

Entrée

Mixed entrée 21.0

A mixed entrée of a melting tandoori lamb cutlet, a chicken tikka fillet & a samosa, served with a tangy mint sauce (one of each per serve).

Aloo ki golla 11.0

Mashed Potato blended with fresh herb and chef's special spices coated with chickpea flour; served with mint sauce.

Corn & coriander cakes 11.0

Crisp little nuggets of corn & coriander, served with lime & chilli mayonnaise.

Samosas 12.0

Many local diners have claimed ours is the best. Deep fried patties stuffed with fresh potatoes, green peas & freshly grounded Indian spices, served with minted yogurt.

Fuchka gol gol 11.0

Crespy hollow semolina puffs filled with potato, chickpeas, fresh shallot, coriander and refreshing tamarind water.

Cherry lamb meat balls 14.0

Spiced lamb meat balls, served with sweet & sour cherry reduction & fresh yogurt.

Spicy crab (kakra thal) 18.0

Crab meat in shredded ginger, chilli & onion, served inside potato skins.

Crisp coconut prawns 18.0

Three king prawns coated with spices & shredded coconut, then deep fried and served with fresh lemon.

Tandoor

Exotic chicken salad 22.0

Warm tandoori fillets tossed with mango, avocado, diced tomatoes & salad greens with a light yogurt dressing.

Tandoori fish & lemon achar 21.0/28.0

Tandoori fish fillets with preserved lemon, chilli & turmeric achar, served on a sizzling plate.

Lamb cutlets 24.0/32.0

Tender lamb cutlets marinated in yogurt, ginger and spices then roasted in the tandoor, served with fresh lemon & minted yogurt (entrée 3 pieces / main 4 pieces).

Chicken tikka fillets 21.0/28.0

Chicken thigh fillets marinated in lemon, chilli, garlic, yogurt, chat masala & ginger, then roasted in the tandoor oven, served with fresh lemon & minted yogurt (entrée 3 pieces / main 4 pieces).

Paneer tikka 15.0/20.0

Indian style cheese (paneer) marinated in aromatic Indian spice, natural yogurt, then roasted in the tandoor oven; served with mint sauce and fresh lemon.

Breads

Plain naan 4.0

Vegetable naan 4.5

Roti (wholemeal flat bread) 4.0

Garlic naan 4.5

Peshwari naan (sultanas, nuts & coconut) 5.0

Cheese naan (extra cheese 50c extra) 6.0

Cheese and garlic naan 6.5

Chicken

Pepper chicken (medium-hot) 27.5

Chicken fillets in an unctuous tomato, chilli, coconut & mustard seed sauce with black pepper to finish.

Best chicken butter masala (mild-medium-hot) 27.5

Our specialty, chicken from the tandoor served in our creamy red masala sauce.

Chicken tikka masala (mild-medium-hot) 27.5

Chicken fillets from the tandoor in a rich red masala sauce with onion, capsicum & fresh cream.

Chicken madras (medium-hot) 27.5

As you may know, the madras people like it very hot, madras being in the south of India, potato, curry leaves, abundant chilli, and a host of freshly ground spices, blended in house.

Clay pot chicken (mild-medium-hot) 27.5

Diced chicken with vegetable, onion, tomato, curry leaves, coriander, shallot cooked in a deshi home style and served in a claypot.

Chicken vindaloo (hot) 27.5

Traditional hot style of curry from goa, marinated with vinegar, garlic ginger and hot spices, then slow cooked to allow full assimilation of the flavours.

Chicken hayat (mild-medium-hot) 27.5

Created by our chef Hayat. Chicken pieces, potato & snow peas cooked in a delicious light sauce.

Mango chicken (mild) 27.5

Creamy decadent curry with fresh mango, cream, curry leaves, mustard seed & shredded coconut, then slow simmered until it melts in the mouth.

Beef, Lamb & Goat

Goat curry (medium-hot) 28.5

Be adventurous and go for the goat curry. The tender, goat meat is sautéed in spices then slow cooked with onions, garlic & potatoes until it falls off the bone.

Beef vindaloo (hot) 28.5

Traditional hot beef curry from Goa, marinated with vinegar, garlic, ginger & hot spices, then slow cooked.

Kashmiri beef (mild) 28.5

A flavoursome Kashmiri dish with ginger, garlic, a touch of tomato and our in-house blended garam masala, simmered with cream and yogurt on slow heat.

Beef kerala (medium-hot) 28.5

This medium hot dish is a beef & potato curry blended with in-house freshly grounded Indian spices, fresh curry leaves, garlic & coconut cream.

Beef bombay banana (mild-medium-hot) 28.5

Boneless cubed beef cooked with chef special spices, potato and green banana.

Beef madras (medium-hot) 28.5

This is medium hot beef curry from south of India with curry leaves, abundant chilli, coconut cream and blended with in-house freshly grounded Indian spices, then slow cooked into a melting texture.

Lamb saag (mild-medium-hot) 28.5

Lamb simmered for hours with spinach, fenugreek leaves, ginger, coriander, chilli & cumin.

Lamb rogan josh (medium-hot) 28.5

A regional Kashmiri dish over 400 years old. Lamb pieces seared and braised in a host of spices with capsicum & methi leaves, then slow cooked into a melting texture.

Lamb korma (mild) 28.5

Britain's favourite curry. Braised lamb in spices with a mild creamy almond & cashew nut sauce.

Vegetarian

Green aloo begun (mild-medium-hot) [v]	21.0
Dices potato and eggplant cooked with green herbs and mild spices.	
Palek paneer (mild-medium-hot)	22.0
Our home-made Indian style cheese with spinach leaves, fresh tomato & onion.	
Vegetable korma (mild)	22.0
Seasonal vegetables & cashew cooked in a creamy milk sauce, garnish with almonds.	
Cauliflower lentil curry (mild-medium-hot) [v]	22.0
Cauliflower florets, brown lentils, desiccated coconut, turmeric & chilli.	
Pumpkin curry (mild-medium-hot) [v]	22.0
Pumpkin, channa dahl, onion, tomatoes & ginger in a beautifully light curried sauce.	
Multani palak mushroom (mild-medium-hot)	22.0
Mushroom and spinach blended with sesame seed, garlic, ginger, our special spices and herbs.	
Aloo gobi (mild-medium) [v]	22.0
Potato, cauliflower & peas in a traditional light tomato sauce with fresh roasted cumin, ginger & coriander.	
Our special dahl (medium-hot) [v]	20.0
Prepared with fresh & dried chillies, mustard seeds & coconut.	

Seafood

Green fish curry (medium-hot)	29.5
Another southern Indian dish, this curry contains fillets of fish in a sauce of tamarind, coconut, green chilli & ginger.	
Goan prawn curry (hot)	29.5
This special spicy curry from Goa, western India; features king prawns pan fried with ginger, garlic, onions, chilli, mustard seed & a spice blend.	
5 spice garlic prawns (mild-medium-hot)	29.5
24-hour marinade of garlic, onion & our 5-spice blend, finished with a simmer to order, touch of cream and fresh snow peas.	
Malabar prawns (mild)	29.5
A superb southern prawn dish heralding coconut oil & coconut cream, desiccated coconut, mustard seed & fresh lime leaves.	

Condiments & Rice

"A grade" basmati rice pilau	3.0
Pappadums (6 per serve)	4.0
Fresh yoghurt	4.0
Raita	4.0
Mango chutney	4.0
Lime pickle (spicy)	4.0
Mint sauce	4.0
Tomato, onion & cucumber	4.0
Combination & any 3 condiments	10.0
Combination & any 4 condiments	14.0

Established 1990



flavour of india
e d g e c l i f f

9326 2659

9328 6186

www.flavourofindia.co

* Prices subject to change without notice

**Annapurna is the Goddess of nourishments.
She is empowered with the ability to provide
food for unlimited numbers of people and
we'd also like to think that we are - even if
you're at home!**

Established 1990



flavour of india
e d g e c l i f f

128 New South Head Road, Edgecliff



Chef Hayat serving locals since 1990

Minimum home delivery \$30

Delivery fee \$5

Open 7 nights 6:00 pm – 10:30 pm

Catering service available

9326 2659

www.flavourofindia.co