

## Lunch

### LUNCH BOX

Half rice, half dish in same container

- Butter Chicken
- Chicken Curry
- Daal
- Lamb Makhni
- Lamb Curry
- Mix Veg
- Beef Kashmiri
- Beef Curry
- Shabi Paneer

Chicken - \$12    Beef - \$12    Lamb - \$13    Veg - \$11

## Entrees

### SAMOSA \$7

Potato and peas filled in plain flour pastry and deep fried. (2 pieces)

### ONION BHAJI \$6

Sliced onion mixed in chickpea flour and deep fried. (3 pieces)

### MIXED PAKORA \$6

Sliced potato, onion, cauliflower and spinach mixed with chickpea flour and deep fried. (3 pieces)

### TANDOORI CHICKEN \$8

Chicken with bone marinated with spiced yogurt and roasted in tandoor. (2 pieces)

### CHICKEN TIKKA \$8

Boneless thigh fillet marinated with spiced yogurt and roasted in tandoor. (2 pieces)

### LAMB KEBAB \$9

Lamb mince mixed with diced onion, capsicum, ginger and fresh coriander and roasted in tandoor. (4 pieces)

### LAMB CUTLET \$12

Lamb cutlets marinated with spiced yogurt and roasted in tandoor. (3 pieces)

### FISH PAKORA \$11

Fish dipped in chickpea flour batter and deep fried. (8 pieces)

## Platters (for 2 people)

### VEG PLATTER \$15

Samosa, mixed pakora and onion bhaji. (2 pieces of each)

### NON-VEG PLATTER \$20

Tandoori chicken, chicken tikka and lamb cutlet. (2 pieces of each)

### MIXED PLATTER \$18

Samosa, chicken tikka and lamb kebab. (2 pieces of each)

## Traditional Dishes

### VINDALOO

Onion sauce cooked with vinegar and chillies.

### KORMA

Onion sauce cooked with cashew, cream and peas.

### BUTTER MASALA

Tomato and cashew sauce cooked with diced onion, capsicum and tomato.

### MADRAS

Onion sauce cooked with coconut cream and mustard seed.

### MASALA

Thick sauce cooked with diced onion, capsicum, tomato, ginger and fresh coriander.

### CURRY

Onion sauce cooked with cream and fresh coriander.

### SAAG

Pureed spinach cooked in indian style.

Chicken \$16                      Beef \$16                      Lamb \$17

Veg \$14                              Fish \$18                      Prawn \$20

## Signature Dishes

### BUTTER CHICKEN \$16

Tomato sauce cooked with cashew and cream.

### MANGO CHICKEN \$16

Mango flavoured dish cooked with onion sauce and cream.

### KADHAI CHICKEN \$16

Diced onion, capsicum and tomato cooked with ginger and fresh coriander.

### LEMON CHICKEN \$16

Lemon flavoured dish cooked with onion, capsicum, tomato and fresh coriander.

### CHILLI CHICKEN \$16

Thick sauce cooked with onion, capsicum and soy sauce.

### LAMB ROGAN JOSH \$17

Onion based sauce cooked with ginger and spices.

### LAMB MAKHNI \$17

Tomato sauce cooked with cashew and cream.

### BEEF BOLLYWOOD \$16

Onion sauce cooked with spinach, peas and coconut cream.

## Signature Dishes (cont.)

### BEEF KASHMIRI \$16

Tomato sauce cooked with cream, cashew and sultana.

### GARLIC PRAWN \$20

Prawn heated with garlic and cooked with cashew, cream, sultana and tomato sauce.

### CHILLI PRAWN \$20

Thick sauce cooked with onion, capsicum and soy sauce.

## Vegetarian

### DAAL \$14

Whole black lentils and kidney beans cooked in Indian style.

### MALAI KOFTA \$15

Potato and Indian cheese ball cooked in tomato sauce with cashew and cream.

### SHAHI PANEER \$15

Indian cheese cooked in tomato sauce with cashew and cream.

### MATTAR PANEER \$15

Indian cheese and peas cooked in onion sauce with tomato sauce and cream.

### ALOO MATTAR \$14

Potato and peas cooked in onion sauce with cream and fresh coriander.

### EGGPLANT MASALA \$14

Eggplant cooked with diced onion, capsicum and tomato.

### KADHAI PANEER \$15

Indian cheese cooked with diced onion, capsicum, tomato and fresh coriander.

### CHILLI PANEER \$15

Indian cheese cooked with diced onion, capsicum and soy sauce.

### SAAG PANEER \$15

Indian cheese cooked with pureed spinach in Indian style.

### MIX VEG \$14

Steamed carrot, cauliflower, broccoli and peas cooked with kadhai sauce.

### VINDALOO PANEER \$15

Indian cheese cooked in onion sauce with vinegar and chillies.

## Rice

	Regular	Large
<b>Plain Rice</b> Steamed basmati rice.	\$3.50	\$5
<b>Jeera Rice</b> Rice cooked with cumin seed.	\$5	\$7
<b>Kashmiri Rice</b> Rice cooked with cashew, sultana and coconut.	\$6	\$8
<b>Coconut Rice</b> Rice cooked with coconut and mustard seed.	\$6	\$8
<b>Biryani</b> Fried rice cooked with spices and fresh coriander.		
Chicken \$16	Veg \$14	Lamb \$17
		Prawns \$20

## Naan (Bread)

<b>Plain Naan</b> Plain flour bread.	\$2.50
<b>Plain Roti</b> Wholemeal flour bread.	\$2.50
<b>Garlic Naan</b> Coated with garlic, avocado and spring onion paste.	\$3
<b>Garlic Roti</b> Coated with garlic, avocado and spring onion paste.	\$3
<b>Potato Naan</b> Stuffed with potato and cheese.	\$4
<b>Cheese Naan</b> Stuffed with cheese.	\$4
<b>Butter Naan</b> Butter coated inside.	\$4
<b>Lamb Naan</b> Stuffed with lamb mince.	\$4
<b>Kashmiri Naan</b> Stuffed with almond and sultana.	\$4
<b>Cheese and Garlic Naan</b> Cheese naan coated with garlic paste.	\$4.50
<b>Chicken Naan</b> Stuffed with chicken tikka.	\$4

## Desserts

<b>Gulab Jamun</b> Rich milk dumpling deep fried and dipped in sugar syrup.	\$5
<b>Pistachio Kulfi</b> Homemade Indian ice cream with pistachio.	\$5
<b>Mango Kulfi</b> Mango flavoured homemade ice cream with almond flakes.	\$5

## Accompaniments

<b>Pappadums (4 pieces)</b>	\$2
<b>Raita (yogurt with carrot and cucumber)</b>	\$3
<b>Mix Pickle</b>	\$2
<b>Mango Chutney</b>	\$2
<b>Mango Lassi (yogurt smoothie with mango)</b>	\$5

## Banquets

<b>2 PERSON BANQUET</b>	\$41
1 Butter Chicken, 1 Lamb Rogan Josh, 1 Large Plain Rice and 2 plain/garlic Naan.	
<b>3 PERSON BANQUET</b>	\$65
3 pieces Pakora, 1 Butter Chicken, 1 Lamb Rogan Josh, 1 Beef Masala, 2 Plain Rice, 3 plain/garlic Naan.	
<b>4 PERSON BANQUET</b>	\$95
4 pieces of Chicken Tikka, 2 Butter Chicken, 1 Lamb Rogan Josh, 1 Beef Masala, 2 Plain Rice, 4 plain/garlic Naan.	

NO SUBSTITUTES PLEASE



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# SEAVIEW INDIAN

TRADITIONAL RESTAURANT

## TAKE AWAY MENU

We cater for  
Functions & Parties

Gluten Free and Vegan options available

Open 7 Days

Lunch: Thurs. to Sunday 12 noon to 3pm

Dinner: Seven Nights 5pm to 10pm

Phone: (03) 5521 1737

55 Bentinck Street, Portland

www.seaviewindian.com