

RICE DISHES

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| 63. Plain Rice | \$ 6.50 |
| 64. Saffron Rice | \$ 6.50 |
| Basmati Rice infused with Saffron. | |
| 65. Coconut Rice | \$ 7.50 |
| Basmati Rice cooked in coconut milk of coconut flakes | |
| 66. Lemon Rice | \$ 7.50 |
| Basmati Rice cooked with mustard seeds, curryleaves, coconut and freshly squeezed lemon juice | |
| 67. Zeera Rice | \$ 7.99 |
| Basmati Rice cooked with cumin seeds | |
| 68. Pea Pulao | \$ 7.99 |
| Basmati Rice cooked with cumin seeds and peas | |
| 69. Kashmiri Pulao | \$ 9.99 |
| Basmati Rice cooked with spiced dried fruits and nuts. | |
| 70. Chicken Biryani | \$ 15.99 |
| Aromatic Basmati rice flavoured with saffron and cooked chicken and exotic spices. Served with raita | |
| 71. Lamb Biryani | \$ 15.99 |
| Aromatic Basmati rice flavoured with saffron and cooked with succulent pieces of lamb and extra spices
Served with raita | |
| 72. Vegetarian Biryani | \$ 15.99 |
| Aromatic Basmati rice flavoured with saffron and cooked with fresh seasonal vegetables and exotic spices.
Served with raita | |
| 73. Goat Biryani | \$ 15.99 |
| Aromatic Basmati rice flavoured with saffron and cooked with goat and exotic spices. Served with raita | |

BREADS FROM TANDOOR

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| 74. Plain Naan | \$ 3.00 |
| 75. Butter Naan | \$ 3.00 |
| Highly recommended and popular bread cooked in Tandoor. | |
| 76. Garlic Naan | \$ 3.50 |
| Naan seasoned with homemade fresh garlic butter and coriander. | |
| 77. Roti | \$ 3.00 |
| Wholemeal flour breads | |
| 78. Lacha Parantha | \$ 4.00 |
| Flaky naan finished with butter | |
| 79. Aloo Parantha | \$ 4.50 |
| Made of whole wheat, bread stuffed with aromatic spices, green peas and potatoes. | |
| 80. Masala Kulcha | \$ 4.50 |
| Tandoori bread stuffed with potatoes, cottage cheese, cumin and coriander. | |
| 81. Keema Naan | \$ 5.50 |
| Tandoori bread stuffed with spicy minced lamb. | |
| 82. Kashmiri Naan | \$ 5.50 |
| Tandoori bread stuffed with dried fruits and nuts. | |
| 83. Cheese Naan | \$ 6.00 |
| Tandoori bread stuffed with tasty shredded cheese. | |
| 84. Cheese Garlic Naan | \$ 6.50 |
| Tandoori bread stuffed with tasty shredded cheese and topping with garlic paste. | |



KARAN'S
Indian Restaurant



ACCOMPANIMENTS

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|----------------------------|---------|
| 85. Pappadums (4 pieces) | \$ 4.00 |
| 86. Chutney (Mango) | \$ 3.50 |
| 87. Chutney (Mint) | \$ 3.00 |
| 88. Chutney (Tamarind) | \$ 3.00 |
| 89. Raita | \$ 4.50 |
| 90. Achar (Pickled Pickle) | \$ 3.00 |
| 91. Garden Salad | \$ 5.00 |
| 92. Red Onion Salad | \$ 4.00 |

DRINKS

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|-----------------------|---------|
| 93. Soft Drinks (any) | \$ 3.00 |
| 94. Mango Lassi | \$ 4.00 |

DESSERTS

- | | |
|---------------------------|---------|
| 95. Mango Kulfi | \$ 4.50 |
| 96. Rasmalai | \$ 6.00 |
| 97. Gulabjamun (2 pieces) | \$ 6.00 |
| 98. Pista Kulfi | \$ 5.00 |

(Any dietary requirements please talk to the staff first)



KARAN'S
Indian Restaurant

Authentic Indian Food



DINEIN / TAKEAWAY / CATERING / DELIVERY

FAMILY PACK \$90

SAVE \$15

Samosa (4 pcs), Chicken Tikka (4 pcs),
Naan 4 (pcs), Rice (2), Pappadums (4 pcs)
any 3 curries
(Except Seafood)

DINNER FOR \$55

SAVE \$10

Samosa (2 pieces), Chicken Tikka (2 pieces),
Naan (2 pcs), 1 Rice, Pappadums (2 pieces)
any 2 curries
(Except Seafood)

10/95 Hazel Glen Dr, Doreen-3754

For Online Order Call Us At

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Open Tuesday to Sunday
Timing 4-00 pm to 9.30 pm

ENTREE - VEGETARIAN

1. **Veg Samosa (2 pcs)** \$ 6.50
Spicy Potato & Peas wrapped in crispy pastry
2. **Onion Bhaji (4 pcs)** \$ 6.00
Sliced Onion Incorporated into butter made from chickpea flour, fresh coriander and spices deep fried
3. **Pakoraa (4 pcs)** \$ 6.00
Lightly spiced fried onions, potatoes, cauliflower and spinach enveloped in delicate chickpea batter.
4. **Tandoori Mashroom (6 pieces)** \$ 13.00
Cup mushrooms marinated with yogurt, herbs and spices, cooked to perfection in Tandoor.
5. **Paneer Tikka (4 pieces)** \$ 13.50
Cottage cheese marinated in tandoori masala and grilled with onion and capsicum.
6. **Mix Veg Platter (2 pieces each samosa, pakora, onion bhaji)** \$ 14.00
7. **Samosa Chaat (2 pieces)** \$ 14.99
Samosa topping with chickpea curry, mint sauce and tamarind sauce.
8. **Dahi Bhalla (4 pieces)** \$ 14.99
Fried soft & fluffy lentils balls served with sweet yogurt tamarind, and green mint chutney garnished with roasted cumin powder.
9. **Veg Manchurian** \$ 15.00
Mouth melting and scrumptious balls made with fresh hand-picked vegetables stir-fried in garlic and soy sauce.
10. **Chat Papri** \$ 14.00
Crispy fried-dough wafers Mixed with potatoes, sweet yoghurt, and dipped into special tamarind, mint & coriander chutneys, garnished with roasted cumin

ENTREE - NON-VEGETARIAN



11. **Chicken Tikka (4 pieces)** \$ 14.00
Tender pieces of boneless chicken marinated in yogurt, garlic and ginger, flavored with spices and roasted in the tandoor.
12. **Tandoori Chicken (Half)** \$ 13.50
Chicken marinated in yogurt, garlic and flavored with freshly ground spices, roasted in tandoor.
13. **Tandoori Chicken (Full)** \$ 20.99
14. **Lamb Seek Kabab (4 pieces)** \$ 14.00
Minced lamb meat blended with onions, special sauces and herbs and roasted on a skewer in tandoor.
15. **Tandoori Prawns (6 pieces)** \$ 17.00
Tiger prawns, marinated in yogurt, garlic and delicately flavored with herbs and spices cooked in Tandoor.
16. **Non Veg Tandoori Platter (9 pieces)** \$ 21.00
Marinated with ginger, garlic, and exotic herbs succulently prepared in Tandoor to perfection. (Chicken Tikka, lamb seekh kabab and Tandoori chicken)

MAINS - VEGETARIAN



17. **Dal Makhani** \$ 16.00
Black lentils and kidney beans cooked in creamy sauce tomato sauce and garnished with coriander and ginger.
18. **Dal Tadka** \$ 15.00
Yellow lentils cooked with cumin seeds, asafoetida powder sauteed with spices.
19. **Aloo Gobi** \$ 16.50
Cauliflower and potatoes stir in kadhai with onion, ginger, tomatoes and mild spices.
20. **Eggplant Masala (Aloo Baingan)** \$ 16.50
Cubes of eggplant cooked with potatoes, tomatoes and flavored with spices.
21. **Chickpeas (Chana Masala)** \$ 16.00
One of our chef's special, chickpeas cooked in thick gravy with tamarind crushed tomato ginger and coriander.
22. **Palak Paneer** \$ 17.00
Cottage cheese is cooked with spinach and spices in this creamy and flavorful curry.
23. **Aloo Palak** \$ 16.50
Potatoes cooked with finely pureed spinach
24. **Paneer Butter Masala** \$ 16.50
Cottage cheese cube cooked in ever popular thick creamy butter sauce.

25. **Paneer Malai Methi** \$ 16.50
Cottage cheese cooked with cream cashew and fenugreek leaves
26. **Paneer Tikka Masala** \$ 17.50
Cottage cheese marinated in tandoori masala and grilled with onion and capsicum and cooked in masala gravy
27. **Kadai Paneer** \$ 17.00
Cottage cheese cubes stir fried in a wok with onion tomatoes bell pepper and spices
28. **Malai Kofta** \$ 17.00
Cottage cheese and Potato dumplings enveloped.
29. **Palak Kofta** \$ 16.50
Spongy dumplings made with potato and cottage cooked with spinach and Indian spices
30. **Shahi Paneer** \$ 17.00
Mughlai dish Cottage cubes in sin fully rice cashew almond pistachio cream sauce with garlic and lemon.
31. **Chilli Paneer (Indo-Chinese Style)** \$ 17.50
Fries marinated cottage cheese tossed with capsicum and onion in homemade chilli sauce.
32. **Mushroom Mutter** \$ 17.00
Fresh mushroom and green peas cooked with onions, garlic, ginger and tomatoes.
33. **Mutter Paneer** \$ 17.00
North indian delicacy of fresh green peas & cottage cheese cooked in tomato gravy and garnished with freshly chopped coriander.
34. **Bhindi Masala (Seasonal)** \$ 17.00
Okra cooked with garlic, ginger, onion and tomatoes.
35. **Veg Korma** \$ 17.00
Traditional merging of nine-mixed vegetables cooked in cashew and almond sauce. An all time favourite.
36. **Mixed Vegetable** \$ 17.00
A variety of garden fresh vegetables sauteed in fresh herbs and spices.

MAINS - NON - VEGETARIAN

CHICKEN



37. **Butter Chicken** \$ 18.50
Boneless juicy roasted Chicken cooked in creamy Tomato sauce, smooth rich buttery texture.
38. **Chicken Tikka Masala** \$ 18.50
boneless chicken roasted in tandoor then dipped in tomato creamy sauce with onions and capsicum.
39. **Chicken Korma** \$ 18.50
chicken curry cooked with delightful smooth cream sauce.
40. **Chicken Vindaloo** \$ 18.50
A delicious chicken speciality seasoned with vindaloo sauce and vinegar.
41. **Kadhai Chicken** \$ 18.00
Boneless Chicken cooked with tomato and onions, rich in flavours and aroma, Diced onion and capsicum.
42. **Cocunut Chicken (Chicken)** \$ 18.00
Succulent chicken pieces superbly combined onion gravy, curry leaves, coconut milk and south indian spices.
43. **Chicken Saag** \$ 18.00
Boneless chicken cooked with spinach, tomatoes and a touch of cream.
44. **Chilly Chicken (Dry)** \$ 18.00
Tender bites of chicken marinated in soysauce, batter fried and tossed in a wok with onions and capsicum. An irresistible indo-chinese favourite.
45. **Chicken Curry** \$ 18.00
Boneless chicken piece cooked in a light and aromatic curry on gentle flame to extract the perfect flavour.
46. **Mango Chicken** \$ 18.00
Boneless pieces of chicken cooked in an exciting mild mango sauce.
47. **Lemon Chicken** \$ 18.00
Boneless pieces of chicken cooked in an exciting mild onion gravy and lemon grass flavoured.

LAMB/BEEF/GOAT



48. **Lamb Rogan Josh** \$19.50
Lamb cooked in herbs and rice gravy. A traditional delicacy from Kashmir.
49. **Lamb Saag** \$ 19.50
Lean lamb cooked with spinach, herbs, spices and simmered in fresh cream.
50. **Lamb Vindaloo** \$ 19.50
A spicy Lamb curry cooked with vinegar and hot chilli sauce.
51. **Lamb Madras** \$ 19.50
Succulent lamb pieces superbly combined in onion gravy, curry leaves, coconut milk South Indian spices.
52. **Lamb Masala** \$ 19.50
Boneless diced Lamb cooked in onion, tomato, capsicums and medium hot spices flavor.
53. **Lamb Korma** \$ 19.50
Soft Juicy pieces of lamb superbly cooked combined in a sauce made from cashew nuts and fresh cream.
54. **Beef Rogan Josh** \$ 19.00
Beef cooked in herbs and rich gravy.
55. **Beef Vindaloo** \$ 19.00
A spicy Beef curry cooked with vinegar and hot chilli sauce.
56. **Beef Madras** \$ 19.00
Succulent beef pieces superbly combined in onion gravy, curry leave coconut milk and South Indian spices.
57. **Beef Bhuna** \$ 19.00
Succulent cubes of beef flavored with ground spices and cooked with onion and capsicum. A classic Indian recipe.
58. **Goat Curry** \$18.50
Goat (with bone) slow roasted with chef's special herbs & spices. Finished with fresh coriander.

SEAFOOD DELICACIES

59. **Prawn Masala** \$ 20.00
Tiger prawns cooked in Tandoor, then simmered in fresh tomatoes, onions and capsicum.
60. **Prawn Curry** \$ 20.00
The unique curry sauce flavored with mustard seeds, curry leaves, dominated with coconut flavor.
61. **Goan Fish Curry** \$ 20.00
Rockling fish pieces gently simmered in coconut blended with ginger garlic and mildly spiced. A speciality of the West Coast of India.
62. **Fish Masala** \$ 20.00
Fish cooked with onions, capsicum, tomato and medium hot spices.

