

ENTREE

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

CHICKEN

Murgh Makhni (Butter chicken)	\$21.45
Diced chicken roasted in tandoor and cooked with mild sauce.	
Chicken Korma	\$21.45
(Dried chicken breast cooked in nuts mix creamy sauce)	
Chicken Tikka Masala	\$21.45
Roasted dice chicken in dice onion, tomato and sauce	
Chicken Madras	\$21.45
Boneless chicken breast cooked in madrasi style with mustard.	
Chicken Vindaloo	\$21.45
Chicken breast cooked with very hot south style vindaloo sauce.	
Bombay Chicken	\$21.45
Chicken breast cooked with slice onion, cashew nut, potato, mustard.	
Chicken Kadahi	\$21.45
Boneless chicken cooked in thick sauce with tomatoes, onion and capsicum.	
Chilli Chicken	\$20.45
Fried diced chicken breast cooked with sliced onion, tomato and capsicum	
Chicken Chettinadu	\$21.45
Tender chicken pieces cooked with onion, ginger, garlic and tomatoes	

Royal Kashmiri Chicken	\$21.45
Chicken breast pieces cooked in Kashmiri sauce with pistachios	
Royal Chicken Sizzler	\$21.95
Chicken breast pieces cooked with diced onion and tomato served	
Chicken Methi malai	\$20.45
Chicken cooked in fenugreek leaves with cream	
Chicken Saag	\$20.45
Chicken cooked with spinach(Saag) in punjabi style.	

SEAFOOD

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

LAMB

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

GOAT

Goat Curry	\$21.95
Goat Madras	\$21.95
Goat cooked in madrasi style with mustard seed, curry leaves.	
Goat Vindaloo	\$21.95
Goat cooked with very hot south style vindaloo sauce.	

BEEF

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

VEG

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

LUNCH

Chole Bhatara	\$16.00
Piece of hot and puffed up bhatara with spicy chickpea curry, picke and vingrate onion ring	
Amritsari Kulcha	\$18.00
Mashed potato stuffed crispy bread and served with chickpea and mix picke	
Gol gappe (6 Pcs)	\$10.00
Deep fried crispy puris filled with spicy mash potato and served sweet and spicy wate	
Paneer Pakora (8 Pcs)	\$12.00
It's popular snack from north india and made by spicy chickpea batter indian cottage and deep frying	
Paneer Fingers (6 Pcs)	\$15.00
Indian paneer fingers marinated with yogurt, corn flour, spices and then Deep fried	
Dhai puri - (4 Pcs)	\$10.50
Crispy mint shells and puries stuffed with boiled potato coriander leaves, Tamrind Chutney and Yoghurt	
Samosa chat (2pcs)	\$12.00
Dhai Bhalla Chat (2 pcs)	\$10.50
Soft Lentils fritters drenched in creamy yoghurt. Topped with chopped onin Bhujia Spicy and Sweet Sauce	
Aloo tikki Chat (2 pcs)	\$11.50
Mashed Potato mixed with spices, tawa fried and served with chutney.	
Veg manchurian	\$16.50
Spring Roll (5 pcs)	\$10.00
mix vegetable filled pastry served with chutney	
Fries	\$ 6.00
Sweet potato fries	\$ 6.00
Chicken nuggets (10 Pcs)	\$ 8.00
Masala Tea	\$ 4.00

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 (Chef's Special)	\$19.50
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 chutney	
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	\$5.50
(Naan stuffed with roasted minced lamb onion, garlic)	
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	\$5.50
(stuffed with sultana, pistachios and almonds)	
Cheese Naan	\$5.50
Chilli Garlic Naan	\$5.50

ROTI

Tandoori Roti	\$4.00
Tandoori Butter Roti	\$4.50

SALAD

Punjabi Salad	\$7.50
Cucumber, Onion, Tomato and green chilli.	
Green Salad	\$7.00
(Cucumber, Tomato, Lettuce, Spinach, onions and Rocket)	

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

Lunch: Friday - Sunday 11.30 to 2:30

Dinner: Wednesday - Monday 4:30pm to 9:30pm

CLOSED ON TUESDAY

Ph No: 08 9250 2951
Mobile No. 0450 774900

4752B W Swan Rd, WA 6055

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Orders \$50

\$5 delivery fee applies

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