

rice

- Basmati rice
S \$3.50 L \$4.50
- Saffron basmati rice (Saffron, cumin seed, salt, cloves)
S \$3.90 L \$4.50
- Pulao basmati rice (Onion, peas, cumin seeds)
S \$3.90 L \$4.90
- Coconut rice (Cumin seeds, coconut)
S \$3.90 L \$4.90
- Zeera rice (Cumin seeds)
S \$3.90 L \$4.90

sides

- \$2.90 Pappadums
- \$4.50 Cucumber raita
- \$2.00 Mango chutney, Tomato sauce, Vindaloo sauce
- \$2.00 Mixed vegetable pickle

bread

- \$3.00 Plain naan
- \$3.50 Butter naan
- \$3.50 Garlic naan
- \$4.50 Cheese naan
- \$4.50 Chilli cheese naan
- \$4.50 Garlic cheese naan
- \$3.00 Tandoori roti wholemeal flat bread
- \$4.00 Vindaloo naan 🌶️🌶️

dessert

- \$4.50 mango kulfi
- \$4.00 gulab jamun

drinks

- \$4.50 Mango lassi
- \$4.50 Rose Lassi
- \$2.50 Can of drink
- \$4.00 Ginger Beer

meal deal for 2 (vegetarian)

\$34.90

- Any 2 vegetarian curries
- 1 Plain naan / 1 Garlic Naan
- 1 Large Rice
- 1 Papadum
- 1 Can of drink

meal deal for 2 (non-vegetarian)

\$39.90

- (Chicken / Lamb / Beef)
- Any 2 Non-Vegetarian Curries
- 1 Plain Naan / 1 Garlic Naan
- 1 Large Rice
- 1 Papadum
- 1 Can of drink

meal deal for 4 (family pack)

\$79.90

- (Veggies / Chicken / Lamb / Beef)
- 4 pieces of veg pakora / Chicken Tikka / Onion Bhaji
- Any 2 Non-Veg curries
- Any 2 Veg Curries
- 2 Plain Naan / 2 Garlic Naan
- 2 Large Rice
- 2 Papadums
- 1.25 lt. cold drink



 **indi's indian restaurant**
Indian Take Away Menu






open 4.30pm to 9.00pm
CLOSED MONDAYS OPEN PUBLIC HOLIDAYS
CRAFERS
shop 1, no 7 main street crafers
south australia 5152

indisrestaurant.com.au

phone 0478 181 280

snacks














- \$7.00 Vegetable Samosa (2pcs) N
- \$6.90 Vegetable Pakora (4pcs) GDN
- \$7.00 Panner Pakora (4pcs) GD
- \$6.95 Onion Bhaji (4pcs) GDN
- \$10.95 Chicken Tikka GN

- Delicious crisp turnover stuffed with potatoes & peas 
- Potato, spinach, peas and ginger coated in a chickpea batter 
- Fress cubes of cottage cheese stuffed with mint, gram flour 
- Onion rings coated in a spice chickpea batter and fried until crisp 
- Boneless chicken marinated in yogurt, ginger, garlic and roasted spices 

lamb curries











\$16.50

- Lamb Rogan Josh GDN
- Lamb Korma G
- Lamb Madras GD
- Lamb Do-Piazza GDN
- Lamb Vindaloo GDN
- Lamb Spinach GDN
- Lamb Tikka Masala GDN

- Classic lamb dish using Kashmiri aged chillies, onion, ginger and fresh spices (nut free) 
- Mild cashew nut sauce, ginger, garlic, fresh creamy sauce 
- Traditional south Indian dish cooked with coconut, cream, mustard seeds and curry leaf 
- Lamb cooked in onion sauce with heaps of sliced onion, ginger, garlic and Indian spices 
- Cubes of lamb cooked in onion sauce & vindaloo sauce 
- Lamb cooked in a blend of spinach and ginger, a northern speciality 
- Diced Lamb, sliced onion, capsicum, onion sauce, fresh coriander 

chicken curries

- \$15.50 Butter Chicken G
- \$14.95 Chicken Tikka Masala GN
- \$14.95 Chicken Korma G
- \$14.95 Chicken Madras GDN
- \$14.95 Mango Chicken GN
- \$14.95 Chicken Spinach GDN
- \$14.95 Chicken Vindaloo GN

- Boneless chicken pieces, tomato based sauce and fresh cream 
- Tandoori tikka pieces simmered with onion, onion sauce and capsicum 
- Boneless chicken pieces cooked in onion sauce, cashew and cream 
- Chicken pieces cooked in medium coconut sauce and curry leaves 
- Chicken Pieces cooked in mango sauce with fresh cream 
- Chicken curry cooked with tomato, onion, spinach & touch of cream 
- Boneless chicken cooked in onion sauce and Vindaloo paste 

goat curries

\$16.95













- Goat Masala GDN

- Goat Pieces cooked in onion sauce and tomato sauce 

seafood curries

\$18.95















- Fish Malabari GDN
- Fish Masala Curry GDN
- Fish Vindaloo GDN
- Prawn Malabari GDN
- Prawn Masala Curry GDN
- Prawn Vindaloo GDN

- Fish cubes cooked in onion, coconut cream, mustard seeds, curry leaves 
- Fish cooked in onion, tomato sauce, capsicum and Indis spices 
- Barramundi Fish cooked with onion sauce in vindaloo paste 
- Prawns cooked in onion, coconut cream, mustard seeds, curry leaves. 
- Prawns cooked in onion, tomato sauce, capsicum and Indis spices 
- Prawns, onion sauce, vindaloo paste 

beef curries

\$15.95













- Beef Rogan Josh GDN
- Beef Vindaloo GDN
- Beef Korma G
- Beef Madras GD
- Beef Do-Piazza GDN
- Beef Spinach GDN
- Beef Tikka Masala

- Beef cooked with kashmiri chilli, cardamum, onion and Indian spices 
- Tender pieces of beef cooked in onion, red chilli sauce and tomato 
- Beef cooked in onion, cashew sauce, fresh cream and mild Indis spices 
- Cubes of beef cooked in a medium coconut based sauce 
- Cubes of beef cooked in onion sauce, heaps of sliced onion 
- Cubes of beef cooked in a blend of spinach, ginger, garlic and Indis spices 
- Diced beef Sliced Onion, Capsicum, Onion Sauce, Fresh Coriander 

veg curries

\$12.95

- Dal Makhani GN
- Butter Panner GN
- Malai Kofta GN
- Panner Tikka Masala GN
- Vegetable Curry GDN
- Palak Panner GN
- Vegetable Korma G
- Channa Masala GDN
- Aloo Mattar GDN
- Aloo Gobhi GDN
- Matter Panner GN
- Vegetable Madras GN
- Vegetable Vindaloo GDN
- Aloo Palak GN
- Yellow Dal GDN
- Chana Aloo GDN
- Eggplant Masala GDN

- Lentils, kidney beans cooked with onion sauce and touch of fresh cream 
- Cottage cheese cooked in tomato sauce and fresh cream 
- Cottage cheese, potato, tomato sauce and cream 
- Cottage cheese, tomato sauce, onion sauce, capsicum and coriander 
- Seasonal vegetables cooked with cumin, ginger, garlic and Indis spices 
- Cottage cheese, spinach, onion sauce and a dash of cream 
- Seasonal vegetables cooked in onion sauce, cashew and fresh cream 
- Chickpeas slowly cooked in onion sauce, tomato and Indis spices 
- Cubes of tender potato combined with peas, onion sauce, tomato 
- Potato and cauliflower spiced with cumin, tomato, coriander & onion sauce 
- Cottage cheese, peas, onion sauce and a touch of cream 
- Vegetable, onion sauce, coconut cream 
- Seasonal vegetables, cooked in vindaloo sauce 
- Spinach, potato, onion gravy, Indis spices 
- Yellow lentils, onion, tomato, fresh coriander 
- Chickpeas, potato, onion sauce 
- Eggplant, potato, onion sauce 



G gluten free **D** Dairy Free **N** Nuts free