

VEGETABLE / VEGAN CURRY (VG = Vegan)

(PLEASE ADVISE STAFF WHEN ORDERING VEGAN OPTION)

(ALL VEGETARIAN CURRIES ARE GLUTEN FREE)

DAAL TADKA (DF) (VG) 17.9

"Tadka" is roasting of spices with ginger, garlic, onions and whole spices. This is a yellow lentil curry with a tadka.

DAAL BALLE BALLE (MAKHANI)(VG) 17.9

This is a popular north Indian delicacy. A brown Lentil dish cooked on slow flames to give it a creamy texture.

ADRARI ALOO GOBI (DF) (VG) 17.9

Potatoes and cauliflower cooked with ginger, cumin & fenugreek leaves on slow flames.

AUSTRALIAN KADDU CURRY (DF) (VG) 17.9

"KADDU" is PUMPKIN in Punjabi language. Local Pumpkin cubes cooked with chickpea, curry leaves and mustard seeds.

ALOO SAAG (VG) 17.9

Potato pieces cooked in fresh spinach leaves with Punjabi tadka

BAINGAN DA BHARTA (DF) (VG) 19.9

Tandoor roasted eggplant cooked with tomato and onion preserving the roasted flavours.

VEGAN TIKKA MASALA (VG) 19.9

Vegan version of tikka masala made with soya beans and wheat gluten chunks.

NAVRATTAN /VEGAN SPECIAL KORMA (VG) 19.9

Seasonal vegetables cooked in cashew and creamy sauce with flavoursome spices.

PANEER TIKKA MASALA (VG) 18.9

Curry cooked in onion and tomato gravy with paneer & vegetables.

PALAK PANEER (VG) 18.9

Homemade cheese cooked in fresh spinach leaves

SUBZ MAKHANWALA (VG) 18.9

Vegetables and paneer cooked in tomato gravy and fenugreek leaves. It's a vegetarian's option to enjoy the butter chicken.

EXTRAS (SIDE DISHES)

BOUNCY PITCH (PAPADUMS (4)) 5

Roasted crispy spiced lentil wafers

RAITA 5

Homemade salty yoghurt with cumin and lentil balls.

MANGO CHUTNEY 5

DESSERT

GULAB JAMUN (2PC) 6

VEGAN DESSERT 6

Coconut cream and mango based dessert with nuts

VEGAN TANDOORI NAAN BREADS

(NAANS ARE COOKED IN GENUINE CLAY OVEN / TANDOOR)

VEGAN KULCHA 6

Bread stuffed with soy cheese, onions and coriander

G/F METHI ROTI(VG) 6

Gluten free roti bread cooked with fenugreek leaves

ONION KULCHA 6

Bread stuffed with masala onions and coriander

ALOO PRANTHA 5

Bread stuffed with masala potatoes, onions and coriander.

TANDOORI ROTI 4

Bread cooked in tandoori oven

GARLIC NAAN 4

PLAIN NAAN 4

DRINKS TROLLEY (BEVERAGES)

MANGO LASSI (pickup only) 4

Mango flavoured butter milk

SOFT DRINK CAN (coke/lemonade) 4

SILLY POINT (KIDS MENU)

CHICKEN TIKKA WITH CHIPS (Mild) 9.9

Chicken tikka pieces and chips served with mint sauce

KIDS CURRY ON FRIES (Chef's Specialty) 9.9

Box of Potato Fries topped with tikka masala curry

10% DISCOUNT on every order

- VISIT 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 \$50
(LIST OF DELIVERY SUBURBS IS ON OUR WEBSITE)

\$3 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

Serving LUNCH & DINNER



193 MELBOURNE ST, SOUTH BRISBANE

(07-38466262)

TAKE AWAY MENU

MEAT, VEGAN, VEGETARIAN, HALAL

DINNER TAKEAWAY DEALS

SIGNATURE PACK FOR 2 49.9

Starter of chicken tikka, 1 coconut rice, 1 raita
Any 2 curries from signature curry menu, 2 garlic naan

VEGAN PACK FOR 2 42.9

Starter of hara bhara kebab, 1 zeera rice, 2 roti bread
Any 2 curries from vegan/ veg curry menu

DINNER PACK FOR 2 44.9

Mix starters (4pcs), 1 zeera rice, 1 raita, 1 Garlic naan
Any 2 curries from non veg/ veg/vegan curry menu

DINNER PACK FOR 4 64.9

Mix starters (8pcs), 1 raita, 2 zeera rice, 2 garlic naan
Any 3 curries from non veg/ veg/vegan curry menu

TAKEAWAY PARTY PACK 99.9

Mix entrees platter (8 pcs), 3 garlic naan, 3 rice, 3 raita
Any five curries from non veg/ veg/vegan curry menu

POWER PLAY 1 (STARTERS / ENTREES)

VEGETARIAN ENTREES (VG= VEGAN OPTION)

T20 TAPAS PLATTER (VEG)	24.9
Chef's selection of entrees (12 pcs) from entrée menu.	
ALOO TIKKI (VG)	9.9
Crispy patties made with masala potatoes and spices.	
VEG SAMOSA (VG)	9.9
Has 2 pieces of crispy samosas filled with mashed potatoes	
PUNJABI VEG PAKODA (VG) (GF)	9.9
Onions, cauliflower, spinach & seasonal vegetables dipped in a spiced chickpea batter and fried.	
HARA BHARA KEBAB (VG)	9.9
Green veggies, herbs and potato cutlets served with mint sauce	
PANEER PAKODA (GF)	11.9
Masala paneer cubes fried in chickpea butter	
CHILLY PANEER(GF)	15.9
A Popular North Indian pan fry style starter with paneer pcs cooked with veggies, chillies, ginger, garlic and other spices.	

NON-VEGETARIAN ENTREES

T20 TAPAS PLATTER (NON VEG)	24.9
Chef's selection of entrees (12 pcs) from entrée menu.	
MEAT SAMOSA	10.9
Samosa made of crispy pastry & filled with spiced meat mince.	
MACHCHI PAKODA(GF)	10.9
"Machchi" means fish. We marinate fish fillets in our secret mix of spices & then fried to make a pakoda.	
CHICKEN TIKKA (GF)	13.9
Boneless chicken pcs marinated in garlic, yoghurt, herbs and spices & grilled in tandoor	
SEEKH KEBAB (GF)	13.9
Marinated spiced lamb mince roasted in tandoor on skewers	
TANDOORI CHICKEN (GF)	13.9
2 x 1/4 Chicken on bone marinated overnight in traditional spices roasted in the tandoor.	
CHILLY CHICKEN (GF)	15.9
A Popular North Indian Starter dish with cubed chicken pieces cooked in shallow pan fry style cooking with veggies, ginger, garlic and other spices.	

POWER PLAY 2 (MAIN COURSE)

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

NON VEGETARIAN CURRY

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

PUNJABI BAKRA (Goat)(DF)	21.9
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. AUTHENTIC!!	
HOME STYLE CHICKEN CURRY (DF)	19.9
This Punjabi curry involves cooking of chicken in a mix of basic ingredients of a typical north Indian "Tadka" curry.	
BUTTER CHICKEN	21.9
This curry tastes best when ordered mild or medium heat. We make it nut free in rich tomato gravy.	
BUTTER CHICKEN ON BONE	21.9
Butter chicken curry cooked with tandoori chicken pieces. The way it's done in Delhi. AUTHENTIC!!	
MANGO CHICKEN	19.9
Tandoor roasted chicken pieces cooked in tomato sauce with thick and rich mango pulp from tropical India.	
CHICKEN TIKKA MASALA	21.9
We cook it the authentic Indian style using tandoori chicken pcs	
SHAHI KORMA (Chicken/Lamb)	21.9
"Shahi" means royal and korma means meat or chicken braised in a spiced sauce made with yoghurt, cream, nut or seed paste.	
KADAHI (Chicken/Lamb) (DF)	19.9
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.	
SAAG (Chicken/Lamb)	19.9
We make it from spinach leaves which rules the dish flavours.	
LAMB ROGAN JOSH (DF)	19.9
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.	
MADRAS (DF) (Lamb / Chicken)	19.9
A south Indian delicacy cooked with curry leaves and mustard seeds in coconut sauce.	

VINDALOO (DF) (Lamb / Chicken)	19.9
Needs no explanations!! It's a spicy goan curry cooked with lots of chillies and spices	

SEAFOOD CURRY

(\$3 EXTRA FOR PRAWN CURRIES)

GOA PRAWN / FISH CURRY (DF)	19.9
Seafood cooked in coconut sauce with a tinge of onion gravy, flavoured with curry leaves.	
PUNJABI FISH/ PRAWN MASALA	19.9
Traditional Punjabi spices rule this curry. Not traditional but tastes are very authentic.	
VINDALOO (PRAWN / FISH) (DF)	19.9
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)

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

VARIETY OF RICE

(WE USE ONLY GENUINE INDIAN BASMATI RICE)

VEG / CHICKEN BIRYANI	19.9
Vegetables/ chicken cooked with basmati rice a mix of herbs and spices (This not DUM biryani)	
COCONUT RICE	5
Rice cooked in desiccated coconut and curry leaves	
ZEERA RICE (with cumin seeds)	2