

TANDOORI BREADS

Naan Fine flour.	\$4.50
Garlic Naan Fine flour with a touch of fresh garlic.	\$5.50
Keema Naan From fine flour, stuffed with spiced minced meat.	\$5.90
Paneer Naan Stuffed with cottage cheese, onions and spices.	\$5.90
Naan Kashmiri Stuffed with sultanas and spices.	\$5.90
Roti From wholemeal flour.	\$4.50
Paratha Wholemeal layered buttered bread.	\$5.50
Aloo Kulcha Plain flour with a touch of butter. Stuffed with, onions, spices, herbs and potato.	\$5.90
Cheese & Garlic Naan Fine flour bread layered with cheese & touch of garlic	\$6.50

BIRYANI (RICE)

Lamb Biryani ★★ Fried rice cooked with lamb.	\$19.90
Chicken Biryani ★★ Fried rice cooked with chicken.	\$19.90
Prawn Biryani ★★ Fried rice cooked with prawns.	\$20.90
Vegetable Biryani ★★ Fried rice cooked with vegetables.	\$17.90

PILAU

Kashmiri Pilau ★ Fried rice mixed with dried fruit and nuts.	\$8.90
Peas Pilau ★ Fried rice, mixed green peas and very mild spices.	\$8.90

SAFFRON RICE

1st grade Basmati Steamed Rice with a touch of Saffron	\$3.50 (Per container)
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SIDE DISHES

\$3.00 each

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

SIDE DISH PLATTER

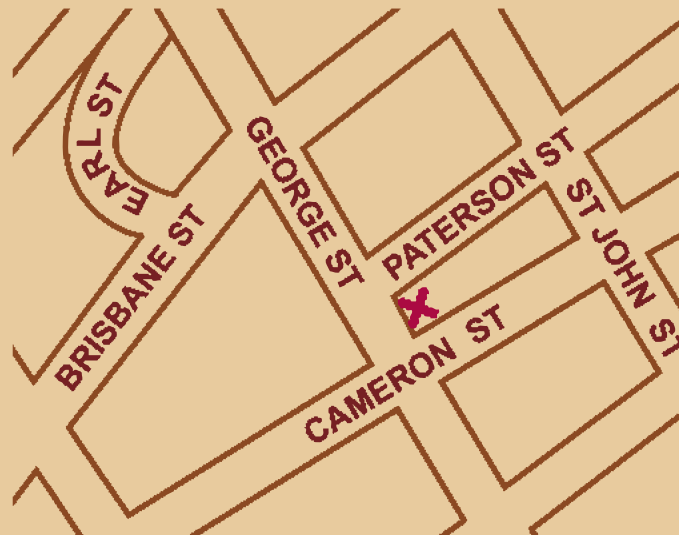
A combination of 4 side dishes ★ \$7.90

PAPADAM

\$4.00 (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	\$6.90



Indian Empire Restaurant

**64 George Street
Launceston Tas 7250**

Phone: (03) 6331 2500

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

Delivery also available

Prices may change without notice
12% Surcharge applies on Public Holidays

TAKE AWAY MENU

STARTERS

Mango Lassi	\$5.50
This cool and creamy drink of churned yoghurt is rural Punjab's favourite appetiser. Served with mango flavour.	
Fresh Lime Drink	\$5.00
A refreshing chilled lime drink. India's favourite drink.	
Soft Drinks	\$4.50

ENTREES

Vegetable Samosa ☆ (2 pcs)	\$7.90
Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried. Served with home made fresh mint chutney.	
Vegetable Pakora ☆	\$8.90
Assorted vegetables dipped in a special batter and crisp fried.	
Keema Samosa ☆ (2 pcs)	\$8.90
Mince meat spices and herbs shaped in a triangle.	
Paneer Pakora ☆	\$12.90
Cottage cheese dipped in a special batter, crisp fried and served with mint sauce.	
Prawn Pakora ☆	\$12.90
Prawns dipped in special batter, crisp fried and served with mint sauce.	
Onion Bhaji ☆	\$9.90
Onion rings dipped in special batter and spices, crisp fried.	
Aloo Tikki ☆	\$9.90
Potato Patties with mild spices ,crisp fried and served with mint sauce.	
Indian Empire Vegetable Platter (for 2 people) ☆ or ☆☆	\$17.90
Combination of a few of the above dishes	

TANDOORI ENTREES ON SIZZLER

Chicken Tikka ☆	\$14.90
Boneless cubes of chicken marinated overnight and roasted to perfection.	
Murg Maiai Tikka ☆☆☆	\$14.90
Tender boneless cubes of chicken marinated in spices and aromatic herbs, skewered and broiled in the tandoori.	
Ram Puri Seekh Kebab ☆☆☆	\$14.90
Finely minced lamb blended with the chef's own combination of herbs and spices, skewered and roasted over glowing charcoal.	
Pork Drake ☆☆☆	\$14.90
A delicacy exclusive to Indian Empire - barbeque pork with special ginger flavour.	
Indian Empire Special Platter (for 2 people) ☆ or ☆☆☆	\$24.90
Combination of a few of the above dishes	

MAIN COURSES

CHICKEN

Tandoori Chicken (on the bone) ☆ or ☆☆☆	
Half (2 pieces) \$14.90 • Full (4 pieces) \$25.90	
Skewered chicken marinated in traditional yoghurt and spices.	
Butter Chicken ☆	\$20.90
Boneless chicken morsels cooked in a rich creamy sauce.	
Chicken Tikka Masala ☆☆☆	\$20.90
Chef's special preparation.	
Mango Chicken ☆	\$20.90
Boneless chicken in a rich mango sauce.	
Chilli Chicken ☆☆☆	\$20.90
Boneless chicken pieces prepared in a red chilli with assorted spices	
Chicken Vindaloo ☆☆☆☆☆	\$20.90
Very hot. A special Goan style cooked in Chef's special dynamite sauce.	
Chicken Korma ☆	\$20.90
A king's favourite - boneless chicken prepared in creamy cashew nut gravy.	
Chicken Chennai ☆☆☆	\$20.90
Boneless chicken with coconut, cooked with assorted spices.	
Chicken Sagh ☆☆☆	\$20.90
Boneless chicken with spinach, cooked with assorted spices.	
Chicken Jalfrezi ☆☆☆	\$20.90
Boneless chicken pieces cooked with capsicum ,onion, tomato and assorted spices	

GOAT/ LAMB/

Goat Curry ☆☆☆	\$23.90
A rich onion gravy spiced with house spices garlic and ginger. Goat is boneless.	
Lamb Korma ☆	\$21.90
An aromatic blend of lamb with yoghurt and cashew nuts.	
Ghosht Palak ☆☆☆	\$21.90
Mildly spiced lamb cooked with pureed spinach.	
Kadai Ghosht ☆☆☆	\$21.90
Chef's special.	
Rogan Josh ☆☆☆	\$21.90
Exotic lamb curry in a onion and tomato gravy	
Lamb Chilli Fry ☆☆☆	\$21.90
Chunky pieces of baby lamb prepared with dry red chillies.	
Lamb Madras ☆☆☆	\$21.90
Medium to hot curry in coconut sauce.	

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

ALL PRICES INCLUDE GST

BEEF

Beef Vindaloo ☆☆☆☆☆	\$21.90
Very hot - a typical Goanese style, cooked in Chef's special dynamite sauce.	
Beef Madras ☆☆☆	\$21.90
Med - Hot, spicy curry. Coconut flavoured.	
Beef Korma ☆	\$21.90
Beef cooked in mild cream and crushed cashew nut spiced sauce.	
Bombay Beef ☆☆☆	\$21.90
Medium beef curry with fresh potatoes.	
Bhunna Beef ☆☆☆	\$21.90
Beef ooked with capsicum & onion and with hot Chili Sauce	

SEAFOOD

Malabar Jhinga Curry ☆☆☆	\$22.90
Prawns simmered in sharp coconut-based gravy. Spiced with coriander, capsicum, fenugreek and mustard seeds.	
Butter Prawn ☆	\$22.90
Prawns cooked in a rich creamy sauce.	
Prawn Masala ☆☆☆	\$22.90
Chef's special.	
Prawn Vindaloo ☆☆☆☆☆	\$22.90
Prawns specially prepared in Chef's dynamite sauce.	
Prawn Maharajah ☆☆☆	\$22.90
Specially prepared in herbs, spices and fruit.	
Fish Masala ☆☆☆	\$22.90
Fish fillets cooked in onion gravy with spices.	
Goan Fish Curry ☆☆☆	\$22.90
Fish fillets cooked in mustard seed and spicy onion, tomato sauce and coconut cream.	
Fish Kashmiri ☆	\$22.90
Mildly spiced with a touch of fennel and dry fruit.	

VEGETARIAN DELIGHTS

Vegetable Korma ☆	\$19.90
Mild mixed vegetable curry prepared in cashew nut gravy.	
Sagh Panir ☆☆☆	\$19.90
A puree of spinach cooked with cottage cheese and flavoured with spices and fresh cream.	
Dal Makhni ☆☆☆	\$19.90
Lentils simmered overnight on a slow fire and tempered with onions, ginger, garlic and tomatoes.	
Shahi Panir ☆☆☆	\$19.90
Cottage cheese cooked in a smooth cream and tomato sauce.	
Malai Kofta ☆	\$19.90
Mashed potatoes and cheese balls, deep fried and cooked in smooth creamy tomato sauce.	
Aloo Palak ☆☆☆	\$19.90
Mildly spiced potatoes cooked with pureed spinach.	
Vegetable Jaipuri ☆☆☆	\$19.90
Spicy assorted vegetables. Chef's special recipe.	
Aloo Mattar Tomatar ☆☆☆	\$19.90
Peas, potatoes and tomatoes cooked in a smooth onion-based curry.	
Goan Vegetable ☆☆☆	\$19.90
Special Goan style cooked in Coconut sauce.	
Mattar Panir ☆	\$19.90
Green peas and cottage cheese in mild herbs and spices.	