

Entree

Veg

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

Non Veg

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



Mains

Veg

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

Chicken

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

Lamb

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

Goat

- Goat Curry** \$ 22.95
Goat cooked in northern punjabi style with fresh spices.
- Goat Madras** \$ 22.95
Goat cooked in madrasi style with mustard seed, curry leaves.
- Goat Vindaloo** \$ 22.95
Goat cooked with very hot south style vindaloo sauce.

Beef

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

Seafood

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

Lunch

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

Biryani

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

Uttapam

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

Dosa

Cheese Dosa Is a variant of dosa is made by shredded cheese sprinkled on the dosa.	\$ 17.50
Chicken Dosa 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
Cheese Chicken Dosa (Chef's Special) Is a variant of dosa is made by stuffing with curried chicken	\$ 20.50
Prawn Dosa Is a variant of dosa is made by stuffing with curried prawns	\$ 20.50
Plain Dosa Is a variant of dosa served with coconut chutney, tomato chutney	\$ 14.00

Masala Dosa Is a variant of dosa is made by stuffing dosa with potatoes	\$ 16.00
Paneer Dosa Is a variant of dosa is made by stuffing dosa with curried cheese	\$ 17.00
Keema Dosa Is a variant of dosa is made by stuffing dosa with curried lamb	\$ 21.00
Onion Dosa Is a variant of dosa is made by cut pieces of onion sprinkled	\$ 17.00

Idly

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

Rice

White Rice	\$ 5.50
Saffron Rice	\$ 6.50
Jeera Rice	\$ 6.50

Naan

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

Roti

Tandoori Roti	\$ 4.45
Tandoori Butter Roti	\$ 4.95

Salad

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

Side Dishes

Papadam (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

Sweet / Desserts

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

Drinks

Mango Lassi	\$ 6.00
Jeera Lassi	\$ 5.00
Sweet Lassi	\$ 5.00
Salty Lassi	\$ 5.50
Mango Shake	\$ 8.00
Strawberry Shake	\$ 8.00
Jal Jeera	\$ 8.00
Banana Shake	\$ 8.00



Royal Tarka

Indian Restaurant

Dine in & Takeaway

Dine In Menu

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BOOK US FOR ALL TYPE OF CATERING & PARTIES
FULLY LICENSED | BYO WINE ONLY

ANY EXTRA INGREDIENTS IN DISHES = \$2
ORDER A DISH NOT IN THE MENU OR CHANGE THE DISH IN THE MENU = \$4

(THIS ADDON RELIES ON HOW AVAILABLE THE CHEF IS TO MAKE IT FOR YOU)

ALL OUR FOOD IS GLUTEN FREE AND PLEASE INFORM STAFF IF YOU WOULD LIKE TO MAKE ANY CHANGES OR IF YOU HAVE ANY TYPE ALLERGIES

