

# PIND BALUCHI INDIAN RESTAURANT

2, Rebound Court, Narre Waren VIC 3805

PH: 03 9704 7684 / 0430 515 346

## Take Away Vegan Menu

### ENTRÉE'

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|--------------|---|-------|
| 1            | <b>Veg Samosa - 2pcs (NF)</b>   | 6.50  |
| 2            | <b>Aloo Tikki - 2pcs (GF,NF)</b><br>Potatoes & Peas cake mixed with spices  | 5.00  |
| 3            | <b>Spring Roll - 2pcs (NF)</b>  | 5.00  |
| 4            | <b>Falafel with Salad (GF,NF)</b>   | 12.50 |
| 5            | <b>Vegetable Pakora - 6pcs (GF,NF)</b><br>Vegetables fritters in chickpea flour & spices  | 6.00  |
| 6            | <b>Onion Bhaji - 6pcs (GF,NF)</b><br>Onions fritters with chickpea flour & spices   | 6.00  |
| 7            | <b>Harra Barra Kebab - 2pcs (GF,NF)</b><br>Spicy potato, peas & spinach fritters mixed with spices  | 7.00  |
| 8            | <b>GOBI 65 (NF)</b> Cauliflower fritters tossed with curry leaves & chili   | 14.90 |
| 9            | <b>Gobi Manchurian (DRY) (NF)</b><br>Cauliflower fritters toasted with diced onion & capsicum in sweet sour sauce                                     | 14.90 |
| 10           | <b>Vegie Manchurian (DRY) (NF)</b><br>Mixed vegetable fritters toasted with diced onion & capsicum in sweet sour sauce                                | 14.90 |
| 11           | <b>Chana Chaat (GF,NF)</b><br>Chickpeas tossed with cucumber, onions, tomatoes, coriander leaves and finished with Indian dressing                    | 10.90 |
| 12           | <b>Chatpatti Aloo Chaat (GF,NF)</b><br>Boiled potatoes cut small and mixed with spices, fresh tomatoes and finished with coriander and tamarind sauce | 10.90 |
| <b>MAINS</b> |   |       |
| 13           | <b>Jeera Aloo (DRY) (GF,NF)</b><br>Boiled potatoes cooked with cumin seeds and curry sauce  | 13.90 |
| 14           | <b>Potato Madras (GF,NF)</b><br>Boiled potatoes cooked with mustard seeds & curry leaves in masala sauce & finished with coconut cream                | 13.90 |
| 15           | <b>Black Daal Tadka (GF,NF)</b><br>Whole black lentils & kidney beans, simmered overnight with spices & cooked in slow flame                          | 14.90 |
| 16           | <b>Yellow Daal Tadka (GF,NF)</b><br>Yellow spilt daal cooked in Punjabi style   | 13.90 |

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| 17 | <b>Aloo Matter (GF)</b><br>Cubes of potatoes & green peas cooked in curry sauce  | 13.90 |
| 18 | <b>Matter Mushroom (GF)</b><br>Green peas & cooked in delicately spiced mild sauce                                       | 13.90 |
| 19 | <b>Aloo Gobi (GF,NF)</b><br>Cauliflower & potatoes cooked in onion & mixed Indian spices                                 | 13.90 |
| 20 | <b>Pumpkin Masala (GF,NF)</b><br>Roasted pumpkin cooked in mustard seeds, curry leaves and masala sauce                  | 13.90 |
| 21 | <b>Eggplant Masala (GF,NF)</b><br>Roasted eggplant cooked with potatoes in curry sauce                                   | 13.90 |
| 22 | <b>Achari Aloo (Dry) (GF,NF)</b><br>Potatoes cooked with pickle spices   | 13.90 |
| 23 | <b>Mushroom Corn Masala (GF,NF)</b><br>Mushroom & corn cooked in curry sauce and finished with coconut cream             | 13.90 |
| 24 | <b>Gobi Manchurian (NF)</b><br>Cauliflower fritters toasted with diced onion & capsicum in sweet sour sauce              | 14.90 |
| 25 | <b>Vegie Manchurian (NF)</b><br>Mixed vegetable fritters toasted with diced onion & capsicum in sweet sour sauce         | 14.90 |
| 26 | <b>Aloo Palak (GF,NF)</b> Potatoes & fresh spinach curry   | 14.90 |
| 27 | <b>Nargisi Kofta (GF, NF)</b> Mix vegetable dumplings cooked in spinach  | 16.90 |
| 28 | <b>Casey Vegan Kofta Curry (GF)</b><br>Mix vegetable dumplings cooked with onions and cashews sauce                      | 15.90 |
| 29 | <b>Shahi Tofu (GF)</b><br>Tofu cooked in mild tomato sauce with cashews and finished with coconut cream                  | 14.90 |
| 30 | <b>Peshawari Cholle (GF,NF)</b><br>Chickpeas cooked with onion, tomatoes & a combination of Indian spices                | 13.90 |
| 31 | <b>Kadai Chana (GF,NF)</b><br>Chickpeas cooked with capsicum, onion & tomatoes in a wok                                  | 13.90 |
| 32 | <b>Bhindi Do Piazza (GF,NF)</b><br>Deep fried okra cooked with onions & combination of Indian spices                     | 15.90 |
| 33 | <b>Coco Vegie Korma (GF)</b><br>Mild fresh seasonal vegetables cooked in curry sauce & nuts, finished with coconut cream | 14.90 |
| 34 | <b>Mixed Vegetable Curry (GF,NF)</b><br>Parboiled vegetables cooked in curry sauce                                       | 13.50 |
| 35 | <b>Veggie Vindaloo (GF,NF)</b>   | 14.90 |
| 36 | <b>Palak Tofu (GF,NF)</b> Tofu Cooked with spinach   | 14.90 |
| 37 | <b>Veggie Jhalpferazie (GF,NF)</b><br>Seasonal vegetables cooked with capsicum, onion in tomato-onion gravy              | 14.90 |
| 38 | <b>Kadai Tofu (GF,NF)</b><br>Tofu cooked with capsicum, onion & tomatoes in a wok  | 14.90 |

<b>39 Kadai Vegetables (GF, NF)</b>	<b>14.90</b>
Seasonal vegetables cooked with capsicum, onion & tomatoes in a wok	
<b>40 Tofu Jhalpferazie (GF, NF)</b>	<b>14.90</b>
Tofu cooked with capsicum, onion in tomato-onion gravy	
<b>41 Tofu Vindaloo (GF,NF)</b>	<b>14.90</b>
<b>42 Coco Shahi Vegetables (GF)</b>	<b>14.90</b>
Seasonal vegetables cooked in mild tomato sauce with cashews & finished with coconut cream	
<b>43 Coco Shahi Potatoes (GF)</b>	<b>14.90</b>
Potatoes cooked in mild tomato sauce with cashews and finished with coconut cream	

## RICE

<b>44 Steamed Rice (GF,NF)</b>	<b>4.00</b>
<b>45 Saffron Rice (GF,NF)</b>	<b>4.50</b>
<b>46 Coconut Rice (GF,NF)</b>	<b>5.70</b>
Basmati Rice prepared with desiccated coconut & mustard seeds	
<b>47 Pea Rice (GF,NF)</b>	<b>5.70</b>
Basmati rice cooked with green peas	
<b>48 Lemon Rice (GF,NF)</b>	<b>5.70</b>
Basmati rice cooked with lemon	
<b>49 Kashmiri Rice (GF)</b>	<b>6.70</b>
Basmati Rice cooked with variety of nuts	
<b>50 Tamarind Rice (GF)</b>	<b>9.90</b>
Basmati rice prepared with curry leaves, mustard seeds, coconut, PEANUTS chana daal, chillies, SESAME SEEDS, black pepper, fenugreek & tamarind	
<b>51 Vegetable Biryani (GF,NF)</b>	<b>13.50</b>
Pind Baluchi special vegetable rice	

## BREADS

<b>52 Naan (NF)</b>	<b>2.50</b>
Traditional plain flour bread with vegan butter	
<b>53 Garlic Naan (NF)</b>	<b>3.00</b>
Naan brushed with freshly crushed garlic	
<b>54 Butter Roti (NF)</b>	<b>2.50</b>
Whole meal bread baked in tandoor with vegan butter	
<b>55 Garlic Roti (NF)</b>	<b>3.00</b>
Whole meal bread brushed with freshly crushed garlic	
<b>56 Latcha Paratha (NF)</b>	<b>4.00</b>
Flaky whole meal bread baked in tandoor	
<b>57 Mint Paratha (NF)</b>	<b>4.50</b>
Flaky whole meal bread with mint baked in tandoor	

<b>58 Aloo Paratha (NF)</b>	<b>4.50</b>
Whole meal bread stuffed with mildly spiced potatoes	
<b>59 Vegan Kulcha (NF)</b>	<b>5.00</b>
Naan stuffed with potatoes, onions, coriander & spices	
<b>60 Vegan Kashmiri Naan</b>	<b>5.50</b>
Naan stuffed with variety of nuts	

## ACCOMPLIMENTS

<b>61 Garden Salad</b>	<b>4.50</b>
Salad with cucumber, onion, lettuce & tomatoes	
<b>62 Mango Chutney</b>	<b>2.50</b>
<b>63 Mixed Pickles</b>	<b>2.50</b>
<b>64 Pappadum 4pcs</b>	<b>2.50</b>

## DESSERTS

<b>65 Vegan Pista Kulfi</b>	<b>4.50</b>
Homemade vegan pistachio ice cream	

## BEVERAGES

<b>66 Soft Drinks</b>	<b>3.50</b>
Cans of Coke, Coke Zero, Solo, Lemonade, Orange	
<b>67 1.25 Lts Bottles</b>	<b>7.00</b>
Coke, Coke Zero, Orange	
<b>68 1.1 Lts Lemonade</b>	<b>6.00</b>
<b>69 2lts Bottles</b>	<b>8.00</b>
Coke, Coke Zero, Orange, Lemonade	
<b>70 Sparkling Water</b>	<b>5.50</b>
<b>71 Water Bottle</b>	<b>2.95</b>
<b>72 Bundaburg Ginger Beer (375 ML)</b>	<b>5.00</b>
<b>73 Schweppes Dry Ginger Ale (300 ML)</b>	<b>5.00</b>
<b>74 Schweppes Lemon Lime Bitter (300 ML)</b>	<b>5.00</b>