

## Vegetarian

- Bombay potato (medium-hot)** 16.0  
Fine cubed potato tosses in fresh curry leaves, chilli, ginger, tomato and coriander.
- Palek paneer (mild-medium-hot)** 18.0  
Our home made Indian style cheese with spinach leaves, fresh tomato and onion.
- Vegetable korma (mild)** 18.0  
Seasonal vegetables & cashew cooked in a creamy milk sauce, garnish with almonds.
- Cauliflower lentil curry (mild-medium-hot)** 17.5  
Cauliflower florets, brown lentils, desiccated coconut, turmeric & chilli.
- Pumpkin curry (mild-medium-hot)** 17.5  
Pumpkin, channa dahl, onion, tomatoes & ginger in a beautifully light curried sauce.
- Malai kofta (mild)** 18.0  
Crushed paneer, potato, cashew balls, deep fried & served in a rich creamy sauce.
- Aloo gobi (mild-medium)** 17.5  
Potato, cauliflower & peas in a traditional light tomato sauce with fresh roasted cumin, ginger & coriander.
- Our special dahl (medium-hot)** 15.5  
Prepared with fresh & dried chillies, mustard seeds and coconut.

## Seafood

- Green fish curry (medium-hot)** 26.0  
Another southern Indian dish, this curry contains fillets of fish in a sauce of tamarind, coconut, green chilli & ginger.
- Goan prawn curry (hot)** 26.0  
Goa, in the west of India, features much fish through its region's cuisine. This flavourful example features king prawns pan fried with ginger, garlic, onions, chilli, mustard seed and a spice blend.
- 5 spice garlic prawns (mild-medium-hot)** 26.0  
24-hour marinade of garlic, onion and our 5-spice blend, finished with a simmer to order, touch of cream and fresh snow peas.

- Malabar prawns (mild)** 26.0  
A superb southern prawn dish heralding coconut oil & coconut cream, desiccated coconut, mustard seed & fresh lime leaves.

## Condiments & Rice

- "A grade" basmati rice pilau** 2.0
- Pappadums (6 per serve)** 4.0
- Fresh yoghurt** 3.0
- Raita** 4.0
- Mango chutney** 4.0
- Lime pickle (spicy)** 4.0
- Mint sauce** 4.0
- Tomato, onion & cucumber** 3.5
- Combination & any 3 condiments** 10.0
- Combination & any 4 condiments** 13.5



**flavour of india**  
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[www.flavourofindia.co](http://www.flavourofindia.co)

\* Prices subject to change without notice

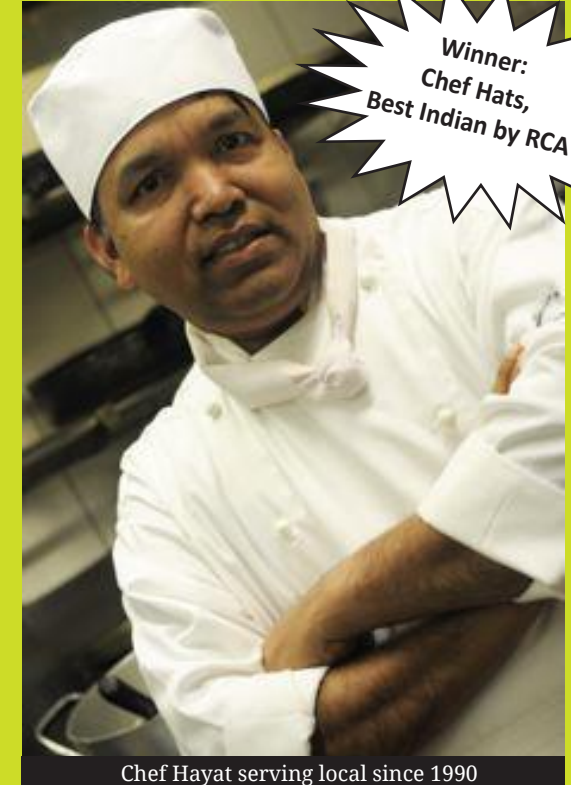
**Annapurna is the Goddess of nourishments.  
She is empowered with the ability to provide  
food for unlimited numbers of people and  
we'd also like to think that we are - even if  
you're at home!**

Established 1990



**flavour of india**  
e d g e c l i f f

128 New South Head Road, Edgecliff



Chef Hayat serving local since 1990

Minimum home delivery \$30

Delivery fee \$5

Open 7 nights 6:00 pm – 10:30 pm

**Catering service available**

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## Entrée

### Mixed entrée

19.0  
A mixed entrée of a melting tandoori lamb cutlet, a chicken tikka fillet & a samosa, served with a tangy mint sauce (one of each per serve).

### Chickpea dumpling

11.0  
Onion, fresh coriander, garlic, ginger spice & crushed peanut mixed with chickpea flour & deep fried and served with a yoghurt dressing.

### Corn & coriander cakes

11.0  
Crisp little nuggets of corn & coriander, served with lime & chilli mayonnaise.

### Samosas

12.0  
Many local diners have claimed ours is the best. Deep fried patties stuffed with fresh potatoes, green peas and freshly grounded Indian spices, served with minted yoghurt.

### Samosa papri chat

11.0  
Samosa, crispy nimki, spicy fried Indian jhuri jhuri, served with spicy chutney & yoghurt dressing.

### Cherry lamb meat balls

13.0  
Spiced lamb meat balls, served with sweet & sour cherry reduction & fresh yoghurt.

### Spicy crab (kakra thal)

18.0  
Crab meat in shredded ginger, chilli & onion, served inside potato skins.

### Crisp coconut prawns

16.0  
Three king prawns coated with spices & shredded coconut, then deep fried and served with fresh lemon wedges.

## Tandoor

### Exotic chicken salad

22.0  
Warm tandoori fillets tossed with mango, avocado, diced tomatoes & salad greens with a light yoghurt dressing.

### Tandoori fish & lemon achar

18.0/28.0  
Tandoori fish fillets with preserved lemon, chilli & turmeric achar, served on a sizzling plate.

### Lamb cutlets

21.0/28.0  
Tender lamb cutlets marinated in yoghurt, ginger and spices then roasted in the tandoor, served with fresh lemon and minted yoghurt (entrée 3 pieces / main 4 pieces).

### Chicken tikka fillets

18.0/24.0

Chicken thigh fillets marinated in lemon, chilli, garlic, yoghurt, chat masala & ginger, then roasted in the tandoor oven, served with fresh lemon & minted yoghurt (entrée 3 pieces / main 4 pieces).

*If you'd like additional pieces from the tandoor, these are easily added and vary in price depending on the item.*

## Breads

### Plain naan

4.0

### Cheese naan (extra cheese 50c extra)

5.5

### Vegetable naan

4.5

### Peshwari naan (sultanas, nuts & coconut)

5.0

### Garlic naan

4.5

### Keema naan (spicy minced lamb)

6.0

### Roti (wholemeal flat bread)

4.0

### Selection of 4 naans

16.0

(any mix of the above excluding cheese & keema naan)

## Chicken

### Pepper chicken (medium-hot)

22.0

Chicken fillets in an unctuous tomato, chilli, coconut & mustard seed sauce with black pepper to finish.

### Best chicken butter masala (mild-medium-hot)

22.0

Our specialty. chicken from the tandoor served in our creamy red masala sauce

### Chicken tikka masala (mild-medium-hot)

22.0

Chicken fillets from the tandoor in a rich red masala sauce with onion, capsicum & fresh cream.

### Chicken madras (medium-hot)

22.0

As you may know, the madras people like it very hot, madras being in the south of India, potato, curry leaves, abundant chilli, and a host of freshly ground spices, blended in house.

### Chicken jalfrezi (mild-medium-hot)

22.0

A spice mix of cinnamon, cardamom & clove form the base of this fragrant curry with fresh garlic and ginger along with tomato, curry leaves, dry chilli & coriander.

### Chicken vindaloo (hot)

22.0

Traditional hot style of curry from goa, marinated with vinegar, garlic ginger and hot spices, then slow cooked to allow full assimilation of the flavours.

### Chicken hayat (mild-medium-hot)

22.0

Created by our chef Hayat. Chicken pieces, potato & snow peas cooked in a delicious light sauce.

### Mango chicken (mild)

22.0

Creamy decadent curry with fresh mango, cream, curry leaves, mustard seed and shredded coconut, then slow simmered until it melts in the mouth.

## Beef, Lamb & Goat

### Goat curry (medium-hot)

22.0

Be adventurous and go for the goat curry. The tender, goat meat is sautéed in spices then slow cooked with onions, garlic and potatoes until it falls off the bone.

### Beef vindaloo (hot)

22.0

Traditional hot beef curry from Goa, marinated with vinegar, garlic, ginger and hot spices, then slow cooked.

### Kashmiri beef (mild)

22.0

A flavoursome Kashmiri dish with ginger, garlic, a touch of tomato and our in-house blended garam masala, simmered with cream and yoghurt on slow heat.

### Beef kerala (medium-hot)

22.0

This medium hot dish is a beef & potato curry blended with in-house freshly grounded Indian spices, fresh curry leaves, garlic & coconut cream.

### Cylone beef (hot)

22.0

Tender beef cooked with pineapple pieces in-house freshly grounded Indian spices.

### Beef madras (medium-hot)

22.0

This is medium hot beef curry from south of India with curry leaves, abundant chilli, coconut cream and blended with in-house freshly grounded Indian spices, then slow cooked into a melting texture.

### Lamb saag (mild-medium-hot)

23.0

Lamb simmered for hours with spinach, fenugreek leaves, ginger, coriander, chilli & cumin.

### Lamb rogan josh (medium-hot)

23.0

A regional Kashmiri dish over 400 years old. Lamb pieces seared and braised in a host of spices with capsicum & methi leaves, then slow cooked into a melting texture.

### Lamb korma (mild)

23.0

Britain's favourite curry. Braised lamb in spices with a mild creamy almond & cashew nut sauce.