



ABHI'S

**A La Carte Menu
&
Banquet Menu**

ABHI's Indian Restaurant

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B.Y.O Wine Only. Corkage \$2.50 Per Person

entr e

PALAK PATTI CHAT	13.8
Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces	
PRAWN SUNEHRI	16.8
Pan fried green prawn cutlets cooked with a powdered spice mix of dry chillies, garlic, ginger and curry leaves	
CRAB URUNDAI	18.8
Blue Swimmer crab patties with potato, fresh green chilli, coriander, ginger and crushed yellow split pea	
CHATPATA SQUID	17.8
Salt & pepper squid dusted with spiced tapioca flour, lightly fried and served with a tamarind & ginger dipping sauce	
CHICKEN TIKKA	12.8/17.8
Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted.	
SEEKH KEBAB	12.8
Soft minced lamb kebabs with black pepper, <i>Shahi Jeera</i> , mace, ginger, coriander and fresh green chillies	
ALU TIKKI	12.8
Lightly spiced crispy potato patties shallow fried in sunflower oil, on a bed of chick- pea masala with khatta chutney (tamarind and jaggery) and gram flour sev	
BHAJI ROLLS	12.8
Light pastry pockets filled with mixed vegetables, onion, potatoes, mustard seeds, turmeric, curry leaves; served with onion and tomato chutney	
MASALA DOSA	12.8/16.8
Light and crisp rice flour pancake accompanied by lentil 'sambar' and onion & tomato chutney with a filling of spiced potato and onion	
KEEMA DOSA	13.8/17.8
Light and crisp rice flour pancakes accompanied by lentil 'sambar' and onion & tomato chutney with a filling of pounded lamb and cheese	

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HARIYALI CHOPS	24.8
Tandoor roasted lamb cutlets marinated in a green masala of coriander leaves, pureed spinach, roasted gram flour and fresh green chillies	
MIXED TANDOORI PLATTER	25.8
A selection of tandoori specialities: Chicken Tikka, Seekh Kebab and Hariyali Chops	
COCHIN PRAWN & SCALLOPS CURRY	24.8
A coastal favourite of ground coconut, onions, tomato, fresh curry leaves and mustard seeds	
GOA FISH CURRY	24.8
Fresh Barramundi fillets cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut	
CHICKEN MAKHNI	20.8
Tender boneless chicken roasted in the tandoor then finished in the pan with a subtly flavoured blend of fenugreek, tomato and cream	
CHICKEN VARUTHA CURRY	20.8
A spicy South Indian chicken in a sauce of tomatoes, tamarind, black pepper, fried cinnamon and star anis	
LAMB KHORMA	20.8
A lightly spiced lamb dish cooked in a rich sauce of cashew nuts and green cardamom	
PATIALA GOAT CURRY	20.8
Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander	
BEEF NIHARI	20.8
A rich slow cooked beef dish with almonds turmeric, star aniseed and saffron	
BEEF AMBOTIK	20.8
A variation on the famous 'vindaloo' with a tangy sweet and sour flavour cooked in tomato, cumin, ginger and peppercorns	
PANEER PASANDA	17.8
Homemade cottage cheese tossed with sliced green & red capsicum and finished in a sauce of cashew, tomatoes, onion and cumin	
BEETROOT VEGETABLE KURMA	17.8
Mixed vegetables and beetroot cooked with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes	
ALOO MATAR TARIWALA	17.8
Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji (onion seeds) and fennel	
ENNAI KATHRIKAI	17.8
Whole baby eggplant in a ground paste of cashew, peanut, sesame, coconut, cooked in Hyderabadi style	

Accompaniments

Dal Makhni Black lentils cooked with tomatoes and dry fenugreek leaves	12.80
Tandoori Breads	
Plain Naan	2.80
Garlic Naan	3.50
Roti (Wholemeal Bread)	3.50
Cheese & Onion Kulcha,	3.50
Parantha Lacchadar- 'FLAKY'	3.50
Alu Parantha (Stuffed with potato & herb)	3.50
Basmati Rice (Per Person)	2.90
Plain Rice; Peas Pilau (fresh peas); Kashmiri Pilau- (Dried Fruit and Nuts); Vegetable Pilau (Mixed Vegetables)	
Sides	
Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'; Mango, Lime or Chilli Pickles	2.60
Side Dish Platter (Any Three)	6.80
Pappadums (Per Serve)	2.80
Beverages	
Soft Drinks	3.00
Orange Juice	3.00
Lassi Sweet yoghurt drink. Mango or Plain	3.80
Lemon Lime Bitters	3.80
San Pellegrino Sparkling Mineral Water	4.80

DESSERT

GULAB JAMUN Milk dumplings poached in sugar and rose water	10.80
FRESH FRUIT SORBET A fruit sorbet of strawberries and passionfruit lined with mango and berry coulis	10.80
ROSE KULFI Indian ice cream flavoured with rose water, <i>gulukand</i> (rose petal jam), cardamom and pistachios	10.80
DOUBLE-KA-MEETHA A rich mughlai favourite, bread pudding flavoured with rose water, honey and served with rose petal ice cream.	10.80

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Banquet Menus (Minimum 4 Guests)

Banquet 1 (4 entrée, 4 Mains)

entrée

PRAWN SUNEHRI	Pan fried green prawn cutlets cooked with a powdered spice mix of dry chillies, garlic, ginger and curry leaves
CHICKEN TIKKA	Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted
SEEKH KEBAB	Soft minced lamb kebabs with mace, ginger, coriander and fresh green chillies
PALAK PATTA CHAT	Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

m a i n s

BEEF AMOTIK	Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns
LAMB KHORMA	A lightly spiced dish in a thick sauce of cashew flavoured with green cardamom
CHICKEN MAKHNI	Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream
VEGETABLE KURMA	Mixed vegetables and beetroot cooked with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes

Basmati Rice & Naan Breads, Raita, Pickles and Chutneys.

Standard

\$39.50 pp

Rose kulfi for Dessert

\$42.50 pp

Banquet 2 (5 entrée, 5 Mains)

entrée

CRAB URUNDAI	Blue Swimmer Crab patties with potato, fresh green chilli, coriander, ginger and crushed yellow split pea
HARIYALI CHOPS	Tandoor roasted lamb cutlets marinated in a green masala of corrainder leaves, pureed spinach, roasted gram flour and fresh green chillies
CHICKEN TIKKA	Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted
MASALA DOSA	Light and crisp rice flour pancakes accompanied by lentil 'sambar' and onion & tomato chutney
PALAK PATTA CHAT	Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

m a i n s

GOA FISH CURRY	Barramundi fillets cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut
PATIALA GOAT CURRY	Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander
BEEF NIHARI	A rich slow cooked beef dish with almonds turmeric, star aniseed and saffron
CHICKEN MAKHNI	Tender boneless chicken roasted in the tandoor then finished in the pan with a subtly flavoured blend of tomato and cream
ALOO MATAR	Diced butternut pumpkin, potatoes and green peas cooked in a sauce of tomatoes, turmeric, kalaunji (onion seeds) and fennel

Basmati Rice & Naan Breads, Raita, Pickles and Chutneys.

Standard

\$47.50 pp

Rose Kulfi for Dessert

\$50.50 pp