

ENTRÉE

1. HOT CHIPS	5.90
2. SPICY HOT CHIPS	7.90
3. VEG SAMOSA – 2PCS (NF, VEGAN)	6.50
4. VEG SAMOSA CHAAT (NF)	8.50
5. ALOO TIKKI – 2PCS (GF, NF VEGAN) Potatoes & Peas	5.00
6. ALOO TIKKI CHAAT - 2PCS (NF)	8.00
7. SPRING ROLL – 2PCS (NF, VEGAN)	5.00
8. VEGETABLE PAKORA (GF, NF, VEGAN) Mixed vegetables fritters with chickpea flour	6.00
9. ONION BHAJI (GF, NF, VEGAN) Sliced onion fritters with chickpea flour	6.00
10. PANEER PAKORA (GF, NF) Cottage cheese fritters battered with chickpea flour	8.00
11. HARRA BARRA KEBAB (GF, NF, VEGAN) Spicy potato & spinach fritters	7.00
12. GOBI 65 (NF, VEGAN) Cauliflower fritters tossed with curry leaves & chili	14.90
13. FISH PAKORA (NF, GF) Deep fried fish in Amritsari style	12.50
14. CHICKEN 65 (NF) Crispy fried strips of chicken breast	9.50
15. CHICKEN 65 SOUTH INDIAN STYLE (NF) Diced chicken fritters tossed with curry leaves & chili sauce	12.50
16. SPICY CHICKEN PAKORA (GF, NF)	8.00
17. MANCHURIAN STYLE FISH (NF) Fish fritters tossed with diced onion, capsicum & cooked in sweet sour, soy & chili sauce	15.90
18. SALT AND PEPPER CALAMARI (NF)	9.50
19. PRAWN PAKORA (GF, NF)	20.90
20. PANFRIED CHILLY & GARLIC PRAWNS (GF, NF)	22.90

FROM CLAY OVEN (TANDOOR)

21. TANDOORI PANEER (GF, NF) Cottage cheese grilled with capsicum, onion & tomato with spices	15.90
22. TANDOORI PRAWNS (GF, NF) Prawns marinated in spices & cooked in tandoor	22.90
23. FISH TIKKA (GF, NF) Fish marinated in spices & cooked in tandoor	16.50
24. LAMB CHOPS – 2 PCS (GF, NF) Tender lamb chops cooked in tandoor	8.00
25. SEEKH KEBAB – 2 PCS (GF, NF) Minced meat blend with ginger, garlic, fresh coriander rolled on a skewer & cooked in tandoor	6.50
26. CHICKEN TIKKA – 2 PCS (GF, NF) Boneless chicken marinated in spices & cooked in tandoor	6.50
27. TANDOORI CHICKEN (GF, NF) Chicken marinated in yogurt, spices & cooked in tandoor	4PCS – HALF 11.90 8PCS – FULL 20.50
28. MASALENDAR TANDOORI CHICKEN (GF, NF) Tandoori chicken tossed with onions, capsicum with special spices	4PCS – HALF 16.90 8PCS – FULL 27.90
29. TANDOORI MIXED PLATTER – 10 PCS (GF, NF)	22.90
30. TANDOORI MIXED PLATTER – 5 PCS (GF, NF)	12.90

SIGNATURE DISHES

31. CREAMY CHICKEN (GF) Chicken cooked with creamy & cashew sauce	16.50
32. SHAHI CHICKEN MASALA (GF) Chicken cooked with cottage cheese, capsicum, onions, cashew sauce & finished with cream	16.50
33. CHICKEN MUMTAZ (GF) Chicken cooked with blend of spices from Awadh, cashew sauce & finished with cream	16.50
34. CHICKEN SPECIAL (GF, NF) Chef's Special Chicken Curry tossed with capsicum & onions for hot lovers	17.90
35. LAMB SHANK CURRY (GF, NF)	18.90
36. KAJU CHICKEN (GF) Chicken cooked with cashew nuts and finished with cream	16.50
37. BEEF, LAMB OR CHICKEN SABJ BAHAAAR (GF, NF) Choice of beef, lamb or chicken cooked with fresh vegetables	15.90
38. BEEF, LAMB OR CHICKEN MUSHROOM MASALA (GF, NF)	15.90
39. PEPPER BEEF, LAMB OR CHICKEN (GF, NF) Choice of beef, lamb or chicken sauté with capsicum & crushed pepper & mixed with creamy nutty sauce	16.50
40. LAMB KEEMA MATTER (PEAS) (GF, NF) Minced lamb cooked with fresh spices & peas	15.90
41. LAMB KOFTA CURRY (MEAT BALLS) (GF, NF) Minced lamb meat cooked in curry sauce	15.90
42. BALUCHI KOFTA CURRY (MEAT BALLS) (GF) Minced lamb meat balls cooked in cashew nuts & creamy sauce	15.90

CHICKEN

43. BUTTER CHICKEN (GF) Chicken Tikka simmered in rich butter cashew sauce & finished with cream	15.90
44. CHICKEN CURRY (GF, NF) Authentic chicken curry	14.90
45. CHICKEN KORMA (GF) Chicken cooked in cashew nuts & creamy sauce	15.90
46. MANGO CHICKEN (GF, NF) For mild taste buds, Chicken cooked with mango puree & coconut cream	15.90
47. BUTTER CHICKEN MASALA (GF) Butter Chicken cooked with capsicum, onions & spices	15.90
48. CHICKEN JHALPFERAZIE (GF, NF) Chicken Tikka cooked in capsicum, onion in tomato-onion gravy	15.90
49. CHILLY CHICKEN (NF) Chicken fritters tossed with diced onions, capsicum in a sweet sour, soy & chili sauce	15.90
50. CHICKEN MASALA (GF, NF) Chicken tossed with onions, capsicum in masala sauce	15.90
51. CHICKEN TIKKA MASALA (GF, NF) Chicken tikka tossed with diced onions, capsicum in masala sauce	15.90
52. KADAI CHICKEN (GF, NF)	16.90

RED MEAT

53. LAMB ROGAN JOSH (GF, NF) Authentic lamb curry	16.50
54. LAMB, BEEF OR GOAT KORMA (GF) Choice of meat cooked in cashew nuts & creamy sauce	16.90
55. LAMB, BEEF OR GOAT BHUNA MASALA (GF, NF) Choice of meat tossed with capsicum & onion	16.90
56. GOAT CURRY WITH BONES (GF, NF) Authentic goat curry	16.50

57. BEEF ROGAN JOSH (GF, NF) Authentic beef curry	15.90
58. BEEF, LAMB OR CHICKEN ALOOWALA (GF, NF) Authentic beef, lamb or chicken curry cooked with potatoes	15.90
59. BEEF, LAMB, GOAT OR CHICKEN KASHMIRI (GF) Meat cooked with cashews, dry fruits & finished with cream	16.90
60. BEEF, LAMB, GOAT OR CHICKEN MADRAS (GF, NF) Meat cooked in curry sauce, finished with coconut & curry leaves	16.50
61. BEEF, LAMB, GOAT OR CHICKEN VINDALOO (GF, NF)	16.50
62. BEEF, LAMB, GOAT OR CHICKEN SAAG (GF, NF) Meat cooked in creamy spinach sauce	16.90

SEAFOOD

63. PRAWN MASALA (GF, NF) Prawns cooked with capsicum, onion & tomatoes in curry sauce	22.90
64. CHILLY PRAWNS (NF) Prawns tossed with diced onions, capsicum in sweet sour, soy & chili sauce	22.90
65. GOAN PRAWNS (GF, NF) Prawn cooked in Goa style with coconut cream	22.90
66. PRAWN KORMA (GF) Prawns cooked in cashew nuts & finished with cream	22.90
67. BUTTER PRAWNS (GF) Prawns simmered in rich sauce & finished with cashews and cream	22.90
68. FISH CURRY (GF, NF) Diced fish in curry sauce	15.90
69. GOAN FISH (GF, NF) Diced fish cooked in Goa spices & coconut cream	16.90
70. MIX SEAFOOD CURRY (GF, NF) Mixture of prawn, scallops, calamari & fish cooked in Goan spices and coconut cream	18.90

VEGETABLES

71. DAAL MAKHANI (GF, NF) Black lentils cooked overnight & finished with butter and cream	14.90
72. DAAL TADKA (GF, NF, VEGAN) Blend of five lentils cooked with onions & tomatoes in Punjabi style	13.90
73. ALOO GOBI (GF, NF, VEGAN) Cauliflower & potatoes cooked in onion & mixed Indian spices	13.90
74. PUMPKIN MASALA (GF, NF, VEGAN) Pumpkin cooked in mustard seeds and masala sauce	13.90
75. EGGPLANT MASALA (GF, NF, VEGAN) Eggplant cooked with potatoes in curry sauce	13.90
76. KASHMIRI DUM ALOO (GF) Potatoes cubes cooked in yogurt, fenugreek, fennel powder & finish with cashew and cream	15.90
77. LAKHNAVI DUM ALOO Stuffed potatoes with nuts cooked in yogurt, fenugreek, fennel powder & finish with cashew and cream	17.90
78. MUSHROOM CORN MASALA (GF, NF, VEGAN) Cooked in curry sauce and finished with coconut cream	13.90
79. TANDOORI MUSHROOM MASALA (GF) Cooked with capsicum, onion in a cashew sauce & cream	15.90
80. GOBI / VEGIE MANCHURIAN (NF, VEGAN) Cauliflower / Mix veggie fritters tossed with diced onions and capsicum in sweet sour, soy & chili sauce	14.90
81. MALAI KOFTA (GF) Cottage cheese dumplings cooked in creamy cashew nut sauce	15.50

82. MATTER MUSHROOM (GF, VEGAN)	13.90
Mushroom & green peas cooked in delicately spiced mild sauce with cashews	
83. MATTER PANEER (GF)	14.90
Cottage cheese & green peas cooked in delicately spiced mild sauce with cashews and finished with cream	
84. PALAK PANEER (GF)	15.50
Cottage cheese cooked in blended rich creamy spinach	
85. PALAK KOFTA (GF, NF)	15.90
Cottage cheese dumplings cooked in blended rich creamy spinach	
86. ALOO PALAK (GF, NF, VEGAN)	14.90
Potatoes cooked with spinach	
87. SHAHI PANEER (GF)	15.50
Cottage cheese cooked in mild butter sauce with cashew & cream	
88. PANEER PASANDA	17.90
Stuffed paneer with nuts, cooked with butter and cashew sauce	
89. KADAI PANEER (GF, NF)	15.50
Cottage cheese cooked with capsicum, onion & tomato in a curry sauce	
90. BUTTER PANEER MASALA (GF)	15.50
Cottage cheese cooked in mild butter sauce with cashews, tossed with capsicum, onions and finished with cream	
91. PANEER TIKKA MASALA (GF)	16.90
Cooked with capsicum & onions in a cashew curry sauce & cream	
92. KAJU PANEER (GF)	16.50
Cottage cheese cooked in cashew nut and creamy sauce	
93. DUM PANEER KALI MIRCH (GF)	16.50
Cottage cheese cooked in yogurt, fenugreek, fennel powder & finish with cashew and cream	
94. PESHAWARI CHOLLE (GF, NF, VEGAN)	14.90
Chickpeas cooked with onion, tomatoes in a combination of spices	
95. KADAI CHANA (GF, NF, VEGAN)	13.90
Chickpeas cooked with capsicum & onions in a wok	
96. BHINDI DO PIAZZA (GF, NF, VEGAN)	15.90
Deep fried Okra cooked with onions & combination of Indian spices	
97. VEGIE KORMA (GF)	14.90
Seasonal vegetables cooked in curry sauce with cream & nuts	
98. MIXED VEGETABLES CURRY (GF, NF, VEGAN)	13.90
Parboiled vegetables cooked in curry sauce	
BASMATI RICE	
99. STEAMED RICE (GF, NF, VEGAN)	4.00
100. SAFFRON RICE (GF, NF, VEGAN)	4.50
101. COCONUT RICE (GF, NF, VEGAN)	5.70
102. PEA RICE (GF, NF)	5.70
103. LEMON RICE (GF, NF, VEGAN)	5.70
104. TAMARIND RICE (GF, VEGAN)	6.90
with PEANUTS & SESAME SEEDS	
105. KASHMIRI RICE (GF)	6.90
Rice with cashew nuts & dry fruits	
106. VEGETABLE BIRYANI (GF, NF)	13.90
107. LAMB, BEEF, GOAT OR CHICKEN BIRYANI (GF, NF)	14.90
108. LAMB KEEMA BIRYANI (GF, NF)	14.90
109. PRAWN BIRYANI (GF, NF)	22.90

BREAD

110. CHOCLATE NAAN	7.00
111. CHEESE NAAN	5.50
112. CHEESY GARLIC NAAN	6.00
113. CHEESE NAAN WITH CHILLIES & CHIVES	6.00
114. CHEESEY GARLIC NAAN WITH CHILLIES & CHIVES	6.50
115. NAAN/ROTI (VEGAN)	2.50
116. GARLIC NAAN / GARLIC ROTI (VEGAN)	3.00
117. LATCHA PARATHA (VEGAN)	4.00
Flaky whole meal bread	
118. ALOO PARATHA (VEGAN)	4.50
119. PANEER NAAN (COTTAGE CHEESE NAAN)	5.50
120. KEEMA NAAN	5.00
121. KEEMA CHEESE NAAN	6.50
122. CHICKEN NAAN	5.00
123. CHICKEN CHEESE NAAN	6.50
124. MASALA KULCHA	5.00
125. KASHMIRI NAAN	5.50

ACCOMPANIMENTS

126. RAITA	3.90
Churned yogurt with carrot & cucumber	
127. PLAIN YOGURT	3.50
128. GARDEN SALAD	4.50
129. MANGO CHUTNEY OR MIX PICKLES	2.50
130. ONIONS	3.50
131. PAPPADUM - 4PCS	2.50

DESSERTS

132. GULAB JAMUN	3.50
Cottage cheese dumplings in sugar syrup	
133. MANGO/PISTACHIO KULFI	4.00
134. ALMOND KULFI	6.00
135. PAAN KULFI	6.00
136. VEGAN PISTA KULFI	4.00
137. RASS MALAI	6.00
Indian sweet dumplings in creamy sauce	
138. GAJJAR HALWA (CARROT PUDDING)	5.50
(Available in winters ONLY)	

BEVERAGES

139. SWEET LASSI/MASALA LASSI	4.00
140. MANGO LASSI	4.50
A soothing & refreshing yogurt drinks with mango	
141. CAN OF COKE, COKE ZERO, SOLO, LEMONADE, ORANGE	2.50
142. BOTTLE OF COKE, COKE ZERO,	5.00
1.1 OR 1.25LTS	
SOLO, LEMONADE, ORANGE	7.00
2 LTS	

***DINNER PACK 15.90**
Half curry, half rice, naan & a can of coke

*Conditions Apply
Prices and trading hours may change without further notice. All prices include GST. Please let us know if you have any special dietary consideration or allergies or wish to modify any curry to suit your taste.

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Indian Restaurant
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Rice, 2 Naan, Raita & 4pcs Pappadams Free Pickup or Delivery \$8

FAMILY PACK \$57.99
Onion Bhaji, 2pcs Chicken
Tikka, 2pcs Seekh Kebab, 2 Curries Valued over \$67
(Max value of \$15.90), 2 Rice, 2 Naan, Raita and 4pcs Pappadan Free Pickup or Delivery \$8

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