

DIVINE RICE

- BASMATI RICE:** Also known as Saffron rice, is long grained non stick rice. It is known for its fragrance and distinct flavour. A very healthy alternative to normal white rice..... **\$3.90**
- JEERA RICE:** Basmati rice fried together with cumin seeds to create a unique tasty rice. Goes great with all curries and adds and extra flavour!..... **\$6.90**
- GARLIC FRIED RICE:** Basmati rice stir fried with fresh crushed garlic and mustard seeds to create a delicious flavour. A great dish for garlic lovers!..... **\$6.90**
- COCONUT RICE:** A mixture of fresh shredded and dried coconut with mild spices infused with long grained rice to create an aromatic flavour! This dish is very popular in South India, and is a must try!..... **\$6.90**
- PRAWN OR FISH BIRYANI:** A mixture of rice, fresh blend spices and gravy with Prawn or Fish. A great accompaniment or main dish..... **\$19.90**
- MEAT BIRYANI:** A mixture of rice, fresh blend spices and gravy with your choice of beef, chicken..... **\$16.90**
Lamb, Goat..... **\$17.90**
- VEGETARIAN BIRYANI:** A mixture of rice, fresh blend spices and gravy with fresh vegetables..... **\$13.90**
- PULLAO RICE:** Basmati rice fried with spices and herbs to create an aromatic unique flavour. Popular rice within the British community..... **\$6.90**
- MIXED PULLAO RICE:** Your choice of Mushroom (Dingri), Mixed Vegetables or Peas (Mutter) mixed with fried basmati rice, herbs and spices to create a truly unique and delicious flavour. A popular dish for those who love variety!..... **\$8.90**

TANDOORI INDIAN BREAD

- NAAN:** Soft leaven white flour bread, fermented with Yoghurt, cooked in our traditional clay tandoori oven..... **\$3.90**
- BUTTER NAAN:** Soft leaven white flour bread, fermented with Yoghurt and Smearred with butter and white sesame seeds, cooked in our traditional clay tandoori oven..... **\$3.90**
- GARLIC NAAN:** Soft leaven white flour bread, fermented with Yoghurt and Smearred with butter and garlic, topped with black onion seeds, cooked in our traditional clay tandoori oven..... **\$3.90**
- BAHTURA:** Soft leaven white flour bread, deep fried. Soft and puffy, with a delicious flavour!..... **\$3.90**
- POORI:** Unleavened wholemeal bread, deep fried. Soft and puffy, with an incredible flavour!..... **\$3.90**
- ROTI:** Unleavened wholemeal bread. It is known to be flat, and can be served soft or crispy as per your request. Smearred with butter and cooked in our traditional clay tandoori oven..... **\$3.90**
- PARATHA:** Unleavened wholemeal bread. It is known for its flakiness and layers. Cooked in our traditional clay tandoori oven. Can be served soft or crispy..... **\$3.90**
- MINT PARATHA:** Unleavened wholemeal bread mixed with fresh mint leaves. Cooked in our traditional clay tandoori oven. Can be served soft or crispy. A truly unique taste, truly worth a try..... **\$4.90**
- STUFFED PARATHA:** Unleavened wholemeal bread stuffed with fresh chopped vegetables and light spices. It is known for its flakiness and layers. Cooked in our traditional clay tandoori oven. A great bread to try! Can be served soft or crispy..... **\$4.90**
- ALU(POTATO)KULCHA:** Naan bread stuffed with mashed potatoes finely chopped onion and fresh coriander with light spices! Cooked in our traditional clay tandoori oven. Very tasty bread!..... **\$4.90**

TANDOORI INDIAN BREAD Continued...

- CHEESE & SPINACH NAAN:** Naan bread stuffed with a combination of cheese and spiced fresh chopped spinach! Cooked in our traditional clay tandoori oven. A India Today favourite!..... **\$4.90**
- MASALA NAAN:** Soft leaven white flour bread, fermented with Yoghurt. Sprinkled with the Tandoori chefs own secret blend of masala and spices, cooked in our traditional clay tandoori oven. A great bread for the spicy food lover!..... **\$4.90**
- KHEEMA NAAN:** Naan bread stuffed with your choice of minced lamb or chicken, combined with mashed potatoes, fresh coriander and light spices. Cooked in our traditional clay tandoori oven. A unique bread worthy to be tasted!..... **\$4.90**
- CHEESE & GARLIC NAAN:** Naan bread stuffed with a combination of cheese, garlic and light spices. Cooked in our traditional clay tandoori oven. Another India Today favourite!..... **\$4.90**
- ONION KULCHA:** Naan bread stuffed with a combination of freshly chopped onion, chat masala and fresh coriander. Cooked in our traditional clay tandoori oven..... **\$4.90**
- PANEER KULCHA:** Naan bread stuffed with Paneer (homemade cottage cheese) and a blend of light spices. Cooked in our traditional clay tandoori oven..... **\$4.90**
- PESHWARI NAAN:** Naan bread stuffed with a combination of dried fruits and shredded coconut. Aromatic Naan bread which really is unique and must be tried!..... **\$4.90**
- GLUTEN-FREE BREAD:** Urad lentil flour cooked to thin and crispy perfection on a heated flat pan. Perfect for those with Gluten intolerance and those who wish to have a unique bread..... **\$6.90**

ACCOMPANIMENTS

- CUCUMBER RAITA:** Yoghurt and cucumber with light spices, a great accompaniment with any dish..... **\$3.90**
- ONION & TOMATO RAITA:** Yogurt with Onion and Tomato with light spices, a great accompaniment with any dish..... **\$3.90**
- TAMRIND CHUTNEY:** Tangy chutney great with starters, breads and Popadoms!..... **\$3.00**
- MANGO CHUTNEY:** Mangoes in sweet, thick chutney great with starters, breads and Popadoms!..... **\$3.90**
- MINT CHUTNEY:** Mint chutney, great with starters, breads and popadoms!..... **\$3.90**
- COCONUT CHUTNEY:** Fresh shredded coconuts in a lightly spiced chutney, great with starters, breads and Popadoms!..... **\$3.90**
- HOUSE SPECIAL CHUTNEY:** India Today's secret blend of ingredients, spices and herbs formed into a delicious aromatic chutney. Excellent with mains, starters, breads and popadoms.... **\$3.90**
- LIME PICKLE:** Lime combined with a blend of spices a great side with mains, breads and popadoms!..... **\$3.90**
- MIXED PICKLE:** A mix organic foods combined with a blend of spices a great side with mains, breads and popadoms!..... **\$3.90**
- MANGO PICKLE:** Mango combined with a blend of spices a great side with mains, breads and popadoms!..... **\$3.90**
- MIXED SALAD:** A mixed salad with chaat masala and light spices, a great side for mains..... **\$3.90**
- ONION & TOMATO SALAD:** Onion and Tomato salad with chaat masala and light spices, a great side for mains and starters..... **\$3.90**
- ONION SALAD:** Onion salad with chaat masala and light spices, a great side for mains and starters..... **\$3.00**
- POPADOMS(5 PER SERVE):** Lentil based wafers. Round in shape and very crunchy, great as starters, and great with chutneys and or pickles..... **\$3.00**

DESSERTS

- KOULFI:** Homemade Indian Ice-cream with unique flavours such as: Rose, Mango and Pistachio (when available). Must be tried, a very delicious unique experience and flavour!..... **\$6.50**
Special Kouffi..... **\$8.50**
- Mango & Rose = Pistachio =
- INDIAN SWEETS:** Homemade Indian sweets such as GulabJamin. Rich Indian sweets traditionally made out of evaporated desiccated milk, fried and left in sugar syrup. Great desserts for the individual with a sweet tooth!..... **\$6.50**
Gulab Jamin =

DELHI DUO - \$38.50

2 x Curries
2 x White Rice
2 x Naan
Raita
Hot Sauce

TASTY TRIO - \$56.50

3 x Curries
3 x White Rice
2 x Naan
1 x Entree (Onion Bhurjee or Veg Pakora)
Popadoms (3)
Tamrind Sauce
Raita
Hot Sauce

FEAST ROYAL - \$81.50

4 x Curries
4 x White Rice
Indian Bread Basket
Mixed Entree (Chicken Tikka or Sheekh Kebab and Onion Bhurjee or Veg Pakora)
Popadoms (4)
Tamrind Sauce
Mint Sauce
Raita
Hot Sauce

RAJA FEAST - \$106.50

5 x Curries
5 x White Rice
Indian Bread Basket
Mixed Entree (Chicken Tikka (5pcs), Sheekh Kebab(5pcs) & Onion Bhurjee or Veg Pakora)
Popadoms (5)
Mint Chutney
Tamrind Chutney
Raita
Hot Sauce

CURRY CHOICE : Korma Prep, Vindaloo Prep, Butter Prep, Rogan Josh, Chicken Tikka Masala and Madras Prep with YOUR choice of Chicken, Lamb, Goat or Beef.

- Goat - Additional \$2.00**
Lamb - Additional \$1.00
Prawn or Fish - Additional \$3.00
Gluten Free Bread - Additional \$4.90

Note:

Additional Seafood & GF Bread Prices apply per item required.

DHANYAVAD – “THANK YOU”

“Caloundra’s first and longest standing
Multi Award winning Indian Restaurant.
Winner of Sunshine Coasts
best Indian since 2006.”



TANDOORI RESTAURANT & TAKEAWAY

TAKEAWAY MENU

FULLY LICENSED AND B.Y.O. (WINE ONLY)

**Dinner Seven Nights
From 5.00pm - Late**

SOUTH INDIAN DISHES AVAILABLE

**Doorstep Delivery & Online
Order / Delivery Available**

**NOTE: All Dishes with the Symbols:
G=Gluten Free, D=Dairy Free, N=Nuts Free
can be made accordingly to your dietary needs on request.**

Payment By Cash, Visa or Master Card

**PLEASE NOTE:
All prices are inclusive of GST.
Menu prices are subject to change without notice.
This menu is subject to change from
time to time according to the seasonal produce available.**

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NOTE: ALL DISHES WITH THE SYMBOLS: G=GLUTEN FREE, D=DAIRY FREE, N=NUTS FREE CAN BE MADE ACCORDINGLY TO YOUR DIETARY NEEDS ON REQUEST.

SERVED MILD, MEDIUM OR HOT

STARTERS

- DAL SOUP:** G D N Chefs special soup consisting of lentils and light spices.....\$6.00
- SHEEKH KEBAB:** G D N Minced Lamb with onion and spices BBQ on a skewer inside of our authentic Indian clay tandoori oven. Served with Green Masala Chutney..... \$9.90
- NOORANI KEBAB:** G D N Minced Chicken with herbs and spices BBQ on a skewer inside of our authentic Indian clay tandoori oven. Served with Green Masala Chutney.....\$9.90
- CHICKEN TIKKA MASALA:** G Tender pieces of chicken marinated and slowly BBQ in our clay oven fused with our delicious masala paste..... \$9.90
- INDIAN BREAD BASKET:** N A combination of Garlic, Masala and Chefs special stuffed naan, Sereved with our delicious house special chutney. **Entre`e**.....\$12.90
- GLUTEN FREE SAMOSA:** G D N Mashed Potatoes lightly spiced stuffed and fused with herbs, coated with chickpea flour and deep fried. \$6.90
- VEGETABLE SAMOSA:** N Potatoes, peas and light spices stuffed inside of Pyramid shaped flaky pastry which has been deep fried. \$6.90
- ONION BHUJEE:** G D N Chopped onions marinated in spices, then coated with chickpea flour and deep fried until golden brown. Served with Tamrind Chutney.\$6.90
- VEGETABLE PAKORAS:** G D N Sliced vegetables marinated in spices, then coated with chickpea flour and deep fried until golden brown. Served with Tamrind Chutney.....\$6.90
- TANDOORI COMBINATION:** G N A tasty assortment or BBQ dishes, selected to complement one another. Served with Green Masala Chutney..... \$16.90
- MIXED PLATTER (SERVES TWO):** A delicious variety of Meat and Vegetable starters specially picked to treat your palate. Sheekh Kebab, Reshmi Kebab and Noorani Kebab along with Vegetable Pakora, Onion Bhujee and Paneer AlooTikki.....\$19.90
- VEGETABLE PLATTER (SERVES TWO):** G N A delicious combination of Vegetable Samosa, Vegetable Pakora, Onion Bhujee, Aloo(Potato)Wada and HarabharaTikki. Served with our sensational House Special Chutney.....\$15.90
- PRAWN MASALA:** G Prawn meat marinated and spiced with capsicum, garlic, onion and fresh coriander fused together with our delicious masala paste. **Entre`e**.....\$10.90
Main.....\$21.90
- LAMB G D N OR CHICKEN TIKKA (5 Pieces) G N:** Diced Lamb or Chicken pieces, marinated with our unique tandoori masala and slowly BBQ in our authentic clay tandoori oven. Garnished with coriander.Served with Green Masala Chutney. **Entre`e**.....\$10.90
Main.....\$21.00
- PRAWN FRITTERS:** G D N Prawn meat marinated in spices, then coated with chickpea flour and deep fried until golden brown. Served with Green Masala Chutney.....\$10.00
- HARABHARA TIKKI:** Mashedpotatoes mixed with spinach, vegetables, homemade cottage cheese and a unique blend of herbs and spices. Deep fried until golden brown. Served with Green Masala Chutney.....\$8.90
- PANEER ALOO TIKKI:** N Mashed homemade cottage cheese mixed with potatoes, fresh coriander and lightly spiced.Deep frieduntil golden brown. Served with Green Masala Chutney.....\$9.90

All main curries serves with Jasmine Rice.

MAINS

- CHICKEN TIKKA MASALA:** N Tender pieces of chicken spiced and marinated with capsicum, garlic, onion and fresh coriander. Once marinated the chicken pieces are slowly BBQ in our clay oven and fused with our delicious masala paste..... \$16.90
- BUTTER CHICKEN:** G N Tender pieces of BBQ marinated chicken which are fused together with our smooth and tasty butter sauce. Butter Chicken is among the best known Indian foods all over the world.Can also be served with beef..... \$16.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- MADRASI PREPARATION:** G D N Your choice of lamb, beef, chicken or goat in slightly spiced coconut gravy. A dish originating from south India..... \$16.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- VINDALOO PREPARATION:** G D N A dish from the small coastal state Goa, well known for its chilli properties. Normally served hot, but can be spiced from medium to Indian hot. Served with your choice of beef, chicken\$16.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- KORMA PREPARATION:** G A creamy cashew nut based gravy spiced with cardamom and nutmeg. Normally served mild but can be spiced to your liking. Served with your choice of beef, chicken..... \$16.90
Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- PESHWARI PREPARATION:** G Our smooth and tasty butter sauce fused with our Chefs special BBQ sauce. Served with your choice of beef, chicken..... \$16.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- SAAG PREPARATION:** G D N Chopped spinach in a slightly creamy, lightly spiced gravy. Served with your choice of beef, chicken..... \$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- MANGO PREPARATION:** G D N A unique dish which features pure mango pulp, in a smooth thick gravy slowly cooked to enhance flavours and aromas. The dish is lightly spiced and can be served with your choice of beef, chicken\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- MALBARI PREPARATION:** G D N An aromatic South Indian curry prepared with a silky finish touch of coconut milk and lightly spiced. It has been cooked slowly to ensure all spices reach maturity and ensure authentic flavours. Served with your choice of beef, chicken.....\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- BOMBAY SPICES:** G D N The head chef's unique blend of daily roasted and grinded spices infused with his own Bombay gravy. Served with your choice of lamb, beef, chicken or goat. This dish is truly worth trying, as the head chef originates from Bombay and this is his signature dish.....\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90

MAINS Continued...

- HARIYALI PREPARATION:** G N A blend of freshly crushed green ingredients consisting of mint, coriander and spinach fused with homemade yoghurt mixed with a curry sauce. Served with your choice of lamb, beef, chicken or goat. The manager highly recommends this dish.....\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- DHANSAK PREPARATION:** G D N A dish which originates from the respected 'Parsi' community of India. This community is well known for their healthy lentil curries. This dish consists of mixed lentils and is lightly spiced and cooked slowly to ensure lentils and spices reach maturity and release the correct aromas and authentic flavours. Served with your choice of beef, chicken\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- JALFREZI PREPARATION:** G D N Julian cut capsicum, onion, carrots and a dash of chilli infused with a creamy masala style gravy and lightly spices. Served with your choice of beef, chicken.....\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- BAIGAN (EGGPLANT) PREPARATION:** G D N Specially spiced and mashed BBQ eggplant flavoured with spring onion and light garlic, served with your choice of beef, chicken or goat. A great dish for Baigan (Eggplant) lovers\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- ROGAN JOSH CURRY:** G D N Rogan josh is a popular aromatic curry dish originating from Kashmir. The dish has been spiced and cooked at intense heat levels, therefore bringing all its aromas and flavours into its thick curry. Served with your choice of beef, chicken\$16.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- IMLI PREPARATION:** G D N A unique combination of dates and tamarind spiced to create a sweet and sour flavour while in a curry gravy. Served with your choice of beef, chicken.....\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- BALTI PREPARATION:** G N A delicate, flavour some dish made from homemade yoghurt, spices and crushed fresh coriander and herbs. The yoghurt and spices are then fused with a curry and heated until spices reach maturity and aromas emerge. This dish has lately been very popular in Europe. Served with your choice of lamb, beef, chicken\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- BHUNA PREPARATION:** G D N A unique dish where spices and runny curry is slowly cooked on a low flame until the liquid evaporates & becomes a thick aromatic gravy. The dish has a number of authentic Indian spices including turmeric, cumin etc which mature on a low flame. Served with your choice of beef, chicken.....\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- LASHUNI PREPARATION:** G D N A tasty dish full of Lashun (Garlic) and light spices. Perfect for garlic lovers fond of garlic and authentic Indian spice flavours in a curry gravy. Served with your choice of beef, chicken.....\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90
- ACHARI PREPERATION:** G D N A unique dish which utilises the flavour of mustard and fenugreek and light spices to create an exclusive tasty flavour. Served with your choice of beef, chicken\$17.90
Veg. \$15.90 Lamb.....\$19.90
Goat or Prawn or Fish.....\$20.90

VEGETABLE DELIGHTS

- ALOO GOBI:** G D Potatoes and Cauliflower cooked in spices combined with turmeric and our home made curry gravy.....\$14.90
- MUSHROOM MUTTER SABZI:** G D Mushrooms accompanied with peas and tomato in a creamy well spiced gravy with hints of ginger.....\$13.90
- CHANNA MASALA:** G D Chickpeas in an onion, tomato garlic and ginger base. The dish has been lightly spiced and cooked very slowly to ensure maximum flavours are experienced.....\$13.90
- PANEER TIKKA MASALA:** G Home made cottage cheese in a well spiced medium thickness curry gravy. The Paneer (Cottage Cheese) is accompanied with strips of onion and capsicum.....\$14.90
- ALOO PALAK:** G D Chopped spinach in a slightly creamy, lightly spiced gravy accompanied with potatoes.....\$14.90
- MUTTER PANEER:** G Paneer (Cottage cheese) and Mutter (Green peas) in our smooth, lightly spiced curry gravy..... \$14.90
- VEGETABLE MAKHANI:** G N Our smooth and tasty butter sauce infused with strips of mixed vegetables, with light spices. A great alternative to Butter Chicken!.....\$15.90
- VEGETABLE KORMA:** G A creamy cashew nut based gravy spiced with cardamom and nutmeg infused with strips of mixed vegetables. Normally served mild but can be spiced to your liking.....\$15.90
- DAL:** G D N Lentils cooked with light herbs and spices. An excellent source of protein for vegetarians.....\$13.90
- VEGETABLE JAIPURI:** G D Strips of vegetables with light herbs and spices. An excellent light dish, full of wholesome vegetables.....\$13.90
- ALOO MUTTER:** G D Potatoes and Green peas cooked in a thick curry gravy with light herbs and spices. A dish complimented with traces of garlic and ginger.....\$13.90
- PANEER MAKHANI:** G N Our smooth and tasty butter sauce infused with Paneer(homemade cottage cheese) and light spices. A great alternative to Butter Chicken for vegetarians!.....\$14.90
- PANEER PALAK:** G Chopped spinach in a slightly creamy, lightly spiced gravy infused with Paneer (homemade cottage cheese).....\$14.90
- MALAI KOFTA:** Mashed potato balls with light spices, inside of a saffron creamy gravy! A must try!.....\$14.90
- BOMBAY POTATOES:** G D N Boiled potatoes mixed with fresh cumin seeds, fresh garlic and ginger and infused with light spices! A great dish to go along with other mains!..... \$12.90
- DAL MAKHANI:** G N Black whole Urad lentils, infused with a slightly creamy and well spiced gravy. A very popular alternative to Dal!.....\$14.90
- BAIGAN (EGGPLANT) BHARTHA:** Specially spiced and mashed BBQ eggplant, flavoured with spring onion and light garlic! A great and unique dish for Baigan (Eggplant) lovers!.....\$14.90

NOTE: All Dishes with the Symbols:
G = Gluten Free, D = Dairy Free, N = Nuts Free
can be made accordingly to your dietary needs on request.

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G = Gluten Free, D = Dairy Free, N = Nuts Free
except Biryani it can only be done Gluten Free.