

TANDOORI BREADS

Naan Fine flour.	\$3.70
Garlic Naan Fine flour with a touch of fresh garlic.	\$3.90
Keema Naan From fine flour, stuffed with spiced minced meat.	\$4.50
Paneer Naan Stuffed with cottage cheese, onions and spices.	\$4.50
Naan Kashmiri Stuffed with sultanas and spices.	\$4.50
Roti From wholemeal flour.	\$3.20
Paratha Wholemeal layered buttered bread.	\$4.20
Aloo Kulcha Plain flour with a touch of butter. Stuffed with, onions, spices, herbs and potato.	\$4.50
Masala Kulcha Fine flour bread layered with butter, herbs and spices.	\$4.50

BIRYANI (RICE)

Lamb Biryani ★★ Fried rice cooked with lamb.	\$17.90
Chicken Biryani ★★ Fried rice cooked with chicken.	\$16.90
Prawn Biryani ★★ Fried rice cooked with prawns.	\$18.90
Vegetable Biryani ★★ Fried rice cooked with vegetables.	\$14.90

PILAU

Kashmiri Pilau ★ Fried rice mixed with dried fruit and nuts.	\$7.90
Peas Pilau ★ Fried rice, mixed green peas and very mild spices.	\$7.90

SAFFRON RICE

1st grade Basmati Steamed Rice with a splash of Saffron	\$2.20 (Per container)
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SIDE DISHES

\$2.30 each

Sweet Mango Chutney • Lime Pickle • Mango Pickle
Chilli Pickle • Raita • Banana Coconut • Spiced Onion, tomato

SIDE DISH PLATTER

A combination of 4 side dishes ★ \$7.90

PAPADAM

\$3.00 (4 pieces)

DESSERTS

Pistachio Kulfi Our traditional Indian home made ice cream flavoured with pistachios.	\$6.90
Mango Kulfi Our traditional Indian home made ice cream flavoured with mango, and saffron.	\$6.90
Gulab Jamun Dumpling filled with cottage cheese and saffron, fried and served in honey syrup	\$5.90
Lychees and Ice Cream Lychees with ice cream and your choice of topping: Chocolate or Strawberry.	\$5.90
Banana Split	\$7.90



Indian Empire Restaurant

**157-159 Rooke Street
Devonport Tas 7310**

Phone: (03) 6424 7933

www.indianempire.com.au

FULLY LICENSED

DINNER

7 nights, 5.00 pm onward

- Authentic Indian Restaurant
- Private Function Room Available
 - Fast Take Away service
 - Catering Service
- Halal food also available
- Vegan and gluten-free meals are available

WE ACCEPT CREDIT CARDS AND EFTPOS
Prices may change without notice

TAKE AWAY MENU

STARTERS

Mango Lassi	\$4.90
This cool and creamy drink of churned yoghurt is rural Punjab's favourite appetiser. Served with mango flavour.	
Zafrani Lassi	\$4.90
This cool and creamy drink of churned yoghurt is rural Punjab's favourite appetiser. Served with a touch of saffron.	
Fresh Lime Drink	\$4.50
A refreshing chilled lime drink. India's favourite drink.	
Soft Aerated Drinks	\$3.50

ENTREES

Vegetable Samosa ☆ (2 pcs)	\$5.90
Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried. Served with home made fresh mint chutney.	
Vegetable Pakora ☆	\$5.90
Assorted vegetables dipped in a special batter and crisp fried.	
Keema Samosa ☆ (2 pcs)	\$6.90
Mince meat spices and herbs shaped in a triangle.	
Paneer Pakora ☆	\$8.50
Cottage cheese dipped in a special batter, crisp fried and served with mint sauce.	
Prawn Pakora ☆	\$8.90
Prawns dipped in special batter, crisp fried and served with mint sauce.	
Onion Bhaji ☆	\$6.90
Onion rings dipped in special batter and spices, crisp fried.	
Indian Empire Vegetable Platter (for 2 people) ☆ or ☆☆☆	\$13.90
Combination of a few of the above dishes	

TANDOORI ENTREES ON SIZZLER

Chicken Tikka ☆	\$9.90
Boneless cubes of chicken marinated overnight and roasted to perfection.	
Chicken Shahi Kebab	\$9.90
Finely minced chicken marinated in spices and aromatic herbs, skewered and broiled in the tandoori.	
Ram Puri Seekh Kebab ☆☆☆	\$9.90
Finely minced lamb blended with the chef's own combination of herbs and spices, skewered and roasted over glowing charcoal.	
Pork Drake ☆☆☆	\$9.90
A delicacy exclusive to Indian Empire - barbeque pork with special ginger flavour.	
Indian Empire Special Platter (for 2 people) ☆ or ☆☆☆	\$17.90
Combination of a few of the above dishes	

MAIN COURSES

CHICKEN

Butter Chicken ☆	\$16.90
Boneless chicken morsels cooked in a rich creamy sauce.	
Chicken Tikka Masala ☆☆☆	\$16.90
Chef's special preparation.	
Mango Chicken ☆	\$16.90
Boneless chicken in a rich mango sauce.	
Chilli Chicken ☆☆☆	\$16.90
Boneless chicken pieces prepared in a red chilli with assorted spices	
Chicken Vindaloo ☆☆☆☆☆	\$16.90
Very hot. A special Goan style cooked in Chef's special dynamite sauce.	
Chicken Korma ☆	\$16.90
A king's favourite - boneless chicken prepared in creamy cashew nut gravy.	
Chicken Chennai ☆☆☆	\$16.90
Boneless chicken with coconut, cooked with assorted spices.	
Chicken Sagh ☆☆☆	\$16.90
Boneless chicken with spinach, cooked with assorted spices.	
Chicken Curry ☆☆☆	\$16.90
A popular presentation of chicken curry from North India with rich gravy used to finish the pot roast.	
Chicken Jalfrezi ☆☆☆	\$16.90
Boneless chicken pieces cooked with capsicum and assorted spices	

LAMB

Rogan Josh ☆☆☆	\$17.90
A popular lamb curry from North India. Rich gravy used to finish the pot roast.	
Lamb Korma ☆	\$17.90
An aromatic blend of lamb with yoghurt and cashew nuts.	
Ghosht Palak ☆☆☆	\$17.90
Mildly spiced lamb cooked with pureed spinach.	
Kadai Ghosht ☆☆☆	\$17.90
Chef's special.	
Lamb do Piazza ☆☆☆	\$17.90
Delicious lamb served without the fat, with fried onions.	
Lamb Chilli Fry ☆☆☆	\$17.90
Chunky pieces of baby lamb prepared with dry red chillies.	
Lamb Madras ☆☆☆	\$17.90
Medium to hot curry in coconut sauce.	
medium to not curry in coconut sauce.	

☆	= Mild
☆☆	= Medium
☆☆☆	= Medium/Hot
☆☆☆☆	= Hot

ALL PRICES INCLUDE GST

BEEF

Beef Vindaloo ☆☆☆☆☆	\$16.90
Very hot - a typical Goanese style, cooked in Chef's special dynamite sauce.	
Beef Madras ☆☆☆	\$16.90
Hot, spicy curry. Coconut flavoured.	
Beef Korma ☆	\$16.90
Beef cooked in mild cream and crushed cashew nut spiced sauce.	
Bombay Beef ☆☆☆	\$16.90
Medium hot beef curry with fresh potatoes.	
Beef Badami ☆☆☆	\$16.90
Beef cooked in almond gravy.	

SEAFOOD

Malabar Jhinga Curry ☆☆☆	\$18.90
Prawns simmered in sharp coconut-based gravy. Spiced with coriander, capsicum, fenugreek and mustard seeds.	
Butter Prawn ☆	\$18.90
Prawns cooked in a rich creamy sauce.	
Prawn Masala ☆☆☆	\$18.90
Chef's special.	
Prawn Vindaloo ☆☆☆☆☆	\$18.90
Prawns specially prepared in Chef's dynamite sauce.	
Prawn Maharajah ☆☆☆	\$18.90
Specially prepared in herbs, spices and fruit.	
Fish Masala ☆☆☆	\$18.90
Fish fillets cooked in onion gravy with spices.	
Goan Fish Curry ☆☆☆	\$18.90
Fish fillets cooked in mustard seed and spicy onion, tomato sauce and coconut cream.	
Fish Kashmiri ☆	\$18.90
Mildly spiced with a touch of fennel and dry fruit.	

VEGETARIAN DELIGHTS

Vegetable Korma ☆	\$14.90
Mild mixed vegetable curry prepared in cashew nut gravy.	
Sagh Panir ☆☆☆	\$14.90
A puree of spinach cooked with cottage cheese and flavoured with spices and fresh cream.	
Dal Makhni ☆☆☆	\$12.90
Lentils simmered overnight on a slow fire and tempered with onions, ginger, garlic and tomatoes.	
Shahi Panir ☆☆☆	\$14.90
Cottage cheese cooked in a smooth cream and tomato sauce.	
Malai Kofta ☆	\$14.90
Mashed potatoes and cheese balls, deep fried and cooked in smooth creamy tomato sauce.	
Aloo Palak ☆☆☆	\$14.90
Mildly spiced potatoes cooked with pureed spinach.	
Vegetable Jaipuri ☆☆☆	\$14.90
Spicy assorted vegetables. Chef's special recipe.	
Aloo Mattar Tomatar ☆☆☆	\$14.90
Peas, potatoes and tomatoes cooked in a smooth onion-based curry.	
Bombay Aloo ☆☆☆	\$14.90
Fresh potatoes cooked in mild spices.	
Vegetable Vindaloo ☆☆☆☆☆	\$14.90
Special Goan style cooked in Chef's dynamite sauce.	
Mattar Panir ☆	\$14.90
Green peas and cottage cheese in mild herbs and spices.	