

6. DUM CHOPS CURRY - \$23.99

LAMB CHOPS SLOW COOKED WITH CHEF'S SPECIAL SPICES IN A SEALED POT

7. BHUNA LAMB GOSHT - \$21.99

TRADITIONAL INDIAN LAMB DISH COOKED WITH RICH INDIAN SPICES IN A SEMI DRY GRAVY

COUPLE SPECIAL PACK

1. CHICKEN TIKKA/LAMB CHOPS, SAMOSA/ONION BHAJI - \$65

CHOICE OF VEG CURRY
CHOICE OF NON-VEG CURRY
RICE/NAAN/PAPAD/RAITA

GOAT

1. GOAT CURRY - \$22.99

TRADITIONALLY COOKED BABY GOAT WITH HANDPICKED SPICES

SEA FOOD

1. GOAN FISH CURRY - \$21.99

FISH COOKED IN COCONUT GRAVY AND TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES

2. FISH MASALA - \$21.99

SEMI DRY FISH PREPARATION COOKED WITH INDIAN MASALA

3. PRAWN MASALA CURRY - \$23.99

TENDER PINK PRAWN COOKED IN THIN TOMATO AND ONION GRAVY

4. KADAI JHINGA - \$24.50

PRAWNS COOKED WITH ONIONS, CAPSICUM AND GROUND SPICES

BIRYANI

1. CHICKEN BIRYANI - \$19.99-

SEASONED BASMATI RICE COOKED WITH BONELESS CHICKEN, FRESH MINT AND SPICES

2. LAMB BIRYANI - \$19.99

DELICIOUS SPICE INFUSED LAMB COOKED WITH LONG GRAIN BASMATI RICE

3. GOAT BIRYANI - \$19.99

DELICIOUS SPICE INFUSED GOAT COOKED WITH LONG GRAIN BASMATI RICE

4. VEGETABLE BIRYANI - \$17.99

BASMATI RICE COOKED WITH DELICATELY SPICED VEGETABLES FLAVOURED WITH FRESH MINT AND SAFFRON

SIDES & SALADS

RAITA - \$5.99	KACHUMBER - \$5.99
ONION SALAD - \$5.99	GREEN SALAD - \$5.99
PAPADUMS (4 PCS) - \$3.99	MANGO PICKLE - \$3.50
MIXED PICKLE - \$3.50	

DRINKS

LASSI-SMOOTHIES STYLE DRINK OF YOGHURT IN OPTIONS OF VARIOUS FLAVOURS

PLAIN LASSI- \$6.00	SOFT DRINKS - \$3.50
STRAWBERRY LASSI- \$7.50	MANGO LASSI - \$7.50
WATER BOTTLE (1 LITRE) - \$3.50	

RICE

STEAM RICE - \$5.99	SAFFRON RICE - \$6.99
PEAS PULAO - \$7.99	COCONUT RICE - \$7.99
JEERA RICE - \$6.99	
SPINACH AND GARLIC RICE - \$7.99	

BREADS

1. PLAIN NAAN - \$4.99
REFINED FLOUR BREAD COOKED IN TANDOOR OVEN
2. BUTTER NAAN - \$4.99
NAAN BRUSHED WITH UNSALTED CLARIFIED BUTTER
3. GARLIC NAAN - \$4.99
NAAN TOPPED WITH GARLIC BUTTER
4. ROTI - \$4.99
WHOLEMEAL PLAIN BREAD
5. PARATHA - \$4.99
WHOLEMEAL FLAKY BREAD
6. ALOO PARATHA - \$5.99
WHOLEMEAL BREAD STUFFED WITH POTATO FILLING
7. STUFFED KULCHA - \$4.99
NAAN FILLED WITH CHOICE OF CREAM CHEESE, ONIONS, CHILLI
8. KHEEMA NAAN - \$5.99
NAAN STUFFED WITH LAMB MINCE
9. KASHMIRI NAAN - \$5.99
NAAN STUFFED WITH MIX OF DRY FRUITS AND NUTS
10. TRUFFLE OIL AND MUSHROOM NAAN - \$6.99
NAAN WITH MUSHROOMS AND BRUSHED WITH TRUFFLE OIL
11. CHEESE CHILLI GARLIC NAAN - \$6.99
NAAN TOPPED WITH GARLIC BUTTER, CHILLI & CHEESE

DESSERTS

1. GULAB JAMUN - \$6.99
FULL CREAM MILK DUMPLINGS SOAKED IN SAFFRON INFUSED SYRUP
2. KULFI - \$5.99
MANGO/PISTACHIO

KIDS MENU

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|---------------------------|
| CHIPS - \$7.99 |
| CHIPS & NUGGETS - \$12.99 |
| FISH & CHIPS - \$12.99 |



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Indian Modern Restaurant

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ENTREES



FROM THE TANDOOR!

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| 1. PANEER TIKKA -
COTTAGE CHEESE PREPARED WITH SPICES IN TANDOOR | \$16.99 |
| 2. BHARWAN GUCCHI -
BUTTON MUSHROOM STUFFED WITH CHEESE, GREEN CHILLIES AND CHOPPED ONIONS | \$16.99 |
| 3. MALAI BASIL KEBAB -
CHICKEN BREAST, CREAM CHEESE, BASIL | \$16.99 |
| 4. CHICKEN TIKKA (HALF) -
CHICKEN THIGH, TRADITIONAL INDIAN SPICES, GARLIC, LEMON | \$17.99 |
| 5. TANDOORI CHICKEN (HALF) -
ROASTED CHICKEN, MARINATED IN YOGHURT AND SPICES COOKED IN TANDOOR | \$17.99 |
| 6. AVADHI LAMB CHOPS -
LAMB CHOPS SAFFRON & MARINATED IN YOGHURT AND SPICES | \$21.99 |
| 7. LAMB SEEKH KEBAB -
SPICED GROUND MEAT SHAPED INTO SKEWERS AND GRILLED | \$17.99 |
| 8. LASUNI PRAWNS -
KING PRAWNS, GINGER & GARLIC, LEMON | \$21.99 |
| 9. TANDOORI SALMON -
SALMON DICED, MARINATED IN FRESH LIME LEAVES PEPPER CORN, AND CHEESE MARINATED AND COOKED IN CLAY OVENS | \$21.99 |



CRISPY BITES

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| 1. TRIO OF SAMOSA -
SAMOSA STUFFED 3 WAYS WITH LAMB, POTATO, SPINACH & CREAM CHEESE | \$10.99 |
| 2. ALOO TIKKI (V) -
CRISPY POTATO CUTLET | \$10.99 |
| 3. ONION BHAJJI -
CRISPY BATTERED ONIONS | \$10.99 |
| 4. CHEESE CHILLI BALLS -
CHEESY BALLS MADE FROM BREADCRUMBS, STUFFED WITH CREAM CHEESE & SPICES | \$16.50 |
| 5. SHAMMI KEBAB -
MINCED VEGETABLE PATTY | \$10.99 |
| 6. MACHI AMRITSARI -
FISH MARINATED WITH LIME JUICE, CUMIN POWDER AND PEPPER DIPPED IN GRAM FLOUR BATTER AND DEEP FRIED | \$17.99 |
| 7. PRAWN PAKORA -
PRAWN FRITTERS MARINATED WITH SPICE POWDERS AND CHICKPEA FLOUR | \$20.99 |
| 8. POPCORN CHICKEN -
SPICY DEEP-FRIED CHICKEN BREAST THAT IS TANGY AND SIMPLY MOUTH WATERING | \$13.99 |



FROM THE PAN

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| 1. PANEER CHILLI MILLI -
CRISPY COTTAGE CHEESE, CAPSICUM, ONIONS AND CHILLI | \$17.99 |
| 3. BURNT CHILLI CHICKEN -
CRISPY CHICKEN, BURNT CHILLI, CAPSICUM, ONION | \$17.99 |
| 4. CHICKEN 65 -
SPICY DEEP-FRIED CHICKEN THAT IS TANGY AND SIMPLY MOUTH WATERING | \$17.99 |
| 5. CALAMARI CHILLI MILLI -
DEEP FRIED CALAMARI RINGS TOSSED WITH TRIO OF CAPSICUMS, RED CHILLI, AND FRESH GROUND BLACK PEPPER | \$18.50 |
| 6 CHILLI GARLIC SCALLOPS -
SCALLOPS STIR FRIED WITH CRUSHED RED CHILLI AND GARLIC | \$20.50 |



MAINS VEGETERIAN

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| 1. PANEER BUTTER MASALA/ PANEER MAKHNI -
PANEER TIKKA MASALA/SHAHI PANEER/ LASUNI PALAK PANEER CHOICE OF PANEER DISHES WITH DISTINCTIVE TASTE AND FLAVOURS | \$18.99 |
| 2. MUNCHERS KORMA -
CHEF'S MODERN TAKE ON THE TRADITIONAL MIXED VEGETABLE KORMA | \$18.99 |
| 3. PINDI CHANA MASALA (V) -
A CLASSIC PUNJABI DELICACY, CHICKPEAS SOAKED OVERNIGHT AND COOKED WITH A SPECIAL BLEND OF FENUGREEK, CUMIN, AND OTHER INDIAN HERBS | \$17.99 |
| 4. BAGHARE BAINGAN (V) -
EGGPLANT PREPARED WITH CHILLI AND COCONUT TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES | \$18.99 |
| 5. SAFFRON MALAI KOPTA -
COTTAGE CHEESE DUMPLINGS IN A CREAMY SAFFRON-ENRICHED GRAVY | \$18.99 |
| 6. BHINDI DO PYAZA (V) -
STIR-FRIED OKRA SPICED WITH ONION AND SUN-DRIED SPICES | \$17.99 |
| 7. BROCCOLI CHICKPEA CURRY (V) -
CURRY LOADED WITH VEGGIES - BROCCOLI, AND CHICKPEA, FULL OF PROTEIN AND FIBRE. GREAT OPTION FOR GLUTEN FREE AND VEGAN DIET | \$17.99 |
| 8. VEG HAANDI (V) -
MIX VEGETABLE CURRY PREPARED WITH ONION TOMATO AND CASHEW PASTE, SIMMERED IN SPICY GRAVY | \$17.99 |
| 9. MADRAS VEG CURRY(V) -
A LIP SMACKING SOUTH INDIAN PREP, AN ASSORTMENT OF DISTINCTIVE SPICES MAKES THIS DISH DANCE WITH TREMENDOUS FLAVOURS | \$17.99 |
| 10. POTATO STIR FRY WITH CUMIN -
(JEERA ALOO) (V)
A MILDLY SPICED DISH MADE OF BOILED POTATOES, SAUTEED GOLDEN WITH TURMERIC, CUMIN AND TOPPED WITH FRESHLY CHOPPED CORIANDER | \$14.99 |



CHICKEN

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| 11. DAL TADKA(V) -
GARLIC AND MASALA TEMPERED YELLOW LENTILS | \$15.50 |
| 12. DAL MAKHNI -
SLOW-COOKED CREAMY BLACK LENTILS | \$16.99 |
| 13. BOMBAY ALOO GOBI(V) -
BOMBAY STYLE CAULIFLOWER AND POTATO | \$15.99 |
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| 1. BUTTER CHICKEN -
TOMATO AND CREAM BASED ALL TIME FAVOURITE, FLAVOURED WITH FENUGREEK | \$19.99 |
| 2. CHICKEN TIKKA MASALA -
CHUNKS OF ROASTED CHICKEN COOKED WITH PEPPERS AND SPICED SAUCE | \$19.99 |
| 3. CHICKEN MADRAS -
AUTHENTIC SOUTH INDIAN CHICKEN CURRY MADE WITH BLEND OF SPICES, THAT IS RICH AND FILLED WITH FLAVOURS | \$21.50 |
| 4. CHICKEN PHALL -
SPECIALLY FOR THE SPICE LOVERS, FIERY PREPARATION OF CHICKEN WITH SMOKED CHILLI AND PEPPER | \$20.99 |
| 5. CHICKEN VINDALOO -
CHICKEN FLAVOURED WITH VINDALOO MASALA AND VINEGAR | \$19.99 |
| 6. CHICKEN SAAGWALA -
CHICKEN PIECES COOKED WITH SPINACH BASED GRAVY AND GARLIC | \$19.99 |
| 7. HYDERABADI DUM KA MURG -
CHICKEN DELICATELY COOKED WITH SAFFRON AND VARIOUS HERBS | \$21.50 |
| 8. CHICKEN KORMA -
COOKED WITH CREAMY CASHEW AND DRIED COCONUT GRAVY | \$20.99 |



LAMB

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| 1. LAMB ROGAN JOSH -
DELICACY FROM NORTH INDIA COOKED WITH TOMATOES AND WHOLE SPICES | \$21.99 |
| 2. LAMB KORMA -
COOKED WITH CREAMY CASHEW AND DRIED COCONUT GRAVY | \$21.99 |
| 3. LAMB VINDALOO -
LAMB FLAVOURED WITH VINDALOO MASALA AND VINEGAR | \$21.99 |
| 4. KADAH LAMB -
LAMB COOKED WITH KADAI MASALA, ONION, AND TOMATO GRAVY WITH BELL PEPPERS | \$21.99 |
| 5. LAMB SAAGWALA -
LAMB PIECES COOKED WITH SPINACH-BASED GRAVY AND GARLIC | \$21.99 |