

ALL CURRIES CAN BE COOKED MILD, MEDIUM OR HOT AND SERVED WITH COMPLIMENTARY SAFFRON RICE

## Seafood (Prawn Or Fish) \$23.95

### Butter GF NF

Fresh seafood cooked with mild spices, tomato and creamy sauce

### Masala GF NF

Fresh seafood cooked with capsicum, tomato and finish with cream

**Madras (Coconut) GF NF** Fresh seafood cooked with coconut cream, selected hot spices and finish with onion gravy

### Mixed Seafood Masala GF NF

Pan fried seafood cooked with selected spices onion, tomato, capsicum and cream and finished with fresh herbs

### Malabar GF NF

Fresh seafood cooked with onion gravy and coconut cream and mild spices

**Jalfrezi GF NF** Fresh seafood delicately spiced, cooked with onion, capsicum, tomato finished with vinegar and onion gravy

### Punjabi GF NF

Fresh seafood cooked in Indian traditional style with fresh ginger, garlic, onion, tomato and selected spices and finish with fresh herbs

### Kashmiri GF

Fresh seafood marinated in fresh fruits sauce and cooked in creamy sauce

### Korma GF

Fresh seafood cooked with ground almond, cashew and selected spices and finished with cream

## Chef's Special Curries \$23.95

Choice of Lamb, Beef, Chicken, Prawn, Fish or Vegetable / Paneer

**Vindaloo GF NF** Your choice of vegetable or meat cooked with special hot spices and vinegar

**Kadahi GF NF** Choice of meat stir fried with capsicum, tomato, onion and finished with sweet and sour onion gravy and touch of spices

**Special Creamy Tadaka GF NF** Choice of meat cooked with onion, tomato, chilli, hot spices, touch of cream and finished with coriander

**Sindi Chilli GF NF** Choice of meat cooked with ginger, garlic, special hot spices and fresh chilli and finished with onion gravy and fresh coriander

**Dhansak GF** Choice of meat simmered with yellow lentil touch with diced fruit salad and yoghurt, hot spices and finish with fresh coriander

**Goat GF NF** A traditional Indian goat curry meat on the bone cooked in hot spices and finish with fresh coriander

**Chef's Special Chilli Curry GF NF** Choice of meat cooked with fresh garlic, onion, capsicum, touch of sweet chilli sauce and onion gravy finish with fresh coriander

## Biryani & Rice

### BIRYANI

**Chicken / Beef / Lamb / Veg. GF NF** \$21.95

Rice cooked with touch of ginger, garlic, onion, tomato and spices with choice of your meat or vegetables

**Seafood Biryani Fish / Prawn GF NF** \$22.95

**Plain Rice GF V NF** \$3.00

**Matter Pilau Rice GF V NF** \$4.95

Rice cooked with touch of cumin seeds, peas and finished with coriander

**Coconut Rice GF V NF** \$4.95

Rice simmered in coconut cream and finished with coconut powder

**Mushroom and Onion Rice GF V NF** \$4.95

Rice cooked with fresh mushroom and onion with touch of spices and finish with coriander

## Naan Bread

**Naan** A traditional Indian naan cooked in tandoor \$4.95

**Garlic Naan** Touch of garlic to flavour \$5.95

**Cheese and Spinach Naan** \$6.95

Naan bread stuffed with cheese and spinach

**Cheese and Spinach with Garlic** \$7.55

Naan stuffed with cheese and spinach and touch of garlic

**Cheese Naan** Naan filled with cheese \$6.95

**Cheese and Garlic Naan** \$6.95

Naan stuffed with cheese and touch of garlic

**Masala Kulcha** \$5.95

Naan bread stuffed with lightly spiced potatoes and peas

**Keema Kulcha** Naan stuffed with spiced lamb mince \$6.95

**Chicken and cheese Naan** \$7.55

Naan bread filled with diced chicken and cheese

**Peshwari Naan** \$6.95

Naan stuffed with ground nuts and dried fruits

**Pommy Naan** \$6.95

Naan stuffed with cottage cheese, chilli, onion and fresh coriander

**Chef's Special Chilli Naan** \$6.95

Naan filled with potatoes, cheese, onion, spices and fresh chilli

**Onion Kulcha** \$5.95

Naan bread filled with chopped onion and spices

**Chapati / Roti** \$4.95

Simple Indian bread made with whole meal flour vegan

**Paratha** Buttered and layered bread made with whole meal flour \$5.55

**Gluten Free Naan** \$7.95

Any of your choice garlic, cheese or cheese and spinach, pommy naan/chilli naan/masala kulcha/onion kulcha/ chicken and cheese naan

**Vegan Naan** \$5.95

Plain, garlic, onion kulcha naan

**Vegan Roti** \$4.95

Plain Garlic Roti

## Accompaniment

**Mint Sauce / Cucumber Raita /**

**Mango Chutney / Pickles / Pappadams** Each \$3.95

**Tomato, Cucumber & Onion Salad** \$4.95

**Chips** \$6.95

## Kids Menu

**Chocolate Naan** \$6.95

Stuffed with chocolate paste and chocolate buttons

**Chicken Nuggets and Chips** \$10.95

**Fish and Chips** \$12.95

## Drinks

**Lassi** Yoghurt base drink with your choice sweet and salty \$6.00

**Mango Lassi** Sweet lassi made with mango \$6.00

**CANS** Coke/Diet Coke/Sprite/Lemonade/Fanta \$3.50

## Dessert

**Gulab Jamun (2 per serve)** \$4.95

Fully Licensed

BYO Wine Only

## Take Away Menu



# SADA PUNJAB INDIAN CUISINE

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At Horizon Shopping Centre Wellington Point

ENQUIRIES & BOOKING

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**Special Curry Nights - Mon & Tue**

Takeaways \$19.95 & Dine in \$19.95

Seafood and Chef's special \$2 extra

**OPEN EVERYDAY: 5pm to 9pm**

**Wednesday Buffet - \$25.95**

**Kids Under 12 years are \$14.95**

**SPECIAL PUNJABI DEAL for Two \$68.95**

Chicken Tikka (1 serve), 2 Main Curries,

2 Saffron Rice, Two Naan (Your Choice),

Raita and Pappadum

Save upto \$10



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Gluten Free Available

Dairy Free Available

## ENTREES

### Chicken Tikka (4 serve) **GF NF** \$13.95

Boneless chicken pieces marinated in yoghurt, fresh herbs, spices and cooked in tandoor oven

### Tandoori Chicken **Half: \$13.95 Full: \$21.95**

Chicken with bone marinated in yoghurt, fresh herbs, spices and cooked in tandoor oven **GF NF**

### Pakora **GF NF**

### Prawn \$18.95, Chicken \$13.95, Fish: \$13.95

Marinated slightly spiced with ginger, garlic, battered and fried.

### Lamb Cutlets (4 per serve) **GF NF** \$21.95

Lamb cutlets marinated in yoghurt, ginger, garlic and cooked in tandoor oven

### Lamb Sheekh Kabab (4 per serve) **GF NF** \$13.95

Lamb mince blended in herbs, skewered and cooked in tandoor oven

### Vegetable Pakora (4 per serve) **GF V NF** \$10.95

Mixed vegetables lightly spiced, dipped in chickpea batter and fried

### Mushroom Pakora (12 per serve) **GF V NF** \$13.95

Fresh mushroom is marinated with blended spices and dipped in chickpea batter and fried

### Paneer Pakora (8 per serve) **GF NF** \$13.95

Pieces of fresh cottage cheese dipped in spicy chickpea batter and fried

### Gobi (Cauliflower) Pakora (12 Per Serve) \$13.95

Fresh couliflower pieces dipped in spicy, chickpea batter then fried **GF NF**

### Tandoori Prawn (8 per serve) **GF NF** \$19.95

Prawns marinated in yoghurt and spices and cooked in tandoor oven

### Chilli Prawn (8 per serve) **GF** \$19.95

Prawns sauteed and simmered in fresh ginger, garlic and spice blend

### Onion Bhaji (4 per serve) **GF V NF** \$10.95

Small balls of onion flitter dipped in chickpea batter with spices and gently fried

### Vegetable Samosa (2 per serve) **NF** \$7.95

Potatoes with peas, cumin seeds filled in special home made pastry and fried

### Meat Samosa (2 per serve) **NF** \$8.95

Spiced lamb minced meat seasoned with fresh herbs, onion, capsicum and spices filled in special made pastry and fried

### Vegetarian Entrees (2 person) **NF** \$17.95

2 pieces each of vegetable pakora vegetable samosa, mushroom pakora and onion bhaji

### Mixed Entrees (2 person) **GF NF** \$19.95

2 pieces on onion bhaji, chicken tikka, vegetable pakora and lamb sheekh kebab

### Tandoori Entrees (2 person) **GF NF** \$21.95

2 pieces each of fish pakora, lamb sheekh kebab, lamb cutlets and tandoori chicken

V-Vegan, GF-Gluten Free, VR-Vegan on Request, NF-Nut Free

## MAIN COURSE

### Chicken \$21.95

#### Butter Chicken **GF NF**

Boneless curried chicken pieces cooked in tandoor oven with mild spices, tomato and creamy sauce

#### Chicken Tikka Masala **GF NF**

Fresh chicken pieces cooked with capsicum, tomato and finish with cream

#### Mango Chicken **GF NF**

Fresh chicken pieces prepared with mild spices, mango and finish with cream

#### Sour Lime Chicken **GF NF**

Fresh chicken pieces cooked in yoghurt, lemon juice and mix of spices

#### Chicken Korma **GF** Rich chicken cooked with ground almond, cashew with selected spices & finish with cream

#### Chicken Madras **GF NF** Boneless chicken pieces cooked with coconut cream, selected hot spices & finish with onion gravy

#### Chicken Do-Piyaza **GF NF** Fresh chicken fillet cooked with onion, mushroom, spices and finish with yoghurt

#### Punjabi Chicken **GF NF**

Boneless chicken pieces cooked in Indian traditional style with fresh ginger, garlic, onion, tomato and selected spices and finish with fresh herbs

#### Bhoona Chicken **GF NF** Delicious south Indian curry cooked with fresh garlic, onion, capsicum, fresh herbs and spices

#### Chicken Jalfrezi **GF NF**

Boneless fresh chicken pieces delicately spiced cooked with onion, capsicum, tomato and finished with vinegar and onion gravy sauce

#### Chicken Mushroom **GF NF**

Fresh boneless chicken pieces and fresh mushroom cooked with onion gravy and cream and finished with fresh herbs

#### Chicken Kashmiri **GF** Marinated chicken pieces cooked with diced fruit, selected spices and finished with cream

#### Chicken Subji **GF NF**

Chicken pieces and fresh vegetable cooked with garlic, ginger and touch of onion gravy and finish with coriander.

#### Chicken Saag **GF NF** A famous Indian dish of marinated chicken cooked with fresh spinach, special herbs and selected spices

#### Chicken Rogan Josh **GF NF** Marinated chicken pieces cooked with tomato, onion gravy, selected spices and finish with fresh coriander

## Red Meat Curries

### Lamb Or Beef \$21.95

#### Butter **GF NF** Your choice of meat cooked with mild spices, tomato and creamy sauce

#### Masala **GF NF** Tender Pieces of red meat cooked with capsicum, tomato and finished with cream

#### Rogan Josh **GF NF** Your choice of meat cooked with tomato, onion gravy, selected spices and finish with fresh coriander

#### Korma **GF** Ground almond and cashew and selected spices used to cook this rich creamy curry

#### Madras **GF NF** Tender pieces of red meat cooked with coconut cream, hot spices and onion gravy

#### Nawabi **GF** Marinated pieces of meat cooked with diced fruit, selected spices and finished with cream

#### Malabar **GF NF** Mild curry cooked with onion gravy and desiccated coconut cream and mild spices

#### Do-Piyaza **GF NF** Diced cubes of meat cooked with onion, mushroom, yoghurt, hot spices and finished with cream

#### Punjabi **GF NF** Diced pieces of red meat cooked in Indian traditional style with fresh ginger, garlic, onion, tomato and selected spices finish with fresh herbs

#### Pasanda **GF NF** Your choice of meat cooked with mild spices, onion gravy & finished with cream

#### Saag **GF NF** A famous Indian dish of red meat cooked with fresh spinach and special herbs and selected spices

#### Subji **GF NF** Tender pieces of red meat and fresh vegetable cooked with garlic, ginger, onion gravy and finish with fresh coriander.

#### Bhoona **GF NF** Delicious south Indian red meat cooked with garlic, onion, capsicum, tomato and fresh herbs and selected spices

#### Jalfrezi **GF NF** Diced cubes of red meat cooked with onion, capsicum, tomato and finished with vinegar and onion gravy sauce

#### Mushroom **GF NF** Pieces of meat and fresh mushroom cooked with onion gravy and cream and finished with fresh herbs

## Vegetarian / Vegan \$20.95

### Paneer / Alu / Vegetable

All vegetarians meals can be cooked Vegan on request

#### Saag **GF NF VR** Your choice of cubes of golden potatoes or homemade cottage cheese or vegetables cooked with spinach and delicacy blends herbs and spices

#### Veg. Korma **GF VR** Fresh vegetables cooked with creamy sauce with ground of almond, cashew and finish with mild spices

#### Butter (Veg / Paneer / Kofta) **GF NF VR** Homemade cottage cheese and fresh cooked vegetables cooked with tomato creamy butter sauce with mild spices

#### Tikka Masala (Veg / Paneer / Kofta) **GF NF VR** Cubes of cottage cheese or potatoes or fresh vegetables cooked with capsicum, tomato and finish with cream and mix of spices

#### Daal Makhani **GF NF VR** Black lentils cooked in variety of spices with ginger and fresh coriander and finish with cream

#### Punjabi Daal **GF NF V** Black lentils cooked with onion, tomato and spices finish with fresh coriander

#### Malai (Paneer / Kofta) **GF VR** Delicious balls of paneer and potatoes deep fried and cooked in creamy sauce

#### Mixed Vegetables **GF NF V** Our special mix vegetables curry seasoned with potatoes, garden peas & fresh mushroom

#### Chickpea Masala **GF NF V** Famous North Indian dish cooked with ginger, garlic, onion, tomatoes and selected spices and finish with fresh coriander

#### Matter (Paneer / Alu) **GF NF VR** A popular Indian dish - golden potatoes cooked with fresh peas or cubes of homemade paneer and roasted spices and finished with fresh coriander

#### Vegetable Madras **GF V NF** Fresh mixed vegetables cooked with coconut cream, hot spices and onion gravy

#### Alu Gobi **GF V NF** A popular Indian dish: Fresh cauliflower with potatoes cooked with ginger, garlic and slightly spiced finish with fresh coriander

#### Special Mushroom Curry **GF NF VR** Fresh mushroom cooked with ginger, garlic touch of onion gravy and finish with cream and fresh coriander.

#### Bombay Potatoes **GF V NF** Pan fried potatoes with garlic, onion and lightly spiced

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