

▲ DUM BIRYANI & RICE

Steam Rice	4.5
aromatic basmati rice	
Saffron Rice	4.9
pure saffron flavored basmati rice	
Lemon Coconut Rice	6.5
basmati rice with shredded coconut and lemon	7.0
Kashmiri Pilau	6.5
saffron rice slow cooked with dry fruits and nuts	
Jeera Rice	6.5
basmati rice sautéed with roasted cumin seed n cashew	
Veg Biryani	18
delicately spiced rice cooked with seasonal vegetables, cottage cheese and mint	21
Chicken Biryani	22
basmati rice cooked with saffron, exotic spices and boneless chicken	
Goat Biryani	
spiced basmati rice slow cooked with goat (on the bone)	

▲ ACCOMPANIMENTS

Cucumber Raita	4.5
yoghurt and cucumber dip	3.5
Mango Chutney	2.0
mildly spiced mango dip	
Mixed Pickles	3.0
indian pickles of various fruits and vegetables	
Papadums	
lentil and rice cracker	

▲ DESSERTS

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

▲ DRINKS

Mango Lassi	4.5
Mango flavoured yoghurt drink	
Rose Lassi	4.5
Rose flavoured yoghurt drink	

FAMILY PACK 1

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

LUNCH SPECIALS

Rice & Curry of the day 12.9
Chicken / Vegetable Wrap 11.9



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F L A V O U R S

TAKEAWAY MENU WE ARE OPEN 7 DAYS

MONDAY: 5 - 10pm

TUESDAY: 5 - 10pm

WEDNESDAY: 5 - 10pm

THURSDAY: 12 - 2:30pm and 5 - 10pm

FRIDAY: 12 - 2:30pm and 5 - 10pm

SATURDAY: 12 - 2:30pm and 5 - 10pm

SUNDAY: 12 - 2:30pm and 5 - 10pm

Functions & Catering available



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08 8164 5566

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**114 O'CONNELL ST,
North Adelaide SA 5006**

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 YOUR JOURNEY BEGINS

Vegetable Samosa	10
mix of spiced peas and potatoes stuffed in pastry	
Lamb Samosa	11
mix of spiced peas, potatoes and lamb mince stuffed in pastry	
Onion Pakora (DF)	10
Onion rings coated in chickpea batter and golden fried	
Bhutta Kebab	12
corn, potato and cheese roll with dates and tamarind chutney	
Tandoori Mushroom (GF) (NF)	14
mushrooms marinated in chef's special spices	
Paneer Tikka (GF)	17
smoked cottage cheese, vegetables, mint sauce	
Garlic Prawn (GF)	19
prawn outlets tossed in fresh garlic and mild sauce	
Prawn Pepper Fry	19
spencer gulf prawns marinated in lime pepper & curry leaves	
Amritsari Fish	17
fried fish served with zesty mint dip	

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 FROM THE STREETS OF INDIA

Chole Samosa	11.9
crispy samosa topped with chickpeas curry, chutneys & fresh herbs	
Chicken Manchurian	17.9
fried chicken tossed in sweet n sour sauce	
Gobhi Manchurian	15
Fried cauliflower tossed in a sweet and sour sauce	

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 CHARCOAL JUNCTION

Chicken Tikka (GF) (NF)	17.9
boneless chicken marinated and cooked in smoked tandoori oven	
Seekh Kebab (GF) (NF)	17.9
mincemeat, chopped veggies mixed with exotic spices cooked in tandoor	

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 CHICKEN MAINS

Punjabi Butter Chicken (GF)	21.9
punjabi style smoked butter chicken (must try)	
Chicken Korma (GF)	21.9
mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce	
Chicken Tikka Masala (GF)	21.9
boneless tandoori chicken cooked in a creamy sauce with onions tomato & capsicum	
Mango Chicken (GF)	21.9
chicken curry slow cooked in mango flavored sauce	

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 LAMB / GOAT MAINS

Lamb Rogan Josh (GF)	22.9
traditional lamb curry cooked in whole spices, fresh ginger & garlic	
Patiala Lamb Korma (GF)	22.9
mughlai cuisine inspired boneless lamb slow cooked in a cashew	
Saag Lamb (GF)	22.9
lamb curry cooked with fresh spinach & crushed garlic-ginger	
Laal Maans (GF)	22.9
rajasthan's famous spicy lamb dish cooked in chilly	
Goat Curry (GF)	22.9
chefs special recipe goat leg pieces on bone	

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 BEEF MAINS

Beef Madras (GF)	21.9
beef cooked in coconut, curry leaves, mustard seeds & ginger	
Beef Vindaloo (GF)	21.9
beef cooked in the homemade vindaloo sauce, known for its “ fiery hot flavor”	

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 SEAFOOD MAINS

Fish Malabar (GF)	23.9
pan seared basa fish, simmered with herbs, fresh coconut milk, mustard seeds and curry leaves	
Malabari Jhinga (GF)	23.9
local prawns cooked in coconut sauce with tamarind, curry leaves mustard	

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 VEGETARIAN

Daal Makhani (GF)	16.9
black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs	
Daal Tadka	14.9
a mixture of five lentils, tomato, crackled cumin, chili and asafetida	
Balti Paneer (GF)	16.9
cottage cheese with onions, tomatoes, coriander and medium balti spices in thick sauce	

Tawa Vegetables	15.9
variety of fresh vegetables sautéed in fresh herbs and spices	
Palak Paneer (GF)	16.9
fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese	
Kadhai Paneer (GF)	16.9
homemade cottage cheese tossed in chef 's special masala gravy	
Paneer Butter Masala (GF)	16.9
super rich creamy curry made with cottage cheese and cooked through in a tomato based sauce	
Paneer Kaju Kofta	16.9
cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
Navratan Korma (GF)	15.9
fresh vegetables gently cooked in a mild, cashew creamy sauce	

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 VEGAN

Mixed Vegetables	15.9
variety of fresh vegetables sauteed in fresh herbs and spices	
Daal Tadka	14.9
a mixture of five lentils, tomato, crackled cumin, chilli and asafoetida	
Chana Masala (GF)	15.9
chickpeas cooked in an onion, tomato, garlic and ginger based gravy, finished with fresh coriander	

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 TANDOORI BREADS

Roti	3.0
traditional indian bread made from whole wheat flour	
Plain Naan	3.5
indian bread made from white flour	
Garlic Naan	5.0
white flour bread glazed with garlic and butter	
Butter Naan	5.5
butter layered naan	
Cheese Naan	5.5
bread stuffed with tasty shredded cheese	
Cheese & Garlic Naan	6.5
naan stuffed with cheese & fresh garlic	
Kashmiri Naan	6.5
a mix of royal nuts stuffed bread	