

VEGETABLE / VEGAN CURRY (VG = Vegan)
(PLEASE ADVISE STAFF WHEN ORDERING VEGAN OPTION)

DAAL TADKA (DF) (VG)	15.9
"Tadka" is roasting of spices with ginger, garlic, onions and whole spices. This is a yellow lentil curry with a tadka.	
DAL BALLE BALLE (MAKHANI)	15.9
This is a popular north Indian delicacy. A brown lentil very slow cooked dish with cream and butter in it.	
ADRARI ALOO GOBI (DF) (VG)	15.9
Potatoes and cauliflower cooked with ginger, cumin & fenugreek leaves on slow flames.	
PUNJABI CHOLLE (DF) (VG)	15.9
These chickpeas are cooked in whole spices and finished with onion gravy.	
BAINGAN DA BHARTA (DF) (VG)	15.9
Tandoor roasted eggplant cooked with tomato and onion preserving the roasted flavours.	
MALAI KOFTA	17.9
Fried kofta stuffed with cheese, potatoes and nutty mix, cooked in rich and creamy gravy. It is a creamy curry and a bit on the sweeter side.	
NAVRATTAN /VEGAN SPECIAL KORMA (VG)	17.9
Seasonal vegetables cooked in cashew and creamy sauce with flavoursome spices.	
PANEER TIKKA MASALA (VG)	16.9
Cheese curry cooked in onion and tomato gravy with vegetables.	
PALAK PANEER (VG)	16.9
Homemade cheese cooked in fresh spinach leaves	
(THREE OTHER VEG/VEGAN OPTIONS IN SIGNATURE MENU)	
(PS: WE COOK OUR OWN PANEER IN RESTAURANT)	

VEGAN TANDOORI NAAN BREADS

VEGAN KULCHA	6
Bread stuffed with soy cheese, onions and coriander	
ONION KULCHA	5
Bread stuffed with masala onions and coriander	
ALOO PRANTHA	5
Bread stuffed with masala potatoes, onions and coriander.	
TAWA PARANTHA	5
Pan cooked whole meal bread fried in butter	
MISSI ROTI	4
Bread made from mixture of chickpea and whole meal flour	
TANDOORI ROTI	4
Bread cooked in tandoori oven	
G/F METHI ROTI	5
Gluten free bread cooked with maize flour and fenugreek leaves	

TANDOORI NAAN BREADS

(ADD EXTRA GREEN CHILIES TO ALL BREADS AT \$1 EXTRA)
(NAANS ARE COOKED IN GENUINE CLAY OVEN / TANDOOR)

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

DESSERTS (Pick up only)

SHAHI KULFI (North Indian Specialty)	4
Kulfi is homemade ice cream made with cardamom, almonds, pistachios and saffron topped with crushed nuts	
DRINKS TROLLEY (BEVERAGES)	
MANGO / STRAWBERRY/ MASALA LASSI	3
Mango / strawberry/ mint masala flavoured butter milk	
SOFT DRINK CAN	3
Coke/Lemonade	

10 % DISCOUNT

- VISIT WWW.EDENGARDENINDIANCUISINE.COM.AU
- CLICK ON ORDER NOW BUTTON
- SELECT YOUR ITEMS
- USE COUPON CODE "KEEPCURRYING" AT CHECKOUT
- OFFER VALID FOR ONLINE ORDERS ONLY

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

LUNCH (MON - FRI) DINNER 7 DAYS
193 MELBOURNE ST, SOUTH BRISBANE



TAKE AWAY MENU (07-38466262)
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	
SEAFOOD PACK FOR 2	49.9
Starter of fish pakoda, 1 coconut rice Any 2 curries from seafood menu, 2 garlic naan	
VEGAN PACK FOR 2	39.9
Starter of badami tikki, 1 zeera rice, 2 roti bread Any 2 curries from vegan/ veg curry menu	
DINNER PACK FOR 2	42.9
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	

VARIETY OF RICE

(WE USE ONLY GENUINE INDIAN BASMATI RICE)

BIRYANI (VEGETABLE/MEAT/CHICKEN)	17.9
Marinated spiced vegetables / meat / chicken, slow cooked in rice, preserving its aromatic flavours.	
COCONUT RICE	4
Rice cooked in desiccated coconut and curry leaves	
ZEERA RICE	2
Basmati rice cooked with cumin seeds	

POWER PLAY 1 (STARTERS / ENTREES)

VEGETARIAN ENTREES (VG= VEGAN)

BADAAMI TIKKI (VG) ("Badaam" is Almonds)	7.9
"Tikki" refers to the crispy patties made with almonds, potatoes and spices.	
VEG SAMOSA (VG)	7.9
Has 2 pieces of crispy samosas filled with mashed potatoes	
PUNJABI VEG PAKODA (VG)	7.9
Onions, cauliflower, spinach & seasonal vegetables dipped in a spiced chickpea batter and fried.	
TANDOORI PHOOL ("Phool" means flower)	9.9
We marinate broccoli overnight in a mix of spices and then roast it in tandoor.	
HARA BHARA KEBAB (VG)	7.9
Green veggies, herbs and potato cutlets served with mint sauce	

NON VEGETARIAN ENTREES

POTLI MEAT SAMOSA	8.9
"Potli" means a little bag. Our potli is made of crispy pastry & filled with spiced meat mince.	
LAHSUNI JHINGA	13.9
("Lahsun" means garlic and "jhing" means prawns). We pan fry tiger prawns in garlic, with herbs and curry leaves.	
SPINNER (MACHCHI PAKODA)	10.9
"Machchi" means fish. We marinate fish fillets in our secret mix of spices & then fried to make a pakoda.	
SEEKH KEBAB	12.9
Juicy and tender pieces of spiced lamb mince grilled in a tandoor	
CHICKEN TIKKA	10.9
Boneless chicken pcs marinated in garlic, yoghurt, herbs and spices & grilled in tandoor	
MURG MALAI TIKKA	10.9
("Murg" means chicken and "malai" means cream) marinated in cream & traditional spices to give a tender and moist tikka.	
ACHAARI MURGH TIKKA	10.9
Chicken marinated in homemade pickle masala marination and then grilled in tandoor	
TANDOORI CHICKEN	(Half) 11.9 (Full) 18.9
Chicken on bone marinated overnight in traditional spices roasted in the tandoor.	

EXTRAS (SIDE DISHES)

BOUNCY PITCH (PAPADUMS (4))	3
Roasted crispy spiced lentil wafers	
RAITA	4
Homemade salty yoghurt with cumin, onion & tomato	
MANGO CHUTNEY/PICKLE	2.5

POWER PLAY 2 (MAIN COURSE)

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

EDEN GARDEN SIGNATURE CURRY

JAMES CREAM CHICKEN (Chef's specialty)	20.9
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.	
KADAHI (CHICKEN/LAMB/BEEF)	20.9
This curry is cooked with heaps of fresh vegetables in rich and tasty mix of spices. It will have traces of whole spices to tantalize your taste buds.	
PUNJABI BAKRA (Goat)(DF)	20.9
Punjab and us are for our cooked goat meat on bone. We use the process of cooking the goat on slow flames in whole spices & onion gravy until tender.	
BHUNA GOSHT (Lamb/Beef)	20.9
The flavours rule this dark textured curry which is thick in texture. The key ingredients are tomato, onion, ginger and garlic cooked in heaps of whole spices.	
PRAWN / FISH MOILEE	22.9
This dish "moilee", is a very popular south Indian prawn stew that's cooked in coconut milk and spices. The flavour is light, yet spicy with whole red chillies in the mix.	
VEGAN SPECIAL BIRYANI(VG)	17.9
Spiced marinated vegetables slow cooked with rice preserving its aromatic flavours.	
KADAHI PANEER (VG)	19.9
Paneer cooked with fresh vegetables in rich and tasty mix of spices with traces of whole spices to tantalize your taste buds.	
SUBZ MAKHANWALA (VG)	17.9
Vegetables and paneer cooked in tomato gravy and fenugreek leaves. It's a vegetarian's option to enjoy the butter chicken.	

SEAFOOD CURRY

GOA PRAWN / FISH CURRY	20.9
Seafood cooked in coconut sauce with a tinge of onion gravy flavoured with tamarind	
BUTTER PRAWNS / FISH	20.9
Seafood cooked in traditional rich tomato gravy. The seafood replacement of butter chicken.	
JHINGA (Prawns) / FISH KALI MIRCHI	20.9
Seafood cooked in whole spices with whole black pepper & curry leaves. It is a spicy curry.	
PUNJABI FISH MASALA	20.9
Traditional Punjabi spices rule this curry. Not traditional but tastes are very authentic.	

SHAHI KORMA (Fish / Prawns)	20.9
"Shahi" means royal and korma means fish or prawns braised in a spiced sauce made with yoghurt, cream, nut or seed paste.	
VINDALOO (DF) (Fish/ Prawns)	20.9
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)	
BUTTER CHICKEN	17.9
This curry tastes best when ordered mild or medium heat. We make it nut free in rich tomato gravy.	
SHAHI KORMA (Chicken/Beef/Lamb)	17.9
"Shahi" means royal and korma means meat or chicken braised in a spiced sauce made with yoghurt, cream, nut or seed paste.	
MURG METHI MALAI	17.9
This chicken dish is cooked in a creamy sauce with fenugreek leaves and traditional spices to give it a strong curry flavour.	
CHICKEN TIKKA MASALA	17.9
We cook it the authentic Indian style and it is not sweet at all.	
SAAG (Chicken/Beef/Lamb)	17.9
We make it from spinach leaves which rules the dish flavours.	
ROGAN JOSH (Lamb/Beef) (DF)	17.9
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. Try it with an onion naan.	
BUTTER CHICKEN ON BONE	18.9
Butter chicken curry cooked with tandoori chicken pieces. The way it's done in India. AUTHENTIC!!	
MADRAS (DF) (Lamb / Beef)	17.9
A south Indian delicacy cooked with curry leaves and mustard seeds in coconut sauce.	
VINDALOO (DF) (Lamb / Beef / Chicken)	17.9
Needs no explanations!! It's a spicy goan curry cooked with lots of chillies and spices	

SILLY POINT (KIDS MENU)

CHOCOLATE NAAN WITH DIPS	7.9
Chocolate stuffed Naan bread served with selection of dips	
FISH PAKODA WITH CHIPS (Mild)	7.9
Fried fish pieces dipped in mild chickpea batter served with mint sauce	
CHICKEN TIKKA WITH CHIPS (Mild)	7.9
Chicken tikka pieces and chips served with mint sauce	