



POPULAR DISHES

Samosas Chaat
(From the Entree category)
Chef's special savoury pastries in a tasty chaat (chickpeas, spices and yoghurt toppings) | 12.90

Mixed Vegetable Korma (V) (GF)
(From the Vegetarian Specialties category)
Fresh seasonal vegetables cooked in a mild creamy cashew and almond sauce | 13.90

Malai Kofta (GF)
(From the Vegetarian Specialties category)
Cheese balls in a creamy Makhni gravy | 14.90

Butter Chicken (GF)
(From the Chicken Specialties category)
Traditionally known as Murgh Makhni, boneless pieces of chicken in a creamy tomato sauce. A must try, mild, mouth watering dish | 15.00

Chicken Korma (GF)
(From the Chicken Specialties category)
A mild curry with cream and cashew nut sauce, boneless chicken and traditional spice blend | 15.00

ENTREE

Onion Bhaji (4 PK) (GF)
Marinated onion fritters in spicy chickpea batter | 6.00

Vegetable Pakoras (4 PK) (GF)
Spinach, cauliflower, potato and onion fritters fried in a spicy chickpea batter | 6.00

Samosa
Delightful savoury pastries filled with potato, peas and ground spices. 2 piece | \$5.50

TANDOORI MAGIC

Chicken Tikka (4 PK) (GF)
Tandoori roasted boneless pieces of chicken marinated in yoghurt and a subtle blend of Indian spices | 12.90

Lamb Seekh Kebab (GF)
Minced leg of lamb, marinated and roasted with chef's special blend of spices and slow cooked in tandoori oven on skewers | 12.90

Tandoori Chicken (GF)
Chicken on the bone marinated in yoghurt and exotic spices, slow cooked in a tandoori oven
Half 12.90 | Full 18.90

Take Away Menu

CONTACT

Open 7 Days

Tue - Fri | 12:00PM - 2:30PM

Everyday | 5:00PM - 9:30PM

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New **India**
Authentic Indian Cuisine



(GF) Gluten Free. (V) Vegan.

*Cream in any dishes can be replaced with coconut cream on request.

VEGETARIAN SPECIALTIES

Daal Makhani (V) (GF)

An award winning Daal and one of the chef's specialties. Black lentils cooked in a creamy gravy with a blend of traditional Indian spices and herbs | **13.90**

Mixed Vegetable Curry (V) (GF)

Fresh seasonal mixed vegetables cooked in an authentic curry sauce | **12.90**

Malai Kofta (GF)

Cheese balls in a creamy Makhni gravy | **14.90**

Chana Masala (V) (GF)

Chickpeas and a special blend of spices in a thick, rich, aromatic gravy | **13.90**

Aloo Gobi (V) (GF)

Potato and cauliflower cooked in a traditional blend of spices | **13.90**

Aloo Palak (V) (GF)

Potato cooked in a fresh spinach gravy with chef's own blend of spices | **13.90**

Mixed Vegetable Korma (V) (GF)

Fresh seasonal vegetables cooked in a mild creamy cashew and almond sauce | **13.90**

Vegetable Vindaloo (V) (GF) 🍴

Vegetables cooked with a special blend the hot spices of Goa | **13.90**

Matar Paneer (GF)

Green peas and Indian cottage cheese cubes, cooked together into a delicious gravy from the classic North Indian Punjabi recipe | **14.90**

Palak Paneer (GF)

Indian cottage cheese cubes cooked in a fresh spinach gravy with chefs own blend of spices | **14.90**

Shahi Paneer (GF)

Indian cottage cheese cubes cooked in a tomato based spicy gravy | **15.00**

Paneer Makhni Masala (GF)

Indian cottage cheese cubes in a special makhni masala sauce | **15.90**

Kadai Paneer (GF)

Wok tossed perfection of Indian cottage cheese cubes and gravy with spices | **15.90**

CHICKEN SPECIALTIES

Butter Chicken (GF)

Traditionally known as Murgh Makhni, boneless pieces of chicken in a creamy tomato sauce.

A must try, mild, mouth watering dish | **15.00**

Chicken Curry (GF)

Boneless chicken pieces in a thick, traditional, Indian sauce with spices, a true flavour of India | **14.50**

Chicken Tikka Makhni Masala (GF)

Tandoori tikka pieces sauteed with red onion, ginger, fresh chilli, coriander, tomatoes and a touch of butter sauce | **16.90**

Chicken Korma (GF)

A mild curry with cream and cashew nut sauce, boneless chicken and traditional spice blend | **15.00**

Chicken Vindaloo (GF) 🍴

Boneless pieces of chicken, pan cooked with a combination of hot spices | **15.00**

Kadai Chicken (GF)

Chicken cooked in rich thick gravy with onion, tomato and a secret blend spices | **15.90**

Mango Chicken (GF)

Light, fresh and flavour some Indian adaptation of traditional Asian cuisine | **15.90**

Chilli Chicken (GF)

Chicken in spicy gravy. Chef's specialty dish | **15.90**

BEEF SPECIALTIES

Beef Madras (GF)

Diced pieces of yearling beef in a rich South Indian coconut gravy | **15.90**

Beef Korma (GF)

Tender beef pieces cooked in a mild cashew nut and cream sauce | **15.90**

Beef Vindaloo (GF) 🍴

Beef pieces cooked to perfection in a hot and spicy sauce | **16.50**

Beef Masala (GF)

One of the chef's special and signature dishes of beef pieces cooked in a rich and thick gravy with onions, tomatoes and a secret blend of spices | **17.50**

LAMB SPECIALTIES

Lamb Rogan Josh (GF)

Chunky cubes of lamb leg cooked in a rich gravy of yoghurt, tomato and Kashmiri spices | **15.90**

Lamb Korma (GF)

Succulent lamb cubes cooked in a mild cashew nut and a creamy gravy | **16.50**

Lamb Vindaloo (GF) 🍴

Tender pieces of lamb cooked in a hot and spicy sauce bursting with flavours | **16.50**

Lamb Masala (GF)

One of the chef's special and signature dishes of lamb leg cooked in a rich, thick gravy with onions, tomatoes and secret blend of spices | **17.50**

SEAFOOD DELICACIES

Fish Malabar (GF)

Local fresh fish cooked daily, in a special malabar gravy | **18.90**

Prawn Malabar (GF)

Fresh local prawns cooked in a special malabar gravy and a blend of spices | **18.00**

Prawn Sambal (GF)

Prawns with fresh ground chilli in a creamy coconut based gravy | **18.00**

Prawn Malai (GF)

Pan braised prawns in a mild curry sauce | **18.00**

Prawn Masala (GF)

Fresh prawns cooked in chefs special blend of spices in a thick, rich, aromatic gravy | **18.90**

Prawn Jalfrezi (GF)

A North Indian delicacy of sautéed prawns in traditional spices and thick gravy | **18.90**

BIRYANIS

Vegetable Biryani (V)

Seasonal vegetables cooked in a long grained basmati rice in the special blend of biryani spices | **13.90**

Chicken Biryani

Rice cooked with chicken, shallots and special blend of spices | **14.90**

Lamb Biryani

Long grained basmati rice cooked, with succulent pieces of marinated lamb in Chef's special blend of spices | **15.90**

BREAD AND ACCOMPANIMENTS

Poppadum (4 PK) (V) (GF) | 3.00

Plain Rice (V) (GF)

Steamed long grained basmati rice | **3.50**

Pilau Rice (V) (GF)

Long grained basmati rice cooked with fried shallots, onions, green peas with a hint of cumin | **5.00**

Roti

Plain whole meal baked bread | **3.00**

Plain Naan

Plain flour bread baked in tandoori oven | **3.00**

Garlic Naan

Flour bread baked in a tandoori oven with perfect hint of spices and garlic | **4.00**

Laccha Parantha

Traditional Indian bread basted with clarified butter | **5.50**

Cheese Naan

Flour bread stuffed with cheese and baked to mouthwatering perfection in tandoori oven | **5.00**

Potato Naan

A tasty naan stuffed with spicy mashed potato | **5.50**

Keema Kulcha

Wholemeal bread stuffed with mince meat and flavoured with spices | **6.50**

Mango Chutney (V) (GF) | 2.50

Pickle (V) (GF) | 2.50

Homemade Mint Sauce (GF) | 2.50

Homemade Tamarind Sauce (V) (GF) | 2.50

Raita (GF)

Home made yoghurt with grated cucumber and pan roasted and round cumin seeds | **3.50**

Fresh Garden Salad (V)

Garden salad mix freshly prepared to order | **5.50**

DESSERTS

Homemade Mango & Pistachio Ice Cream (GF) | 6.00

Gulab Jamun | 6.00

Rasmalai (GF) | 6.00

DRINKS

Soft Drinks (Can)

Coke, Coke Zero, Diet Coke, Sprite, Fanta, Lift | **3.50**

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