



ENTREE

Paneer Tikka Marinated Paneer, Bell Pepper, onion cook in tandoor and serve with Tamrind Chutney	\$17.00
Veg Manchurian	\$16.50
Gobi Manchurian	\$15.50
Dahi Bhalle Chat (2 pcs) Soft Lentils fritters drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce	\$ 10.50
Dahi Puri - (4 Pcs) Crispy mint shells and puries stuffed with boiled potato coriander leaves, Tamrind Chutney and Yoghurt	\$10.50
Tandoori Garlic Prawn (10 pcs) Marinated Tiger Prawns Bell Pepper, and onion cook in Tandoor and serve with mint Sauce	\$20.50
Tandoori Chicken (2 Pcs.) \$15.50 / (4 Pcs) \$23.45 Chicken on the bone marinated in tandoori spices and cooked in tandoor.	
Chicken Tikka (5 Pcs) Overnight marinated boneless chicken roast in tandoor.	\$19.45
Chicken 65 Marinated chicken deep fried and mixed in sauce.	\$19.00
Murgh Malai Tikka (5 Pcs) Chicken marinated in mild spices with cheese, yoghurt, cream...	\$19.45
Veg. Platter Onion Bhaji (2 Pcs.) Veg. Samosa (2 Pcs.)	\$12.00
Onion Bhaji (5 Pcs.) Slice onion coated in gram Flour and deep fry until golden brown.	\$13.50
Veg. Samosa (4 Pcs.) Stuffed with potato, green peas, coriander, ginger and deep fry.	\$13.00
Meat Samosa (4 Pcs.) Stuffed with lamb, green peas and chef special spices and deep...	\$15.00
Seekh Kabab (4 Pcs.) Lamb minced mixed with chopped onion, mint coriander, specifics...	\$18.50
Hara bara kabab (6 PCs.)	\$15.50
Paneer 65 Marinated Paneer and mushroom deep fried and mixed in 65 sauce	\$17.00
Aloo Tiki (2 pcs) Mashed Potato mixed with spices, tawa fried and served with chutney	\$11.50
Amritsari Fish Salmon fish coated with basin flour(gram flour) spices...	\$20.00

CHICKEN

Murgh Makhni (Butter Chicken) Diced chicken roasted in tandoor and cooked with mild sauce	\$21.45
Chicken Korma Dried chicken breast cooked in nuts mix creamy sauce	\$21.45
Chicken Tikka Masala Roasted dice chicken in dice onion, tomato and sauce	\$21.45
Chicken Madras Boneless chicken breast cooked in madras style with mustard...	\$21.45
Chicken Vindaloo Chicken breast cooked with very hot south style vindaloo sauce.	\$21.45
Bombay Chicken Chicken breast cooked with slice onion, cashew nut, potato, mustard...	\$21.45



Chicken Kadahi Boneless chicken cooked in thick sauce with tomatoes, onion and capsicum.	\$21.45
Chilli Chicken Fried diced chicken breast cooked with sliced onion, tomato and capsicum	\$20.45
Chicken Chettinadu Tender chicken pieces cooked with onion, ginger, garlic and tomatoes...	\$21.45
Royal Kashmiri Chicken Chicken breast pieces cooked in Kashmiri sauce with pistachios...	\$21.45
Royal Chicken Sizzler Chicken breast pieces cooked with diced onion and tomato served...	\$21.95
Chicken Methi malai Chicken cooked in fenugreek leaves with cream	\$20.45
Chicken Saag Chicken cooked with spinach(Saag) in punjabi style.	\$20.45

SEAFOOD

Fish Madras Fish cooked with mustard seeds, curry leaves, with coconut in medium or hot	\$21.95
Prawn Madras prawn cooked with mustard seeds, curry leaves, with coconut in medium or hot	\$21.95
Prawn Vindaloo Prawn cooked with very hot South style vindaloo sauce	\$21.95
Bombay Prawn Prawn cooked slice onion, potatoes, cashew nut mustard seeds, curry leaves and finished with a hint of lemon.	\$21.95
Fish Chettinadu Fish tillets fried with onion tomatoes, garlic, little spices and coconut cream.	\$21.95
Prawn Chettinadu Prawns fried with onion tomatoes, garlic, little spices and coconut cream.	\$21.95
Prawn Korma Prawn cooked in cashew mixed creamy sauce.	\$21.95
Prawn Methi malai Prawn cooked in fenugreek leaves with cream	\$22.40

LAMB

Lamb Rogan Josh Overnight marinated dice lamb cooked with onion, tomato and rogan...	\$21.50
Lamb Korma Lamb cooked in nut mix creamy sauce.	\$21.50
Lamb Madras Lamb cooked in madras style with mustard seeds, curry leaves...	\$21.50
Lamb Vindaloo Lamb cooked with very hot South Indian style vindaloo sauce.	\$21.50
Bombay Lamb Lamb / Beef cooked with onion, mustard seed, curry leaves, cashew...	\$21.50
Lamb Chettinadu Tender lamb cube cooked with onion ginger and garlic sauces with...	\$21.50
Lamb Saag Lamb cooked with spinach(Saag) in punjabi style.	\$21.50



GOAT

Goat Curry Goat cooked in northern punjabi style with fresh spices	\$21.95
Goat Madras Goat cooked in madras style with mustard seed, curry leaves.	\$21.95
Goat Vindaloo Goat cooked with very hot south style vindaloo sauce.	\$21.95

BEEF

Beef Rogan Josh Overnight marinated dice beef cooked with onion, tomato and rogan...	\$20.50
Beef Korma Beef cooked in nut mix creamy sauce.	\$20.50
Beef Madras Beef cooked in madras style with mustard seeds, curry leaves...	\$20.50
Beef Vindaloo Beef cooked with very hot South Indian style vindaloo sauce	\$20.50
Bombay Beef Beef cooked with onion, mustard seed, curry leaves, cashew nuts...	\$20.50
Beef Chettinadu Tender beef cube cooked with onion ginger and garlic sauces with...	\$20.50
Beef Saag Beef cooked with spinach(Saag) in punjabi style.	\$20.50

VEG

Dal Makhani A mix of black dhal, kidney beans and cooked in panjabi style.	\$16.95
Mix Veg. Makhani Mix vegetables cooked with cheese and tomato base sauce.	\$16.95
Paneer Makhani Paneer cooked with cheese and tomato base sauce.	\$17.95
Bombay Potato Potato cooked with slice onion, tomato cashew nut and a hint	\$17.40
Saag Aloo potato cooked with Saag in onion, tomato and masala sauce.	\$16.95
Saag Paneer Saag (spinach) cooked in punjabi style with paneer.	\$18.95
Paneer Madras Indian paneer cooked in madras style with mustard seeds, curry...	\$18.95
Paneer Vindaloo Paneer cooked with very hot South style vindaloo sauce.	\$17.95
Paneer Kadahi Paneer cooked in thick sauce with tomatoes, onion, capsicum and North...	\$19.40
Chilli Paneer (Cheese Chilli) Marinated paneer deep fried and cooked with sliced onion, tomatoes and capsicum	\$18.95
Royal Paneer Sizzler Paneer pieces cooked with sliced onion and tomato served on sazzler	\$21.95
Paneer Methi malai Paneer cooked in fenugreek leaves with cream	\$18.95
Malai Kofta Delicious cheese balls cooked in a creamy sauce.	\$18.95
Bhindi Masala Okara Cooked in masala sauce.	\$18.95
Dal Tarka Lentils cooked in punjabi tarka style.	\$15.45
Dal & Vegetables (Sambar) Lentils cooked with vegetables and spices.	\$14.45
Chana Masala Chickpeas are simmered in a delicious tomato onion sauce flavored with a simple spice blend.	\$17.50





BIRYANI

Goat Biryani \$20.95

Tender goat meat cooked with basamati rice, garam masalas, tomatoes

Lamb Biryani \$19.95

Tender lamb meat cooked with basamati rice, garam masalas, tomatoes

Beef Biryani \$18.95

Tender beef meat cooked with basamati rice, garam masalas, tomatoes

Chicken Biryani \$17.95

Chicken pieces cooked with basamati rice, garam masalas, tomatoes

Vegetable Biryani \$16.95

Vegetable cooked with basamati rice and spices

Prawn Biryani \$20.95

Prawns cooked with basamati rice, garam masalas, tomatoes, ginger

UTAPPAM

Plain Uttappam \$13.00

Is a variant of thick dosa served with chutney and sambar.

Onion Uttappam \$16.00

Thick dosa with shredded onion on top served with chutney and sambar

Tomato Uttappam \$15.00

Thick dosa with tomato pieces on top served with chutney and sambar.

Mixed Vegetable Uttappam \$16.00

Is a variant of thick dosa (mixed vegetables pieces on top) served

DOSA

Cheese Dosa \$16.50

Is a variant of dosa is made by shredded cheese sprinkled on dosa

Chicken Dosa \$18.50

Is a variant of dosa is made by shredded cheese, Roasted Chicken, Chilli Flakes sprinkled on dosa and served with tomato chutney, coconut chutney and sambar

Cheese Chicken Dosa \$19.50

(Chef's Special)

Is a variant of dosa is made by stuffing with curried chicken

Prawn Dosa \$19.50

Is a variant of dosa is made by stuffing with curried prawns

Plain Dosa \$13.00

Is a variant of dosa served with coconut chutney, tomato chutne

Masala Dosa \$15.00

Is a variant of dosa is made by stuffing dosa with potatoes

Paneer Dosa \$16.00

Is a variant of doas is made by stuffing doas with curried cheese

Keema Dosa \$20.00

Is a variant of dosa is made by stuffing doas with curried lamb

Onion Dosa \$16.00

Is a variant of doas is made by cut pieces of onion sprinkled

IDLY

Idly (3 Pcs.) Rice cake steam cooked. \$12.00

Extra Sambar (With dosa & Idly) \$4.00



RICE

White Rice \$5.00

Saffron Rice \$6.00

Jeera Rice \$5.50

NAAN

Plain Naan \$4.00

Garlic Naan \$4.50

Cheese Garlic Naan \$5.50

Butter Naan \$4.50

Keema Naan (Naan stuffed with roasted minced lamb onion, garlic) \$5.50

Paneer Naan (Naan Stuffed with Indian cheese.) \$5.50

Chilli Naan (Spread chopped green chilli on naan roast). \$5.50

Aloo Naan (Naan stuffed with aloo (potato)). \$5.50

Kashmiri Naan (stuffed with sultana, pistachios and almonds). \$5.50

Cheese Naan \$5.50

Chilli Garlic Naan \$5.50

ROTI

Tandoori Roti \$4.00

Tandoori Butter Roti \$4.50



SALAD

Punjabi Salad Cucumber, Onion, Tomato and green chilli. \$7.50

Green Salad (Cucumber, Tomato, Lettuce, Spinach, onions and Rocket). \$7.00

SIDE DISHES

Papdum (2 Pcs.) \$1.00

Mint Sauce \$2.00

Mango Chutney \$2.50

Tamarind Chutney \$2.50

Garlic Chutney \$2.50

Tomato Chutney \$2.50

Coconut Chutney \$2.50

Mixed Pickle \$3.00

Cucumber Raita \$4.50

SWEETS/DESSERT

Gulab Jamun (2 Pcs.) \$5.00

Ras Malai (2 Pcs.) \$5.00

Carrot Halwa \$8.00

Mango Ice Cream \$5.00

DRINKS

Mango Lassi \$5.50

Jeera Lassi \$4.50

Sweet Lassi \$4.50

Mango Shake \$7.50

Strawbery Shake \$7.50

Jal Jeera \$7.50

Banana Shake \$7.50

Sugar Cane Juice \$10.00

without Ice \$12.00



Royal Tarka

Indian Restaurant

Dine in & Takeaway



TRADING HOURS

Tuesday to Sunday - 4:30pm to 9:30pm

CLOSED ON MONDAY

Reservation No. (08) 6296 3900

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