

RICE DISHES (BIRYANI)

Lamb Biryani (Hyderabad Biryani) Marinated lamb with Basmati rice, spices, herbs and saffron.	\$18.90
Chicken Biryani Chicken and fragrant pearl rice cooked and flavored with Indian spices and herbs.	\$17.90
Seafood Biryani Prawns and fish cooked with basmati rice flavored with Indian spices and herbs.	\$20.90
Prawn Biryani Prawn satay with rice cooked and flavored with Indian spices and herbs.	\$21.90
Vegetable Biryani Assortment of garden vegetable cooked with basmati rice.	\$15.90
Kashmiri Pulao Fluffy saffron rice with nuts and fruits.	\$11.90
Biryani Rice (Saffron Rice) Delicious Basmati rice is fulfilled with saffron.	\$4.90
Plain Rice (Steam Rice)	\$4.50

ROTI (INDIAN BREADS)

Plain Naan Indian leavened naan.	\$3.50
Garlic Naan Naan laced with garlic.	\$4.50
Butter Naan Naan layered with butter.	\$4.50
Kashmiri Naan Naan with dry fruits and nuts.	\$5.50
Aloo Masala Naan Naan stuffed with spiced potatoes.	\$5.50
Cheese Naan	\$5.50
Tandoori Roti Whole meal flour bread.	\$3.50
Maharaja Naan Naan stuffed with minced chicken and spices.	\$6.50
Keema Naan Naan stuffed with minced lamb and spices.	\$6.50

CONDIMENTS

Papadums	\$2.50
Mango Chutney	\$2.50
Mix Pickle	\$2.50
Raitha Special	\$5.00
Assortment of Condiments Raitha / Mango Chutney / Mix Pickle / Papadam / Mint Chutney	\$9.90

BEVERAGES

Mango Lassi	\$4.00
Sweet Lassi	\$4.00
Cold Drinks	\$2.50

\$9.90 Lunch Special

3 Set Menus
Butter Chicken,
Lamb Rogan Josh
Or Beef Korma
served with
Rice & Papadams



Australia • New Zealand • Malaysia • Saudi Arabia • Combodia



TAKE-AWAY MENU

Ph: 0893677733



OPENING HOURS

Lunch: Friday - Saturday 12:00 noon to 2:00pm
Dinner: 7 days 5:00pm till late

CATERING SERVICES

D'Tandoor Celebrating !

- 21st Anniversary World Wide
- 8th Anniversary South Perth



- 25% Off on Dining Tuesday only
- Takeaway 15% Off on Tuesday - Thursday before 7.30pm only
- Lunch Special \$9.90

7/35 Mends St, South Perth WA 6151
www.dtanddoorsouthperth.com

ENTRÉE

Vegetable Pakoras (6 pcs.) Vegetables dipped in gram flour and fried served with mint chutney.	\$7.90
Onion Bhaji (6pcs) Onion rings in batter deep fried served with mint chutney.	\$7.90
Vegetable Samosa (4 pcs) Indian curry puffs served with mint chutney.	\$7.90
Chooza tikka (6 pcs) Chicken fillet cooked in Tandoor.	\$10.90
Sheekh Kebab (4 pcs) Minced lamb grilled in tandoor.	\$10.90
Tandoori Chicken (half) Chicken on the bone marinated in yogurt with herbs and spices grilled in tandoor oven.	\$19.90

CURRIES (Non Veg) Chicken

Chicken Tikka Masala Boneless tandoori chicken cooked with chef's secret spices.	\$18.90
Chicken Mumtaz (Butter Chicken) Boneless chicken pieces cooked with tasty creamy cashew nut sauce and a dash of butter.	\$19.90
Chicken Palak This earthy is found in almost every home in Punjab. chicken with spinach a delightful combination.	\$18.90
Chicken Vindaloo Boneless chicken cooked in spices with hot chilly sauce garnished with coriander for hot chilly lovers.	\$18.90
Chicken Madras Traditional south Indian medium spicy chicken curry with curry leaves, coconut milk, mustard seeds topped with fresh coriander.	\$18.90
Chicken Jal Frezi Chicken pieces marinated in yogurt. Cooked with tomatoes and capsicums in a thick tasty sauce.	\$18.90
Chicken Korma Boneless chicken cooked in mild sauce.	\$18.90

LAMB

Lamb Rogan Josh Succulent Lamb is cooked with red Kashmiri chilies in a combination of others spices. Wow !	\$19.90
Lamb Masala A dry lamb dish, with tomatoes, capsicum and cubes onions medium spicy.	\$19.90
Lamb Madras A spicy lamb curry, cooked with curry leaves, mustard seeds, coconut milk, topped with fresh coriander.	\$19.90
Lamb Vindaloo A Goanese style dish spicy hot.	\$19.90
Lamb Badami Korma A tempting lamb curry with an almond base sauce.	\$19.90
Gosht Sagwala A light lamb dish with spinach and tomatoes tempered with spices.	\$19.90
Goat Curry Baby goat, slow cooked on the bone with fragrant spices finished with curry leaves, fresh coriander.	\$21.90

SEAFOOD

Prawn Kashmiri Prawns cooked in sweetish gravy.	\$20.90
Prawn Masala Prawns cooked in thick tasty gravy sauce.	\$20.90
Prawn Madras A spicy south Indian prawn curry highly recommended.	\$20.90
Prawn Vindaloo A portages' inspired curry with prawns simmered in hot chillies with a dash of vinegar.	\$20.90
Fish Methi Fish curry cooked with fenugreek leaves with mild sauce.	\$19.90
Fish Amritsari A classic fish dish cooked Punjabi style, medium hot sauce.	\$19.90
Fish Masala Fish cooked with cubes onion, tomatoes and capsicums, with medium hot sauce.	\$19.90

BEEF

Beef Korma Zafar Shahi A Creamy beef curry.	\$17.90
Beef Vindaloo A Goanese style dish, spicy hot.	\$17.90
Beef Bhuna Masala Tender pieces of boneless beef cooked in a combination of spices, onions, capsicums, tomatoes and coriander in a thick tasty sauce.	\$17.90
Beef Madras Boneless beef cooked in a thick sauce full of south Indian spices.	\$17.90
Beef Jal Frezi Beef Cooked with sliced onion, tomatoes and capsicums in thick medium hot tasty sauce.	\$17.90

VEGETARIAN

Nawarathan Korma Mix Vegetables cooked in a creamy sauce.	\$15.90
Malai Kofta Vegetables minced in a creamy sauce.	\$15.90
Paneer Shahi Fresh cubes of cottage simmered in rich tomatoes based gravy.	\$15.90
Palak Paneer Spinach with homemade cheese.	\$15.90
Aloo Mattar Green peas with potatoes cooked medium hot tasty sauce.	\$14.90
Dhall Tarkha Lentils cooked in gravy.	\$14.90
Vegetable Jal Frezi Sautéed garden vegetables cooked in a dry sauce.	\$14.90
Aloo Gobi Crunchy cauliflower and potatoes cooked in a dry in spices.	\$14.90
Bringal Masala Eggplant cooked in thick masala sauce.	\$14.90
Kadai Paneer Homemade cottage cheese with onion, tomatoes, capsicum in a special kadai gravy.	\$15.90