

Aloo Palak (GF) potatoes cooked in spinach, onion and tomato gravy	15.9
Mixed Vegetables variety of fresh vegetables sauteed in fresh herbs and spices	15.9
Daal Tadka a mixture of five lentils, tomato, crackled cumin, chilli and asafoetida	14.9
Chana Masala (GF) chickpeas cooked in an onion, tomato, garlic and ginger based gravy, finished with fresh coriander	15.9
Aloo Mutter (GF) potato and peas cooked in a tomato base sauce with whole spices	15.9
Aloo Gobhi (GF) potato and cauliflower cooked in onion and tomato gravy authentic rich tomato gravy	15.9
Aloo Jeera (GF) potatoes cooked with crackled cumin seeds	15.9
Aloo Mutter (GF) potato & peas cooked in a tomato base sauce with whole spices	15.9
Mushroom Jalfrezi (GF) mushrooms tossed with onion & capsicum and cooked in a tomato sauce	15.9
Spinach & Corn Curry (GF) mushrooms & sweet corn kernels cooked in a spinach sauce	15.9

▲ TANDOORI BREADS

Roti traditional indian bread made from whole wheat flour	3.0
Plain Naan indian bread made from white flour	3.5
Garlic Naan white flour bread glazed with garlic and butter	4.0
Butter Naan butter layered naan	5.0
Cheese Naan bread stuffed with tasty shredded cheese	5.5
Cheese & Garlic Naan naan stuffed with cheese & fresh garlic	5.5
Kashmiri Naan a mix of royal nuts stuffed bread	6.5
Keema Naan spiced lamb mince, mint, coriander bread	6.5
Lachedar Paratha crispy layered, hand crushed - an indii speciality	5.0
Mushroom Olive Cheese Naan mushrooms olive and cheese stuffed naan	6.5
Lal Hari Pyaaz Ke Kulche spring and spanish onion bread	6.0
Truffle Mushroom Naan fine chopped mushroom with truffle oil salsa	6.5

▲ DUM BIRYANI & RICE

Steam Rice aromatic basmati rice	Reg 4.5 / Lrg 6.5
Saffron Rice pure saffron flavored basmati rice	4.9
Lemon Coconut Rice basmati rice with shredded coconut and lemon	6.5
Kashmiri Pilau saffron rice slow cooked with dry fruits and nuts	7.0
Jeera Rice basmati rice sautéed with roasted cumin seed n cashew	6.5
Masala Rice spices, mint and saffron influenced basmati rice	6.5

Khichadi indian style 'risotto' with mushroom, lentils and beans	11
Veg Biryani delicately spiced rice cooked with seasonal vegetables, cottage cheese and mint	19
Chicken Biryani basmati rice cooked with saffron, exotic spices and boneless chicken	22
Goat Biryani spiced basmati rice slow cooked with goat (on the bone)	25

▲ ACCOMPANIMENTS

Cucumber Raita yoghurt and cucumber dip	4.5
Boondi Raita spiced yoghurt and lentil balls dip	4.5
White Dip in house made gherkins and yoghurt dip	3.5
Mango Chutney mildly spiced mango dip	3.5
Mixed Pickles indian pickles of various fruits and vegetables	2.0
Papadums lentil and rice cracker	3.0
Kachumber Salad slightly spiced diced pieces of onion, tomato and cucumber	6.5
Green Salad fresh garden salad with a dressing	6.5

▲ DESSERTS

Mango Kulfi mango enriched indian style ice cream	6.5
Mava Malai Kulfi traditional indian ice cream enriched with cashews, almonds and saffron	6.9
Banarasi Paan Kulfi sweetened dry rose petals, dry nuts and banarasi betel leaf kulfi	6.9
Gulab Jamun fried milk and cinnamon dumplings	6.9
Pineapple Coconut Kulfi (DF) (NF) (GF) pineapple, roasted coconut and cardomom flavoured indian ice cream	6.9
Chocolate Naan white flour bread stuffed with chocolate flakes & M&Ms	9.9

▲ DRINKS

Mango Lassi Mango flavoured yoghurt drink	4.5
Rose Lassi Rose flavoured yoghurt drink	4.5
Soft Drinks Coke, Fanta, Coke Zero, Solo, Lemonade & more	3.0

FAMILY PACK 1 48

Veg Samosa, Butter Chicken, Rogan Josh, Rice, 2 Naan, Papadam

FAMILY PACK 2 80

Veg Samosa, Bhutta Kebab, Punjabi Butter Chicken, Lamb Korma, Beef Do Piazza, 4 Naan, 2 Rice, Mango Chutney, Raita, Papadam

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FLAVOURS

TAKEAWAY MENU

WE ARE OPEN 7 DAYS

MONDAY: 5 - 10pm

TUESDAY: 5 - 10pm

WEDNESDAY: 5 - 10pm

THURSDAY: 12 - 3pm and 5 - 10pm

FRIDAY: 12 - 3pm and 5 - 10pm

SATURDAY: 12 - 3pm and 5 - 10pm

SUNDAY: 12 - 3pm and 5 - 10pm

Functions & catering available

LUNCH SPECIALS

Rice & Curry of the day **12.9**

Chicken / Vegetable Wrap **11.9**



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114 O'CONNELL ST,
North Adelaide SA 5006

▲ YOUR JOURNEY BEGINS

Vegetable Samosa mix of spiced peas and potatoes stuffed in pastry	11
Lamb Samosa mix of spiced peas, potatoes and lamb mince stuffed in pastry	12
Onion Pakora (DF) Onion rings coated in chickpea batter and golden fried	11
Bhutta Kebab corn, potato and cheese roll with dates and tamarind chutney	12
Lilvani Kachori pigeon beans, sultana, coconut	11
Tandoori Mushroom (GF) (NF) mushrooms marinated in chef's special spices	14
Paneer Tikka (GF) smoked cottage cheese, vegetables, mint sauce	17
Garlic Prawn (GF) prawn cutlets tossed in fresh garlic and mild sauce	19
Prawn Pepper Fry spencer gulf prawns marinated in lime pepper & curry leaves	19
Amritsari Fish fried fish served with zesty mint dip	17

▲ FROM THE STREETS OF INDIA

Dahi Bhalle lentil balls loaded with curd, chutneys and fried noodles	11.9
Chole Samosa crispy samosa topped with chickpeas curry, chutneys & fresh herbs	11.9
Chowmein Veg/Chicken sour n spicy noodles tossed in wok with vegetables or chicken	16.9/17.9
Chicken Manchurian fried chicken tossed in sweet n sour sauce	17.9
Chilli Chicken / Chilli Paneer fried and tossed with chilli sauce	16/15
Gobhi Manchurian Fried cauliflower tossed in a sweet and sour sauce	15

▲ CHARCOAL JUNCTION

Chicken Tikka (GF) (NF) boneless chicken marinated and cooked in smoked tandoori oven	17.9
Murgh Malai Tikka (GF) (NF) chicken, cheese, cream, coriander roots and pepper	17.9
Seekh Kebab (GF) (NF) mincemeat, chopped veggies mixed with exotic spices cooked in tandoor	17.9
Tandoori Pomfret (GF) (NF) chef 's special mother's recipe...bengali style whole pomfret on bone	28
Bombay Lamb Cutlets (GF) (NF) lamb cutlets marinated in chef 's special recipe and cooked in tandoor oven	16.9
Tandoori Chicken (FULL/HALF) (GF) (NF) chef 's favorite chargrilled chicken on bone	24.9/14
Mix Grill assorted chargrill selection with homemade dips	27.9

▲ CHICKEN MAINS

Chicken Makhani (Butter Chicken) (GF) tandoor cooked chicken in tomato cashew base butter sauce	20.9
Punjabi Butter Chicken (GF) punjabi style smoked butter chicken (must try)	21.9

Chicken Madras boneless chicken pieces cooked with coconut cream	21.9
Chicken Korma (GF) mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce	21.9
Chicken Tikka Masala (GF) boneless tandoori chicken cooked in a creamy sauce with onions tomato & capsicum	21.9
Mango Chicken (GF) chicken curry slow cooked in mango flavored sauce	21.9
Balti Chicken (GF) popular north indian style chicken cooked with onion & capsicum	21.9
Kadai Chicken (GF) tender chicken cooked with onion, capsicum and chef's masala	21.9
Chicken Hyderabad (GF) slow cooked chicken from the table of nizams	21.9
Chicken-E-Sultan (GF) royal North Indian chicken cooked with sliced onion, mushroom & capsicum	21.9

▲ LAMB / GOAT MAINS

Lamb Rogan Josh (GF) traditional lamb curry cooked in whole spices, fresh ginger & garlic	22.9
Lamb Mushroom Masala (GF) boneless lamb cooked in tomato sauce with mushroom, capsicum and onions	22.9
Patiala Lamb Korma (GF) mughlai cuisine inspired boneless lamb slow cooked in a cashew	22.9
Saag Lamb (GF) lamb curry cooked with fresh spinach & crushed garlic-ginger	22.9
Laal Maans (GF) rajasthan's famous spicy lamb dish cooked in chilly	22.9
Goat Curry (GF) chefs special recipe goat leg pieces on bone	23.9
Methi Goat (GF) goat on bone cooked with lightly cream fenugreek leaves	23.9
Tawa Goat (GF) goat on bone cooked with onion & tomato-based sauce	23.9

▲ BEEF MAINS

Beef Pepper Fry (GF) boneless beef cooked in fried curry leaves, crushed pepper	21.9
Beef Madras (GF) beef cooked in coconut, curry leaves, mustard seeds & ginger	21.9
Beef Vindaloo (GF) beef cooked in the homemade vindaloo sauce, known for its "fiery hot flavor"	21.9
Beef Korma (GF) tender pieces of beef cooked in a creamy cashew sauce	21.9
Beef Masala (GF) beef cooked in a combination of 12 exotic spices	21.9
Bombay Beef (GF) beef curry cooked with potatoes & tossed in roasted cumin seeds	21.9

▲ SEAFOOD MAINS

Pomfret Do Piazza (whole fish) (GF) bengali style whole pomfret fish curry on bone	29
Andhra Barramundi Fish Curry (GF) barramundi fish with ginger garlic tomato and yogurt sauce	25.9
Fish Malabar (GF) pan seared barramundi fish, simmered with herbs, fresh coconut milk, mustard seeds and curry leaves	25.9
Malabari Jhinga (GF) local prawns cooked in coconut sauce with tamarind, curry leaves mustard	26.9
Goan Prawn Ambotik (GF) (DF) local prawns cooked in a chilli & tamarind infused coconut sauce	26.9
Malai Prawn (GF) local prawns sauteed in ginger, garlic, finished with spinach paste and light cream	26.9
Seafood Mix Curry (GF) marinara seafood mix cooked in sesame and tomato sauce	26.9

▲ VEGETARIAN

Daal Makhani (GF) black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs	16.9
Daal Tadka a mixture of five lentils, tomato, crackled cumin, chili and asafetida	14.9
Balti Paneer (GF) cottage cheese with onions, tomatoes, coriander and medium balti spices in thick sauce	16.9
Malai Mutter Mushroom (GF) mushrooms and peas cooked in a creamy mildly spiced sauce	15.9
Gujarati Tawa Vegetables variety of fresh vegetables sautéed in fresh herbs and spices	15.9
Palak Paneer (GF) fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese	16.9
Kadhai Paneer (GF) homemade cottage cheese tossed in chef 's special masala gravy	16.9
Paneer Kaju Kofta cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	17.9
Baigan Bhartha (GF) charcoal cooked scrambled eggplant	15.9
Paneer Takatak (GF) shreds of smoked cottage cheese in rich tomato and onion sauce	16.9
Mushroom Masala (GF) mushrooms cooked with onions, tomatoes, coriander in a thick sauce	15.9
Navratan Korma (GF) fresh vegetables gently cooked in a mild, cashew creamy sauce	15.9
Paneer Butter Masala (GF) super rich creamy curry made with cottage cheese and cooked through in a tomato based sauce	16.9

▲ VEGAN

Mutter Mushroom (GF) mushroom peas cooked in tomato base sauce with whole spices	15.9
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(GF) Gluten Free (NF) Nuts Free (DF) Dairy Free