

ENTRÉES

- 1. Vegetable Samosa (LF, NF) (2 pcs) \$6.5**
Home-made pastry triangles stuffed with lightly spiced potatoes and green peas, served with mint and yoghurt sauce (**Lactose free sauce available**)
- 2. Vegetable Phulaura (NF, LF, GF) (4 pcs) \$6.5**
Seasonal vegetables coated in organic chickpea batter, blended with ground spices and delicately fried, served with tamarind sauce
- 3. Onion Bhaji (NF, LF, GF) \$6.5**
Sliced onions marinated in a spiced chickpea batter and fried until golden brown, served with tamarind sauce
- 4. Momo(LF, NF) (4 pcs) \$7.5**
Chicken or Vegetable dumplings with ginger, garlic, spring onion & coriander, served with tomato sauce
- 5. Chicken Tikka(GF, NF)(4 pcs)\$8.9(8 pcs)\$16.5**
Tender pieces of chicken fillet lightly marinated in spiced yoghurt and cooked in the tandoor, served with mint and yoghurt sauce
- 6. Seekh Kebab(GF, NF) (4 pcs)\$8.9 (8 pcs)\$16.5**
Lamb and chicken mince flavoured with traditional herbs and spices, rolled on a skewer and cooked in the tandoor, served with mint and yoghurt sauce
- 7. Almond Chicken (GF)(4 pcs) \$8.9 (8 pcs)\$16.5**
Boneless pieces of chicken fillet lightly marinated in a creamy yoghurt sauce and served with mint and yoghurt sauce
- 8. Prawn Tempura (NF, LF) (4 pcs) \$10.9**
Lightly spiced king prawns, marinated in our chef's special batter and deep fried, served with mint and yoghurt sauce (**Gluten free & Lactose free option available**)
- 9. Tareko Macha (NF, LF) (4 pcs) \$10.9**
Succulent pieces of barramundi fillet lightly marinated in traditional herbs and spices, and delicately fried, served with mint sauce (**Gluten free & Lactose free option available**)
- 10. Mixed Entrée \$13.5**
One piece each of Vegetable Samosa, Vegetable Phulaura, Chicken Tikka, Tareko Macha and Seekh Kebab, served with tamarind and mint sauce

MAINS

- 11. Butter Chicken (GF) \$14.9**
Succulent pieces of tandoori chicken in a creamy gravy of tomatoes and delicate spices, enriched with ground nuts and butter

- 12. Chicken Korma (GF) \$14.9**
Boneless pieces of chicken fillet in a light and fragrant gravy, enriched with a creamy cashew base
- 13. Chicken Tikka Masala (GF, NF) \$14.9**
Tender pieces of chicken tikka prepared in a tomato and onion gravy with capsicum and a dash of cream
- 14. Chilli Chicken (LF, NF) \$14.9**
A spicy stir fry with marinated chicken cubes flavoured with chilli, vinegar and soy sauce tossed with fresh onion and capsicum in a thick dry sauce (**Gluten free option available**)
- 15. Mango Chicken (GF, NF) \$15.9**
Boneless pieces of chicken fillet simmered in a fine and tangy mango gravy, enriched with cream
- 16. Saag Chicken (GF, NF) \$15.9**
Traditional chicken curry enriched with our special spinach gravy
- 17. Lamb/Beef Korma (GF) \$16.9**
Choice of **Beef** or **Lamb** cooked in a light and creamy cashew based sauce flavoured with cardamom, ginger and fennel
- 18. Lamb Rogan Josh (GF, NF, LF) \$16.9**
Boneless lamb curry cooked in a rich and intense tomato base enriched with dried kashmiri chilli and cumin
- 19. Lamb Madras (GF, NF, LF) \$16.9**
Tender lamb pieces cooked in rich coconut cream, enriched with mustard seeds, curry leaves and tamarind
- 20. Saag Lamb (GF, NF) \$16.9**
Traditional lamb curry enriched with our special spinach gravy
- 21. Bhuteko Masu (GF, LF, NF) \$16.9**
Dry roasted marinated lamb, flavoured with black pepper, fenugreek, dried chilli, capsicum, spring onion, fresh coriander and garam masala
- 22. Beef Malabari Curry (GF, LF, NF) \$15.9**
Boneless pieces of beef cooked with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, capsicum, garam masala and coconut milk
- 23. Vindaloo Curry (GF, LF, NF) \$16.9**
Fiery hot curry with your choice of meat (**Beef/Lamb/Chicken**) cooked in ginger, garlic, garam masala and ground chilli, for all the spice lovers
- 24. Royal Goat Curry (GF, LF, NF) \$17.9**
Tender pieces of goat cooked in a lightly spiced gravy enriched with flavours of fenugreek, cinnamon, cardamom, coriander and bay leaves

SEAFOOD

- 25. Goan Fish Curry (GF, NF, LF) \$18.9**
Aromatic barramundi curry flavoured with onion, tomatoes and coconut milk
 - 26. Prawn Malabari Curry (GF, NF, LF) \$19.9**
Rich prawn curry cooked with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, capsicum, garam masala and coconut milk.
 - 27. Prawn Chilli (GF, NF, LF) \$19.9**
Rich prawn curry cooked in a spiced tomato and onion gravy with capsicums
- ## VEGETARIAN
- 28. Misayako Tarkari (GF, NF, LF) \$11.9**
Mixed vegetable curry of cauliflower, potatoes, green beans, flavoured with cumin seeds and fresh coriander
 - 29. Daal Makhani (GF, NF) \$11.9**
Black lentils and kidney beans flavoured with cumin and garlic, slowly cooked overnight on a slow fired tandoor into a thick rich consistency
 - 30. Daal Tarka (GF, NF, LF) \$10.9**
White and yellow lentils spiced with turmeric, cumin and coriander cooked in a rich gravy
 - 31. Aloo Channa Masala (GF, LF, NF) \$10.9**
Chickpeas and potatoes in a black cardamom and ginger spice infusion, finished in a tomato based masala sauce
 - 32. Navrattan Korma (GF) \$12.9**
Seasonal vegetables tossed in a spiced butter and finished in a creamy cashew nut based mild sauce
 - 33. Saag Paneer (GF, NF) \$12.9**
Cubes of home-made cottage cheese in our special spinach and onion gravy with whole spices
 - 34. Paneer Butter Masala (GF, NF) \$12.9**
Cubes of home-made cottage cheese in a rich tomato base flavoured with subtle spices, cream and yoghurt
 - 35. Mushroom Masala (GF, NF) \$12.9**
Mushrooms and fresh peas cooked in a tomato based sauce with a dash of cream
 - 36. Aloo Baingan Masala (GF, NF, LF) \$12.9**
A unique blend of eggplant and potatoes in a tomato based sauce with ground spices
 - 37. Malai Kofta (GF) \$13.9**
Home made paneer and potato dumplings in a a tomato and capsicum flavoured cream sauce

BIRYANI (Nut free and Lactose free option available)

- 38. Chicken/Lamb Biryani (GF)** \$16.9
Your choice of meat spiced with mint and cumin, slowly cooked with basmati rice enriched with saffron, onion, coriander and tomatoes, served with a side of cucumber raita
- 39. Prawn Biryani (GF)** \$17.5
Prawns cooked in our chef special recipe with basmati rice enriched with saffron, onion, coriander and ground spices, served with a side of cucumber raita
- 40. Vegetarian Biryani (GF)** \$14.5
Mixed vegetables cooked with basmati rice enriched with saffron, onion, coriander and ground spices, served with a side of cucumber raita

ACCOMPANIMENTS

- 41. Steamed Rice (GF, LF, NF)** \$3.0
Plain steamed basmati rice
- 42. Saffron Rice (GF, LF, NF)** \$3.5
Basmati rice cooked with aromatic spices and saffron
- 43. Kashmiri Pulao (GF)** \$4.5
Basmati rice cooked with aromatic spices, cashew nuts, sultanas and almonds, garnished with peas, coriander and fried onion
- 44. Fresh Garden Salad (GF, LF, NF)** \$6.5
Fresh tomatoes, cucumber, capsicum, onion and lettuce tossed in a special vinaigrette
- 45. Cucumber Raita (GF, NF)** \$4.5
Grated cucumber mixed in yoghurt, roasted cumin and cracked pepper
- 46. Chutney (each)** \$2.5
Sweet Mango | Tamarind | Mint | Sweet Chilli
- 47. Mixed Pickle** \$2.5
- 48. Pappadams (GF) (4 pcs)** \$3.0
Crispy lentil wafers

BREADS

- 49. Plain Naan (NF)** \$2.5
Leavened bread baked in the tandoor
- 50. Garlic Naan (NF)** \$3.5
Leavened garlic bread baked in the tandoor
- 51. Tandoori Roti (NF)** \$3.5
Whole-wheat bread baked in the tandoor

- 52. Cheese Naan (NF)** \$4.5
Leavened bread stuffed with cheese and baked in the tandoor
- 53. Chilli Cheese Naan (NF)** \$5.0
Leavened bread stuffed with cheese and fresh chilli, baked in the tandoor and topped with chilli flakes
- 54. Kulcha Naan (NF)** \$5.0
Leavened bread stuffed with lightly spiced potato mix and baked in the tandoor
- 55. Kashmiri Naan** \$5.0
Leavened bread baked in the tandoor, stuffed with dried fruits and nuts
- 56. Keema Naan (NF)** \$5.5
Leavened bread stuffed with lean lamb mince and baked in the tandoor

DESSERTS

- 57. Gulab Jamun (NF) (3 pcs)** \$6.9
Traditional dumplings prepared from milk powder and flavoured with cardamom and rose water syrup
- 58. Ras Malai (3 pcs)** \$6.9
Dumplings made from cottage cheese soaked in sweetened, thickened milk and delicately flavoured with cardamom
- 59. Mango Kulfi (GF)** \$6.9
Home made mango ice cream blended with full cream milk and flavoured with cardamom and pistachio nuts

DRINKS

- 60. Mango Lassi** \$5.0
- 61. Soft Drinks (375ml)** \$3.5

GF = Gluten Free, LF = Lactose Free, NF = Nut Free



Indian - Nepalese Cuisine

**TAKE AWAY &
DELIVERY MENU**

62-64 Payneham Road, Stepney

Phone: 08 7225 9904

E: royalhaandi@gmail.com

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