

Indian Chimney
RESTAURANT



Authentic Indian Cuisine

ALBURY 02 6041 2225

www.indianchimney.com.au

Vegetables & Pulses ... 'Sabz-E-Bahar'



- 59. Dal Fry (Yellow Lentils) (GF)**
Yellow lentils cooked on slow fire with onions, ginger & garlic..... \$12.90
- 60. Dal Makhani (Black Lentils) (GF)**
Punjabi style black lentils slow cooked in a creamy gravy \$13.90
- 61. Channa Masala (GF)**
Chickpeas cooked with traditional Indian herbs & spices..... \$14.90
- 62. Aloo Palak (GF)**
Pan fried diced potatoes with fresh spinach leaves, herbs & spices..... \$14.90
- 63. Mixed Vegetable Curry (GF)**
A delicious combination of fresh seasonal vegetables, ginger, garlic and roasted cumin seeds. Finished in onion and tomato based sauce \$14.90
- 64. Vegetable Korma (GF)**
Seasonal vegetables cooked Mughlai style in a rich cashews & cream sauce, topped with roasted almonds..... \$14.90
- 65. Mutter Mushroom (GF)**
Button mushrooms and green peas cooked in tomato and onion gravy \$14.90
- 66. Shahi Paneer (GF)**
Home-made cottage cheese simmered in yoghurt and cashewnut sauce. \$15.90
- 67. Palak Paneer (GF)**
Home-made cottage cheese cooked with onion in fresh spinach puree..... \$15.90
- 68. Kadhai Paneer (GF)**
Lightly fried Indian cottage cheese cubes cooked with capsicum, tomatoes and fresh green chillies in an onion based golden gravy..... \$15.90
- 69. Sarson Ka Saag (GF)**
Famous Punjabi dish of pureed mustard & spinach leaves..... \$15.90
- 70. Malai Kofta**
Homemade cottage cheese & potato dumplings in cashew & cream sauce..... \$15.90
- 71. Paneer Tikka Masala (GF)**
Homemade cottage cheese cooked in tikka sauce, sliced onion & capsicum... \$15.90
- 72. Aloo Gobhi (GF)**
Fresh Cauliflower and potatoes cooked in chef's special spices and herbs..... \$15.90
- 73. Zeera Aloo (GF)**
Fresh potatoes cooked with roasted cumin and Indian spices..... \$14.90
- 74. Paneer Butter Masala (GF)**
An all-time favourite paneer cubes cooked in clay, oven, simmered in rich creamy, tomato sauce with cashews..... \$15.90

Breads From the Clay Oven...Tandoori Naan/Roti'



- 75. Tandoori Naan**
A traditional bread made with leavened dough in the clay oven.
A perfect accompaniment to any curry..... \$4.50
- 76. Garlic Naan**
Naan flavoured with fresh garlic and coriander..... \$4.50
- 77. Herb Naan**
Naan bread leavened with butter and herbs..... \$4.50
- 78. Tandoori Roti**
A typical whole meal bread baked in the tandoor..... \$4.50
- 79. Butter Naan**
Naan bread lightly smeared with butter \$4.90
- 80. Parantha**
Whole meal bread layered with butter and baked in the tandoor..... \$5.50
- 81. Paneer Naan**
Naan stuffed with cottage cheese and mild spices..... \$5.50
- 82. Keema Naan**
Naan stuffed with spicy minced meat and cooked in the tandoor..... \$5.50
- 83. Aloo Kulcha**
Naan bread stuffed with spiced mashed potatoes and herbs..... \$5.50
- 84. Cheese Naan**
Naan stuffed with mozzarella cheese and cooked in the tandoor..... \$5.50

85. Garlic & Herb Cheese Naan

Naan stuffed with mozzarella cheese, sprinkled with garlic & herbs \$5.50

86. Kashmiri Naan

A sweeter naan stuffed with coconut, sweet dry fruits & nuts..... \$6.90

87. Chicken Cheese Naan

Naan stuffed with a mixture of chicken pieces and mozzarella cheese..... \$7.90

88. Chilli Cheese Naan

Naan stuffed with mozzarella cheese and fresh green chillies..... \$7.90

Rice ... 'Chawal' (GF)



89. Plain Rice

Aromatic steamed Basmati rice cooked with a touch of salt & lemon juice .. \$4.00

90. Saffron Rice

Basmati rice flavoured with saffron..... \$4.90

91. Jeera Rice

Low GI Basmati rice sautéed with roast cumin seeds \$4.90

92. Onion & Potatoes Rice

Basmati rice cooked with caramelised onions and herbed sliced potatoes \$5.90

93. Kashmiri Rice

Basmati rice sautéed with sweet dried fruits, nuts and creamy sauce..... \$5.90

94. Lemon & Coconut Rice

Basmati rice sautéed with coconut & mustard seeds, with fresh lemon juice.. \$5.90

Accompaniments ... 'Saath Mag'



95. Raita (GF)

Homemade yoghurt dip with cucumber, tomato, roast cumin seeds..... \$4.90

96. Chutney (GF)

Choice of mint chutney/ mango chutney/ tamarind chutney/coconut chutney \$3.50

97. Salads (GF)

Fresh Green Salad / Onion Salad..... \$5.90

98. Achaar (GF)

Spicy mixed pickles..... \$3.50

99. Condiments Platter (GF)

Raita, mango chutney, mint chutney, tamarind chutney, with pappadums... \$9.50

Desserts ... 'Meethi Mehek'



100. Mango Pistachio Kulfi

Home made ice cream with mangoes, saffron and pistachio nuts..... \$8.90

101. Gulab Jamun

Sweet dumpling, fried and soaked in rose flavoured sugar syrup, garnished with pistachio nuts and coconut. Served hot or cold..... \$7.90

102. Kheer

Mouth-watering slow cooked Indian rice pudding topped with nuts and served cold..... \$7.90

103. Moong Dal Halwa (GF) (Served Hot or Cold)

A Classic recipe that is relished in North India, as it is supposed to keep the body warm Homemade lentil sweet cooked with milk, butter and honey on slow heat with almonds..... \$7.90

104. Rasmalai (GF)

It's a popular Bengali sweet made with spongy cottage balls, cooked in thickened and condensed milk..... \$8.90

Kid's Meal ... 'Nanho Ka Khaana'



105. Chicken Tikka cooked in mild sauce served with rice (GF) \$7.90

106. Chicken Cheese Naan \$7.90

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Authentic Indian Cuisine



ALBURY 02 6041 2225
662 Dean Street
We deliver food in Albury and Wodonga. Outdoor Catering also available.



DINNER: Mon to Sun 5:00pm-Late

LUNCH: Wed to Sat 11:00am-2:00pm

Dine-In & Take Away Catering & Functions

We Deliver Also

Dishes marked with GF are Gluten Free.

Most dishes are catered to your taste.

Mild, Medium or Hot.

Please advise our Friendly Staff of Your Preference.

Fully Licenced & B.Y.O. (wine only) corkage applies

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*All prices subject to change without notice

Banquet Menu ... 'Daawat-E-Khana'



- 1. Special Banquet (minimum 2 or more)**
Entree : Veg Samosa. Main: Two dishes, bread, rice & accompaniments. **Per Person**..... \$22.90
- 2. Royal Banquet (minimum 2 or more)**
Two Entrées: Samosa, Chicken Tikka. Three Mains: Butter Chicken, Lamb Rogan Josh / Beef Madras (hot), Mixed Vegetable Korma, bread, Basmati rice & accompaniments. **Per Person**..... \$29.90
- 3. Chef's Banquet (min 3 or more, eat to your heart's desire)**
Three Entrées: Onion Bhaji, Lamb Cutlets, Chicken Tikka. Main: Butter Chicken, Lamb Rogan Josh, Beef Vindaloo (hot), Mixed Vegetables, rice & mixed breads, accompaniments, Tea/coffee. **Per Person** \$33.90
- 4. Indian Chimney Banquet (2 or more, eat all you like)**
Pick any three Entrées from the menu. Pick any four mains from the menu Rice, mixed breads, dessert, tea/coffee. **Per Person**..... \$44.90

Entrees ... 'Namkeen-E-Khaas'



- 5. Pappadums (4 pcs) (GF)** Crisp lentil wafers..... \$2.00
- 6. Vegetable Samosas (2 pcs)**
Tasty triangles of mildly spiced mashed potatoes and vegetables wrapped in a crispy home made pastry, served with fresh mint chutney \$7.50
- 7. Samosa Chaat**
Classic Indian street fare! Samosas topped with onions, chick peas, fresh coriander, mixed chutneys & mouth watering spices..... \$8.90
- 8. Vegetable Pakora**
Fresh vegetables and spices delicately coated in GF chickpea batter and deep fried, served with fresh mint chutney..... \$8.90
- 9. Onion Bhaji (2 pcs) (GF)**
Thinly sliced onions, potatoes & baby spinach mixed with chickpea flour fresh herbs & spices and golden fried, served with mint chutney..... \$7.50
- 10. Aloo Tikki-Best North Indian Street Food (GF)**
Mashed potato partly cooked with chickpeas, flour and indian spices, dressed with mixed chutneys and fresh coriander..... \$8.90
- 11. Dahi Bhalla-Papdi Chaat (GF)**
A savoury snack lentil dognhut soaked with sweet chilli yoghurt, and served with crispy, wafers, various chutneys and topped with spices..... \$8.90
- 12. Paneer Tikka (GF)**
Home-made cottage cheese marinated in traditional spices, roasted with fresh capsicum, tomatoes and onions In the tandoor..... \$14.90
- 13. Honey Chilly Cauliflower**
Pieces of cauliflower dipped in a delicious batter, fried till crisp and coated with honey & sweet chilly sauce, tossed with fresh capsicum & onion..... \$16.90
- 14. Non-veg Samosas (2 pcs)**
Tasty triangles of lightly spiced minced lamb wrapped in a crispy pastry, served with fresh mint chutney..... \$8.90
- 15. Chicken Tikka (4 pcs) (GF)**
Tender chicken fillets marinated with yoghurt, herbs, spices and grilled on skewers in the tandoor (clay oven)..... \$14.90
- 16. Chilli Chicken (GF)**
Golden fried pieces tossed in chef's special chilli sauce, tossed with fresh capsicum and onion, sliced green chillies and fresh coriander..... \$16.90
- 17. Malai Kabab (4 pcs) (GF)**
Tender lamb mince with fresh ginger, lemon juice, green chillies and herbs, rolled onto skewers and frilled in the tandoori oven..... \$14.90
- 18. Punjabi Masala Prawns (8 pcs) (GF)**
Aussie Tiger Prawns marinated overnight in our tandoori tikka sauce, cooked in clay oven with capsicum & onion, served with mint chutney..... \$16.90

19. Prawn Pakora (8 pcs) (GF)

Marinated prawns dipped in tasty chickpea & herbs batter, golden fried, served with our fresh mint chutney..... \$16.90

20. Cumin Fish Pakoras (GF)

Fish fillets marinated in fresh herbs & spices, dipped in chick-pea batter & fried \$15.90

21. Kalmi Kabab (4 pcs) (GF)

Succulent lamb cutlets marinated in tandoori tikka sauce and finished in Tandoor \$18.90

22. Mixed Entree (for two)

An array of Chicken Tikka, Malai Kebabs and Vegetable Samosa, served with mint chutney..... \$21.90

23. Paneer Chilli Dry

One of the many fusion Indian Chinese recipes, marinated paneer cubes deep fried and cooked with capsicum, onion and green chillies, with homemade tomato chill sauce..... \$14.90

Main Course ... 'Khaas Khaana'

CHICKEN (murg)



24. Butter Chicken (Makhani Murg) (GF)

An all time favourite. Chicken pcs, cooked in the Tandoor, simmered in a rich tomato & cream sauce with cashews..... \$16.90

25. Tandoori Chicken (GF)

Whole chicken marinated in a mouth-watering blend of yoghurt, selected herbs and spices, cooked to perfection in tandoori clay oven. Half..... \$15.90
Full..... \$18.90

26. Tikka Masala (GF)

Marinated chicken pieces partially cooked in clay oven and finished with our chef's famous Tikka sauce. \$16.90

27. Kadhai Chicken (GF)

Chicken fillets cooked in traditional tomato based gravy, herbs, capsicum, onion & tomato Garnished with coriander..... \$16.90

28. Chicken Korma Curry (GF)

Mughlai style chicken cooked in onion based gravy, cashew and cream sauce. Topped with roast almonds..... \$16.90

29. Chicken Madras (GF)

Tender chicken pieces cooked in traditional South Indian curry with sliced onions, capsicum, chillies & roast coconut..... \$16.90

30. Chicken Vindaloo (GF)

Chicken pcs cooked Goan style in very hot curry with our chef's special herbs... \$16.90

31. Chicken Saag Wala (GF)

Chicken pcs cooked in mustard leaves & fresh spinach, house blend spices & herbs. Finished with chef's special tarka \$16.90

32. Muglai Chicken (GF)

Chicken cooked with homemade sauce with ginger, garlic and cashew paste \$17.90

33. Methi Chicken (GF)

Tender chicken pieces cooked with fenugreek leaves and chefs special sauce \$17.90

34. Dum Chicken (GF)

Tender chicken pieces cooked on slow heat with special Indian spices \$17.90

LAMB (gosht)



35. Lamb Rogan Josh (GF)

A popular authentic lamb curry from the Himalayan heights of Kashmir cooked with fresh herbs and spices in a tomato & onion base..... \$17.90

36. Bhuna Gosht (GF)

Baby lamb shanks cut to small pieces, half cooked in clay oven and then slow cooked in north Indian style masala gravy..... \$17.90

37. Lamb Korma Curry (GF)

A favourite of Mughal kings, tender lamb pieces cooked in a rich cashew and cream sauce topped with roast almonds..... \$17.90

38. Saag Gosht (GF)

North Indian style dish cooked in spinach puree, house blend spices and herbs. Finished with chef's special tarka. \$17.90

39. Lamb Vindaloo (GF)

Lamb pcs cooked Goan style in very hot curry with our chef's special herbs \$17.90

40. Mutton Rarha (GF)

Tender lamb pieces cooked in a special North Indian sauce with yoghurt..... \$17.90

41. Lamb Madras (GF)

Lamb pieces cooked in traditional South Indian curry with sliced onions, capsicum, chillies & roast coconut..... \$17.90

42. Goat Curry-with bones (GF)

Goat curry North Indian dish cooked with chef's (home blended herbs and spices cooked with ginger n garlic)..... \$17.90

BEEF



43. Beef Madras Curry (GF)

Tender beef pieces slow-cooked in fresh curry leaves, chillies, mustard seeds, spices and coconut cream..... \$16.90

44. Bombay Beef Curry (GF)

Slow cooked beef with chickpeas, sliced onions, potatoes and roasted red chillies in traditional gravy..... \$16.90

45. Goan Beef Vindaloo

Goan style very hot curry cooked in house made sauce with our chef's special herbs and spices. Topped with green chillies..... \$16.90

46. Beef Bhuna Masala (GF)

Diced beef cooked in onion and tomato based golden gravy..... \$16.90

47. Beef Korma (GF)

Tender beef pieces cooked Mughlai style in a rich cashew and cream sauce topped with roast almonds..... \$16.90

48. Beef Saag Wala (GF)

Beef pieces cooked in mustard leaves & fresh spinach, house blend spices & herbs. Finished with chef's special tarka \$16.90

49. Beef Kashmiri (GF)

Tender diced pieces of beef cooked in special Kashmiri sauce..... \$16.90

Seafood ... 'Samundari Khana'



50. Fish Kashmiri (GF)

A popular North Indian dish cooked in a white sauce, garnished with nuts \$17.90

51. Fish Malai

Pes of fish cooked in mild golden gravy and finished with ground cashews \$17.90

52. Fish Punjabi (GF)

A popular authentic north Indian curry cooked with fresh pieces of fish and chef's special spices and topped with coriander \$18.90

53. Prawn Korma (GF)

Prawns cooked Mughlai style in cashews and rich creamy sauce, topped with roasted almonds..... \$18.90

54. Prawn Malabar (GF)

A delicious South Indian speciality cooked in coconut cream and garnished with roasted coconut..... \$19.90

55. Masala Seafood (GF)

Pieces of calamari, prawns, scallops and fish cooked in our house special masala sauce, garnished with fresh coriander..... \$22.90

56. Prawn Madras (GF)

Prawns cooked in traditional South Indian curry with fresh curry leaves..... \$18.90

57. Prawn Vindaloo

Prawns cooked Goan style in very hot curry with our chef's special herbs... \$18.90

58. Palak Prawns

Prawns cooked with fresh puréed spinach and chef's special tarka..... \$19.90

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