

Aldinga Bay Café



Entrée

Vegetable Samosa's (3 pieces)	\$10.90
<i>Blend of spices, potatoes & peas in pastry.</i>	
Onion Bhaajj (4 pieces)	\$9.90
<i>Blanched shredded onions in chickpea masala flour batter, mild or hot (50 cents extra).</i>	
Vegetable Pakora	\$9.90
<i>Spinach, potatoes & onion coated in chickpea batter.</i>	
Seekh Kebab (5 pieces)	\$14.90
<i>Minced Lamb with masalas rolled on skewers, grilled in Indian tandoori.</i>	
Chilli Prawns (8 pieces)	\$24.90
<i>King prawns marinated in light spices & served with mint chutney.</i>	
Aloo Papdi Chaat	\$11.90
<i>Spiced potatoes and spinach fritters tossed together with sweet, yoghurt tamarind chutney & spiked with chat.</i>	
Amritsari Fish	\$16.50
<i>Delicious fish morsels marinated in special spices & deliciously flavoured with carom seeds.</i>	

Chef Specials

Murgh Tikka	\$15.90
<i>Boneless pieces of chicken marinated in aromatic herbs & yoghurt. Cooked in tandoor & served with mint chutney.</i>	

Mains BEEF (mild/medium/hot)

Beef Vindaloo	\$18.50
<i>The base of this curry is made from a combination of nine spices roasted & ground in vinegar & cooked to bring out the fire of this authentic dish.</i>	
Beef Madras	\$18.50
<i>South Indian specialty of tender meat cubes, cooked with herbs, spices, curry leaves & coconut cream.</i>	
Beef Rogan Josh	\$18.50
<i>Cubes of meat, cooked with tomatoes & mild spice.</i>	
Beef Korma	\$18.50
<i>Delicately cooked in Indian spices with cashew nuts.</i>	

Mains CHICKEN (mild/medium/hot)

Butter Chicken	\$17.90
<i>Boneless tandoori chicken, finished in a curry made from tomatoes, mild spices & a hint of cream.</i>	
Chicken Tikka Masala	\$17.90
<i>Cubes of tandoori chicken, cooked with ginger, onion, capsicum, tomato based sauce with herbs & spices.</i>	
Chicken Korma	\$17.90
<i>Deliciously cooked chicken in Indian spices with cashew nuts.</i>	
Chicken Vindaloo	\$17.90
<i>The base of this curry is made from a combination of nine spices roasted & ground in vinegar & cooked to bring out the fire of this authentic dish.</i>	
Saag Chicken	\$17.90
<i>Boneless chicken pieces cooked with onion, tomato & Indian spices along with English spinach, flavoured with fenugreek.</i>	
Mango Chicken	\$17.90
<i>Boneless pieces of chicken cooked in mango sauce with herbs & spices.</i>	
Kadhai Chicken	\$17.90
<i>Chicken pieces tossed with onions, tomatoes & capsicums, along with coriander and garlic.</i>	

Mains LAMB (mild/medium/hot)

Lamb Rogan Josh	\$18.50
<i>Lamb cubes cooked with tomatoes & mild spice.</i>	
Lamb Korma	\$18.50
<i>Deliciously cooked lamb in Indian spices with cashew nuts.</i>	
Lamb Tikka Masala	\$18.50
<i>Boneless pieces of lamb, marinated in aromatic herbs & yoghurt, served with mint chutney.</i>	
Gosht Palak	\$18.50
<i>A delicious blend of lamb & English spinach, cooked in mild spices.</i>	
Lamb Madras	\$18.50
<i>Cooked with tomatoes, onions, coconut, chilli, mustard & fresh curry leaves.</i>	
Lamb Vindaloo	\$18.50
<i>The base of this curry is made from a combination of wine spices, roasted & ground in vinegar & cooked to bring out the fire of this authentic dish.</i>	
Dhall Gosht	\$19.20
<i>Lentils served with your choice of meats - chicken, beef or lamb.</i>	

Chef Arbind Bhatt

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Seafood (mild/medium/hot)

Fish Masala	\$21.90
<i>Cubes of fish, fried & cooked with onion, ginger, capsicum, tomato based sauce with herbs & spices.</i>	
Goan Fish Curry	\$21.90
<i>Cubes of fish, fried & cooked with a delicious blend of spices, coconut cream & curry leaves.</i>	
Prawn Masala	\$24.90
<i>Fresh king prawns, cooked with onion, capsicum, tomatoes with ginger & cream.</i>	
Prawn Mappas	\$24.90
<i>South Indian style prawn, cooked in coconut milk & tamarind.</i>	
Kadhai Prawns	\$24.90
<i>A coriander & fenugreek flavoured prawn dish tossed with diced onions, capsicum & tomatoes.</i>	

Curry's (mild/medium/hot)

Paneer Butter Masala	\$16.90
<i>Cubes of fresh cottage cheese with chef's own herbs & spices in a rich creamy sauce.</i>	
Kadhi Paneer vegetarian	\$16.90
<i>Fresh cottage cheese, tossed gently in a wok along with onions, capsicums, tomatoes, herbs & spices.</i>	
Dhall Makhani	\$14.90
<i>Punjab specialty. A selection of lentils, cooked with ginger, onion, tomatoes & finished with fresh coriander.</i>	
Channa Masala	\$14.90
<i>Whole chickpeas, cooked with a special blend of herbs & spices.</i>	
Malai Kofta (mild)	\$15.90
<i>Mashed potatoes & cottage cheese dumplings, stuffed with nuts & cooked in a creamy sauce.</i>	
Palak Paneer	\$16.90
<i>Home made Indian cottage cheese cubes, cooked with English spinach & spices.</i>	
Mains Vegetarian	
Mattar Paneer	\$16.90
<i>Home made Indian cottage cheese cubes & green peas, cooked with tomato, onion & spices.</i>	

Aloo Mattar	\$14.90
<i>Fresh peas & potatoes, cooked with tomatoes, onion, garlic, herbs & spices.</i>	
Aloo Palak	\$14.90
<i>English spinach & potatoes, cooked in Indian herbs & spices.</i>	
Aloo Gobi	\$14.90
<i>Cauliflower & potatoe, cooked with herbs & spices.</i>	
Navrattan Korma	\$15.90
<i>Combination of season vegetables, cooked in Indian spices with cashew nuts.</i>	
Vegetable Tikka Masala	\$16.90
<i>Mix veg & cottage cheese cubes, cooked in onion & capsicum based gravy with yoghurt, spring onion & spices.</i>	

Biryani

Vegetables	\$19.90
Chicken/lamb/beef	\$21.90
Prawns	\$24.50

Rice

Saffron rice	\$4.50
Plain rice	\$4.00

Bread

Plain Naan	\$4.00
<i>Soft bread made from plain flour.</i>	
Cheese Naan	\$5.00
<i>Plain flour bread filled with cheese.</i>	
Garlic Naan	\$4.50
<i>Soft plain flour bread with a dash of garlic spread.</i>	
Cheese & Garlic Naan	\$5.50
<i>Plain flour bread, filled with cheese & a dash of garlic.</i>	
Cheese & Spinach Naan	\$6.50
<i>Plain flour bread, filled with cheese & spinach.</i>	
Jalepeno Naan	\$6.50
<i>Plain flour bread, filled with cheese & jalepenos.</i>	
Peshawari Naan	\$7.50
<i>Dried fruit, nuts & coconut.</i>	
Roti wholemeal bread	\$4.00



Accompaniments

Kachumber Salad	\$6.50
<i>Diced cucumbers, onion & tomato with a dash of lemon.</i>	
Raita	\$3.50
<i>Grated cucumber in yoghurt & mild spice.</i>	
Papadums 2 Pieces	\$1.00
Mixed Pickles	\$2.50
Mango Chutney	\$2.50
Mint Chutney	\$2.50
Tamarind Chutney	\$2.50

Desserts

Mango Kulfi	\$5.50
<i>Home made Indian ice cream.</i>	
Pistachio Kulfi	\$5.50
<i>Home made Indian ice cream.</i>	
Gulab Jamun 2 Pieces	\$5.50
<i>Milk cheese dumplings, lightly fried & served in hot sugar syrup.</i>	

Drinks

Mango Lassi	\$6.00
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Please refer to our display, for a variety of drinks.

Gluten free, Dairy free & vegan option available for
\$2.00 extra.

No added MSG

Please advise staff of any food allergies.

*Prices are inclusive of GST & may change without notice.

Special Note When ordering, please specify if you would like - (mild/medium/hot) **

Chef Arbind Bhatt