

Entree

Onion bhaji	11
Crisp onion patties dusted with chatmasala & accompanied by minted yoghurt	
Corn & coriander cakes	11
Crisp little nuggets of corn & coriander served with lime & chilli mayonnaise	
Samosas	12
Many a local Sydney Indian has claimed ours as the best. mixed vegetable & spices wrapped in pastry & fried. served with minted yoghurt	
Aloo tikka (potato cakes)	11
Potato and chic pea with tamarind, chilli & mint sauce	
Cherry lamb meat balls	13
Spiced lamb meat balls with sweet & sour cherry reduction & yoghurt	
Spicy crab (kakra thal)	18
Crab meat in shredded ginger, chilli & onion, served inside potato skins	
Crisp coconut prawns	16
3 king prawns coated with spices & shredded coconut, pan fried and served with fresh lemon wedges	
Tandoori salad	
Exotic chicken salad	22
Warm tandoori fillets tossed with mango, avocado , diced tomatoes & salad greens with a light yoghurt dressing	
Tandoori prawn salad	18/24
Warm salad of marinated prawns, cucumber, chilli & fresh mint	
From the tandoor	
The favour of india tasting plate	19
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)	
Tandoori fish & lemon achar	18/24
tandoori fish fillets with preserved lemon, chilli & turmeric achar sewed on a sizzling plate	
Lamb cutlets	21/28
Tender lamb cutlets marinated in yoghurt, ginger and spices then roasted in the tandoor, served with fresh lemon and minted yoghurt as an entrée or main.	

Chicken tikka fillets	18/24
marinated in lemon, chilli, garlic, yoghurt, chatmasala & ginger, then roasted in the tandoor oven, served with fresh lemon & raita as an entrée or main	

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

Breads from the tandoor

naan	4
cheese naan (extra cheese 50c extra)	5.5
vegetable naan	4.5
peswari naan (sultanas, nuts & coconut)	5
garlic naan	4.5
keema naan (spicy minced lamb)	6
roti (wholemeal flat bread)	4
naan selection of 4	16
(any mix of the above excluding cheese & keema)	

Our curries: all things chicken

Pepper chicken	22
Chicken fillets in an unctuous tomato, chilli, coconut & mustard seed sauce with black pepper to finish (medium-hot)	
Best chicken butter masala	22
Our specialty. chicken from the tandoor served in our creamy red masala sauce	
Chicken tikka masala	22
Chicken fillets from the tandoor in a rich red masala sauce with onion, capsicum & fresh cream (mild-med-hot)	
Chicken madras	22
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. (please tell us how you like it, medium-hot-very hot)	
Chicken jalfrezi	22
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 chillis & coriander.	
Chicken vindaloo	22
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.	

Chilli chicken	22
Another fragrant in house creation, with roasted cashews, fresh lime leaves, lime juice and fresh chilli, adorned with fresh coriander	
Mango chicken	22
Creamy decadent curry with fresh mango, cream, curry leaves, mustard seed and shredded coconut slow simmered until it melts in the mouth.	

Beef, lamb and goat

Goat curry bakra	22
Be adventurous and go the goat. the tender, sweet goat meat is sautéed in spices then slow cooked with onions, garlic and potatoes until it falls off the bone. (mild-med)	
Beef vindaloo	22
Traditional hot beef curry from goa, marinated with vinegar, garlic, ginger and hot spices, then slow cooked.	
Kashmiri beef	22
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. (med-hot)	
Beef kerala	22
In the south of india, coconut pervades. kerala's lush landscape provides coconut aplenty. this medium hot dish is a medium heat beef & potato curry with spices, fresh curry leaves & garlic. (medium-hot-extra hot)	
Beef madras	22
A little coconut, along with curry leaves, abundant chilli, and a host of freshly ground spices, blended in house with beef, slow cooked into a melting texture	
Lamb saag	22
Lamb simmered for hours with spinach, fenugreek leaves, ginger, coriander, chilli & cumin. (mild-med-hot)	
Lamb rogan josh	22
A regional kashmiri dish over 400 year old. lamb pieces seared and braised in a host of spices with capsicum & methi leaves. (med-hot)	
Lamb korma	22
Bzritain's favourite curry . braised lamb in spices with a mild creamy almond & cashew nut sauce	

Eat your vegetables

Bombay potato	16
Fine cubed potato tosses in fresh curry leaves, chilli, ginger, tomato and coriander	
Palek paneer	17.5
Our home made Indian style cheese with spinach leaves, fresh tomato and onion	
Vegetable jalfrezi	18
A powerful spice mix of cinnamon, cardamom & clove, with fresh onion, tomato, capsicum, curry leaves & lime leaves.	
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	
Mushroom saag aloo (mild-medium)	18
Fresh spinach, mushroom & potatoes blended with ginger, whole cumin seeds, cardamom pods, kaffir lima & a touch of coconut	
Aloo gobi (mild-medium)	17.5
Potato, cauliflower & peas in a traditional light tomato sauce with fresh roasted cumin, ginger & coriander	
Our special dahl (mild-medium)	14.5
Prepared with fresh & dried chillies, mustard seeds and coconut	
From the seas	
Green fish curry	26
Another southern Indian dish, this curry contains fillets of fish in a sauce of tamarind, coconut, green chilli & ginger (medium-hot)	
Goan prawn curry	26
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. (hot)	
5 spice garlic prawns	26
24 hour marinade of garlic, onion and our 5 spice blend, finished with a simmer to order, touch of cream and fresh snowpeas.	

Malabar prawns

26

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
pappadums (6 per serve)	4
fresh yoghurt	3
raita	4
mango chutney	4
lime pickle (spicy)	4
mint sauce	4
tomato, onion & cucumber	3.5
combination & any 3 condiments	10
combination & any 4 condiments	13.5

Established 1990



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* 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



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