

VEGETARIAN

1. **Palak Paneer** Mild / Med. **\$18.00**
Cottage cheese cooked with spinach and aromatic spices.
2. **Mixed Vegetable Curry** Mild / Med. **\$18.00**
Seasonal vegetables cooked in a mild gravy flavoured with herbs and spices.
3. **Mutter Paneer** Mild / Med. **\$18.00**
Cottage cheese and green peas cooked in thick gravy with aromatic spices.
4. **Aloo Gobhi** Mild / Med. **\$18.00**
Potatoes and cauliflower cooked in rich gravy of tomatoes, herbs and spices.
5. **Vegetable Korma** Mild / Med. **\$18.00**
Fresh seasonal vegetables cooked together with cashew nuts and almond sauce.
6. **Bombay Potatoes** Mild / Med. **\$18.00**
Diced potatoes flavoured with fresh herbs, spices sautéed, garnished with coriander.
7. **Dal Maharani** Mild / Med. **\$18.00**
Yellow lentils cooked with mustard, cumin seeds garnished with coriander.
8. **Malai Kofta** Mild / Med. **\$18.00**
Potatoes and cottage cheese dumplings with cashews, sultanas cooked in creamy gravy.
9. **Paneer Makhani** Mild / Med. **\$18.00**
Cottage cheese simmered in creamy gravy with almonds, finished with fenugreek leaves.
10. **Vegetable Green Masala** Mild / Med. **\$18.00**
Spinach and seasonal vegetables cooked in a creamy yoghurt sauce.
11. **Mushroom Mutter** Mild / Med. **\$18.00**
Fresh mushrooms and green peas cooked with herbs and spices in creamy sauce.

RICE & BIRYANI

1. **Saffron Rice** **\$4.50**
Famous basmati rice cooked with saffron.
2. **Jeera Rice** **\$5.00**
Basmati rice cooked with whole cumin seeds and garnished with coriander.
3. **Kashmiri Rice** **\$7.00**
Basmati rice cooked with exotic dried fruits and nuts.
4. **Vegetable Fried Rice** Mild / Med. / Hot **\$13.00**
Basmati rice stir fried with mixed vegetables.
5. **Chicken Fried Rice** **\$16.00**
Basmati rice stir fried with chicken, onion, garlic and capsicum.
6. **Prawn Fried Rice** **\$20.00**
Basmati rice stir fried with garlic, capsicum, onion and prawns.
7. **Biryani Rice** Mild / Med. / Hot **\$22.00**
Basmati rice sautéed with exotic spices and your choice of chicken, lamb, beef or vegetables.

TANDOORI BREADS

1. **Plain Naan** **\$3.50**
Soft leavened bread cooked in tandoor.
2. **Garlic Naan** **\$4.00**
Naan with fresh garlic and coriander.
3. **Cheese Naan** **\$5.00**
Naan stuffed with tasty cheese.
4. **Cheese and Potato Naan** **\$6.00**
Naan stuffed with a mixture of cheese and potatoes.
5. **Cheese and Garlic Naan** **\$6.00**
Naan stuffed with cheese and topped with garlic and cooked in tandoor.
6. **Kashmiri Naan** **\$6.00**
Naan stuffed with sultanas, almonds, cashews and sweet spices.
7. **Vegetable Stuffed Paratha** **\$6.00**
Tandoori naan stuffed with mashed potatoes, vegetable and herbs.
8. **Roti** **\$4.00**
Bread made up of wholemeal flour in tandoor.

SIDE DISHES

1. **Pappadums** **\$3.50**
2. **Raita** **\$3.50**
Shredded cucumber in a mixture of yoghurt and cumin seeds.
3. **Mint Sauce** **\$3.50**
4. **Sweet Mango / Tamarind Chutney** **\$3.50**
5. **Lemon / Mixed Pickle** **\$3.50**
6. **Salad** **\$8.00**

DESSERTS

1. **Gulab Jamun** 2 Pieces **\$7.00**
Golden brown dumplings of cottage cheese dipped in sugar syrup.
2. **Mango Kulfi** **\$7.00**
Homemade Indian ice cream flavoured with Indian mango pulp.
3. **Pistachio Kulfi** **\$7.00**
Indian ice-cream blended with almonds, pistachio and nuts.

BEVERAGES

1. **Mango Lassi** **\$7.00**
Refreshing drink made by blending Indian mango pulp with yoghurt.
2. **Can of Soft Drink** (Coke / Lemonade / Fanta) **\$5.00**



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