

RAITA (YOGURT)

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|----|---|---------|
| 78 | MIX VEG.RAITA | \$ 2.75 |
| | Onion,cucumber, tomato and carrot mix with yogurt | |
| 79 | PINEAPPLE CUCUMBER RAITA | \$ 3.00 |
| | Small cubes of pineapple and cucumber mixed with yogurt | |

LASSI

- | | | |
|----|--|---------|
| 80 | SWEET/SALT/BANANA/PINEAPPLE/MANGO | \$ 2.00 |
| | Yogurt drink blend with choice of flavor | |

DESERT

- | | | |
|----|--------------------|---------|
| 81 | GULAB JAMUN | \$ 1.75 |
| 82 | RICE KHEER | \$ 2.25 |

BEVERAGES

- | | |
|--|---------|
| SOFT DRINKS
(Coke,sprite,fanta,coke zero,soda water) | \$ 1.00 |
| TEA | \$ 1.00 |
| INDIAN MASALA TEA | \$ 1.50 |
| COFFEE | \$ 1.00 |
| ICED LEMON TEA | \$ 1.50 |
| FRESH LIME JUICE | \$ 1.50 |
| WATER (Small) | \$ 0.75 |
| WATER (Big) | \$ 1.25 |

BEER/WINE

- | | |
|---|---------|
| DRAFT BEER (COMBODIA) | \$ 1.00 |
| BEER (CAN)
(Combodia/Angkor) | \$ 1.00 |
| BEER (Bottle)
(Combodia/Angkor) | \$ 1.25 |
| GLASS OF RED WINE | \$ 3.25 |
| GLASS OF WHITE WINE | \$ 3.25 |

SPECIAL DISHES

- | | |
|---------------------------|---------|
| CHICKEN MADRAS | \$ 5.75 |
| CHICKEN VINDLOO | \$ 5.75 |
| CHICKEN JALFREZI | \$ 5.75 |
| FISH TIKKA MASALA | \$ 6.25 |
| MALABAR FISH CURRY | \$ 5.75 |
| GOAN FISH CURRY | \$ 5.75 |
| PRAWN VINDLOO | \$ 6.25 |
| PRAWN MASALA | \$ 5.75 |



TAKE AWAY MENU



Feeling Hungry... Order now

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TANDOOR INDIAN RESTAURANT

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TAKE AWAY MENU



APPETISERS

01	VEGETABLE SAMOSA (Pyramid shaped pancake stuffed with spiced potatoes deep fried)	\$ 2.50
02	FRENCH FRIES	\$ 2.50
03	MASALA PAPAD (Crispy papad topped with spicy salad)	\$ 1.50
04	ONION PAKODA (Sliced onion with chickpeas flour, deep fry)	\$ 2.75
05	CHICKEN 65 (Spicy deep fried chicken dish originating from erstwhile madras)	\$ 5.25

CHARCOAL FLAME GRILLED TANDOORI DISHES
SERVED WITH KACHUMBER SALAD AND MINT CHUTNEY

06	CHICKEN TIKKA (Boneless chicken pieces marinated in yogurt and spices)	\$ 5.75
07	TANDOORI CHICKEN (Classic chicken dish with marination in yogurt, garam masala and coyenne pepper)	\$ 6.75
08	AFGHANI CHICKEN (Boneless chicken pieces marinated in a rich creamy marinade with cheese, cashewnut paste, cream, lemon juice,ginger and garlic paste)	\$ 5.75
09	FISH TIKKA (Boneless fish pieces marinated in lemon juice, red chilli, garam masala, ginger and garlic paste)	\$ 6.25
10	TANDOORI PRAWN (Prawns marinated in yogurt,aromatic herbs and spices)	\$ 7.75
11	TANDOORI VEGETABLES (Assorted seasonal vegetables chunks,marinated in aromatic spices and grilled in tandoori oven)	\$ 4.75
12	PANEER TIKKA (Home made cottage cheese marinated in traditional herbs and spices)	\$ 6.25
13	GARLIC CHICKEN KABAB Yogurt garlic, herbs and spices marinated boneless skewers	\$ 6.25
14	CHICKEN HARABHARA KABAB Boneless chicken pieces marinated in a rich creamy marinade with yogurt, mint, coriander, lemon juice, ginger and garlic paste.	\$ 5.75
15	SIMON’S SPECIAL TANDOORI PLATTER Asorted kabab platter of chicken tikka, garlic chicken kabab, tandoori prawn, paneer tikka fish tikka and tandoori vegetables	\$ 12.75

MAIN COURSE

16	DAL FRY Yellow lentil cooked with onion, tomato, cumin seeds and green chilly	\$ 3.75
17	DAL TADKA Yellow lentil cooked with onion, tomato, cumin seed, dry chilli, tempered ghee and spices.	\$ 3.75
18	DAL MAKHANI Whole black lentil,red kidney beans cooked together with selected of spices mixed butter and cream	\$ 4.75

VEGETABLES

19	VEGETABLE KORMA Selection of simmered vegetables in a creamy sauce and cashewnut	\$ 4.25
20	MIXED VEGETABLES Vegetables mildly spiced in a onion base gravy	\$ 3.75
21	ALOO GOBI Medium spiced potatoes and cauliflower cooked in an onion tomato gravy	\$ 3.75
22	VEGETABLE JALFREZI Mixed of vegetables cooked in a selected tomato based gravy	\$ 4.75
23	CHANNA MASALA Chickpeas cooked with tomato and onion gravy	\$ 4.75
24	MALAI KOFTA Paneer and Potato balls coated with aromatic spices and fresh cream in exotic Indian onion-cashewnut based gravy.	\$ 5.25
25	MUSHROOM PEAS MASALA Mushroom cooked with green peas and mildly spiced in rich creamy sauce	\$ 4.25
26	ALOO MUTTER Medium spiced potato and green peas cooked in onion tomato gravy	\$ 4.25
27	VEGETABLE BUTTER MASALA Fresh cut vegetables with whole ground spices cooked with Chef’s special tomato cashewnut blend gravy	\$ 4.75
28	PALAK PANEER Paneer cooked with mildly spiced ground spinach in rich creamy gravy	\$ 5.25
29	PANEER TIKKA MASALA Home made paneer marinated and grilled in a charcoal oven and cooked in a Chef’s special blend gravy	\$ 5.75
30	PANEER MUTTER Paneer and medium sized green peas in a tomato onion based sauce	\$ 4.75
31	PANEER BUTTER MASALA Paneer simmered in a rich creamy sauce with tomato and cashewnut blend spices	\$ 5.25

CHICKEN

32	CHICKEN CURRY Traditional curried chicken cooked in a tomato onion sauce and spicy coconut	\$ 4.75
33	BUTTER CHICKEN Charboiled chunk s of chicken cooked in a Chef’s secret blend of spices	\$ 5.75
34	CHICKEN TIKKA MASALA Boneless pieces of chicken cooked in a tomato based gravy with onion green pepper and mild spices	\$ 5.75
35	CHICKEN KORMA Chicken cooked in a cream,onion and cashewnut sauce	\$ 5.75
36	CHICKEN CHETTINAD Classic chettinad cuisine spicy chicken dish with paste of red chilli,coconut,fennel,cumin seeds along with southern herbs and spices	\$ 6.25
37	CHICKEN PEPPER FRY Roasted boneless chicks spiced with freshly crushed black peppercorns ,curry leaves,green chilli and lemon juice	\$ 6.25

LAMB

38	LAMB KORMA Lamb is simmered in acreamy sauce with onion, garlic, ginger and cashewnut	\$ 7.75
39	LAAL MAAS Lamb prepared in a Chef’s secret blend of hot spices in a rich gravy	\$ 7.75
40	LAMB ROGANJOSH Lamb cooked in a onion tomato gravy and herbs	\$ 7.25
41	LAMB KHADA MASALA Lamb marinated with whole ground spices cooked with Chef’s special blend gravy	\$ 7.75
42	MADRAS LAMB CURRY Spicy lamb curry with traditional flavours of south India	\$ 7.75

BEEF

43	BEEF CURRY Beef cooked with spice flavoured curry sauce	\$ 5.25
44	BEED VINDLOO Beef cooked in a traditional hot and spicy sauce	\$ 6.25
45	BEEF MASALA Marinated with masala spices with onion tomato gravy	\$ 5.75
46	BEEF KORMA Beef simmered in a creamy sauce with onion,garlic, ginger and cashewnut	\$ 6.25

FISH AND SEA FOOD

47	FISH CURRY Boneless pices of fish marinated with masala spices and spicy coconut	\$ 5.75
48	PRAWN CURRY Prawn marinated with spices and spicy coconut	\$ 6.25

RICE

49	BASMATI RICE Variety of white grain rice,traditionally from india	\$ 1.00
50	JEERA RICE Basmati rice stir fried with cumin seeds and spices	\$ 2.25
51	LEMON RICE Basmati rice tossed with lemon and spices	\$ 2.25
52	VEG.PULAO RICE Aromatic long grain basmati rice cooked with mixed vegetables	\$2.50
53	PEAS PULAO Aromatic long grain rice cooked with mildly flavoured green peas	\$ 3.00/3.50
54	PLAIN DOSA/MASALA DOSA South Indian savory plain or with filling potato, fenugreek and curry leaf,served with chutneys and sambar.	\$ 3.75
55	UTTAPAM Popular dish of south india,thick savory pancakes with tomato,onion,capsicum and coriander topping cooked into the batter,served with chutneys and sambar	\$ 3.75

56	IDLI Steamed savory rice cake made from fermented batter of black lentil and rice.served with fresh coconut chutney and sambar.	\$ 3.75
57	BIRYANI (Choice of meat,chicken or sea food) Choice of meat cooked with aromatic spices layered with saffron infused long grain basmati rice, cooked on low heat dum style)	

a)	CHICKEN BIRYANI	\$ 6.25
b)	LAMB BIRYANI	\$ 7.75
c)	PRAWN BIRYANI	\$ 7.25
d)	BEEF BIRYANI	\$ 6.75
e)	VEG.BIRYANI	\$ 5.75

BREADS

58	PLAIN NAAN Classic fine flour bread baked in acharcoal oven	\$ 1.00
59	GARLIC NAAN Classic charcoal baked bread topped with garlic	\$ 1.75
60	BUTTER NAAN Classic charcoal baked bread topped with butter.	\$ 1.50
61	LACHCHA PARATHA White flour crispy and flaky tandoori bread layered with butter White flour crispy and flaky tandoori bread layered with butter	\$ 1.75
62	ALOO PARATHA White flour crispy bread stuffed with potato	\$ 2.25
63	KASHMIRI NAAN Classic white flour bread stuffed with dry fruits	\$ 2.50
64	CHAPATI Wheat flour bread cooked on hot plate	\$ 1.00
65	CHEESE NAAN Naan bread filled with seasoned mozzarella cheese	\$ 2.75
66	CHEESE ANG GARLIC NAAN Naan bread filled with seasoned garlic and mozzarella cheese	\$ 3.00
67	KERALA PARATHA Layered flat bread baked in a hot plate	\$ 1.25
68	PANEER NAAN Classic white flour naan bread stuffed with seasoned cottage cheese	\$ 2.75
69	TANDOORI ROTTI Wheat flour bread cooked in a charcoal oven	\$ 1.00

THALI (SET MEALS)

70	VEGETABLE THALI	\$ 5.00
71	CHICKEN THALI	\$ 6.25
72	FISH THALI	\$ 6.75
73	PRAWN THAL	\$ 6.75
74	LAMB THALI	\$ 7.75