



Magic of India

Traditional Curries & Tandoori Cuisine



www.magicofindia.com.au

\$14.00
\$12.50
\$9.00
\$12.90
\$9.00
\$9.00
\$12.00 Full \$22.00
\$18.00 on Bhaji

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Fresh Mint Sauce	\$3.00
Pickles - Lime, Mango or Chilli	\$3.00
Papadoms (4pcs)	\$3.50
Sweet Mango Chutney	\$3.50
Yoghurt and Cucumber Raita	\$4.00
Tomato, Onion and Cucumber Salad	\$5.00
Basmati Rice	\$3.00
Saffron Rice	\$5.00
Coconut Rice	\$5.50

It ain't done without classic curries

CHICKEN

Butter Chicken 🥖 The pride of our kitchen	\$21.50
Chicken Tikka Masala 🔌 🌶 Stir fried onion and capsicum with boneless tandoori chicken in a creamy tomato sauce	\$21.50
Palak Chicken 🜶 Spinach tempered with mustard oil finished with burnt garlic	\$21.50
Mango Chicken 🌶 Mild creamy sauce with alphonso mango puree	\$21.50
Chicken Madras 🜶 🌶 Medium spicy chicken curry with the hint of tamarind and coconut cream	\$21.50
Chicken Vindaloo	\$21.50



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):	SEAFOOD Fish Goan ♪ Barramundi cooked with chilli, vinegar and tamarind finished with coconut cream	\$23.90
ð	Prawn Malai / Mild curry, flavoured with cardamon, fennel and coconut milk	\$22.90
	Prawn Masala Stir fried black tiger prawns cutlets cooked in rich onions, tomatoes, and whole ground spic	\$22.90
	Prawn Vindaloo III III Concernent	\$22 . 90
	LAMB & GOAT	
	Lamb Rogan Josh / / Traditional curry cooked with Kashmiri spices and fresh coriander	\$23.50
	Palak Ghosht / Lamb cooked with spinach and nutmeg spice	\$23.50
	Lamb Korma 🌶	\$23.50
	Lamb curry prepared with blended cashews, onions, tomato, and fragranced with rose we Lamb Vindaloo <i>III</i>	ster \$23.50
	A hot and tangy curry Lamb Biryani Flavoured with fragrant spices with saffron and layered with tendered cooked lamb	\$23.90
	served with yogurt and cumber raita	\$24.00
	Goat Meat Curry 🔎 Traditional North Indian style curry, slow cooked on the bone	\$24.00
	SIGNATURE DISH Lamb Shank	\$25.00
	Description: Spiced lamb shank with added fragrant of whole spices cooked with onion, tomato, ginger and garlic, finished with cream and garnished with fresh coriander	
	BEEF December 2 d	¢21 50
	Beef Madras /// Coconut, tamarind, curry leaves and chili	\$21.50
	Beef Vindaloo))) A classic preparation of hot and tangy curry sauce	\$21.50
	Bombay Beef A delicious beef curry cooked in a creamy herb sauce with onion, garlic and ginger	\$21.50
	Beef Masala 🌶 🌶	\$21.50
	A medium hot curry with spiced assorted vegetables Beef Saagwalla	\$21.50
	Tender diced beef cooked with spinach and nutmeg spice	
	VEGETARIAN Delek Alex é	¢20 50
	Palak Aloo / Traditional Punjabi style spinach and potato mild creamy curry	\$20.50
	Aloo Matar Tamatar (Vegan) A very tasty curry with peas, potatoes, and tomatoes	\$20.50
	Mushroom Matar Masala (Vegan) / Medium spicy button mushroom and green peas curry	\$20.50
	Paneer Butter Masala 🌶	\$20.50
\$	Home cottage cheese cooked in butter sauce Dal Fry (Vegan)	\$20.50
50	Red/yellow lentils tampered with whole spices and finished with fresh coriander Navaratan Korma	\$20.50
	Mix vegetable curry in a delicious gravy with blended cashews, yogurt and freshly ground korma	masala
5.	Malai Kofta / A tasty curry with dumplings of homemade cottage cheese, potatoes, almonds and raisins	\$20.50
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All curries are gluten free. Vegan options available. 15% surcharge on public holidays.

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•	Palak Paneer /	\$20.50
	Spiced spinach, homemade cottage cheese and garlic cumin masala curry Aloo Gobi Mutter Masala 🌶	\$20.50
	Potato, cauliflower, mustard seeds, and cumin seeds, homemade garam masala Dal Makhani	\$20.50
	Lentils cooked North Indian style and served after frying with onions, ginger and spices Chana Masala (Vegan) Potato and chickpea, North Indian style curry	\$20.50
	Paneer Tikka Masala Roasted marinated homemade cottage cheese, stir fried onion, capsicum and tomato g	\$20.50
	Mix Veg Balti (Vegan) 🌶	\$20.50

Mixed vegetables cooked in Balti masala

Tandoori Breads

Fresh from the clay oven variants:

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Plain Naan	\$4.50
Garlic Naan	\$5.00
Cheese and Garlic Naan	\$5.50
Garlic Cheese and Chilli Naan	\$6.00
Paneer Naan (Cottage Cheese)	\$5.50
Spinach and Cheese Naan	\$5.50
Kheema Naan (Spicy Ground Lamb)	\$6.00
Peshwari Naan (Dried Fruit and Nuts)	\$5.50
Roti (Wholemeal Bread, Vegan)	\$4.50
Gluten Free Pancake (Vegan)	\$6.00

Drinks

Lassi's:	
Plain	\$7.00
Strawberry	\$8.00
Mango	\$8.00
Coke, Diet Coke, Coke Zero, Lemonade	\$4.50
Bundaberg Lemon Lime Bitters, Ginger Beer	\$5.00
Juice - Apple or Orange Juice	\$5.00
Sparkling Mineral Water - Natural	\$5.00

	Teas	
Herbal Teas		\$4.50
Indian Masala Tea		\$5.50
	Desserts	



Gulab Jamun (2pcs) A delicacy of East India, dumplings of homemade cottage cheese	\$5.00
served warm in syrup	
O C	\$5.00
Indian ice-cream made with blended mango, milk, and pistachio nuts	

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