

## ACCOMPANIMENTS

### TANDOORI BREADS

44. **Tandoori Roti** ..... 3.00  
Flaky, basic Indian bread from wholemeal flour
45. **Plain Naan** ..... 3.00  
Leavened plain flour bread cooked in tandoor
46. **Garlic Naan** ..... 3.50  
Plain flour kneaded bread with garlic & fresh coriander
47. **Vegetable Paratha** ..... 4.90  
Naan bread filled with spiced vegetables
48. **Spinach Naan** ..... 4.90  
Naan filled with spinach & home made cottage cheese
49. **Peshwari Naan** ..... 4.90  
Naan filled with sultanas & coconut
50. **Keema Naan** ..... 5.50  
Naan filled with delicately spiced mince & herbs
51. **Cheese Naan** ..... 5.50  
Naan filled with delicate spices & cheese (add garlic +40c)

PLAIN RICE 3.00

Basmati Rice

PULAO RICE 4.90

Basmati Rice with vegetables

**SIDES** 8.90

- Peas & Potatoes  
Mixed Vegetables  
Dhal

**SALADS** 2.50

- Tomato & Onion \*  
Banana & Coconut \*  
Cucumber & Yoghurt\*  
Mango Chutney \*  
Lime/Mixed Pickles\*  
Pappadums (4)

Side Mixed Platter..... 8.90

Combination of \* salads

## DRINKS

- Soft Drinks .....375 mL 3.90 1.25L 5.90  
Coke, Coke Zero, Lemonade & Solo
- Mango Lassi .....3.90

## DESSERTS

4.90

- Gulab Jamun**  
Milk balls in rose flavoured syrup
- Indian Mango Kulfi**  
Indian ice cream with mango flavour

### HOME DELIVERY - MINIMUM ORDER \$30

LIMITED AREA: Randwick, Coogee, Clovelly, Waverly,  
Bronte, Kensington, Kingsford, Queens Park, Bondi  
Junction, South Coogee & Maroubra\*

\*conditions apply

\*delivery charges apply

MAND'S offers a rich menu of fresh, natural ingredients. This includes **FRESH GARLIC & GINGER, RUM BEEF, LEG LAMB** and **LING FISH** used in our dishes.



**OPEN from 5PM**

Prices are GST inclusive

All prices are subject to change without notice



**139 AVOCA ST  
RANDWICK 2031  
(02) 9398 5237  
(02) 9398 8235**

**10% OFF PICKUP ORDERS**

**Mon: Closed  
Tues-Sun: 5pm-9:30pm**

[WWW.MANDSINDIANRESTAURANT.COM.AU](http://WWW.MANDSINDIANRESTAURANT.COM.AU)

## ENTREES

- 1. Aloo Tikki**..... 10.90  
Crispy potato patties served with sweet and sour chick peas
- 2. Vegetable Samosa** ..... 7.90  
Fresh pastry filled with delicious vegetables (2pcs)
- 3. Vegetable Pakora** ..... 7.90  
Savoury spinach and onion fritters deep fried (4pcs)
- 4. Chicken Pakora** ..... 8.90  
Marinated chicken breast fillet, battered and deep fried
- 5. Chicken Tikka** .....4p 15.90 6p 22.90  
Chicken marinated with yoghurt & spices cooked in tandoor
- 6. Hussaini Seekh Kebab** ..... 4p 10.90  
Spicy lamb kebab cooked on a skewer in tandoor
- 7. Barrah Kebab** ..... 4p 21.90 6p 31.90  
Lamb cutlets seasoned with spices cooked in tandoor
- 8. Tandoori Chicken** .....H 14.90 F 22.90  
Chicken marinated in yoghurt & spices cooked in tandoor
- 9. Mixed Platter** .....(2 ppl) 25.90  
Chicken Tikka, Seekh Kebab, Barrah Kebab & Vegetable Pakora

## MAINS

### CLASSICS

from 23.90

Chicken / Beef / Lamb (+\$1)

- 10. Korma \***  
Meat cooked in a masala of cashew nuts and cream
- 11. Saagwala\*\***  
A favourite in Punjab; made with puree of spinach & spices
- 12. Do Piaza \*\***  
Meat cooked with aromatic spices, capsicum & onion
- 13. Madras \*\*\***..... 22.90  
Special dish from Madras cooked with chilli
- 14. Vindaloo \*\*\*\***  
A speciality from Goa, meat cooked in vindaloo sauce
- 15. Biryani \*\*\***..... 25.90  
Spicy rice cooked with meat/vegetables

## CHICKEN

23.90

- 15. Mango Chicken \***  
Chicken cooked in aromatic mango sauce
- 16. Kashmiri Chicken \***  
Chicken curry cooked with coconut milk & spices
- 17. Chicken Curry \*\***..... 22.90  
Chicken curried with selected spices
- 18. Mand's Special (breast fillet) \*\***..... 22.90  
Breast fillet pieces cooked with spices & onion based gravy
- 19. Chicken Dhansak (breast fillet) \*\***  
Breast fillet pieces cooked with herbs and lentils
- 20. Chef's Special Chicken \*\***  
Chicken marinated in yoghurt & spices with spinach gravy
- 21. Chicken Tikka Masala \*\***  
Chicken fillet marinated in yoghurt & spices cooked in tandoor served with onion based sauce
- 22. Makhani Chicken (Butter Chicken) \*\***  
Chicken fillet marinated in yoghurt & spices cooked in tandoor served in tomato based sauce
- 23. Chicken Jalfrezi \*\*\*\***  
Chicken pieces cooked with onion, capsicum & black pepper

## LAMB

23.90

- 24. Kashmiri Lamb \***  
Tender pieces of lamb curried with coconut milk
- 25. Rogan Josh \*\***  
Pot roast finished with a rich gravy
- 25. Pudina Lamb \*\*\***..... 24.90  
Tender pieces of lamb curried with spicy mint sauce

## BEEF

22.90

- 26. Goa Beef \***  
Beef cooked with spices & coconut milk
- 27. Beef Curry \*\***  
Beef cooked in gravy with selected spices
- 28. Goat Curry (with bones)\*\***..... 24.90  
Diced goat curried in selected spices

## VEGETABLE

16.90

- 29. Vegetable Korma \***  
Seasonal mixed vegetables served with gravy & spices
- 30. Bombay Potatoes \***  
Potatoes cooked with spices in dry sauce
- 31. Malai Kofta \***..... 17.90  
Fried balls of potato & cottage cheese, spiced and served in almond based creamy gravy
- 32. Mixed Vegetables \*\***  
Seasonal mixed vegetables cooked and delicately spiced
- 33. Aloo Saag \*\***  
Potatoes cooked with puree of spinach & spices
- 34. Shahi Paneer \*\***..... 17.90  
Homemade cottage cheese; with spices & masala sauce
- 35. Palak Paneer\*\***..... 17.90  
Spinach and home made cottage cheese
- 36. Dhal Makhani \*\***  
Lentils served with shredded ginger
- 37. Chole \*\***  
Chickpeas tossed with garlic, ginger & masala gravy
- 38. Madras Vegetables \*\*\***  
Mixed vegetables cooked with chillies & spices

## SEAFOOD

24.90

- 39. Fish Curry \***  
Ling fish curried with coconut milk, capsicum & onion
- 40. Mixed Seafood Curry \***  
Mixed seafood cooked with coconut milk, spices & herbs
- 41. Prawn Curry \***  
Prawns curried in coconut milk & green peas
- 42. Prawn Malabari \*\***  
Prawns curried in capsicum, onion & spices
- 43. Prawn Madras \*\*\***  
Prawns cooked in capsicum, onions & spices

\*Mild \*\*Medium \*\*\*Hot \*\*\*\*Very Hot