

**36. Lamb Chops (4 pieces)** ..... \$20.00  
Lamb cutlets cooked in tandoor oven. Served with green salad.

**37. Lamb Korma** ..... \$18.50  
Boneless pieces of lamb, cooked with coconut powder and shredded coconut

**38. Lamb with Vegetable** ..... \$18.50  
Boneless pieces of lamb cooked with choice of vegetables

**39. Lamb Biryani** ..... \$18.50  
Boneless pieces of lamb cooked with basmati rice and dried fruit

### SEAFOOD MAINS

**40. Prawns Malai** ..... \$19.50  
Prawns cooked with curry sauce. Finished with coconut powder, cream and spices

**41. Prawns Tawa** ..... \$19.50  
Prawns cooked in tandoor oven. Served with green, red capsicums, onions, tomatoes, coriander and spices

**42. Prawns Karahi** ..... \$19.50  
Prawns cooked with curry sauce, green, red capsicums, onions and tomatoes

**43. Balti Prawn Karahi** ..... \$19.50  
Prawns cooked with coconut powder and Indian spices

**44. Gaun Prawn Curry** ..... \$19.50  
Prawns cooked with Indian gravy, coconut and finish with tamarind sauce

**45. Fish with Mango Sauce** ..... \$18.50  
Fish cooked in tandoori oven. Finish the dressing with rich mango sauce and Indian spices

**46. Sweet and Sour Fish** ..... \$18.50  
Fish cooked in tandoori oven with sweet and sour sauce

### ACCOMPANIMENTS

**47. Pulao Rice** ..... \$4.00  
Rice cooked in Indian spices

**48. Boiled Rice** ..... \$3.00

**49. Naan** ..... \$3.00

**50. Garlic Naan** ..... \$4.00

**51. Cheese Naan** ..... \$4.00

**52. Keema Naan** ..... \$4.00

**53. Roti** ..... \$2.50

**54. Tandoori Roti** ..... \$2.50

**55. Chips** ..... \$3.50

**56. Calamari with Salad and Chips** ..... \$14.50  
Napoli style

**57. Green Salad** ..... \$6.00

**58. Raita** ..... \$4.00

### DESSERTS

**59. Kulfi** ..... \$5.00

**60. Carrot Cake** ..... \$5.00

**61. Mango Kulfi** ..... \$5.00

### DRINKS

**62. Mango Lassi** ..... \$5.00

**63. Salted Lassi** ..... \$4.00

**64. Lemon Lime & Bitter** ..... \$4.00

**65. Juices** ..... \$2.40



[www.prachinindianrestaurant.com.au](http://www.prachinindianrestaurant.com.au)

### TAKE AWAY MENU

 **PHONE ORDERS (08) 9344 2772**

### OPEN 7 DAYS

Lunch 11.00am - 2.30pm

Dinner 4.30pm - 8.30

**SHOP 8, STIRLING VILLAGE  
4 SANDERLING ST,  
STIRLING WA 6021**

**OUR MENU IS BASED UPON  
THE PRINCIPLES OF AYURVEDA**

All meals are freshly made using fresh ingredients and are available mild, hot and vindaloo on request. Thanks

**BYO WELCOME**

*Prices subject to change without notice*

### To Start With

1. Pappadums ..... \$1.00  
Made from split pea and rice dough serve with mango chutney and tamarind sauce

### VEGETARIAN ENTRÉES

2. Vegetable Samosa ..... \$7.00  
Indian puff pastry filled with vegetables
3. Onion bhajia ..... \$5.50  
Vegetable entree made from fine chopped onions
4. Vegetable Fritters (Pakora) ..... \$7.50  
Chickpea flour mixed with vegetables
5. Cheese Fritters ..... \$8.50  
Indian cheese fried with chickpea flour

### MEAT ENTRÉES

(A selection from chicken and lamb appetisers)

6. Samosa ..... \$7.00  
A triangular shaped pastry stuffed with minced meat
7. Lamb Seikh Kabab ..... \$11.50  
Minced lamb cooked in tandoor with spices
8. Tandoori Chicken ..... \$16.50  
Chicken with bones cooked in tandoor served with green salad
9. Chicken Tikka ..... \$11.50  
Chicken marinated with yoghurt and spice cooked in tandoor

### SEAFOOD ENTRÉES

10. Fish and Shell Fish ..... \$11.50  
Seafood mix and fish cooked with Indian spices

### VEGETARIAN MAINS

11. Chana Masala ..... \$12.50  
Chickpea cooked in fresh gravy
12. Mix Vegetable Curry ..... \$12.50  
Fresh mix vegetables cooked together with spices and finish with green coriander
13. Tudka Daal ..... \$10.50  
Yellow lentils cooked on slow heat. Finished with onions, tomatoes and coriander
14. Bharta with Pea ..... \$10.50  
Eggplants cooked on slow heat in tandoor. Finished with sliced onions, tomatoes, peas and fresh coriander
15. Bhindi Baji ..... \$12.50  
Stir fried okras with onions and tomatoes. Garnished with fresh coriander
16. Chilli Paneer ..... \$12.50  
Stir fried cottage cheese with pepper, tomatoes and sliced onions. Finished with pomegranate seeds, chaat masala and coriander leaves

17. Palak Paneer ..... \$12.50  
Cottage cheese cooked with spinach
18. Cauliflower and Potato Bhaji ..... \$12.50  
Cauliflower and potatoes sauted with Indian masala
19. Palak Saag ..... \$12.50  
Spinach and other green vegetable leaves cooked with Indian spices

### CHICKEN MAINS

20. Chicken Rogan Josh (Karahi Murg) ..... \$16.50  
Boneless chicken cooked with green, red capsicums, fresh coriander, onion and tomatoes. With a touch of fenugreek
21. Murg Malai Curry ..... \$16.50  
Boneless chicken cooked with rich coconut sauce.
22. Chicken Tikka Masala ..... \$16.50  
Tandoor cooked chicken finished with tomato sauce, cream and almonds

23. Chicken with Kaju ..... \$16.50  
Chicken curry cooked with cashew nuts
24. Chicken Tawa ..... 16.50  
Boneless chicken cooked in tandoor. Finished with fresh green, red capsicums, onions, tomatoes, fresh coriander and spices
25. Chicken Korma ..... \$16.50  
A very mild dish made with coconut powder and shredded coconut
26. Butter Chicken ..... \$16.50  
Boneless chicken cooked with tomato gravy and finished with cream
27. Chicken with Vegetables ..... \$16.50  
Boneless chicken cooked with a choice of vegetables
28. Chicken with Spinach ..... \$16.50  
Chicken cooked with spinach and spices
29. Chicken Biryani ..... \$16.50  
Chicken served with basmati rice and dried fruit

### LAMB MAINS

30. Lamb Rogan Josh ..... \$18.50  
Boneless pieces of lamb cooked with fresh green, red capsicums, onions, tomatoes and coriander
31. Minced Lamb with Peas ..... \$18.50  
Minced lamb cooked with Indian spices. Finished with peas or beans
32. Lamb Curry ..... \$18.50  
Pieces of lamb cooked with gravy sauce. Finished with touch of cream
33. Lamb Tawa ..... \$18.50  
Minced lamb cooked in tandoor. Finished with red, green capsicums, onions, tomatoes, coriander leaves and spices
34. Lamb with Apricot ..... \$18.50  
Lamb cooked with gravy sauce. Finished with apricot and fresh mint.
35. Lamb Malai ..... \$18.50  
Boneless pieces of lamb cooked with coconut milk. Finished with almond powder