



M E N U

LEEDERVILLE'S BEST INDIAN CUISINE



**Curry
Munchers**
INDIAN RESTAURANT

We offer vegan-optional curries and entrees, and all our curries are gluten-free. Spice levels can be adjusted to your preference. Our food may contain traces of nuts, dairy, and other ingredients.

Please inform the attending staff of any food allergies before placing your order.

ENTRÉE

Homemade Vege Samosa 2 PCS A MUST MUNCH! 11.9

Pyramid-shaped pastry puffs filled with spiced vegetables

Samosa Chaat 16

Delicious Indian street food where crispy Punjabi samosa is topped with spicy chana or ragda, yoghurt and chutney mixture

Onion Bhaji 6 PCS • VGO A MUST MUNCH! 13.9

Deep-fried fritters made from spiced chickpea batter with onions and herbs

Paneer Pakora 4 PCS 20.9

Sliced cottage cheese coated with a light batter from chickpea flour, then deep-fried till golden

Aloo Tikki 3 PCS • VGO 10.9

Mashed potato patties mixed with coriander, peas and spices deep-fried in oil

Aloo Tikki Chaat 16.9

Mashed potato patties mixed with coriander, peas and spices, deep-fried in oil with channa, onion, tomato mixed with yoghurt, mint sauce and tamarind sauce

Sheekh Kebab 20.9

Spiced patties of minced meat wrapped around skewers in sausage shapes, then grilled over glowing embers in the tandoor. Presented with salad, a wedge of lemon and mint chutney

Pani Puri / Gol Gappa 6 PCS • VG A MUST MUNCH! 14.9

Deep-fried breaded hollow spherical shell, filled with a combination of finely diced potato and onions. A common street food in the Indian subcontinent

Prawn Pakoras 5-6 PCS 20.9

Prawns dusted with Gram flour and dry spices mix, then deep-fried till crisp

HOMEMADE VEGE SAMOSAS



BESTSELLING ONION BHAJI



A Must Munch!

DRINKS LOVE THESE

BAR BITES

Homemade
Vege Samosa 2 PCS  11⁹

Pyramid-shaped pastry puffs filled with spiced vegetables

Onion Bhaji 6 PCS • VGO  13⁹

Deep-fried fritters made from spiced chickpea batter with onions and herbs

Paneer Pakora 4 PCS 20⁹

Sliced cottage cheese coated with a light batter from chickpea flour, then deep-fried till golden

Pani Puri 6 PCS • VG  14⁹

Deep-fried breaded hollow spherical shell, filled with a combination of finely diced potato and onions. A common street food in the Indian subcontinent

Sheekh Kebab 20⁹

Spiced patties of minced meat wrapped around skewers in sausage shapes, then grilled over glowing embers in the tandoor. Served with salad, a wedge of lemon and mint chutney

Chicken Tikka  4 PCS 21

Chunks of fresh boneless chicken marinated in yoghurt, herbs and spices, then grilled to perfection in the tandoor. Served with salad, a wedge of lemon and homemade mint chutney

Chicken 65 4 PCS 21

A South Indian-style dish where marinated chicken is deep-fried and then cooked in Sriracha sauce, infused with Indian spices

MADE FOR MINGLING

VG: Vegan
VGO: Vegan Option



SIZZLERS

Fish Amritsari 22⁹

Fresh fish pieces coated in a marinade of corn flour and spices are deep-fried, then served on a sizzler with a bed of sliced onions, a wedge of lemon and mint chutney

Paneer Tikka 4 PCS 20⁹

Chunks of paneer marinated in spices and cooked with onions and capsicums in a tandoor

8 PCS 29⁹

Chilli Chicken or Paneer (CHEESE) PANEER 21⁹

Sweet and spicy chicken or paneer in a slightly sour, crispy appetiser, stir-fried with bell peppers, onions, garlic, chilli sauce, soy sauce and your choice of filling

CHICKEN 22⁹

Chicken Tikka 4 PCS 21

Chunks of fresh boneless chicken marinated in yoghurt, herbs and spices, then grilled to perfection in the tandoor. Served with a salad, a wedge of lemon and homemade mint chutney

8 PCS 30⁹

Tandoori Chicken HALF 21

Fresh chicken marinated overnight in our special mix of spices, herbs and fresh yoghurt, then grilled over the glowing embers of the tandoor. Served on a bed of salad with a wedge of lemon and mint chutney

FULL 30⁹

Chicken 65 4 PCS 21

A South Indian-style dish where marinated chicken is deep-fried and then cooked in Sriracha sauce, infused with Indian spices

8 PCS 30⁹



“Smoky, spiced,
unforgettable”



TANDOORI CHICKEN

PLATTERS

Non-Vegetarian Platter

Amritsari fish, seekh kebab, prawn pakora and chicken tikka served with salad and mint sauce

32.9



PERFECT FOR TWO • PERFECT FOR TWO • PERFECT FOR TWO

Vegetarian Platter

Samosa, onion bhaji and paneer pakora served with salad and mint sauce

28.9



EXOTIC VEGGIES

MILD



Navratan Korma 23.9

A mix of different vegetables, dried fruits and nuts in a rich, creamy, mild saffron-flavoured sauce

Malai Kofta A MUST MUNCH! 23.9

Potato dumplings, nuts and dry fruit, served simmering in a mild creamy sauce

Paneer Labaabdhar 25.9

Fresh chunks of cottage cheese simmered in a special masala sauce, spices and herbs, with fresh cream folded in just before serving

MILD - MED



Paneer Tikka Masala 25.9

Fresh chunks of cottage cheese simmered in an exotic tomato and butter sauce with mild spices and wedges of capsicum and onion

Kadai Paneer 25.9

Fresh chunks of cottage cheese and diced onions and capsicums, simmered in an onion and korma sauce with aromatic tadka spices

MED



Palak Paneer 25.9

Cooked spinach leaves puréed with cream and presented with chunks of cottage cheese

Chana Masala VGO 21.9

Whole chickpeas simmered in a special, medium-hot, tangy masala

Bombay Aloo VGO 21.9

Potatoes marinated in herbs and spices, pan-fried with spring onions and chopped tomatoes

Dal Makhani 21.9

Whole black peas slow-cooked overnight with butter, onions, ginger, chopped tomatoes, mild spices and finished with fresh cream

HOT



Sahi Paneer A MUST MUNCH! 25.9

Fresh chunks of cottage cheese simmered in a special masala hot sauce, spices and herbs, finished with cream

Dal Tadka VGO 21.9

Mixed lentils tempered with onion, tomato, chilli, garlic and coriander leaves

Mix Veg VGO 23

Seasonal fresh vegetables tossed with a mix of capsicum, onion, tomato and kadai masala

VEGAN

ENTREES

Papadum 6.9

Onion Bhaji 13.9

Aloo Tikki 3 PCS 10.9

Pani Puri 6 PCS 14.9

MAINS

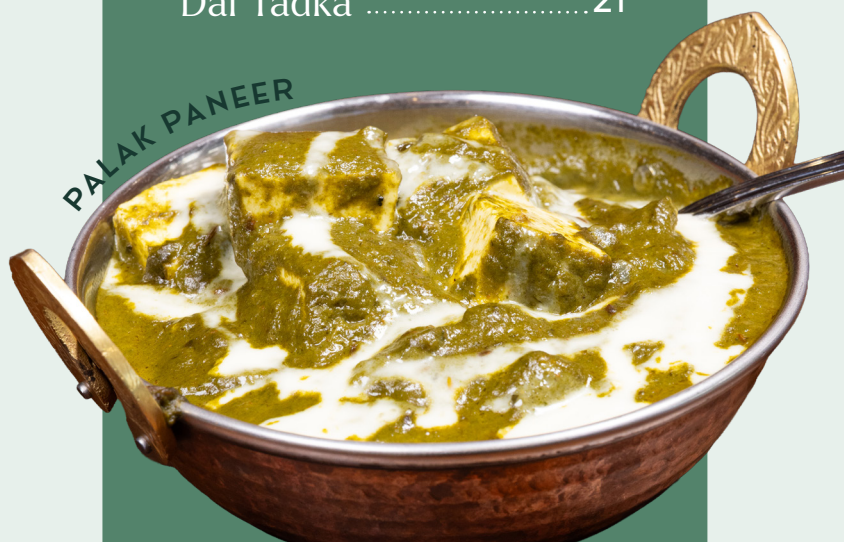
Chana Masala 21.9

Bombay Aloo 21.9

Mix Veg 23

Dal Tadka 21.9

PALAK PANEER



FROM THE TANDOOR

POULTRY PASSIONS

\$27.9
EACH



CHICKEN
TIKKA
MASALA



BUTTER
CHICKEN

**A Must
Munch!**

CHOOSE YOUR HEAT

MILD

Chicken Korma

Boneless chicken simmered in mildly spiced cashew nut gravy and finished with fresh cream

Butter Chicken

A MUST MUNCH!

Chunks of boneless Tandoor-cooked chicken simmered in a rich sauce of butter, fenugreek leaves, mild spices, tomato, fresh cream and cashew sauce

Chicken Tikka Masala

A MUST MUNCH!

Tandoor-cooked chicken pieces with onion, tomato and capsicum wedges in a medium-spiced masala

MED

Chicken Curry

Boneless chicken cooked with pounded spices, herbs, onion, ginger, garlic and tomato

Chicken Jhalfrezi

Succulent boneless chicken stir-fried with green chillies, bell peppers, onions and tomatoes, then cooked in its own juices

Chicken Saag Balti

Boneless chicken pieces cooked in a mildly spiced spinach purée and finished with fresh cream

Kadai Chicken

A MUST MUNCH!

Boneless chicken pieces and diced onions and capsicums simmered in a rich onion and butter sauce with aromatic tadka spices

HOT

Chicken Madras

A dry and hot curry. Boneless chicken pieces stir-fried with dry whole chilli, hot spices and onions, finished with coconut cream

Chicken Vindaloo

Boneless chicken pieces cooked in a tomato and onion gravy with spices. Marinated chicken cooked in a hot and spicy curry

Chicken Phall

A fiery hot curry made with boneless chicken, simmered in a thick tomato and onion gravy infused with a blend of extra-hot chillies and robust spices. Not for the faint-hearted.

PICK OF THE



\$28.⁹ EACH

PASTURES

MILD



Lamb Korma

Chunks of tender lamb simmered in a cream and cashew sauce with mild spices and herbs

Beef Korma

Chunks of tender beef simmered in a cream and cashew sauce with mild spices and herbs

Beef Karahi

Diced beef cooked with crushed spices and freshly diced green capsicum and onion in a thick, flavourful sauce

HOT



Lamb Vindaloo

Tender morsels of lamb cooked in a very hot chilli sauce with spices and vinegar

Beef Vindaloo

A legacy of the Portuguese colonialists from the South Indian state of Goa, this very hot curry is made with pounded red chilli, spices and malt vinegar

Beef Madras

Tender morsels of beef cooked with curry leaves, mustard seeds, red chilli, coconut cream and our own mix of spices

EXTRA HOT 
ARE YOU UP FOR THE CHALLENGE?

Lamb Phall

Not for the faint-hearted. One of the hottest curries in the world, this British Indian dish features succulent lamb, lots of spices and different kinds of chillies




Chef's Favourite

MED



Traditional Goat Curry



Young goat-on-the-bone simmered in an onion and tomato sauce with herbs and mild spices and a touch of fresh coriander

Lamb Rogan Josh

Diced lamb simmered in a home-style onion, herb and tomato gravy, finished with yoghurt

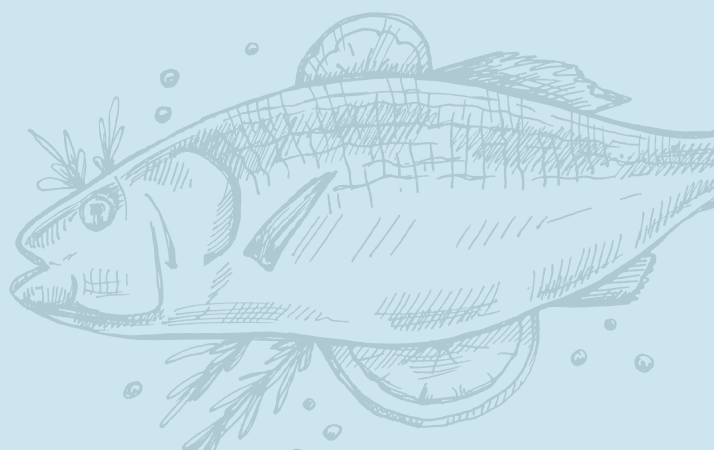
Beef Rogan Josh

Diced beef simmered in a home-style onion, herb and tomato gravy, finished with yoghurt



A Must Munch!

SEAFOOD SELECTIONS



MILD

Fish Curry Malabari 29⁹

A medium hot curry with an authentic blend of South Indian spices, curry leaves and coconut cream

Prawn and Cashew Korma 30⁹

Prawns and whole cashew nuts cooked in a mildly spiced cashew gravy and cream sauce

Garlic Prawn 30⁹

Prawns cooked with garlic and spices in a mild creamy onion gravy

Prawn Makhani Butter Prawns 30⁹

Prawn cutlets cooked in a buttery sauce and cream, with crushed fenugreek leaves, mild spices and cashew sauces

MED

Goa Chilli Prawns 30⁹

Prawn cutlets cooked with wedges of onion and julienned fresh chilli in a hot tomato-onion chilli gravy, presented with a swirl of coconut cream

Prawn Jhalfrezi 30⁹

Prawns stir-fried with green chillies, bell peppers, onions and tomatoes, then cooked with spices

TRY THE
BESTSELLER



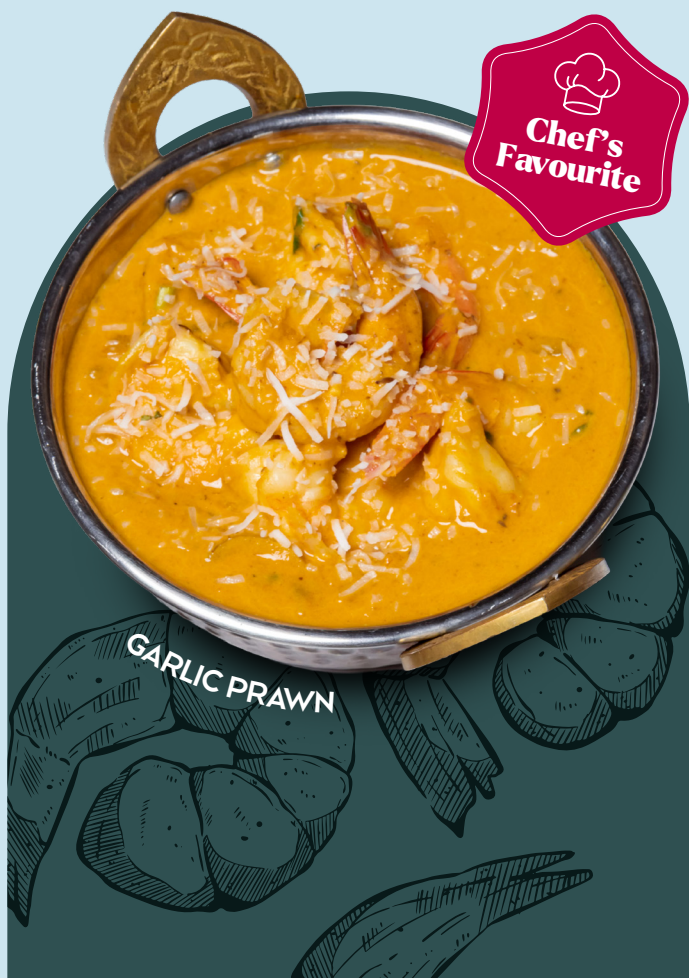
Fish Goan Curry

Fish pieces cooked in a Goan style sauce with coriander seeds and coconut cream

29⁹


Chef's
Favourite

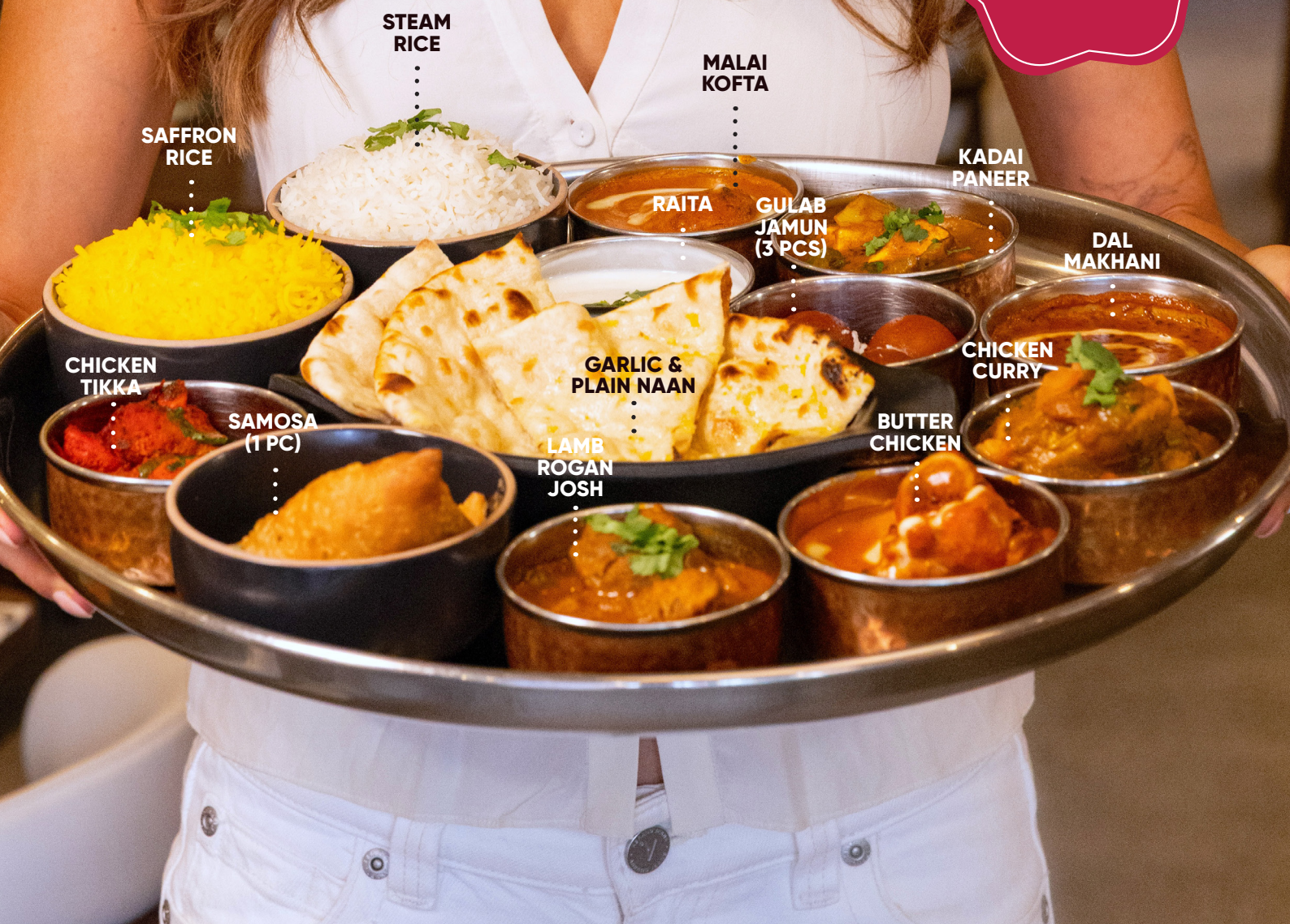
A Must
Munch!



**NEW &
IMPROVED**

15 DISHES TO DISCOVER IN ONE
— THE —
MAHARAJA
— THALI —

FOR ONLY
\$69.9



STEAM
RICE

MALAI
KOFTA

SAFFRON
RICE

KADAI
PANEER

RAITA

GULAB
JAMUN
(3 PCS)

DAL
MAKHANI

CHICKEN
TIKKA

SAMOSA
(1 PC)

GARLIC &
PLAIN NAAN

LAMB
ROGAN
JOSH

BUTTER
CHICKEN

CHICKEN
CURRY

A THALI FOR EVERYONE

Veg Thali • 32⁹

Dal Makhani, Kadai Paneer, Malai Kofta

Meat Thali • 34⁹

Lamb Rogan Josh, Chicken Curry, Butter Chicken

Mix Thali • 34⁹

Butter Chicken, Kadai Paneer, Dal Makhani

EACH THALI
COMES WITH

Garlic Naan, Onion Bhaji (2 pcs),
Steam Rice, and Raita

**NEW &
IMPROVED**

BIRYANI

Saffron-flavoured basmati rice cooked with a medium-spiced choice of fillings and garnished with almond slivers. Served with raita.

Vege Biryani	23 ⁹
Chicken Biryani 	27 ⁹
Lamb Biryani	29 ⁹
Goat Biryani	29 ⁹
Beef Biryani	29 ⁹

CHICKEN BIRYANI

**A Must
Munch!**

**PREMIUM
RICE
DISHES**

Zeera Rice	9 ⁹
Steamed Basmati Rice	7

Saffron-Flavoured Basmati Rice	8
Kashmiri Pulao	9 ⁹
Saffron rice served with mixed dried fruits and nuts	

THE PERFECT SIDEKICK TO EVERY CURRY



FRESHLY BAKED BREADS

A MUST
HAVE! ❄️

Cheese Naan 7.9
Flat bread layered and stuffed with melty cheese



Tandoori Roti 5
Flat bread from unleavened wholemeal wheat flour

Plain Naan 5.9
Baked bread from leavened dough brushed with butter

Garlic Naan 6.9
Naan flavoured with chopped garlic



Onion and Cheese Naan 7.9
Naan stuffed with onions, coriander, cumin and cheese

Butter Naan 6.9
Butter folded through Punjabi leavened bread enriched with yoghurt, then cooked till golden

Chilli Naan 6.9
Punjabi bread enriched with yoghurt, stuffed with red and green chillies, cooked to perfection, then lightly brushed with butter

Peshwari Naan 7.9
Naan stuffed with spiced dried fruits

Keema Naan 7.9
Naan stuffed with spiced lamb mince and cooked to perfection

Amritsari Kulcha 7.9
Bread stuffed with spiced mashed potatoes and cooked to perfection in the tandoor

Garlic Chilli Naan 7.1
Naan sprinkled with green chillies and garlic

Cheese Garlic Naan 7.9
Naan with melty cheese and garlic

SIDES AND ACCOMPANIMENTS

FRESH YOGHURT 6

HOME-STYLE RAITA 7.9
Fresh yoghurt with shredded cucumber, carrot, fresh chilli and onion

MIXED INDIAN PICKLES 5.5

MANGO CHUTNEY 5.5

HOME-STYLE MINT CHUTNEY 6.5

A classic blend of coriander, mint, aromatic spices, a hint of lemon juice and a velvety base of thick plain yoghurt

PAPADAM BASKET 6 PCS 6.9

MIXED SALAD 6.9

ONION SALAD 6.9

DESSERT



GULAB JAMUN 2 PCS

\$7.9

KULFI

Mawa

Mango

Pista

\$7.9



**MANGO
LASSI**



DRINK DELIGHTS

Coke / Diet Coke /
Lemonade / Fanta /
Dry Ginger Ale /
Lemon Lime Bitters

4.⁹⁹

Mango Lassi



7.⁹

Sweet Lassi

7.⁹

Salted Lassi

7.⁹

Masala Coke

6.⁹

Shikanji
Shikanji Jug

8
16

A flavour of Indian chatpati
masala in lemonade, mixed with
crushed mint and lime juice

Indian Jaljeera
Lemon-Ginger Soda

8

Fresh Lime Soda

6.⁹

Soda / Tonic Water
IN BOTTLE

4.⁹

Ginger Beer NON-ALCOHOLIC

6.⁹

Juice

ORANGE / APPLE /
PINEAPPLE / CRANBERRY

5.⁹

Jug of Lemon
Lime Bitters

13.⁹

Jug of Soda

Coke / Diet Coke / Lemonade /
Fanta / No Sugar Coke

13.⁹

Masala Chai Tea

7.⁵

Sparkling Water

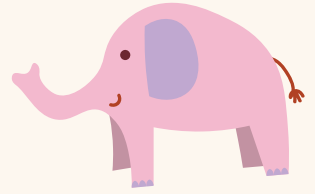
5.⁹

MILKSHAKES

MANGO /CHOCOLATE
STRAWBERRY /VANILLA

\$8.9

THE LITTLE FEAST KIDS MENU



FROM
\$3.9



ENTREE

Samosa Chaat	9
Aloo Tikki Chaat	9
Veg Manchurian Kids	11
Chicken Tikka 2 PCS	12.9
Paneer Tikka 2 PCS	13.9

DRINKS & DESSERTS



Shakes	4
Mango Lassi	4
Apple Juice Pop Top	4.9
Gulab Jamun	4
Ice Cream Kulfi	7.9

BREADS



Cheese Naan	3.9
Peshwari Naan	4.9
Chocolate Naan	4.9

MAINS

Navratan Korma	14
Paneer Lababdar	14
Dal Makhani	14
Mango Chicken	15
Butter Chicken	15
Chicken Korma	16
Lamb or Beef Korma	16

ADD ONS

KASHMIRI PULAO +4.5
STEAM RICE +3



We do
catering for all
occasions



ORDER ONLINE NOW AT
WWW.CURRYMUNCHERSRESTAURANT.COM