

## Jal Parina SEAFOOD SPECIALTIES

	LGE	SML
<b>62. FISH HARYALI</b> Seasonal fish cooked in coconut & spinach sauce	<b>\$17.50</b>	<b>\$15.50</b>
<b>63. FISH CURRY</b> Freshly spiced seasonal catch fish	<b>\$17.50</b>	<b>\$15.50</b>
<b>64. FISH MASALA</b> Spicy fish cooked with onions, tomatoes & capsicum	<b>\$17.50</b>	<b>\$15.50</b>
<b>65. FISH MADRAS</b> Cooked with fresh coconut cream and mustard seed	<b>\$17.50</b>	<b>\$15.50</b>
<b>66. FISH VINDALOO</b> Fish cooked in hot vindaloo sauce	<b>\$17.50</b>	<b>\$15.50</b>
<b>67. GARLIC PRAWNS</b> Lightly spiced prawns	<b>\$17.50</b>	<b>\$15.50</b>
<b>68. PRAWN MASALA</b> Cooked with onions, tomatoes & capsicum	<b>\$17.50</b>	<b>\$15.50</b>
<b>69. PRAWN MALABAR CURRY</b> Prawn cooked with mustard seeds & coconut cream	<b>\$17.50</b>	<b>\$15.50</b>
<b>70. PRAWN MAKHANI</b> Prawn cooked with butter and creamy sauce	<b>\$17.50</b>	<b>\$15.50</b>
<b>71. PRAWN VINDALOO</b> Prawn cooked in hot vindaloo sauce	<b>\$17.50</b>	<b>\$15.50</b>

## Sheermal-e-Shah INDIAN BREADS

<b>72. NAAN PLAIN</b> Fine plain flour bread from tandoor	<b>1 Piece</b>	<b>\$2.50</b>
<b>73. GARLIC NAAN OR GARLIC ROTI</b> Naan or Roti with garlic & spices	<b>1 Piece</b>	<b>\$3.00</b>
<b>74. BUTTER NAAN</b>	<b>1 Piece</b>	<b>\$3.50</b>
<b>75. COCONUT NAAN</b> Sweet bread with coconut	<b>1 Piece</b>	<b>\$3.50</b>
<b>76. CHEESE NAAN</b> Naan filled with mozzarella cheese	<b>1 Piece</b>	<b>\$4.00</b>
<b>76a. CAPSICUM CHEESE NAAN</b>	<b>1 Piece</b>	<b>\$4.50</b>
<b>77. KASHMIRI NAAN</b> Naan filled with dry nuts	<b>1 Piece</b>	<b>\$4.00</b>
<b>78. KEEMA NAAN</b> Naan filled with lamb mince	<b>1 Piece</b>	<b>\$4.00</b>
<b>79. PANEER KULCHA</b> Naan filled with spiced fresh cottage cheese	<b>1 Piece</b>	<b>\$3.50</b>
<b>80. MASALA KULCHA</b> Naan filled with cheese, peas and potato	<b>1 Piece</b>	<b>\$3.50</b>
<b>81. TANDOOR ROTI</b> Wholemeal flour bread from tandoor	<b>1 Piece</b>	<b>\$2.50</b>
<b>82. PLAIN PARATHA</b> Flaky bread made from wholemeal flour	<b>1 Piece</b>	<b>\$3.50</b>
<b>83. ALOO PARATHA</b> Wholemeal flour bread filled with spiced potatoes	<b>1 Piece</b>	<b>\$3.50</b>
<b>84. PUDINA PARATHA</b> Wholemeal Flour bread filled with ground mint chutney	<b>1 Piece</b>	<b>\$3.50</b>

## Pulao & Biryani RICE SPECIALTIES

<b>85. PLAIN PULAO</b>	<b>Large \$5.50</b>	<b>Small \$3.50</b>
<b>86. MUSHROOM BIRYANI</b>		<b>\$8.50</b>
<b>86a. PRAWN BIRYANI</b>		<b>\$15.00</b>
<b>87. CHICKEN OR LAMB BIRYANI</b> Spiced chicken & lamb cooked in rice		<b>\$11.50</b>
<b>88. VEGETABLE BIRYANI</b> Spiced vegetables cooked in rice		<b>\$8.50</b>
<b>89. KASHMIRI BIRYANI</b> Cottage cheese & dried fruit		<b>\$10.50</b>
<b>90. PEAS PULAO</b> Rice cooked with pea		<b>\$8.00</b>
<b>91. COCONUT RICE</b> Rice cooked with coconut and cream		<b>\$8.00</b>

## Accompaniments

<b>92. RAITA</b> Yoghurt churned with cucumber & carrot	<b>\$3.00</b>
<b>93. GREEN SALAD</b> Onion, tomatoes & cucumber salad	<b>\$4.00</b>
<b>94. MINT CHUTNEY</b>	<b>\$2.00</b>
<b>95. MANGO CHUTNEY</b>	<b>\$3.00</b>
<b>96. TAMARIND CHUTNEY</b>	<b>\$2.00</b>
<b>97. MIXED PICKLES</b>	<b>\$2.00</b>
<b>98. KACHUMBER SALAD</b>	<b>\$4.50</b>

## Methai SWEETS

<b>99. GULAB JAMUN</b> Sweet dumpling	<b>2 PIECES</b>	<b>\$4.00</b>
<b>100. KULFI</b> Home made Indian Ice-Cream with nuts		<b>\$4.00</b>

## Sharbat-e-madira BEVERAGES

<b>101. LASSI SWEET OR SALTED</b> Cooling yoghurt drink	<b>\$3.00</b>
<b>102. MANGO LASSI</b> Mango cooling yoghurt drink	<b>\$4.00</b>

## OPEN 7 NIGHTS

Private Function Room Available  
We cater for Parties and Functions  
Group Bookings Welcome

Payment by Credit Card Minimum is \$10.00  
American Express & Diners cards charges may apply

Established in 1985



# Ameer

## Tandoori Restaurant

All our Curries are Gluten Free

# 9379 7223 / 9374 3461

15 Leake Street, Essendon 3040

Exotic Indian Cuisine

Mughlai – North Indian

## TAKE AWAY MENU

4 AWARDS  
WON 2014-2015  
• Winner IECA Australia  
• Australian Achiever Award  
• Australian Business  
Quality Award  
• Spice Out 2015

## OUR SPECIAL FAMILY PACK FOR 4 PERSONS

4 Pieces of Pakora  
4 Pieces of Tandoori Chicken  
Large Rogan Josh  
Large Butter Chicken  
Large Vegetable Curry  
2 Naan  
2 Large Rice  
4 Pieces of Pappadam  
Raita/Mint Chutney  
Gulab Jamun (2Pcs)

TOTAL VALUE \$84.50  
NOW

# \$70.00

## DINNER OPEN 7 NIGHTS

Please let us know if you have any  
Special dietary considerations and wish to  
Modify any curry to suite your taste

# www.ameertandoori.com.au

(All Prices are GST Inclusive)



## Shuruat Starters

1. SOUP OF THE DAY		\$4.50
2. PAPPADAM	4 PIECES	\$1.00
Crisp deep fried – cooked savorys		
3. MIXED PAKORAS	4 PIECES	\$5.00
Savory vegetable fritters		
4. ONION BHAJIA	4 PIECES	\$5.00
Sliced onion in chickpeas battered & Fried		
5. SAMOSAS	2 PIECES	\$5.50
Puffs stuffed with vegetables		

## Tandoori Dishes

6. GRILLED MUSHROOM	4 PIECES	\$9.00
Mushroom marinated in spices and grilled in tandoor		
6a. PANEER TIKKA	10-12 PIECES	\$12.50
7. SEEKH-KEBAB	4 PIECES	\$9.00
Spiced minced lamb cooked on skewers in the Tandoor		
8. CHICKEN TIKKA	4 PIECES	\$10.00
Boneless chicken pieces marinated & cooked in the Tandoor		
9. TANDOOR CHICKEN	FULL	\$17.00
Marinated in yoghurt & spices Specialty of the House		
	HALF	\$9.50
10. TANDOORI PLATTER		\$18.00
The exotic Tandoori mix		
11. LAMB CUTLET	4 PIECES	\$14.00
Lamb cutlets marinated & cooked with spices in Tandoor		
12. GRILLED TANDOORI PRAWN		\$17.50
Prawn marinated in spiced and grilled in tandoor		
12a. TANDOORI FISH		\$17.50

## Subz-e-gulistan

### SELECTED VEGETARIAN DISHES

	LGE	SML
13. SPINACH KOFTA	\$13.00	\$10.50
Spinach balls in cream & spinach puree		
14. NAVRATAN KOFTA	\$13.00	\$10.50
Grated mixed vegetable balls in curry sauce		
15. PANEER MASALA	\$13.50	\$10.50
Finger of cottage cheese in tomato & cream		
16. PANEER MAKHANI	\$13.50	\$10.50
Finger of cottage cheese in tomato & cream		
16a. SHAHI PANEER	\$13.50	\$10.50
Cottage cheese cooked with cashew nuts, cream & spices		
17. ALOO MUTTER	\$13.00	\$10.50
Fried potato with green peas in curry sauce		
18. VEGETABLE VINDALOO	\$13.00	\$10.50
Mixed vegetable in hot curry sauce		
19. VEGETABLE DHANSAK	\$13.00	\$10.50
Mixed vegetables cooked with lentils		
19a. MIX VEGETABLE MAKHANI	\$13.50	\$10.50

20. VEGETABLE KORMA	\$13.00	\$10.50
Mixed vegetables with mild butter sauce		
21. HARIYALI SUBZI	\$13.00	\$10.50
Mixed vegetable curry with spinach sauce		
22. A LOO BAIGAN	\$13.00	\$10.50
Eggplant with potatoes		
23. VEGETABLE CURRY	\$13.50	\$10.50
Special mixed vegetables		
24. KOFTA NAWABI	\$13.00	\$10.50
Vegetable balls & cottage cheese in white sauce		
25. MUTTER PANEER	\$13.00	\$10.50
Cottage cheese & peas		
26. DHINGRI MUTTER	\$13.00	\$10.50
Mushroom & peas		
27. DAL MAHARANI	\$12.00	\$10.00
Black lentil		
28. SAG PANEER	\$13.50	\$10.50
Spinach & cottage cheese		
29. KAJU GOBHI	\$14.00	\$11.00
Cashew nuts & cauliflower		
30. PUMPKIN MASALA	\$13.00	\$10.00
Pumpkin cooked with onion & tomato		

## Mugul-e-Azam

### LAMB & BEEF DISHES

	LGE	SML
31. ROGAN JOSH	\$15.50	\$12.50
Lamb curry cooked in yoghurt & spices		
32. BHUNA GOSHT	\$15.50	\$12.50
Tender lamb roasted with ginger, capsicum, onion, tomato & lemon juice		
33. LAMB SPINACH	\$15.50	\$12.50
Meat cooked in spinach & spices		
34. MALAI KABAB CURRY	\$15.00	\$12.50
Seekh kabab in tomato & cream sauce		
35. LAMB KORMA	\$15.50	\$12.50
Diced lamb in cashew nut & cream sauce		
36. LAMB MADRAS	\$15.50	\$12.50
Lamb cooked with mustard seeds, chilli and coconut		
37. LAMB VINDALOO	\$15.50	\$12.50
Diced lamb in Hot Vindaloo sauce		
38. ALOO LAMB CURRY	\$15.50	\$12.50
Diced lamb cooked with potatoes and spices		
39. DAL GOSHT	\$15.00	\$12.50
Diced lamb with lentils		
40. BEEF CURRY	\$15.50	\$12.50
Authentic North Indian curry		

41. BEEF KASHMIRI	\$15.50	\$12.50
Cooked with dried fruit & a touch of fennel powder		
42. BEEF MADRAS	\$15.50	\$12.50
Beef cooked with mustard seeds, chilli and coconut		
43. BEEF VINDALOO	\$15.50	\$12.50
Marinated in vinegar & coconut & cooked with spices		
44. BEEF BHUNA	\$15.50	\$12.50
Diced beef cooked with capsicum, onion & tomato		
45. BEEF KORMA	\$15.50	\$12.50
Cooked with almond and coconut		

## Mugul-e-Azam

### CHICKEN DISHES

	LGE	SML
46. CHICKEN CURRY	\$15.50	\$12.50
Authentic North Indian curry		
47. CHICKEN SHAHI KORMA	\$15.50	\$12.50
Marinated in yoghurt & cooked with cream, Cashew nut paste and spices		
48. BUTTER CHICKEN	\$15.50	\$12.50
Fillets of Tandoor chicken cooked in butter and creamy sauce		
49. CHICKEN SAGWALA	\$15.50	\$12.50
Boneless chicken in spinach puree & cream		
50. CHICKEN TIKKA MASALA	\$15.50	\$12.50
Boneless chicken marinated in masala sauce		
51. DAL CHICKEN	\$15.50	\$12.50
Cooked with onions, tomatoes & special spices		
52. MADRAS CHICKEN	\$15.50	\$12.50
Boneless chicken with mustard & chilli		
53. CHICKEN VINDALOO	\$15.50	\$12.50
Boneless chicken cooked in chilli & vinegar sauce		
54. MURG DO PIAZA	\$15.50	\$12.50
Boneless chicken cooked in tomato & onion		
55. MURG MUSHROOM	\$15.50	\$12.50
Chicken cooked with fresh mushrooms & cream		
56. ALOO CHICKEN	\$15.50	\$12.50
Chicken cooked with potato		
57. SUBZI CHICKEN	\$15.50	\$12.50
Chicken cooked with mixed vegetables		
58. MANGO CHICKEN	\$15.50	\$12.50
Chicken cooked with mixed mango pulp and cream		
59. TANDOOR CHICKEN MASALA	\$17.00	N/A
Tandoor chicken wrapped in Chef's special sauce		
60. TANDOOR PLATTER MASALA	\$18.50	N/A
Tandoor mix cooked in masala sauce		
61. MALAI CHICKEN	\$18.50	N/A
Chicken tikka cooked in cream with almond meals		