



ABHI'S

## ABHI's Indian Restaurant

163 Concord Road

North Strathfield

NSW 2137

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**B.Y.O Wine Only. Corkage \$6.00 Per Person**

A payment processing fee of 1.9% is applied to all card transactions. Fee includes GST.

## Entrée

<b>PALAK PATA CHAAT (v)</b>	21.8
Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces	
<b>CHILLI PRAWNS &amp; SCALLOPS</b>	22.8
Served with Garlic Naan: Pan fried green prawn cutlets and scallops cooked with a Panchforen spice mix of nigella seeds, cumin, mustard seeds, fenugreek, and fennel	
<b>CRAB URUNDAI</b>	23.8
Blue Swimmer crab patties with potato, fresh green chilli, coriander and ginger	
<b>CHATPATA SQUID</b>	22.8
Salt & pepper squid dusted with spiced flour, lightly fried and served with a tamarind & ginger dipping sauce	
<b>TIKKA NIMBUDA</b>	21.8/30.8
Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger and fresh lime	
<b>SUNDHIYA</b>	21.8
Slow cooked, hand pulled lamb parcels flavoured with South Indian garam masala	
<b>SEEKH KEBAB</b>	21.8
Soft minced lamb kebabs with mace, ginger, coriander and fresh green chillies	
<b>ALU TIKKI (v)</b>	19.8
Lightly spiced crispy potato patties shallow fried in sunflower oil, on a bed of chickpea masala with <i>khatta</i> chutney (tamarind and jaggery) and gram flour <i>sev</i>	
<b>BHAJI ROLLS (v)</b>	19.8
Light pastry pockets filled with mixed vegetables, onion, potatoes, mustard seeds, turmeric, curry leaves; served with onion and tomato chutney	
<b>MASALA DOSA (v)</b>	19.0/22.0
Light and crisp rice flour pancake accompanied by a lentil 'sambar' and onion chutney with a filling of spiced potato & onion	
<b>KEEMA DOSA</b>	21.0/24.0
Light and crisp rice flour pancakes accompanied by a lentil 'sambar' and onion chutney with a filling of pounded lamb and cheese	

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## M a i n s

<b>MADRAS PRAWN VENDAKAI</b>	39.8
A traditional South Indian dish with Aussie Green Jumbo Prawns and fresh okra with shallots, coconut, tamarind, mustard, fenugreek and cumin seeds	
<b>SEAFOOD MOILY</b>	38.8
A Kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds	
<b>GOA FISH CURRY</b>	38.8
<i>Humpty Doo Barramundi</i> fillets cooked in a sauce of coriander seeds, cumin, turmeric powder, and freshly ground coconut	
<b>HARIYALI CHOPS</b>	42.8
Tandoor roasted lamb cutlets marinated in a green masala of coriander leaves, pureed spinach, roasted gram flour and fresh green chillies	
<b>MIXED TANDOORI PLATTER</b>	41.4
A selection of tandoori specialities: Hariyali Chops, Chicken Tikka, and Seekh Kebab	
<b>LAMB KHORMA</b>	33.8
Diced Lamb Shoulder in a lightly spiced dish in a rich sauce of cashew nuts and green cardamom	
<b>PATIALA GOAT CURRY</b>	37.8
Punjabi style slow cooked goat with chillies, tomato, mace and garam masala, finished with fresh coriander	
<b>BEEF AMBOTIK</b>	29.8
A variation on the famous 'vindaloo': tangy sweet and sour flavour with tomato, cumin, ginger & peppercorns	
<b>CHICKEN MAKHNI</b>	32.8
Tender boneless chicken roasted in the tandoor, finished in the pan with fenugreek, tomato and cream	
<b>CHICKEN VARUTHA</b>	29.8
A spicy South Indian chicken in a sauce of tomatoes, tamarind, black pepper, fried cinnamon and star anis	
<b>KADHAI PANEER (v)</b>	23.8
Homemade cottage cheese tossed with sliced green & red capsicum and finished in a sauce tomatoes, fresh ginger, coriander, onion and cumin	
<b>VEGETABLE KURMA (v)</b>	19.8
Mixed vegetables tossed in a sauce of onions, tomatoes, black pepper, and coconut	
<b>CHANA PINDI (v)</b>	19.8
Village style cooked chickpeas with cumin, ginger, tomatoes and fresh coriander	
<b>ALOO MATAR TARIWALA (v)</b>	19.8
Potatoes, diced butternut pumpkin and green peas in a sauce of tomatoes, turmeric, <i>kalaunji</i> and fennel	
<b>ENNAI KATHRIKAI (v)</b>	22.8
Baby eggplant and banana chillies in a ground paste of cashew, peanut, coconut, cooked in Hyderabadi style	

## Accompaniments

<b>Dal Makhni (v)</b>	18.8
Black lentils cooked with tomatoes and dry fenugreek leaves	
<b>Tandoori Breads</b>	
Plain Naan	4.8
Roti (Wholemeal Bread)	4.7
Garlic Naan	6.8
Cheese & Onion Kulcha	7.8
Parantha Lacchadar- 'FLAKY'	6.8
Alu Parantha (Stuffed with potato & herb)	5.8
<b>Basmati Rice (Per Person)</b>	
Plain Rice	5.0
Peas Pilau (green peas); Kashmiri Pilau- (Dried Fruit and Nuts); Vegetable Pilau (Mixed Vegetables)	6.0
<b>Sides</b>	
Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita';	
Sweet Mango 'Chutney'; Mango, Lime, or Chilli Pickles	4.2
Side Dish Platter (Any Three)	10.8
Lacha Pyaz (Spiced Masala Onions)	6.8
Pappadums (Per Serve)	4.0
<b>Beverages</b>	
Soft Drinks	4.5
Juice: Orange, Apple	4.5
Lassi - Sweet yoghurt drink: Mango or Plain	6.0
Lemon Lime Bitters	5.0
San Pellegrino Sparkling Mineral Water (500ml/1000ml)	5.8 / 9.0
Acqua Panna Still Water (500ml/1000ml)	5.8 / 9.0

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# Banquet 1

( Minimum 4 guests)

## Entrée

### PRAWN SUNEHRI

Pan fried green prawn cutlets cooked with a spice mix of dry chillies, garlic, ginger and fresh curry leaves

### TIKKA NIMBUDA

Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, and fresh lime

### SEEKH KEBAB

Soft minced lamb kebabs with mace, ginger, coriander, and fresh green chillies

### PALAK PATTI CHAAT (v)

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

## Mains

### BEEF AMOTIK

Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger, and peppercorns

### LAMB KHORMA

Diced *Junee Lamb Shoulder* in a lightly spiced dish in a rich sauce of cashew nuts and green cardamom

### CHICKEN MAKHNI

Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream

### ALOO MATAR

Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji & fennel

## Accompaniments

Basmati Rice & Naan Breads,  
Pappadums, Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

**\$62.50 pp**

With Rose Kulfi for Dessert \$3.50 per person

## **Banquet 2**

( Minimum 4 guests)

### **Entrée**

#### **CHATPATA SQUID**

Salt & pepper squid dusted with spiced flour, lightly fried, and served with a tamarind & ginger dipping sauce

#### **HARIYALI CHOPS**

Tandoor roasted lamb cutlets marinated in a green masala of coriander leaves, pureed spinach, roasted gram flour and fresh green chillies

#### **TIKKA NIMBUDA**

Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, and fresh lime

#### **MASALA DOSA**

Light and crisp rice flour pancakes accompanied by lentil 'sambar' & onion & tomato chutney

#### **PALAK PATTI CHAAT (v)**

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind, and chilli & mint sauces

### **Mains**

#### **GOA FISH CURRY**

*Humpty Doo Barramundi* fillets cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut

#### **PATIALA GOAT CURRY**

Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander

#### **CHICKEN MAKHNI**

Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream

#### **BEEF AMBOTIK**

Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger, and peppercorns

#### **ENNAI KATHRIKAI (v)**

Whole baby eggplant in a ground paste of cashew, peanut, coconut, cooked in Hyderabadi style

### **Accompaniments**

Basmati Rice & Naan Breads,

Pappadums, Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

**\$72.50 pp**

With Rose Kulfi for Dessert \$3.50 per person