

ENTRÉE

SAMOSA SADABAHAR (2PCS.) (Spiced potatoes and green peas in crispy puff pastry)	\$8.50
VEGETABLE CUTLETS (4PCS.) (Seasonal vegetables mixed with split pea flour and deep fried)	\$8.50
CHICKEN TIKKA (4PCS) (Tender boneless chicken pieces cooked in clay oven marinated with garlic, ginger and chef's special spices)	\$11.50
HARIYALI TIKKA (4PCS) (Tender boneless chicken pieces marinated in mint and chef's special spice mix)	\$11.50
RUM KEBAB (4PCS) (Tender rack of baby lamb marinated with spice, rum, cooked in clay oven)	\$18.50
MIXED PLATTER FOR TWO OR MORE (Combination of samosa, veggie cutlet, chicken tikka and rum kebabs)	\$20.50

CHICKEN DISHES

BUTTER CHICKEN (Pieces of boneless tandoori chicken cooked in creamy sauce)	\$17.50
CHICKEN TIKKA MASALA (Boneless chicken pieces grilled in tandoor and then cooked with tomato, onion, capsicum and fresh spices)	\$17.50
MURG SHAN-E-PUNJAB (Boneless Chicken cooked with chillies and coriander and served med-hot)	\$17.50
CHICKEN ROGAN JOSH (A medium north Indian style curry prepared with tomatoes, onion, ginger, coriander and a touch of lemon juice)	\$17.50
CHICKEN SAAG (A mild dish cooked with spinach exotic spices)	\$17.50
CHICKEN KORMA (A mild dish prepared with grounded cashew nuts and creamy sauce)	\$17.50
CHICKEN MADRAS (South Indian style curry prepared with coconut milk, curry leaves and spices and served med-hot)	\$17.50
CHICKEN VINDLOO (A hot and spicy dish cooked in Punjabi style with spices)	\$17.50

(Most of The Dishes Can Be Prepared Mild, Med, Hot)

LAMB DISHES

GOSHT NAWABI (Lamb Curry) (Tender boneless lamb pieces delicately cooked in traditional Punjabi style)	\$17.50
LAMB- DO-PIAZA (North Indian specialty from kitchen of Maharaja's prepared traditionally in special herbs and sautéed with fresh onion)	\$17.50
LAMB ROGAN JOSH (A medium north Indian style curry prepared with tomatoes, onion, ginger, coriander and a touch of lemon juice)	\$17.50
LAMB SAAG (A mild dish cooked with spinach exotic spices)	\$17.50
LAMB KORMA (A mild dish prepared with grounded cashew nuts and creamy sauce)	\$17.50
LAMB MADRAS (South Indian style curry prepared with coconut milk, curry leaves and spices and served med-hot)	\$17.50
LAMB VINDLOO (A hot and spicy dish cooked in Punjabi style with spices)	\$17.50

BEEF DISHES

KADHAI BEEF (Boneless beef pieces cooked with onion, capsicum, tomato, ginger, garlic in spicy gravy)	\$17.50
BEEF DALCHA (Diced beef cooked with yellow lentils, coriander, chillies and Punjabi Masala's)	\$17.50
BEEF ROGAN JOSH (A medium north Indian style curry prepared with tomatoes, onion, ginger, coriander and a touch of lemon juice)	\$17.50
BEEF SAAG (A mild dish cooked with spinach exotic spices)	\$17.50
BEEF KORMA (A mild dish prepared with grounded cashew nuts and creamy sauce)	\$17.50
BEEF MADRAS (South Indian style curry prepared with coconut milk, curry leaves and spices and served med-hot)	\$17.50
BEEF VINDLOO (South Indian style curry prepared with coconut milk, curry leaves and spices and served med-hot)	\$17.50

SEAFOOD

GOANESE FISH (Boneless fish fillets prepared in traditional Goanese Style with coconut milk and mixed herbs)	\$19.50
FISH MASALA (Fish cooked with tomatoes, onion, beans and Punjabi Hut's special spices)	\$19.50
MASALA PRAWNS (King prawns cooked in North Indian style with onion and coriander)	\$19.50
COCONUT PRAWN CURRY (King Prawns cooked with onion, capsicum, tomatoes, coconut milk and fragrant curry leave)	\$19.50
BUTTER PRAWN (King Prawns cooked with rich creamy butter sauce)	\$19.50
PRAWN/FISH VINDLOO (A hot and spicy curry cooked with Punjabi spices)	\$19.50

EXOTIC VEGETARIAN DISHES

DAL MAKHANI (Black Lentils cooked on slow flame with kidney beans and mixed with Punjabi spices)	\$15.50
DAL HANDI (Yellow Lentils cooked with chillies, coriander, onions and tomatoes)	\$15.50
JEERA ALOO (Potatoes mixed with Cummins seeds, curry leaves and spices)	\$15.50
SABZI KORMA (Seasonal Vegetables cooked in cashew nut gravy and spices)	\$16.50
MALAI KOFTA (Fresh cheese and potato dumplings simmered in rich creamy sauce)	\$16.50
CHANA MASALA (Chick peas cooked with onion, chillies and spices in Punjabi Style)	\$15.50
PANEER PASANDA (Cheese cooked with onion, Capsicum, Tomatoes and dried Coriander and spices)	\$16.50
GOBHI KASTOORI (Cauliflower and potatoes cooked in traditional Punjabi style)	\$15.50
ALOO PALAK (Spinach and potatoes cooked in traditional style)	\$15.50
PALAK PANEER (Spinach and cottage cheese cooked in traditional style)	\$16.50

TANDOORI SPECIALTIES

TANDOORI CHICKEN Full \$21.50 Half \$10.00
(Chicken marinated in yogurt, spices and cooked in clay oven)

RICE SPECIALTIES

PLAIN RICE	\$3.50
NARGISI CHAWAL (Rice mixed with nuts, desiccated coconut and sugar)	\$5.00
VEGETABLE BIRYANI (A vegetarian treat, Rice cooked with fresh seasonal vegetables and herbs)	\$17.50
HYDERABADI BIRYANI (Basmati rice cooked with Beef / Lamb / Chicken with Punjabi Spices)	\$18.50
PRAWN OR FISH BIRYANI (Basmati rice cooked with Prawn / Fish with Punjabi Spices)	\$19.50

NAAN BREADS

ROTI (Traditional bread with whole meal flour)	\$3.00
PLAIN NAAN (Fine Plain flour bread baked freshly in clay oven)	\$3.00
GARLIC NAAN (Naan baked with garlic in tandoor)	\$3.50
CHEESE NAAN (Naan bread filled with cheddar cheese)	\$4.00
KASHMIRI NAAN (Naan bread filled with cashew nuts and coconut)	\$4.00
PANEER KULCHA (Naan bread filled with cottage cheese and spices)	\$4.00
PIAZ KULCHA (Naan bread filled with onion, chillies, and coriander)	\$4.00
ALOO PARANTHA (Naan bread filled spiced mashed potatoes)	\$4.00
KEEMA NAAN (Naan bread filled with spiced mince beef)	\$4.50
BREAD BASKET (Selection of any 3 Naan breads)	\$10.00

* \$1 extra for Keema Naan

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SIDE DISHES

PAPPADAMS (BASKET OF 4 PCS)	\$2.50
KACHUMBER (Chopped tomatoes, onion and cucumber mixed with Indian dressing)	\$3.50
RAITA (Homemade Yogurt and cucumber mixed with spices)	\$3.50
MANGO CHUTNEY	\$3.50
BANANA & COCONUT	\$3.50
PICKLES (MANGO OR MIXED)	\$3.50
SIDE DISH PLATTER	\$12.50

DRINKS

MANGO LASSI	\$5.50
PUNJABI SWEET/SALTY LASSI	\$5.50
SOFT DRINK CANS	\$3.00
SOFT DRINK BOTTLE 1.25L	\$4.50
SOFT DRINK BOTTLE 2L	\$5.50

SPECIAL PACKS

Dinner for 2- \$50.00

ENTREE'
Vegcutlets, Chicken Tikka (2Pcs. each)

MAIN
Choice of any 2 dishes, 2 x Rice,
2 x Naan Breads

Dinner for 4- \$99.00

ENTREE'
Samosas, Chicken Tikka (4Pcs. each)

MAIN
Choice of any 4 dishes, 3 x Rice,
3 x Naan Breads

Lunch box: \$8.00 (Curry + Rice)
Diner box: \$14.00 (Curry, Rice, Drink)

Note: No discount on Sepical Packs

* \$1 extra for sea food dishes

**Punjabi Hut**
Indian Restaurant

"eat punjabi....live healthy"

DINE IN or TAKE-AWAY

Queanbeyan
224-226 Crawford Street
Queanbeyan
Ph: 62972717, 62979783

Erindale
3B/38 Gartside Street
Waniassa ACT 2903
Ph: 62961088, 62961588

Manuka
Shop 19, Style Arcade Upstairs
Franklin Street, Manuka
Ph: 62957122, 62957121

FREE HOME DELIVERY

Local Area Only, Min. Order \$35
Surcharge Apply for Other Area

10% Discount on Pickup takeaway
(Minimum order \$35)

OPEN 7 DAYS

Lunch: Queanbeyan & Manuka Only
Mon-Fri 12:00pm to 2:30pm
Dinner: Mon-Sun 5:30pm to 10:30pm

Book online : www.punjabihut.com.au