

## Entree

Veg

<b>Dahi Bhalle Chaat (2 pcs.)</b>	<b>\$ 11.00</b>
Soft Lentils fritters are drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce	
<b>Dahi Puri - (6 Pcs.)</b>	<b>\$ 11.50</b>
Crispy mint shells and puri's stuffed with boiled potato coriander leaves, Tamarind Chutney and Yoghurt.	
<b>Aloo Tikki(2 pcs.)</b>	<b>\$ 13.00</b>
Mashed Potato mixed with spices, tawa fried and served with chutney.	
<b>Veg. Platter</b>	<b>\$ 13.00</b>
Onion Bhaji (2 Pcs.) Veg. Samosa (2 Pcs.)	
<b>Veg. Samosa (4 Pcs.)</b>	<b>\$ 13.50</b>
Stuffed with potato, green peas, coriander, ginger and deep fry.	
<b>Veg. Samosa (2 Pcs)</b>	<b>\$ 7.50</b>
Stuffed with potato, green peas, coriander, ginger and deep fry.	
<b>Onion Bhaji (5 Pcs.)</b>	<b>\$ 14.50</b>
Slice onion coated in gram Flour and deep fry until golden brown.	
<b>Hara bara kabab (6 Pcs)</b>	<b>\$ 16.00</b>
Fried patties made with spinach, peas and potatoes.	
<b>Gobi Manchurian</b>	<b>\$ 15.50</b>
Crispy and crunchy fried cauliflower coated in a sweet, tangy, umami-rich chilli sauce with lots of aromatics.	
<b>Veg Manchurian</b>	<b>\$ 16.50</b>
Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce.	
<b>Paneer 65</b>	<b>\$ 17.50</b>
Marinated Paneer deep fried and mixed in 65 sauce.	
<b>Paneer Tikka</b>	<b>\$ 18.00</b>
Marinated Paneer, Bell Pepper, onion cook in tandoor and serve with Tamarind Chutney.	
<b>Chilli Paneer Dry</b>	<b>\$ 19.95</b>
Marinated paneer deep fried and sautéed with onion, tomatoes and capsicum.	
<b>Malai Soya Chaap</b>	<b>\$ 16.50</b>
Soya chaaps sautéed in thick creamy onion and cashew based sauce.	

Non Veg

<b>Meat Samosa (4 Pcs.)</b>	<b>\$ 15.50</b>
Stuffed with lamb, green peas and chef special spices and deep fried.	
<b>Meat Samosa (2 Pcs)</b>	<b>\$ 8.50</b>
Stuffed with lamb, green peas and chef special spices and deep fried.	
<b>Chicken 65</b>	<b>\$ 19.50</b>
Marinated chicken deep fried and mixed in sauce.	
<b>Chicken Tikka (5 Pcs.)</b>	<b>\$ 20.45</b>
Overnight marinated boneless chicken roast in tandoor.	
<b>Murgh Malai Tikka (5 Pcs.)</b>	<b>\$ 19.95</b>
Chicken marinated in mild spices with cheese, yoghurt, cream.	
<b>Chilli Chicken Dry</b>	<b>\$ 19.95</b>
Deep Fried diced chicken breast sautéed with onion, tomato and capsicum	
<b>Tandoori Chicken (2 Pcs) \$16.50 / (4 Pcs.)</b>	<b>\$ 24.45</b>
Chicken on the bone marinated in tandoori spices and cooked in tandoor.	
<b>Seekh Kabab (4 Pcs.)</b>	<b>\$ 18.50</b>
Lamb minced mixed with chopped onion, mint coriander and chef's special spices.	
<b>Tandoori Garlic Prawn (10 Pcs.)</b>	<b>\$ 20.50</b>
Marinated Tiger Prawns Bell Pepper, and onion cook in Tandoor and serve with mint Sauce.	
<b>Amritsari Fish</b>	<b>\$ 22.00</b>
Salmon Fish coated with besan flour(gram flour) spices	



## Mains

Veg

<b>Dal &amp; Vegetables (Sambar)</b>	<b>\$ 15.45</b>
Lentils cooked with vegetables and spices.	
<b>Dal Tarka</b>	<b>\$ 16.45</b>
Lentils cooked in punjabi tarka style.	
<b>Dal Makhani</b>	<b>\$ 17.95</b>
A mix of black dal, kidney beans and cooked in punjabi style.	
<b>Mix Veg. Makhani</b>	<b>\$ 17.95</b>
Mix vegetables cooked with cheese and tomato base sauce.	
<b>Saag Aloo</b>	<b>\$ 17.95</b>
Potato cooked with Saag in onion, tomato and masala sauce.	
<b>Aloo Gobi</b>	<b>\$ 17.95</b>
Potato & Gobi cooked with diced onion, tomato.	
<b>Bombay Potato</b>	<b>\$ 18.40</b>
Potatoes cooked with sliced onion, tomato cashew nut.	
<b>Chana Masala</b>	<b>\$ 18.50</b>
Chickpeas are simmered in a delicious tomato onion sauce flavoured with a simple spice blend.	
<b>Paneer Makhani</b>	<b>\$ 18.95</b>
Paneer cooked with cheese and tomato base sauce.	
<b>Saag Paneer</b>	<b>\$ 19.95</b>
Saag (spinach) cooked in punjabi style with paneer.	
<b>Paneer Madras</b>	<b>\$ 19.95</b>
Indian paneer cooked in madras style with mustard seeds, curry.	
<b>Paneer Vindaloo</b>	<b>\$ 18.95</b>
Paneer cooked with very hot South style vindaloo sauce.	
<b>Paneer Kadai</b>	<b>\$ 20.40</b>
Paneer is cooked in thick sauce with tomatoes, onion, capsicum and North Indian masala sauce.	
<b>Chilli Paneer (Cheese Chilli)</b>	<b>\$ 19.95</b>
Marinated paneer deep fried and cooked with onion, tomatoes and capsicum.	
<b>Royal Paneer Sizzler</b>	<b>\$ 22.95</b>
Paneer pieces cooked with sliced onion and tomato served on a sizzler.	
<b>Paneer Methi Malai</b>	<b>\$ 19.95</b>
Paneer cooked in fenugreek leaves with cream Malai Kofta	
<b>Bhindi Masala</b>	<b>\$ 19.95</b>
Okra Cooked in masala sauce.	
<b>Malai Kofta</b>	<b>\$ 19.95</b>
Potato & Paneer Fried balls cooked in thick creamy onion and cashew based sauce.	
<b>Soya Chaap Curry</b>	<b>\$ 21.45</b>
Soya chaap's cooked in thick creamy onion and cashew based sauce.	

Chicken

<b>Murgh Makhani (Butter Chicken)</b>	<b>\$ 22.45</b>
Diced chicken roasted in tandoor and cooked with mild sauce.	
<b>Chicken Korma</b>	<b>\$ 22.45</b>
Dried chicken breast cooked in nuts mix creamy sauce.	
<b>Chicken Tikka Masala</b>	<b>\$ 22.45</b>
Roasted diced chicken in dice onion, tomato and sauce	
<b>Chicken Madras</b>	<b>\$ 22.45</b>
Boneless chicken breast cooked in madras style with mustard.	
<b>Chicken Vindaloo</b>	<b>\$ 22.45</b>
Chicken breast cowith very hot south style vindaloo sauce.	
<b>Bombay Chicken</b>	<b>\$ 22.45</b>
Chicken breast cooked with onion, cashew nut, potato, mustard.	
<b>Chicken Kadai</b>	<b>\$ 22.45</b>
Boneless chicken cooked in thick sauce with tomatoes, onion and capsicum.	
<b>Chilli Chicken</b>	<b>\$ 21.45</b>
Fried diced chicken breast cooked with onion, tomato and capsicum.	
<b>Chicken Chettinadu</b>	<b>\$ 22.45</b>
Tender chicken pieces cooked with onion, ginger, garlic and tomatoes.	
<b>Royal Kashmiri Chicken</b>	<b>\$ 22.45</b>
Chicken breast pieces cooked in Kashmiri sauce with pistachios.	
<b>Royal Chicken Sizzler</b>	<b>\$ 22.95</b>
Chicken breast pieces cooked with diced onion and tomato served.	
<b>Chicken Methi Malai</b>	<b>\$ 21.45</b>
Chicken cooked in fenugreek leaves with cream.	
<b>Chicken Saag</b>	<b>\$ 21.45</b>
Chicken cooked with spinach(Saag) in punjabi style.	

## Lamb

<b>Lamb Rogan Josh</b>	<b>\$ 22.50</b>
Overnight marinated diced lamb cooked with onion, tomato and rogan.	
<b>Lamb Korma</b>	<b>\$ 22.50</b>
Lamb cooked in nut mix creamy sauce.	
<b>Lamb Madras</b>	<b>\$ 22.50</b>
Lamb cooked in madras style with mustard seeds, curry leaves.	
<b>Lamb Vindaloo</b>	<b>\$ 22.50</b>
Lamb cooked with very hot South Indian style vindaloo sauce.	
<b>Bombay Lamb</b>	<b>\$ 22.50</b>
Lamb cooked with onion, mustard seed, curry leaves, cashew.	
<b>Lamb Chettinadu</b>	<b>\$ 22.50</b>
Tender lamb cube cooked with onion ginger and garlic sauces.	
<b>Lamb Saag</b>	<b>\$ 22.50</b>
Lamb cooked with spinach (Saag) in punjabi style.	

Goat

<b>Goat Curry</b>	<b>\$ 22.95</b>
Goat cooked in northern punjabi style with fresh spices.	
<b>Goat Madras</b>	<b>\$ 22.95</b>
Goat cooked in madras style with mustard seed, curry leaves.	
<b>Goat Vindaloo</b>	<b>\$ 22.95</b>
Goat cooked with very hot south style vindaloo sauce.	

Beef

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

## Seafood

<b>Fish Madras</b>	<b>\$ 23.00</b>
Fish cooked with mustard seeds, curry leaves, with coconut in medium or hot.	
<b>Prawn Madras</b>	<b>\$ 23.00</b>
Prawn cooked with mustard seeds, curry leaves, with coconut in medium or hot.	
<b>Prawn Vindaloo</b>	<b>\$ 23.00</b>
Prawn cooked with very hot south style vindaloo sauce	
<b>Bombay Prawn</b>	<b>\$ 23.00</b>
Prawn cooked sliced onion, potatoes, cashew nut mustard seeds, curry leaves and finished with a hint of lemon.	
<b>Fish Chettinadu</b>	<b>\$ 23.00</b>
Fish Fillets fried with onion tomatoes, garlic, little spices and coconut cream.	
<b>Prawn Chettinadu</b>	<b>\$ 23.00</b>
Prawns fried with onion, tomatoes, garlic, little spices and coconut cream.	
<b>Prawn Korma</b>	<b>\$ 23.00</b>
Prawn cooked in cashew mixed creamy sauce.	
<b>Prawn Methi Malai</b>	<b>\$ 23.00</b>
Prawn cooked in fenugreek leaves with cream.	

## Lunch

<b>Chole Bhatura</b> Piece of hot and puffed up bhatura with spicy chickpea curry, pickle and vin-grate onion rings.	\$ 17.00
<b>Amritsari Kulcha</b> Mashed potato stuffed crispy bread and served with chickpea and mix pickle.	\$ 19.00
<b>Golgappa (6 Pcs.)</b> Deep fried crispy puris filled with spicy mash potato and served sweet and spicy water	\$ 11.00
<b>Paneer Pakora (8 Pcs.)</b> It's popular snack from north India and made by spicy chickpea batter Indian cottage and deep frying	\$ 13.00
<b>Dahi puri - (4 Pcs.)</b> Crispy mint shells and puri's stuffed with boiled potato coriander leaves, Tamarind Chutney and Yoghurt	\$ 11.50
<b>Dahi Bhalle Chaat (2 Pcs.)</b> Soft Lentils fritters are drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce.	\$ 11.00
<b>Samosa chaat (2 Pcs.)</b> Spicy chole (chickpeas) are served with samosa and dollops of yogurt and chutney.	\$ 13.00
<b>Aloo tikki Chaat (2 Pcs.)</b> Mashed Potato mixed with spices, tawa fried and served with chutney.	\$ 13.00
<b>Veg Manchurian</b> Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce.	\$ 16.50
<b>Spring Roll (5 Pcs.)</b> Mix vegetable filled pastry served with chutney.	\$ 11.00
<b>Fries</b>	\$ 7.00
<b>Chicken nuggets (10 Pcs.)</b>	\$ 9.00
<b>Masala Tea</b>	\$ 5.00

## Biryani

<b>Vegetable Biryani</b> Vegetables cooked with basmati rice and spices.	\$ 17.95
<b>Chicken Biryani</b> Chicken pieces cooked with basmati rice, garam masalas, tomatoes.	\$ 18.95
<b>Lamb Biryani</b> Tender lamb meat cooked with basmati rice, garam masalas, tomatoes.	\$ 20.95
<b>Beef Biryani</b> Tender beef meat cooked with basmati rice, garam masalas, tomatoes.	\$ 19.95
<b>Goat Biryani</b> Tender goat meat cooked with basmati rice, garam masalas, tomatoes.	\$ 21.95
<b>Prawn Biryani</b> Prawns cooked with basmati rice, garam masalas, tomatoes, ginger.	\$ 21.95

## Uttapam

<b>Plain Uttapam</b> Is a variant of thick dosa served with chutney and sambar.	\$ 14.00
<b>Onion Uttapam</b> Thick dosa with shredded onion on top served with chutney and sambar	\$ 17.00
<b>Tomato Uttapam</b> Thick dosa with tomato pieces on top served with chutney and sambar.	\$ 16.00
<b>Mixed Vegetable Uttapam</b> Is a variant of thick dosa (mixed vegetables pieces on top) served with chutney and sambar.	\$ 17.00

## Dosa

<b>Cheese Dosa</b> Is a variant of dosa is made by shredded cheese sprinkled on the dosa.	\$ 17.50
<b>Chicken Dosa</b> 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	\$ 19.50
<b>Cheese Chicken Dosa (Chef's Special)</b> Is a variant of dosa is made by stuffing with curried chicken	\$ 20.50
<b>Prawn Dosa</b> Is a variant of dosa is made by stuffing with curried prawns	\$ 20.50

<b>Plain Dosa</b> Is a variant of dosa served with coconut chutney, tomato chutney	\$ 14.00
<b>Masala Dosa</b> Is a variant of dosa is made by stuffing dosa with potatoes	\$ 16.00
<b>Paneer Dosa</b> Is a variant of dosa is made by stuffing dosa with curried cheese	\$ 17.00
<b>Keema Dosa</b> Is a variant of dosa is made by stuffing dosa with curried lamb	\$ 21.00
<b>Onion Dosa</b> Is a variant of dosa is made by cut pieces of onion sprinkled	\$ 17.00

## Idly

<b>Idly (3 Pcs.)</b> Rice cake steam cooked.	\$ 12.00
<b>Extra Sambar</b> (With dosa & Idly)	\$ 4.00

## Rice

<b>White Rice</b>	\$ 5.50
<b>Saffron Rice</b>	\$ 6.50
<b>Jeera Rice</b>	\$ 6.50

## Naan

<b>Plain Naan</b>	\$ 4.45
<b>Garlic Naan</b>	\$ 4.95
<b>Cheese Garlic Naan</b>	\$ 5.95
<b>Butter Naan</b>	\$ 4.95
<b>Keema Naan</b> (Naan stuffed with roasted minced lamb, onion, garlic).	\$ 5.95
<b>Paneer Naan</b> (Naan Stuffed with Indian cheese).	\$ 5.95
<b>Chilli Naan</b> (Spread chopped green chilli on naan roast).	\$ 5.95
<b>Aloo Naan</b> (Naan stuffed with aloo (potato)).	\$ 5.95
<b>Kashmiri Naan</b> (Stuffed with sultana, pistachios and almonds).	\$ 5.95
<b>Cheese Naan</b>	\$ 5.95
<b>Chilli Garlic Naan</b>	\$ 5.95

## Roti

<b>Tandoori Roti</b>	\$ 4.45
<b>Tandoori Butter Roti</b>	\$ 4.95

## Salad

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

## Side Dishes

<b>Papadam (2 Pcs.)</b>	\$ 1.00
<b>Mint Sauce</b>	\$ 2.00
<b>Mango Chutney</b>	\$ 2.50
<b>Tamarind Chutney</b>	\$ 2.50
<b>Garlic Chutney</b>	\$ 2.50
<b>Tomato Chutney</b>	\$ 2.50
<b>Coconut Chutney</b>	\$ 2.50
<b>Mixed Pickle</b>	\$ 3.00
<b>Cucumber Raita</b>	\$ 4.50

## Sweet / Desserts

<b>Gulab Jamun (2 Pcs.)</b>	\$ 5.50
<b>Ras Malai (2 Pcs.)</b>	\$ 6.00
<b>Carrot Halwa</b>	\$ 8.50
<b>Mango Ice Cream</b>	\$ 5.50

## Drinks

<b>Mango Lassi</b>	\$ 6.00
<b>Jeera Lassi</b>	\$ 5.00
<b>Sweet Lassi</b>	\$ 5.00
<b>Salty Lassi</b>	\$ 5.50
<b>Mango Shake</b>	\$ 8.00
<b>Strawberry Shake</b>	\$ 8.00
<b>Jal Jeera</b>	\$ 8.00
<b>Banana Shake</b>	\$ 8.00



**Royal Tarka**  
Indian Restaurant  
Dine in & Takeaway

## TRADING HOURS

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

Closed on Monday

Lunch Saturday & Sunday only

11:30 - 2:30

Phone No: (08) 6296 3900

Mobile No: 0451 943 900

## Take Away Menu



6 Commercial Road, Ellenbrook, WA 6069

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