

## TANDOORI BREADS

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

## BIRYANI (RICE)

<b>Lamb Biryani</b> ★★ Fried rice cooked with lamb.	<b>\$17.90</b>
<b>Chicken Biryani</b> ★★ Fried rice cooked with chicken.	<b>\$17.90</b>
<b>Prawn Biryani</b> ★★ Fried rice cooked with prawns.	<b>\$18.90</b>
<b>Vegetable Biryani</b> ★★ Fried rice cooked with vegetables.	<b>\$15.90</b>

## PILAU

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

## SAFFRON RICE

<b>1st grade Basmati Steamed Rice with a touch of Saffron</b>	<b>\$2.50</b> (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

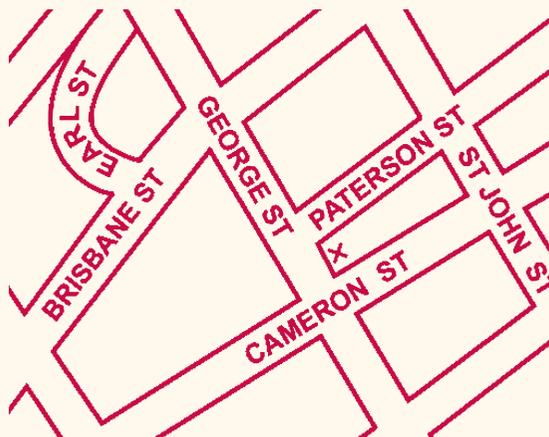
**A combination of 4 side dishes** ★ **\$7.90**

## PAPADAM

**\$3.00 (4 pieces)**

## DESSERTS

<b>Pistachio Kulfi</b> Our traditional Indian home made ice cream flavoured with pistachios.	<b>\$6.90</b>
<b>Mango Kulfi</b> Our traditional Indian home made ice cream flavoured with mango, and saffron.	<b>\$6.90</b>
<b>Gulab Jamun</b> Dumpling filled with cottage cheese and saffron, fried and served in honey syrup	<b>\$4.90</b>
<b>Lychees and Ice Cream</b> Lychees with ice cream and your choice of topping: Chocolate or Strawberry.	<b>\$5.90</b>
<b>Banana Split</b>	<b>\$7.90</b>



# Indian Empire Restaurant

**64 George Street  
Launceston Tas 7250**

**Phone: (03) 6331 2500**

**[www.indianempire.com.au](http://www.indianempire.com.au)**

## FULLY LICENSED

### DINNER

7 nights, 5.00 pm onward

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

**WE ACCEPT CREDIT CARDS AND EFTPOS**

Prices may change without notice

# TAKE AWAY MENU

## STARTERS

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

## ENTREES

<b>Vegetable Samosa</b> ☆ (2 pcs)	<b>\$5.90</b>
Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried. Served with home made fresh mint chutney.	
<b>Vegetable Pakora</b> ☆	<b>\$5.90</b>
Assorted vegetables dipped in a special batter and crisp fried.	
<b>Keema Samosa</b> ☆ (2 pcs)	<b>\$7.50</b>
Mince meat spices and herbs shaped in a triangle.	
<b>Cheese Pakora</b> ☆	<b>\$8.50</b>
Cottage cheese dipped in a special batter, crisp fried and served with mint sauce.	
<b>Prawn Pakora</b> ☆	<b>\$8.90</b>
Prawns dipped in special batter, crisp fried and served with mint sauce.	
<b>Onion Bhaji</b> ☆	<b>\$6.90</b>
Onion rings dipped in special batter and spices, crisp fried.	
<b>Indian Empire Vegtable Platter (for 2 people)</b> ☆ or ☆☆	<b>\$13.90</b>
Combination of a few of the above dishes	

## TANDOORI ENTREES ON SIZZLER

<b>Chicken Tikka</b> ☆	<b>\$10.90</b>
Boneless cubes of chicken marinated overnight and roasted to perfection.	
<b>Makhmali Boti Kebab</b> ☆☆	<b>\$10.90</b>
Tender boneless cubes of baby lamb marinated in spices and aromatic herbs, skewered and broiled in the tandoori.	
<b>Ram Puri Seekh Kebab</b> ☆☆	<b>\$10.90</b>
Finely minced lamb blended with the chef's own combination of herbs and spices, skewered and roasted over glowing charcoal.	
<b>Pork Drake</b> ☆☆☆	<b>\$10.90</b>
A delicacy exclusive to Indian Empire - barbeque pork with special ginger flavour.	
<b>Indian Empire Special Platter (for 2 people)</b> ☆ or ☆☆	<b>\$18.90</b>
Combination of a few of the above dishes	

## MAIN COURSES

### CHICKEN

<b>Tandoori Chicken (on the bone)</b> ☆ or ☆☆	
<b>Half (2 pieces)</b> \$13.90 • <b>Full (4 pieces)</b> \$20.90	
Skewered chicken marinated in traditional yoghurt and spices.	
<b>Butter Chicken</b> ☆	<b>\$17.90</b>
Boneless chicken morsels cooked in a rich creamy sauce.	
<b>Chicken Tikka Masala</b> ☆☆	<b>\$17.90</b>
Chef's special preparation.	
<b>Mango Chicken</b> ☆	<b>\$17.90</b>
Boneless chicken in a rich mango sauce.	
<b>Chilli Chicken</b> ☆☆☆	<b>\$17.90</b>
Boneless chicken pieces prepared in a red chilli with assorted spices	
<b>Chicken Vindaloo</b> ☆☆☆☆	<b>\$17.90</b>
Very hot. A special Goan style cooked in Chef's special dynamite sauce.	
<b>Chicken Korma</b> ☆	<b>\$17.90</b>
A king's favourite - boneless chicken prepared in creamy almond and nut gravy.	
<b>Chicken Chennai</b> ☆☆☆	<b>\$17.90</b>
Boneless chicken with coconut, cooked with assorted spices.	
<b>Chicken Sagh</b> ☆☆☆	<b>\$17.90</b>
Boneless chicken with spinach, cooked with assorted spices.	
<b>Chicken Curry</b> ☆☆☆	<b>\$17.90</b>
A popular presentation of chicken curry from North India with rich gravy used to finish the pot roast.	
<b>Kadai Chicken</b> ☆☆☆	<b>\$17.90</b>
Boneless chicken pieces cooked with capsicum and assorted spices	

### LAMB

<b>Rogan Josh</b> ☆☆☆	<b>\$18.90</b>
A popular lamb curry from North India. Rich gravy used to finish the pot roast.	
<b>Lamb Korma</b> ☆	<b>\$18.90</b>
An aromatic blend of lamb with yoghurt and cashew nuts.	
<b>Ghosht Palak</b> ☆☆☆	<b>\$18.90</b>
Mildly spiced lamb cooked with pureed spinach.	
<b>Kadai Ghosht</b> ☆☆☆	<b>\$18.90</b>
Chef's special.	
<b>Lamb do Piazza</b> ☆☆☆	<b>\$18.90</b>
Delicious lamb served without the fat, with fried onions.	
<b>Lamb Chilli Fry</b> ☆☆☆	<b>\$18.90</b>
Chunky pieces of baby lamb prepared with dry red chillies.	
<b>Lamb Madras</b> ☆☆☆☆	<b>\$18.90</b>
Medium to hot curry in coconut sauce.	

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

ALL PRICES INCLUDE GST

## BEEF

<b>Beef Vindaloo</b> ☆☆☆☆	<b>\$17.90</b>
Very hot - a typical Goanese style, cooked in Chef's special dynamite sauce.	
<b>Beef Madras</b> ☆☆☆	<b>\$17.90</b>
Hot, spicy curry. Coconut flavoured.	
<b>Beef Korma</b> ☆	<b>\$17.90</b>
Beef cooked in mild cream and crushed cashew nut spiced sauce.	
<b>Bombay Beef</b> ☆☆☆	<b>\$17.90</b>
Medium hot beef curry with fresh potatoes.	
<b>Beef Badami</b> ☆☆☆	<b>\$17.90</b>
Beef cooked in almond gravy.	

## SEAFOOD

<b>Malabar Jhinga Curry</b> ☆☆☆	<b>\$19.90</b>
Prawns simmered in sharp coconut-based gravy. Spiced with coriander, capsicum, fenugreek and mustard seeds.	
<b>Butter Prawn</b> ☆	<b>\$19.90</b>
Prawns cooked in a rich creamy sauce.	
<b>Prawn Masala</b> ☆☆☆	<b>\$19.90</b>
Chef's special.	
<b>Prawn Vindaloo</b> ☆☆☆☆	<b>\$19.90</b>
Prawns specially prepared in Chef's dynamite sauce.	
<b>Prawn Maharajah</b> ☆☆☆	<b>\$19.90</b>
Specially prepared in herbs, spices and fruit.	
<b>Fish Masala</b> ☆☆☆	<b>\$19.90</b>
Fish fillets cooked in onion gravy with spices.	
<b>Goan Fish Curry</b> ☆☆☆	<b>\$19.90</b>
Fish fillets cooked in mustard seed and spicy onion, tomato sauce and coconut cream.	
<b>Fish Kashmiri</b> ☆	<b>\$19.90</b>
Mildly spiced with a touch of fennel and dry fruit.	

## VEGETARIAN DELIGHTS

<b>Vegetable Korma</b> ☆	<b>\$14.90</b>
Mild mixed vegetable curry prepared in cashew nut gravy.	
<b>Sagh Panir</b> ☆☆☆	<b>\$15.90</b>
A puree of spinach cooked with cottage cheese and flavoured with spices and fresh cream.	
<b>Dal Makhni</b> ☆☆☆	<b>\$13.90</b>
Lentils simmered overnight on a slow fire and tempered with onions, ginger, garlic and tomatoes.	
<b>Shahi Panir</b> ☆☆☆	<b>\$15.90</b>
Cottage cheese cooked in a smooth cream and tomato sauce.	
<b>Malai Kofta</b> ☆	<b>\$14.90</b>
Mashed potatoes and cheese balls, deep fried and cooked in smooth creamy tomato sauce.	
<b>Aloo Palak</b> ☆☆☆	<b>\$14.90</b>
Mildly spiced potatoes cooked with pureed spinach.	
<b>Vegetable Jaipuri</b> ☆☆☆	<b>\$14.90</b>
Spicy assorted vegetables. Chef's special recipe.	
<b>Aloo Mattar Tomatar</b> ☆☆☆	<b>\$14.90</b>
Peas, potatoes and tomatoes cooked in a smooth onion-based curry.	
<b>Bombay Aloo</b> ☆☆☆	<b>\$14.90</b>
Fresh potatoes cooked in mild spices.	
<b>Vegtable Vindaloo</b> ☆☆☆☆	<b>\$14.90</b>
Special Goan style cooked in Chef's dynamite sauce.	
<b>Mattar Panir</b> ☆	<b>\$15.90</b>
Green peas and cottage cheese in mild herbs and spices.	