

## Serving LUNCH & DINNER



**193 MELBOURNE ST, SOUTH BRISBANE**

**(07-38466262)**

### TAKE AWAY MENU

MEAT, VEGAN, VEGETARIAN, HALAL

### DINNER TAKEAWAY DEALS

<b>SIGNATURE PACK FOR 2</b>	<b>49.9</b>
Starter of chicken tikka, 1 coconut rice, 1 raita Any 2 curries from signature curry menu, 2 garlic naan	
<b>VEGAN PACK FOR 2</b>	<b>42.9</b>
Starter of hara bhara kebab, 1 zeera rice, 2 roti bread Any 2 curries from vegan/ veg curry menu	
<b>DINNER PACK FOR 2</b>	<b>44.9</b>
Mix starters (4pcs), 1 zeera rice, 1 raita, 1 Garlic naan Any 2 curries from non veg/ veg/vegan curry menu	
<b>DINNER PACK FOR 4</b>	<b>64.9</b>
Mix starters (8pcs), 1 raita, 2 zeera rice ,2 garlic naan Any 3 curries from non veg/ veg/vegan curry menu	
<b>TAKEAWAY PARTY PACK</b>	<b>99.9</b>
Mix entrees platter (8 pcs),3 garlic naan, 3 rice, 3 raita Any five curries from non veg/ veg/vegan curry menu	

### VARIETY OF RICE

(WE USE ONLY GENUINE INDIAN BASMATI RICE)

<b>BIRYANI (VEGETABLE/MEAT/CHICKEN/VEGAN)</b>	<b>18.9</b>
Marinated spiced vegetables / meat / chicken, slow cooked in rice, preserving its aromatic flavours.	
<b>COCONUT RICE</b>	<b>5</b>
Rice cooked in desiccated coconut and curry leaves	
<b>ZEERA RICE</b>	<b>2</b>
Basmati rice cooked with cumin seeds	

## DRINKS TROLLEY (BEVERAGES)

<b>MANGO / MASALA LASSI</b>	<b>3</b>
Mango / mint masala flavoured butter milk	
<b>SOFT DRINK CAN</b> (coke/lemonade)	<b>3</b>

### EXTRAS (SIDE DISHES)

<b>BOUNCY PITCH (PAPADUMS (4))</b>	<b>4</b>
Roasted crispy spiced lentil wafers	
<b>RAITA</b>	<b>4</b>
Homemade salty yoghurt with cumin and lentil balls.	
<b>MANGO CHUTNEY/PICKLE</b>	<b>2.5</b>
Coke/Lemonade	

### SILLY POINT (KIDS MENU)

<b>PIZZA NAAN WITH DIPS</b>	<b>7.9</b>
Pizza style stuffed (cheese, capsicum & onion) Naan bread served with mild butter sauce	
<b>CHICKEN TIKKA WITH CHIPS (Mild)</b>	<b>7.9</b>
Chicken tikka pieces and chips served with mint sauce	
<b>KIDS CURRY ON FRIES (Chef's Specialty)</b>	<b>7.9</b>
Box of Potato Fries topped with tikka masala curry	
<b>MATARI(VG)</b>	<b>4.9</b>
Large serve of crispy Punjabi twisties made from plain flour.	

**10% DISCOUNT on every order**

- VISIT [WWW.EDENGARDENINDIANCUISINE.COM.AU](http://WWW.EDENGARDENINDIANCUISINE.COM.AU)
- LOGIN OR REGISTER USING **CREATE ACCOUNT** BUTTON
- CLICK ON **ORDER NOW** BUTTON
- SELECT YOUR ITEMS
- USE COUPON CODE "**KEEPCURRYING**" AT CHECKOUT
- OFFER VALID FOR ONLINE ORDERS ONLY
- NOT VALID ON ALREADY DISCOUNTED PACKAGES

**DELIVERY AVAILABLE FOR ORDERS ABOVE \$40**  
(LIST OF DELIVERY SUBURBS IS ON OUR WEBSITE)

**\$2 EXTRA** APPLIES TO ALL SEAFOOD CURRIES IF ADDED TO PACKAGES  
PLEASE ADVISE OF ANY ALLERGIES WHEN PLACING YOUR ORDER  
MANAGEMENT RESERVES RIGHTS TO CHANGE PRICES / DEALS AT ANY TIME

## VEGETABLE / VEGAN CURRY (VG = Vegan)

(PLEASE ADVISE STAFF WHEN ORDERING VEGAN OPTION)

(ALL VEGETARIAN CURRIES ARE GLUTEN FREE)

<b>DAAL TADKA (DF) (VG)</b>	<b>16.9</b>
"Tadka" is roasting of spices with ginger, garlic, onions and whole spices. This is a yellow lentil curry with a tadka.	
<b>DAAL BALLE BALLE (MAKHANI)(VG)</b>	<b>17.9</b>
This is a popular north Indian delicacy. A brown Lentil dish cooked on slow flames to give it a creamy texture.	
<b>ADRARI ALOO GOBI (DF) (VG)</b>	<b>16.9</b>
Potatoes and cauliflower cooked with ginger, cumin & fenugreek leaves on slow flames.	
<b>PUNJABI CHOLLE (DF) (VG)</b>	<b>16.9</b>
Chickpeas cooked in whole spices for authentic flavours.	
<b>BAINGAN DA BHARTA (DF) (VG)</b>	<b>17.9</b>
Tandoor roasted eggplant cooked with tomato and onion preserving the roasted flavours.	
<b>VEGAN TIKKA MASALA (VG)</b>	<b>18.9</b>
Vegan version of tikka masala made with soya beans and wheat gluten chunks.	
<b>NAVRATTAN /VEGAN SPECIAL KORMA (VG)</b>	<b>17.9</b>
Seasonal vegetables cooked in cashew and creamy sauce with flavoursome spices.	
<b>PANEER TIKKA MASALA (VG)</b>	<b>17.9</b>
Curry cooked in onion and tomato gravy with paneer & vegetables.	
<b>PALAK PANEER (VG)</b>	<b>17.9</b>
Homemade cheese cooked in fresh spinach leaves	
<b>SUBZ MAKHANWALA (VG)</b>	<b>17.9</b>
Vegetables and paneer cooked in tomato gravy and fenugreek leaves. It's a vegetarian's option to enjoy the butter chicken.	

## VEGAN TANDOORI NAAN BREADS

(NAANS ARE COOKED IN GENUINE CLAY OVEN / TANDOOR)

<b>VEGAN KULCHA</b>	<b>6</b>
Bread stuffed with soy cheese, onions and coriander	
<b>PESHAWARI NAAN</b>	<b>6</b>
Naan bread stuffed with dried fruits and nuts.	
<b>ONION KULCHA</b>	<b>5</b>
Bread stuffed with masala onions and coriander	
<b>ALOO PRANTHA</b>	<b>5</b>
Bread stuffed with masala potatoes, onions and coriander.	
<b>TANDOORI ROTI</b>	<b>4</b>
Bread cooked in tandoori oven	
<b>GARLIC NAAN</b>	<b>4</b>
<b>PLAIN NAAN</b>	<b>4</b>

## POWER PLAY 1 (STARTERS / ENTREES)

### VEGETARIAN ENTREES **(VG= VEGAN OPTION)**

<b>MATARI(VG)</b>	<b>4.9</b>
Large serve of crispy Punjabi twisties made from plain flour.	
<b>BADAAMI TIKKI (VG) ("Badaam" is Almonds)</b>	<b>8.9</b>
Crispy patties made with almonds, potatoes and spices.	
<b>VEG SAMOSA (VG)</b>	<b>8.9</b>
Has 2 pieces of crispy samosas filled with mashed potatoes	
<b>PUNJABI VEG PAKODA (VG) (GF)</b>	<b>8.9</b>
Onions, cauliflower, spinach & seasonal vegetables dipped in a spiced chickpea batter and fried.	
<b>HARA BHARA KEBAB (VG)</b>	<b>8.9</b>
Green veggies, herbs and potato cutlets served with mint sauce	
<b>GOOGLY (PAAPDI CHANA CHAAT) (VG)</b>	<b>9.9</b>
A Tanga tamarind flavoured mixture of chickpea, corn kernels & crushed paapdi garnished with trio of chutneys.	
<b>CHILLY PANEER/CHILLY CAULIFLOWER (VG)(GF)</b>	<b>13.9</b>
A Popular North Indian pan fry style starter with paneer /cauliflower pcs cooked with veggies, chillies and other spices.	

### NON-VEGETARIAN ENTREES

<b>MEAT SAMOSA</b>	<b>9.9</b>
Samosa made of crispy pastry & filled with spiced meat mince.	
<b>CHICKEN TIKKA (GF)</b>	<b>10.9</b>
Boneless chicken pcs marinated in garlic, yoghurt, herbs and spices & grilled in tandoor	
<b>SPINNER (MACHCHI PAKODA)(GF)</b>	<b>10.9</b>
"Machchi" means fish. We marinate fish fillets in our secret mix of spices & then fried to make a pakoda.	
<b>MURG MALAI TIKKA</b>	<b>12.9</b>
("Murg" means chicken and "malai" means cream) marinated in cream & traditional spices to give a tender and moist tikka.	
<b>CHILLY CHICKEN</b>	<b>15.9</b>
A Popular North Indian Starter dish with cubed chicken pieces cooked in shallow pan fry style cooking with veggies, ginger, garlic and other spices.	
<b>LAHSUNI JHINGA</b>	<b>15.9</b>
("Lahsun" means garlic and "jhing" means prawns). We pan fry tiger prawns in garlic and ginger, with herbs and other spices.	
<b>TANDOORI CHICKEN (GF)</b>	<b>(Half) 11.9 (Full) 18.9</b>
Chicken on bone marinated overnight in traditional spices roasted in the tandoor.	

## POWER PLAY 2 (MAIN COURSE)

(RICE IS NOT INCLUDED WITH CURRIES. PLEASE ORDER SEPARATELY)

### EDEN GARDEN SIGNATURE CURRY

<b>BUTTER CHICKEN <b>ON BONE</b></b>	<b>20.9</b>
Butter chicken curry cooked with tandoori chicken pieces. The way it's done in Delhi. <b>AUTHENTIC!!</b>	
<b>CREAM CHICKEN <b>Chef's specialty</b></b>	<b>20.9</b>
A creamy curry (not sweet), cooked with chef's rich choice of whole spices at a controlled temperature so that the cream keeps its texture without oozing oil.	
<b>KADAHI (Chicken/Lamb)</b>	<b>20.9</b>
This curry is cooked with cubed capsicums and onions in rich and tasty mix of spices. It will have traces of whole spices to tantalize your taste buds.	
<b>PUNJABI BAKRA (Goat)(DF)</b>	<b>20.9</b>
Punjab is known for its cooked goat meat on bone. We use the process of cooking the goat on slow flames in whole spices & onion gravy until tender. <b>AUTHENTIC!!</b>	
<b>HARYALI BAKRA (Goat)(DF)</b>	<b>20.9</b>
Goat on Bone cooked with spinach leaves giving it a Saag like appearance.	
<b>VEGAN TIKKA MASALA (VG)</b>	<b>18.9</b>
Vegan version of tikka masala made with soya beans and wheat gluten chunks.	
<b>SUBZ MAKHANWALA (VG)</b>	<b>17.9</b>
Vegetables and paneer cooked in tomato gravy and fenugreek leaves. It's a vegetarian's option to enjoy the butter chicken.	
<b>SEAFOOD CURRY</b>	
(\$3 EXTRA FOR PRAWN CURRIES)	
<b>PRAWN / FISH MOILEE</b>	<b>18.9</b>
This dish "moilee", is a very popular south Indian prawn stew that's cooked in coconut milk and spices.	
<b>GOA PRAWN / FISH CURRY</b>	<b>18.9</b>
Seafood cooked in coconut sauce with a tinge of onion gravy, flavoured with curry leaves.	
<b>PUNJABI FISH MASALA</b>	<b>18.9</b>
Traditional Punjabi spices rule this curry. Not traditional but tastes are very authentic.	
<b>PRAWN / FISH VINDALOO (DF)</b>	<b>18.9</b>
Needs no explanations!! It's a spicy goan curry cooked with lots of chillies and spices	

## NON VEGETARIAN CURRY

(ALL NON VEGETARIAN CURRIES ARE GLUTEN FREE)  
(DF MEANS DISH CAN BE COOKED AS DAIRY FREE ON ADVISE)

<b>BUTTER CHICKEN</b>	<b>17.9</b>
This curry tastes best when ordered mild or medium heat. We make it nut free in rich tomato gravy.	
<b>SHAHI KORMA (Chicken/Lamb)</b>	<b>17.9</b>
"Shahi" means royal and korma means meat or chicken braised in a spiced sauce made with yoghurt, cream, nut or seed paste.	
<b>MANGO CHICKEN</b>	<b>17.9</b>
Tandoor roasted chicken pieces cooked in tomato sauce with thick and rich mango pulp from tropical India.	
<b>CHICKEN TIKKA MASALA</b>	<b>17.9</b>
We cook it the authentic Indian style using tandoori chicken pcs.	
<b>SAAG (Chicken/Lamb)</b>	<b>17.9</b>
We make it from spinach leaves which rules the dish flavours.	
<b>LAMB ROGAN JOSH (DF)</b>	<b>17.9</b>
Rogan josh is one of the signature recipes from Kashmiri cuisine. Rogan means clarified butter or the fat in the meat and josh means intense passion.	
<b>MADRAS (DF) (Lamb / Chicken)</b>	<b>17.9</b>
A south Indian delicacy cooked with curry leaves and mustard seeds in coconut sauce.	
<b>VINDALOO (DF) (Lamb / Chicken)</b>	<b>17.9</b>
Needs no explanations!! It's a spicy goan curry cooked with lots of chillies and spices	

### TANDOORI NAAN BREADS

(ADD EXTRA GREEN CHILIES TO ALL BREADS AT \$1 EXTRA)

**(NAANS ARE COOKED IN GENUINE CLAY OVEN / TANDOOR)**

<b>CHEESE AND CHILLI NAAN</b>	<b>6</b>
<b>BUTTER NAAN</b> (we layer butter inside naan)	<b>6</b>
<b>PESHAWARI NAAN</b>	<b>6</b>
Naan bread stuffed with dried fruits and nuts.	
<b>CHEESE AND SPINACH NAAN</b>	<b>5</b>
<b>CHEESE AND GARLIC NAAN</b>	<b>5</b>
<b>ONION KULCHA</b>	<b>5</b>
Naan stuffed with masala onions and coriander	
<b>ALOO PRANTHA</b>	<b>5</b>
Naan bread stuffed with masala potatoes.	
<b>GARLIC NAAN</b>	<b>4</b>
<b>PLAIN NAAN</b>	<b>4</b>
<b>G/F METHI ROTI(VG)</b>	<b>5</b>
Gluten free roti bread cooked with fenugreek leaves	