

Bombay Bhaji (Vegan) (mixed vegetables cooked in a bombay masala) vegan	\$24.00
Chana Masala (Vegan) (potatoes and chickpea north indian masala)	\$24.00
Aloo Gobi Matar Masala (Vegan) (Cauliflower, potato, green Peas masala)	\$24.00
Bombay Aloo (Vegan) (potatoes with Bombay spices.	\$24.00

Tandoori Naan Breads

(Naan Breads contain yeast, eggs and dairy)

Plain Naan	\$5.00
Garlic Naan	\$6.00
Cheese Naan	\$7.00
Roti (Wholemeal Bread)	\$7.00
Cheese & Spinach Naan	\$8.00
Peshwari Naan (Dried Fruit and Nuts)	\$8.00
Cheese and Garlic Naan	\$8.00

Drinks

Mango Lassi	\$8.00
Coke, Coke Zero, Fanta & Sprite	\$3.50
Bundaberg Lemon Lime Bitters,	\$6.00
Ginger Beer	
Apple, Orange Juice	\$7.00
Sparkling Mineral Water	\$8.00
Natural Mineral Water	\$5.00

Desserts

Gulab Jamun (3pcs)	\$10.00
Mango Kulfi	\$10.00

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Recommended On



Takeaway Menu

(07) 5449 7788

Open from 4:30 p.m

**Shop 3 Islander Resort
Thomas Street (Opp. Red Rooster)
Noosaville 4566 QLD**

**All prices & trading times subject
to change. without notice 15% Public
Holiday Surcharge**

Starters

Barrah Kebab (G.F) Spiced yogurt lamb chops grilled to perfection	\$24.00
Onion Bhaji (Vegan+GF)(4pcs) Indian style onion fritters	\$14.90
Home Made Vegetable Samosa (2pcs) peas and potato filled pastry	\$16.00
Vegetables Spring Roll (4pcs) Rolls filled with mixed vegetables	\$14.90
Chicken Tikka (GF) Grilled Boneless Chicken	\$19.90
Tandoori Chicken(GF) Chicken on the bone, spices charred in the tandoor	\$22.00

Sides

Mixed Pickles	\$3.00
Papadoms (4pcs)	\$5.00
Sweet Mango Chutney	\$3.00
Yoghurt and Cucumber Raita	\$4.00
Tomato, Onion and Cucumber Salad	\$5.00
Hot & Spicy Chutney	\$3.00

Rice

Basmati Rice	\$2.00
Saffron Rice	\$5.00
Coconut Rice (Chef Recommended)	\$6.00

Mains

Chicken

Butter Chicken (mild) The pride of our kitchen	\$25.00
Chicken Tikka Masala (medium) Grilled chicken diced stir fried with tangy tikka sauce	\$25.00

Mango Malai Chicken (mild) In a mild creamy cashew nut sauces & diced mango	\$25.00
Palak Chicken (medium) Spiced spinach,scented with cinnamon & cumin Curry	\$25.00

Seafood

Fresh Barramundi Goan (medium) Chilli, vinegar and tamarind finished with coconut cream	\$32.00
Prawn Malai (mild) Creamy curry of coconut & cashew sauce	\$29.00
Prawn Masala (medium) Stir fried onions, capsicum & garam masala	\$29.00

Lamb

Lamb Rogan Josh (medium) Traditional curry cooked with Kashmiri spices	\$27.00
Lamb Korma (mild) Creamy onion and cashew sauce scented with rose water	\$27.00
Lamb Sagwala (medium) spiced spinach, scented with Cinnamon &Cumin curry	\$27.00

Signature Dish

Lamb Shank (mild) slow braised shanks of lamb infused with rich Indian spices	\$33.90
Goat Meat Curry (medium) A Unique preparation of goat meat cooked under pressure finished with coriander	\$33.00
Lamb Biryani (medium) Traditional curry cooked with Kashmiri spices	\$32.00

Beef

Beef Madras (medium) Coconut, tamarind and chili	\$26.00
Beef Vindaloo (hot) A classic preparation of hot and tangy curry sauce	\$26.00
Bombay Beef (medium) Onion, tomato & gram masala	\$26.00

Vegetarian & Vegan

Palak Aloo (mild) Spiced spinach, potato & creamy curry	\$24.00
Aloo Matar Tamatar (Vegan medium) Peas,potatoes and tomatoes Cumin curry	\$24.00
Dal Makhani (mild) Black urid lentils with ginger, tomato, cream and butter	\$24.00
Dal Fry (Vegan mild) Red/yellow lentils, cumin, mustard seeds, fresh coriander	\$24.00
Navaratan Korma (mild) Mix vegetable, blended cashews gravy	\$24.00
Malai Kofta (mild) (chef recommended) Homemade cottage cheese dumplings, almonds and raisins.	\$24.00
Paneer Butter Masala (mild) (chef Recommended) Cooked in butter sauce	\$25.00
Paneer Tikka Masala (medium) Cooked in tangy tikka sauce	\$25.00
Palak Paneer (mild) Spiced spinach, scented with cinnamon & cumin curry	\$25.00