hot vindaloo sauce	
57.	BEEF, LAMB OR CHICKEN SAAG (GF)	15.50
	Choice of chicken, beef or lamb cooked in creamy spinach sauce	

SEAFOOD

58.	PRAWN MASALA (GF)	18.90
	Prawns cooked with capsicum, onion & tomatoes in curry sauce	
59.	CHILLY PRAWNS	18.90
	Prawns cooked in Manchurian sauce with diced onions and capsicum	
60.	GOAN PRAWNS (GF)	18.90
	Prawn cooked in Goa style with coconut cream	
61.	PRAWN KORMA (GF)	18.90
	Prawns cooked in cashew nuts & finished with cream	
62.	BUTTER PRAWNS (GF)	18.90
	Prawns simmered in rich sauce & finished with cashews and cream	
63.	FISH CURRY (GF)	15.50
	Diced fish in curry sauce	
64.	GOAN FISH (GF)	15.90
	Diced fish cooked in Goa spices & coconut cream	
65.	MIX SEAFOOD CURRY (GF)	18.90
	Mixture of prawn, scallops, calamari & fish simmered in your choice of Sauce	

VEGETABLES

66.	DAAL MAKHANI (GF)	13.90
	Whole black lentils & kidney beans, simmered overnight with spices & cooked on slow flame	
67.	DAAL TADKA (GF, V)	12.90
	Yellow spilt daal cooked in Punjabi style	
68.	ALOO GOBI (GF, V)	13.50
	Cauliflower & potatoes cooked in onion & mixed Indian spices	
69.	PUMPKIN MASALA (GF, V)	13.50
	Pumpkin cooked in mustard seeds and masala sauce	
70.	EGGPLANT MASALA (GF, V)	13.50
	Eggplant cooked with potatoes in curry sauce	
71.	KASHMIRI DUM ALOO (GF)	14.90
	Potatoes cooked in yogurt, fenugreek, fennel powder & finish with cashew and cream	
72.	LAKHNAVI DUM ALOO	16.90
	Stuffed potatoes with nuts cooked in yogurt, fenugreek, fennel powder & finish with cashew and cream	
73.	MUSHROOM CORN MASALA (GF, V)	13.50
	Mushroom & corn cooked in curry sauce and finished with coconut cream	
74.	TANDOORI MUSHROOM MASALA (GF)	15.90
	Tandoori Mushrooms cooked in masala sauce	
75.	GOBI / VEGIE MANCHURIAN (V)	14.50
	Cauliflower / Mix veggie flitters tossed with diced onions and capsicum with Manchurian sauce	

76. MALAI KOFTA (GF)	14.50
Cottage cheese dumplings cooked in creamy cashew nut sauce	
77. MATTER MUSHROOM (GF, V)	13.50
Mushroom & green peas cooked in delicately spiced mild sauce with cashews and finished with cream	
78. MATTER PANEER (GF)	14.50
Cottage cheese & green peas cooked in delicately spiced mild sauce with cashews and finished with cream	
79. PALAK PANEER (GF)	15.50
Cottage cheese cooked in blended rich creamy spinach	
80. PALAK KOFTA (GF)	14.90
Cottage cheese dumplings cooked in blended rich creamy spinach	
81. ALOO PALAK (GF, V)	13.50
Potatoes & fresh creamy spinach	
82. SHAHI PANEER (GF)	14.90
Cottage cheese cooked in mild butter sauce with cashew & cream	
83. PANEER PASANDA	15.90
Stuffed paneer with nuts, cooked with butter and cashew sauce	
84. KADAI PANEER (GF)	14.90
Cottage cheese cooked with capsicum, onion & tomato in a curry sauce	
85. BUTTER PANEER MASALA (GF)	14.90
Cottage cheese cooked in mild butter sauce with cashews, tossed with capsicum, onions and finished with cream	
86. PANEER TIKKA MASALA (GF)	16.50
Paneer Tikka cooked with capsicum, onion, tomatoes in a curry sauce	
87. KAJU PANEER (GF)	16.50
Cottage cheese cooked in cashew nut and creamy sauce	
88. DUM PANEER KALI MIRCH (GF)	16.50
Cottage cheese cooked in yogurt, fenugreek, fennel powder & finish with cashew and cream	
89. PESHAWARI CHOLLE (GF, V)	13.90
Chickpeas cooked with onion, tomatoes & a combination of Indian spices	
90. KADAI CHANA (GF, V)	13.90
Chickpeas cooked with capsicum, onion & tomatoes in a wok	
91. BHINDI DO PIAZZA (GF, V)	14.50
Deep fried Okra cooked with onions & combination of Indian spices	
92. VEGIE KORMA (GF)	14.50
Mild fresh seasonal vegetables cooked in curry sauce with cream & nuts	
93. MIXED VEGETABLES CURRY (GF, V)	12.90
Parboiled vegetables cooked in curry sauce	

BASMATI RICE

94. STEAMED RICE (GF, V)	3.60
95. SAFFRON RICE (GF, V)	4.00
96. COCONUT RICE (GF, V)	5.70
97. PEA RICE (GF)	5.70
98. LEMON RICE (GF, V)	5.70
99. KASHMIRI RICE (GF)	6.70
Rice with variety of nuts	
100. VEGETABLE BIRYANI (GF)	12.90
101. MEAT OR CHICKEN BIRYANI (GF)	13.90
Choice of chicken or meat cooked with basmati rice, mint & spices	
102. LAMB KEEMA BIRYANI (GF)	13.90
Mince Lamb cooked with basmati rice, mint & spices	
103. PRAWN BIRYANI (GF)	18.90

BREAD

104. CHOCLATE NAAN	7.00
105. CHEESE NAAN	5.50
106. CHEESE NAAN WITH CHIILIES & CHIVES	6.00
107. NAAN/ROTI (V)	2.50
108. GARLIC NAAN / GARLIC ROTI (V)	3.00
109. LATCHA PARATHA (V)	4.00
Flaky whole meal bread baked in tandoor	
110. ALOO PARATHA (V)	4.50
111. PANEER NAAN (COTTAGE CHEESE NAAN)	5.50
112. KEEMA NAAN	4.50
113. KEEMA CHEESE NAAN	6.50
114. CHICKEN NAAN	4.50
115. CHICKEN CHEESE NAAN	6.50
116. MASALA KULCHA	5.00
117. KASHMIRI NAAN	5.50

ACCOMPANIMENTS

118. RAITA - Churned yogurt with carrot & cucumber	3.90
119. BOONDI YOGURT	4.50
120. GARDEN SALAD Salad with cucumber, onion, lettuce & tomatoes	4.50
121. MANGO CHUTNEY OR MIX PICKLES	2.50
122. ONIONS	3.50
123. PAPPADUM - 4PCS	2.50

DESSERTS

124. GULAB JAMUN Cottage cheese dumplings in sugar syrup	3.50
125. MANGO/PISTACHIO KULFI	4.00
126. ALMOND RABRI MATKA KULFI	6.00
127. VEGAN PISTA KULFI	4.00
128. RASS MALAI - Indian sweet dumplings in creamy sauce	6.00
129. GAJJAR HALWA (CARROT PUDDING)	5.50
(Available in winters ONLY)	

BEVERAGES

130. SWEET LASSI/MASALA LASSI	4.00
131. MANGO LASSI	4.50
A soothing & refreshing yogurt drinks with mango	
132. CAN OF COKE, COKE ZERO, SOLO, LEMONADE, ORANGE	2.50
133. BOTTLE OF COKE, COKE ZERO, SOLO, LEMONADE, ORANGE	1.25LTS 5.00 2 LTS 7.00

***DINNER PACK**

11.90

Prices and trading hours may change without further notice. All prices include gst. Please let us know if you have any special dietary consideration or allergies or wish to modify any curry to suit your taste.

PIND BALUCHI
A Place of Curry Eaters

Indian Restaurant
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Fully Licensed & B.Y.O. Wine
Seating for 90+ people

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Tues - Sun: 5.00pm --- Till Close
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Tikka, 2 Curries (Max value of \$14.90) Valued over \$55
Rice, 2 Naan, Raita &
4pcs Pappadams Free Pickup or Delivery \$8

FAMILY PACK **\$54.99**
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Tikka, 2pcs Seekh Kebab, 2 Curries Valued over \$65
(Max value of \$14.90), 2 Rice, 2 Naan,
Raita and 4pcs Pappadan Free Pickup or Delivery \$8

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