

Entree

Veg

Dahi Bhalle Chaat (2 Pcs.) Soft Lentils fritters are drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce	\$ 11.50
Dahi Puri (6 Pcs.) Crispy mint shells and puris stuffed with boiled potato coriander leaves, Tamarind Chutney and Yoghurt.	\$ 12.00
Aloo Tikki (2 Pcs.) Mashed Potato mixed with spices, tawa fried and served with chutney.	\$ 13.50
Veg. Platter Onion Bhaji (2 Pcs.) Veg. Samosa (2 Pcs.)	\$ 13.00
Veg. Samosa (4 Pcs.) Stuffed with potato, green peas, coriander, ginger and deep fry.	\$ 14.00
Veg. Samosa (2 Pcs.) Stuffed with potato, green peas, coriander, ginger and deep fry.	\$ 8.50
Onion Bhaji (5 Pcs.) Slice onion coated in gram flour and deep fry until golden brown.	\$ 14.50
Hara bara kabab (6 Pcs.) Fried patties made with spinach, peas and potatoes.	\$ 16.00
Gobi Manchurian Crispy and crunchy fried cauliflower coated in a sweet, tangy, umami-rich chilli sauce with lots of aromatics.	\$ 16.50
Veg Manchurian Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce.	\$ 16.50
Paneer 65 Marinated Paneer deep fried and mixed in 65 sauce.	\$ 17.50
Paneer Tikka Marinated Paneer, Bell Pepper, onion cook in tandoor and serve with Tamarind Chutney.	\$ 18.50
Chilli Paneer Dry Marinated paneer deep fried and sautéed with onion, tomatoes and capsicum.	\$ 20.50
Malai Soya Chap Soya chaps sautéed in thick creamy onion, capsicum and cashew based sauce.	\$ 17.00

Non Veg

Meat Samosa (4 Pcs.) Stuffed with lamb, green peas and chef special spices and deep fried.	\$ 15.50
Meat Samosa (2 Pcs.) Stuffed with lamb, green peas and chef special spices and deep fried.	\$ 8.50
Chicken 65 Marinated chicken deep fried and mixed in sauce.	\$ 19.50
Chicken Tikka (5 Pcs.) Overnight marinated boneless chicken roast in tandoor.	\$ 20.45
Murgh Malai Tikka (5 Pcs.) Chicken marinated in mild spices with cheese, yoghurt, cream.	\$ 20.50
Chilli Chicken Dry Deep Fried diced chicken breast sautéed with onion, tomato and capsicum.	\$ 20.50
Tandoori Chicken (2 Pcs.) \$16.50 / (4 Pcs.)	\$ 24.45
Seekh Kabab (4 Pcs.) Lamb minced mixed with chopped onion, mint coriander and chef's special spices.	\$ 19.00
Tandoori Garlic Prawn (10 Pcs.) Marinated Tiger Prawns Bell Pepper, and onion cook in Tandoor and serve with mint Sauce	\$ 21.00
Amritsari Fish Salmon Fish coated with besan flour (gram flour) spices	\$ 22.50



Mains

Veg

Dal & Vegetables (Sambar) Lentils cooked with vegetables and spices.	\$ 16.95
Dal Tarka Lentils cooked in punjabi tarka style.	\$ 17.95
Dal Makhani A mix of black dal, kidney beans and cooked in punjabi style.	\$ 19.45
Mix Veg. Makhani Mix vegetables cooked with cheese and tomato base sauce.	\$ 19.45
Saag Aloo Potato cooked with Saag in onion, tomato and masala sauce.	\$ 19.45
Aloo Gobi Potato & Gobi cooked with diced onion, tomato.	\$ 19.45
Bombay Potato Potatoes cooked with sliced onion, tomato cashew nut.	\$ 19.90
Chana Masala Chickpeas are simmered in a delicious tomato onion sauce flavoured with a simple spice blend.	\$ 20.00
Paneer Makhani Paneer cooked with cheese and tomato base sauce.	\$20.45
Saag Paneer Saag (spinach) cooked in punjabi style with paneer.	\$ 21.45
Paneer Madras Indian paneer cooked in madras style with mustard seeds, curry.	\$ 21.45
Paneer Vindaloo Paneer cooked with very hot South style vindaloo sauce.	\$ 20.45
Paneer Kadai Paneer is cooked in thick sauce with tomatoes, onion, capsicum and North Indian masala sauce.	\$ 21.90
Chilli Paneer (Cheese Chilli) Marinated paneer deep fried and cooked with onion, tomatoes and capsicum.	\$ 21.45
Royal Paneer Sizzler Paneer pieces cooked with sliced onion and tomato served on a sizzler.	\$ 24.45
Paneer Methi Malai Paneer cooked in fenugreek leaves with cream Malai Kofta Delicious cheese balls cooked in a creamy sauce.	\$ 21.45
Bhindi Masala Okra Cooked in masala sauce.	\$ 21.45
Soya Chap Curry Soya chap's cooked in thick creamy onion and cashew based sauce.	\$ 22.95
Malai Kofta Golden paneer dumplings in a creamy, spiced tomato-cashew curry.	\$ 22.45

Chicken

Murgh Makhani (Butter chicken) Diced chicken roasted in tandoor and cooked with mild sauce.	\$ 24.50
Chicken Korma Dried chicken breast cooked in nuts mix creamy sauce.	\$ 24.50
Chicken Tikka Masala Roasted diced chicken in dice onion, tomato and sauce.	\$ 24.50
Chicken Madras Boneless chicken breast cooked in madras style with mustard.	\$ 24.50
Chicken Vindaloo Chicken breast cooked with very hot south style vindaloo sauce.	\$ 24.50
Bombay Chicken Chicken breast cooked with onion, cashew nut, potato, mustard.	\$ 24.50
Chicken Kadai Boneless chicken cooked in thick sauce with tomatoes, onion and capsicum.	\$ 24.50
Chilli Chicken Fried diced chicken breast cooked with onion, tomato and capsicum.	\$ 23.50
Chicken Chettinadu Tender chicken pieces cooked with onion, ginger, garlic and tomatoes.	\$ 24.50
Royal Kashmiri Chicken Chicken breast pieces cooked in Kashmiri sauce with pistachios.	\$ 24.50
Royal Chicken Sizzler Chicken breast pieces cooked with diced onion and tomato served.	\$ 24.50
Chicken Methi Malai Chicken cooked in fenugreek leaves with cream.	\$ 23.50
Chicken Saag Chicken cooked with spinach (Saag) in punjabi style.	\$ 23.50

Lamb

Lamb Rogan Josh Overnight marinated diced lamb cooked with onion, tomato and rogan.	\$ 25.00
Lamb Korma Lamb cooked in nut mix creamy sauce.	\$ 25.00
Lamb Madras Lamb cooked in madras style with mustard seeds, curry leaves.	\$ 25.00
Lamb Vindaloo Lamb cooked with very hot South Indian style vindaloo sauce.	\$ 25.00
Bombay Lamb Lamb cooked with onion, mustard seed, curry leaves, cashew.	\$ 25.00
Lamb Chettinadu Tender lamb cube cooked with onion ginger and garlic sauces.	\$ 25.00
Lamb Saag Lamb cooked with spinach (Saag) in punjabi style.	\$ 25.00

Goat

Goat Curry Goat cooked in northern punjabi style with fresh spices.	\$ 24.45
Goat Madras Goat cooked in madras style with mustard seed, curry leaves.	\$ 24.45
Goat Vindaloo Goat cooked with very hot south style vindaloo sauce.	\$ 24.45

Beef

Beef Rogan Josh Overnight marinated diced beef cooked with onion, tomato and rogan.	\$ 23.00
Beef Korma Beef cooked in nut mix creamy sauce.	\$ 23.00
Beef Madras Beef cooked in madras style with mustard seeds, curry leaves.	\$ 23.00
Beef Vindaloo Beef cooked with very hot South Indian style vindaloo sauce	\$ 23.00
Bombay Beef Beef cooked with onion, mustard seed, curry leaves, cashew nuts.	\$ 23.00
Beef Chettinadu Tender beef cube cooked with onion ginger and garlic sauces with.	\$ 23.00
Beef Saag Beef cooked with spinach (Saag) in punjabi style.	\$ 23.00

Seafood

Fish Madras Fish cooked with mustard seeds, curry leaves, with coconut in medium or hot.	\$ 24.50
Prawn Madras Prawn cooked with mustard seeds, curry leaves, with coconut in medium or hot.	\$ 24.50
Prawn Vindaloo Prawn cooked with very hot south style vindaloo sauce.	\$ 24.50
Bombay Prawn Prawn cooked sliced onion, potatoes, cashew nut mustard seeds, curry leaves and finished with a hint of lemon.	\$ 24.50
Fish Chettinadu Fish Fillets fried with onion tomatoes, garlic, little spices and coconut cream.	\$ 24.50
Prawn Chettinadu Prawns fried with onion, tomatoes, garlic, little spices and coconut cream.	\$ 24.50
Prawn Korma Prawn cooked in cashew mixed creamy sauce.	\$ 24.50
Prawn Methi Malai Prawn cooked in fenugreek leaves with cream.	\$ 24.50

Lunch

Chole Bhatura Piece of hot and puffed up bhatura with spicy chickpea curry, pickle and vin-grate onion rings.	\$ 17.50
Amritsari Kulcha Mashed potato stuffed crispy bread and served with chickpea and mix pickle.	\$ 19.50
Golgappa (6 Pcs.) Deep fried crispy puris filled with spicy mash potato and served sweet and spicy water.	\$ 12.00
Paneer Pakora (8 Pcs.) It's popular snack from north India and made by spicy chickpea batter Indian cottage and deep frying.	\$ 13.50
Dahi puri (6 Pcs.) Crispy mint shells and puri's stuffed with boiled potato coriander leaves, Tamarind Chutney and Yoghurt	\$ 12.00
Dahi Bhalle Chaat (2 Pcs.) Soft Lentils fritters are drenched in creamy yoghurt. Topped with chopped onion Bhujia Spicy and Sweet Sauce.	\$ 11.50
Samosa chaat (2 Pcs.) Spicy chole (chickpeas) are served with samosa and dollops of yogurt and chutney.	\$ 13.50
Channa chaat Boiled chickpeas, seasoned generously with lemon juice, chili, and a medley of ground spices, then air-fried until crispy for a healthy, protein-rich snack.	\$ 15.00
Aloo tikki Chaat (2 Pcs.) Mashed Potato mixed with spices, tawa fried and served with chutney.	\$ 13.50
Veg Manchurian Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce.	\$ 17.00
Spring Roll (5 Pcs.) Mix vegetable filled pastry served with chutney.	\$ 11.50
Fries	\$ 7.50
Chicken nuggets (10 Pcs.)	\$ 9.50
Masala Tea	\$ 5.50

Biryani

Vegetable Biryani Vegetables cooked with basmati rice and spices.	\$ 19.95
Chicken Biryani Chicken pieces cooked with basmati rice, garam masalas, tomatoes.	\$ 20.95
Lamb Biryani Tender lamb meat cooked with basmati rice, garam masalas, tomatoes.	\$ 22.95
Beef Biryani Tender beef meat cooked with basmati rice, garam masalas, tomatoes.	\$ 21.95
Goat Biryani Tender goat meat cooked with basmati rice, garam masalas, tomatoes.	\$ 23.95
Prawn Biryani Prawns cooked with basmati rice, garam masalas, tomatoes, ginger.	\$ 23.95

Uttapam

Plain Uttapam Is a variant of thick dosa served with chutney and sambar.	\$ 14.50
Onion Uttapam Thick dosa with shredded onion on top served with chutney and sambar	\$ 17.50
Tomato Uttapam Thick dosa with tomato pieces on top served with chutney and sambar.	\$ 16.50
Mixed Vegetable Uttapam Is a variant of thick dosa (mixed vegetables pieces on top) served with chutney and sambar.	\$ 17.50

Dosa

Cheese Dosa Is a variant of dosa is made by shredded cheese sprinkled on the dosa.	\$ 18.00
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	\$ 20.00
Cheese Chicken Dosa (Chef's Special) Is a variant of dosa is made by stuffing with curried chicken	\$ 21.00
Prawn Dosa Is a variant of dosa is made by stuffing with curried prawns	\$ 21.00

Plain Dosa Is a variant of dosa served with coconut chutney, tomato chutney	\$ 14.50
Masala Dosa Is a variant of dosa is made by stuffing dosa with potatoes	\$ 16.50
Paneer Dosa Is a variant of dosa is made by stuffing dosa with curried cheese	\$ 17.50
Keema Dosa Is a variant of dosa is made by stuffing dosa with curried lamb	\$ 21.50
Onion Dosa Is a variant of dosa is made by cut pieces of onion sprinkled	\$ 17.50

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	\$ 5.10
Garlic Naan	\$ 5.50
Cheese Garlic Naan	\$ 6.50
Butter Naan	\$ 5.50
Keema Naan (Naan stuffed with roasted minced lamb, onion, garlic).	\$ 6.50
Paneer Naan (Naan Stuffed with Indian cheese).	\$ 6.50
Chilli Naan (Spread chopped green chilli on naan roast).	\$ 6.50
Aloo Naan (Naan stuffed with aloo (potato)).	\$ 6.50
Kashmiri Naan (Stuffed with sultana, pistachios and almonds).	\$ 6.50
Cheese Naan	\$ 6.50
Chilli Garlic Naan	\$ 6.50

Roti

Tandoori Roti	\$ 5.10
Tandoori Butter Roti	\$ 5.50

Salad

Punjabi Salad (Cucumber, Onion, Tomato and green chilli).	\$ 7.90
Green Salad (Cucumber, Tomato, Lettuce, Spinach, onions and Rocket).	\$ 7.90

Side Dishes

Papadum (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
Green Chilli	\$ 1.50

Sweet / Desserts

Gulab Jamun (2 Pcs.)	\$ 6.50
Ras Malai (2 Pcs.)	\$ 6.50
Carrot Halwa	\$ 9.50
Mango Ice Cream	\$ 6.50
Khoya Kulfi	\$ 7.50
Pistachio Kulfi	\$ 7.50

Drinks

Coffee	\$ 5.50
Salty Lassi	\$ 5.50
Mango Lassi	\$ 6.50
Jeera Lassi	\$ 5.50
Sweet Lassi	\$ 5.50
Mango Shake	\$ 8.50
Strawberry Shake	\$ 8.50
Jal Jeera	\$ 8.50
Banana Shake	\$ 8.50



Royal Tarka

Indian Restaurant

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Dine In Menu

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CHEF IS TO MAKE IT FOR YOU)

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TO MAKE ANY CHANGES OR
IF YOU HAVE ANY TYPE ALLERGIES***

