

ENTREE

Vegetable Pakora (4pcs)	\$9.50
Onion and potato mixed with split pea flour and deep fried	
Onion Bhaji (4pcs) ^{GF DF}	\$9.50
Sliced onions mixed with chick pea flour batter & aromatic spices	
Vegetable Samosa (2pcs)	\$9.50
Triangular pastries filled with spiced potatoes and peas, subtly flavoured with spices	
Chooza Tikka (4pcs) ^{GF}	\$12.90
Tender morsels of boneless chicken marinated overnight and smoke roasted over charcoal	
Prawn Pakoras (4pcs) ^{GF DF}	\$13.90
Fresh prawns marinated in a spicy flour batter and served crisp	
Rum Kebab (4pcs) ^{GF}	\$22.50
Tender rack of baby lamb marinated with spices, rum and aromates skewered and broiled over charcoal	
Mix Platter for Two or More	\$27.50
A mixture and fine selection of a few of the above: Vegetable Samosa, Pakora, Chooza Tikka and Rum Kebab	

MOST POPULAR

Korma ^{GF} (Lamb/Beef/Chicken)	\$20.90
An exotic mild favorite of the maharajahs - cooked in a delicious creamy almond gravy – best served <i>mild</i>	
Roganjosh ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$20.90
Traditional Kashmiri style curry prepared with tomatoes, fennel seeds, fresh coriander, ginger and a touch of lemon juice	
Bombay Aloo ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$20.90
A Bombay favorite featuring potato cooked in an onion gravy, garnished with fresh coriander	
Saag ^{GF} (Lamb/Beef/Chicken)	\$20.90
A perfect harmony of aromatic spices in a purée of fresh spinach cooked traditional Punjabi style	
Madras ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$20.90
Delicious curry cooked South-Indian style, flavoured with fresh curry leaves and prepared in a tasty coconut gravy	
Vindaloo ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$20.90
Spicy hot diced meat specially marinated then cooked with a selection of spices in a rich tangy-flavoured gravy	

NB: All lamb and goat curries will attract a \$2 surcharge

CHICKEN DISHES

Butter Chicken (Makhni Chooze) ^{GF}	\$20.90
Tender pieces of boneless chicken, partially cooked in the tandoori oven finished in a delectable sweet creamy sauce – the best in Canberra!	
Chicken Tikka Masala ^{GF DF}	\$20.90
Tender boneless chicken tikka pieces cooked in the tandoor tossed with capsicum and tomatoes finished in a thick onion gravy	
Mango Chicken ^{GF}	\$20.90
Tender morsels of boneless chicken cooked with a touch of fennel in a creamy mango sauce	
Punjabi Murg Masala ^{GF DF}	\$20.90
Succulent chicken pieces tossed with onions, tomatoes & capsicum finished with fresh coriander – a Punjabi favourite!	
Tandoori Chicken ^{GF} (Half/Full)	\$14.90 \$26.90
Charcoal roasted tender chicken marinated with yoghurt and traditional spices. Available in a half or full size - <i>dry dish</i>	

BEEF DISHES

Beef Bhuna ^{GF DF}	\$20.90
Diced beef cooked with fresh onion, capsicum, tomato, ginger and garlic in a spicy gravy	
Beef Dalcha ^{GF DF}	\$20.90
Juicy pieces of beef cooked with yellow lentils, coriander, green chillies, fresh tomatoes and a selection of spices	

LAMB DISHES

Lamb Do Piazza ^{GF DF}	\$22.90
Juicy pieces of lamb cooked traditional North-Indian style, then sautéed with fresh onions in a thick gravy	
Punjabi Lamb ^{GF DF}	\$22.90
A North-Indian dish cooked with fresh tomatoes, onion, garlic and poppy-seeds with a fresh coriander garnish	
Mushroom Lamb ^{GF DF}	\$22.90
A lamb specialty cooked with fresh mushroom, capsicum and tomato tossed in a thick onion gravy	

***Most dishes can be prepared
Mild, Medium, Hot or Indian Hot to suit your taste***

GF - Gluten Free DF – Dairy Free

GOAT DISHES

Mushroom Mutton (with bones) ^{GF DF}	\$22.90
A goat specialty cooked with fresh mushroom, capsicum and tomato tossed in a thick onion gravy	
Goat Dalcha (with bones) ^{GF DF}	\$22.90
Juicy pieces of goat cooked on the bone with yellow lentils, coriander, green chillies, fresh tomatoes and a selection of spices	

FISH DISHES

Goan Fish Curry ^{GF}	\$22.90
Tender morsels of fish cooked in coconut cream, aniseed and lemon then garnished with desiccated coconut - an Indian specialty!	
Sangam Fish Masala ^{GF DF}	\$22.90
Marinated fish tossed with onions, capsicum, tomatoes & green beans finished with fresh coriander	
Fish Vindaloo ^{GF DF}	\$22.90
Spicy hot fish specially marinated then cooked with a selection of spices in a rich tangy flavoured gravy	

PRAWN DISHES

Bengali Prawns ^{GF DF}	\$23.90
Prawns cooked with fresh capsicum, onion, tomato and fresh ginger finished with coconut cream	
Masaladar Prawns ^{GF DF}	\$23.90
Prawns cooked with onion, tomatoes and capsicum finished with aromatic spices and garnished with coriander	
Prawn Vindaloo ^{GF DF}	\$23.90
Spicy hot prawns specially marinated and cooked with a selection of spices in a rich tangy-flavoured gravy	

SIDE DISHES

Papadums (4pcs) ^{GF DF}	\$3.00
Side Chilli ^{GF DF}	\$3.50
Mango Chutney ^{GF DF}	\$3.50
Mixed Pickles ^{GF DF}	\$3.50
Kachumber (Onion, Tomato & Cucumber) ^{GF DF}	\$4.50
Raita (Yoghurt & Cucumber) ^{GF}	\$4.50
Side Dish Trio	\$11.50
(Raita, Kachumber & Mango Chutney) ^{GF}	

VEGETERIAN DISHES

Punj Ratni Dal ^{GF DF} (Side/Full)	\$9.90 \$16.90
Varieties of lentils cooked with onions, cumin seeds, green chillies and fresh tomatoes	
Dal Makhani ^{GF}	\$16.90
Black lentils cooked with a touch of cream, freshly ground spices and coriander	
Aloo Gobhi ^{GF DF}	\$18.90
Cauliflower and potatoes cooked with ginger and tomatoes	
Aloo Baingan ^{GF DF}	\$18.90
Eggplant and potatoes cooked with green beans, ginger and tomatoes in a dry onion gravy	
Navrattan Korma ^{GF}	\$18.90
Fresh mixed vegetables cooked in a creamy cashew nut gravy (also available vegan)	
Palak Paneer ^{GF}	\$18.90
Fresh cubes of home-made cottage cheese cooked in a fresh spinach purée with aromatic spices – a crowd favourite!	
Malai Kofta	\$18.90
Mashed potato and cottage cheese balls deep fried then cooked in a rich creamy sauce	
Masaledar Baingan ^{GF DF}	\$18.90
Eggplant tossed in onion, shallots, green chillies, spices and garnished with coriander	
Shahi Paneer ^{GF}	\$18.90
A royal abundance of flavours combining home-made cottage cheese with a rich cashew nut gravy and a creamy tomato finish	
Paneer Do Piazza ^{GF DF}	\$18.90
Home-made cottage cheese tossed in onion, tomato & capsicum with a touch of fresh pieces of coriander & garlic	
Mushroom Aloo ^{GF DF}	\$18.90
Fresh mushrooms, potatoes and peas cooked together in a thick onion and tomato gravy	

DESSERTS

Mango/Punjabi Lassi (Yoghurt Drink)	\$5.50
Mango Kulfi ^{GF} (Indian Mango Ice-Cream)	\$7.90
Punjabi Kulfi ^{GF} (Traditional Pistachio Ice-Cream)	\$8.90
Gulab Jaman (2pcs) (Sweet Sugar Dumplings)	\$7.90

NAAN BREAD

Roti	\$3.50
Whole-meal dough, baked in the tandoor and buttered (can be made dairy free)	
Plain Naan	\$3.50
Plain flour kneaded with egg, milk, yoghurt and a touch of sugar then baked in the tandoor and buttered	
Garlic Naan	\$4.00
Naan brushed with aromatic garlic and fresh coriander	
Chilli Naan	\$4.00
Naan brushed with our famous chilli paste – a spicy delight!	
Cheese Naan	\$6.00
Naan filled with shredded cheese - melts in your mouth!	
Peshwari Naan	\$6.00
Sweet naan filled with raisins and assorted nuts	
Cheese-Garlic Naan	\$6.50
Naan filled with shredded cheese then garnished with fresh garlic	
Naan Basket	\$13.00
Combination of Plain Naan, Garlic Naan & Cheese Naan	

RICE

Saffron Rice ^{GF DF}	\$3.50
Rice with a touch of saffron colour	
Kashmiri Pulau ^{GF}	\$9.50
A mixture of sultanas, desiccated coconut, fennel seeds and sugar blended through saffron rice – a sweet treat!	
Indian Fried Rice ^{GF}	\$10.50
Fried rice mixed with selected seasonal vegetables, egg and mild spices - served Indian style!	
Vegetable Biryani ^{GF}	\$21.90
Seasonal vegetable curry cooked with rice in an exotic blend of herbs and spices	
Punjabi Biryani ^{GF} (Lamb/Beef/Chicken)	\$23.90
A tasty dish cooked with fresh tomatoes, onion, capsicum and garlic cooked together with rice and garnished with coriander	
NB: Lamb will attract a \$2 surcharge	

Please check with our staff for any special dietary food requirements

Indian Affair Restaurant

SPECIALISTS IN NORTH INDIAN CUISINE

DINE-IN & TAKE AWAY

Fully Licensed & BYO (Bottled Wine Only)

2014 - WINNER Restaurant & Catering ACT/Southern NSW Awards for Excellence



Opening Hours

Lunch

Thurs 12:00pm - 2:00pm
Take Away Lunch Boxes only \$13.50

Dinner

Mon - Sat 5:00pm - 10:00pm
10% Discount on Take Away
(min order \$45)

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