

## NAAN BREAD / RICE / ACCOMPANIMENTS

### NAAN

Plain   Butter - NF - Fresh baked plain flour bread	\$2.20
Garlic - NF- Garlic filled naan bread	\$3.20
Spicy	\$3.20
Cheese - NF - Chefs special cheddar cheese naan	\$3.90
Kashmiri - Nuts and raisin stuffed naan	\$3.90
Keema - NF - Lamb mince stuffed naan	\$4.50
Roti- NF, DF - Wholemeal healthy bread	\$2.20
Paratha- NF - Flaky bread, plain or mint flavour	\$3.20
Bhatura - NF - Deep fried flour and yoghurt bread	\$2.20
Pappadum - Lentil wafers deep fried (4pcs)	\$2.00

### RICE - BASMATI

Steamed Saffron Rice- GF, NF	\$2.20
Kashmiri Pullao - GF- Rice tossed with nuts and raisins	\$3.50
Biryani Rice - GF- Rice folded in fresh mint and rose water	\$3.90

### SALAD AND RAITA

Garden Fresh Salad	\$5.90
--------------------	--------

Tomato, onion, cucumber, capsicum and lettuce tossed in a special chefs own vinaigrette dressing

Cucumber Raita	\$5.90
----------------	--------

Grated cucumber mixed with yoghurt, roasted cumin and cracked pepper

### CHUTNEYS AND PICKLES

Tamarind Chutney	\$2.00	Tomato Relish	\$2.00
Chilli Garlic Chutney - Hot	\$2.00	Lime Pickle	\$2.00
Mint Yoghurt Chutney	\$2.00	Mixed Veg Pickle	\$2.00
Sweet Mango Chutney	\$2.00		

### DESSERT

Gulab Jamun	\$6.90
Marbles of milk in a rose flavoured syrup	(4pcs)
Mango Kulfi	\$6.90
A traditional mango flavoured Indian ice cream	
Pistachio Kulfi	\$6.90
Indian ice cream with nuts, cardamom and saffron	

### DRINKS

Mango Lassi	\$3.90
Mango Juice	\$3.90
Coke, Sprite, Diet Coke, Fanta, Coke Zero - 1.25L	\$4.50

**Legend** GF = Gluten Free NF = Nut Free DF = Dairy Free

All prices include GST. Prices are subject to change without notice.



LOVEMETHOD  
Planning • Printing • Distribution

**Meal for Two - \$27.90**  
One Veg. Main, One Non-Veg. Main, Rice and Naan Bread for Two

**Family Meal - \$47.90**  
One Veg. Main, Two Non-Veg. Main, Rice and Naan Bread for Four

\*Conditions apply.  
- Take Away Only.  
- Gourmet and seafood extra.

### KIDS MEAL

Butter Chicken, Rice and Pappadum	\$9.90
Chicken Tikka, Cheese Naan and Salad	\$9.90

*“Traditional values revisited with innovative flair”*

 *Why not celebrate your special occasions at Chefs.*

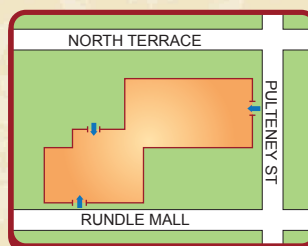
 *Function Room available*

 *Gift Vouchers available*

 *We do outdoor catering, presentations, corporate lunches and dinners.*

**NOW OPEN  
in the city!**

**Chefs Of Tandoori**  
**EXPRESS**



**Ph: 8224 0598**

**LUNCH BAR IN THE CITY**  
*Quick Lunch - Take Away - Catering*

Monday - Saturday  
**10:30am till 3:00pm**

Shop 14/21  
Renaissance Arcade, Adelaide City

Follow Us on Facebook



**Chefs Of Tandoori**  
**Second Innings**  
FINEST INDIAN RESTAURANT  
EST. 2000

### TAKE-AWAY MENU



Shop 8 Malvern Village  
259-269 Unley Road  
MALVERN SA 5061

**OPENING HOURS**  
Tuesday to Sunday - 5pm til Late  
Monday - Closed

**Ph: 8373 5055**

*Harry, Sandy and the team chefs are back in their Second Innings in a newly renovated restaurant serving traditional Indian Cuisine.*

*Our motto - if you're happy...tell others - if not...tell us!*

[www.chefsoftandoori.com.au](http://www.chefsoftandoori.com.au)

## ENTRÉE

<b>Samosa NF, DF</b>	<b>\$6.50</b>	
Spiced potato cubes and green peas filled pastry	(2pcs)	
<b>Vegetable Pakora NF, DF</b>	<b>\$6.50</b>	
Cubed cauliflower, onion, potato and Spinach pakora	(4pcs)	
<b>Onion Bhaji GF, NF, DF</b>	<b>\$6.50</b>	
Marinated spiced onion strips in chickpea flour		
<b>Prawn Pakora NF, DF</b>	<b>\$8.50</b>	
Shelled prawn pakora served with tomato relish		
<b>Mixed Pakora NF, DF</b>	<b>\$8.50</b>	
One piece each of the above		

## TANDOORI DISHES

*All Tandoori comes with salad and chutney*

<b>Chicken Tikka GF, NF</b>	<b>\$7.90</b>	<b>\$12.90</b>
Marinated cubed chicken cooked in tandoor	(3pcs)	(6pcs)
<b>Seekh Kebab GF, NF,</b>	<b>\$7.90</b>	<b>\$12.90</b>
Lean lamb mince spiced and cooked in tandoor on skewers	(3pcs)	(6pcs)
<b>Coriander Chicken Tikka NF(Mild Spiced)</b>	<b>\$7.90</b>	<b>\$12.90</b>
Tender cubes of chicken in marination of fresh coriander, yogurt, ginger garlic and spices.		
<b>Garlic Prawn Tandoori NF</b>	<b>\$9.90</b>	<b>\$17.90</b>
Juicy prawns in a mild garlic and cream marinade	(4pcs)	(8pcs)
<b>Tandoori Kebab Platter NF</b>	<b>\$9.90</b>	<b>\$17.90</b>
A mix of the above kebabs	(4pcs)	(8pcs)
<b>Tandoori Chicken GF, NF</b>	<b>\$7.90</b>	<b>\$12.90</b>
Whole chicken marinated in spiced yoghurt cooked in tandoor	(1/4 Chicken)	(1/2 Chicken)
<b>Tandoori Paneer Tikka NF(Vegetarian)</b>	<b>\$7.90</b>	<b>\$12.90</b>
Indian cottage cheese marinated in spiced yoghurt and smoked	(3pcs)	(6pcs)

## CHEFS SPECIALS

<b>Lamb Chops Tandoori - GF, NF</b>	<b>\$11.90</b>	<b>\$19.90</b>
Marinated in delicate spices roasted in tandoor	(Entrée)	(Main)
<b>Char Grilled Fish - GF, NF</b>	<b>\$9.90</b>	<b>\$17.90</b>
Barramundi steaks marinated In special spices and char grilled	(2pcs)	(4pcs)
(All of the above are served with a fresh garden salad and chutney)		
<b>Chicken Jhalfarezi - GF, NF, DF</b>		<b>\$15.90</b>
succulent pieces of chicken tossed with spices and mixed vegetables		
<b>Mughlai Goat Curry - GF</b>		<b>\$15.90</b>
Cubes of goat cooked in chefs own delicate spices		
<b>Gushataba - GF(Mild Spiced)</b>		<b>\$15.90</b>
Kashmiri meat ball curry in a mild cashew and onion sauce flavored with cardamom and fennel		
<b>Masoor Dhall - GF, NF, DF</b>		<b>\$9.90</b>
Yellow lentil cooked home style (vegan)		

## MAINS

### CHICKEN

<b>Butter Chicken (Chefs Special) - Mild-GF</b>	<b>\$12.90</b>
Smoked chicken cooked in a creamy tomato and cashew nut curry	
<b>Dhaba Chicken - Medium - GF</b>	<b>\$12.90</b>
Boneless chicken cooked in glazed onion tomato and cashew gravy	
<b>Chicken Tikka Masala - Medium - GF, NF</b>	<b>\$12.90</b>
Chicken tikka pieces wrapped in an onion tomato fenugreek gravy	
<b>Chicken Chetnad - Medium to Hot - GF</b>	<b>\$12.90</b>
Chicken toosed in a South Indian blend of spicy thick gravy	

### LAMB

<b>Lamb-do-Piazza- GF, NF, DF</b>	<b>\$12.90</b>
Cubes of boneless lamb cooked tender in a double glazed onion gravy.	
<b>Lamb Rogan Josh - Medium- GF, NF, DF</b>	<b>\$12.90</b>
Boneless lamb cubes cooked with onion tomato and kashmiti red chillies	
<b>Lamb Spinach - Medium- GF, NF, DF</b>	<b>\$12.90</b>
Lamb cooked with fresh pureed spinach finished with garam masala	
<b>Lamb Madras - Medium- GF, NF, DF</b>	<b>\$12.90</b>
Mustard seeds, curry leaves and coconut flavour curry of lamb	

### BEEF

<b>Beef Korma - Mild - GF</b>	<b>\$12.90</b>
Tender beef pieces in cashew and cream gravy	
<b>Beef Vindaloo - Hot - GF, NF, DF</b>	<b>\$12.90</b>
Traditional Goan dish of dried chillies, vinegar and potatoes	
<b>Beef Dalcha - Medium - GF, NF, DF</b>	<b>\$12.90</b>
Delicate mix of beef and yellow lentils in an onion tomato curry	
<b>Beef Zingaloo 5/10 - GF, NF, DF</b>	<b>\$13.90</b>
Seriously hot beef curry for chilli lovers <sup>super HOT!</sup>	

### SEAFOOD

<b>Kerala Fish Curry - Medium - GF, NF</b>	<b>\$15.90</b>
Fish fillets cooked with kerala masala finished with coconut cream	
<b>Amritsari Fish Masala - Medium- GF, NF</b>	<b>\$15.90</b>
Fried spiced fish fillets in an onion seeds flavoured gravy	
<b>Prawn Malabar Curry - Mild - NF</b>	<b>\$17.90</b>
Chefs special curry of fresh basil and coconut cream	
<b>Prawn Taka Tin Curry- NF, DF(hot and spicy)</b>	<b>\$17.90</b>
Tiger prawns coated in spicy goan curry of fresh chilli tomato and vinegar	

## VEGETARIAN MAINS

<b>Aloo Gobi - Medium - GF, NF, DF</b>	<b>\$9.90</b>
Cauliflower and potato cooked with fresh onion and tomato	
<b>Palak Paneer - Mild to Medium - GF, NF</b>	<b>\$9.90</b>
Cubes of cottage cheese folded in fresh spinach gravy	
<b>Mixed Vegetable Curry - Mild - GF</b>	<b>\$9.90</b>
Fresh seasonal vegetables in a mild creamy fenugreek gravy	
<b>Dhal Makhani - Medium - GF, NF</b>	<b>\$9.90</b>
Chefs special - slow cooked black lentils finished with cream and spices	
<b>Eggplant Patiala - Medium - GF, DF</b>	<b>\$9.90</b>
Cubed baked eggplant in an onion tomato nutty masala	
<b>Chickpea Masala - Medium - GF, NF</b>	<b>\$9.90</b>
Ord river chickpeas cooked tender in an onion tomato masala	
<b>Malai Kofta - Mild to Medium</b>	<b>\$9.90</b>
Potato and ricotta cheese kofta in a creamy cashew gravy	
<b>Paneer Laziz - Medium - GF</b>	<b>\$9.90</b>
Cubed ricotta in a tasty gravy of onion tomato and fenugreek	
<b>Okra-do-piazza - Medium- GF, NF, DF</b>	<b>\$9.90</b>
Pan-ried okra tossed in fresh mint vegan masala	
<b>Peshawari Aloo - Mild to Medium - GF, NF</b>	<b>\$9.90</b>
Potato wedges cooked in fennel base gravy	

## BIRYANI

*A specialty from Hyderabad. Vegetables or meat cooked with basmati rice and infused with fresh spices. Served with raita and mint chutney.*

<b>Vegetable Biryani - GF</b>	<b>\$16.90</b>
<b>Lamb Biryani - GF, NF, DF</b>	<b>\$18.90</b>
<b>Beef Biryani - GF</b>	<b>\$18.90</b>
<b>Chicken Biryani - GF, NF, DF</b>	<b>\$18.90</b>

## THAALI MEALS *Banquet for one*

*A traditional Thaali meal is a complete meal and it comprises 3 curries, rice, naan, pappadum and raita. Different 3 curries to satiate all taste buds. Highly recommended*

<b>Vegetarian Thaali</b>	<b>\$19.90</b>
Mixed vegetable curry, palak paneer, dhall, rice, naan, pappadum and raita	
<b>Non-Vegetarian Thaali</b>	<b>\$21.90</b>
Butter chicken, beef korma, prawn malabari curry, rice, naan, pappadum and raita	
<b>Seafood Thaali</b>	<b>\$23.90</b>
Kerala fish curry, prawn malabari curry, eggplant masala, rice, naan, pappadum and raita	
(\$1 .00 extra per change)	

