

ENTREE VEGETABLE CHICKEN

LAMB

BEEF

ENTREE

Samosa 2 pieces. Crispy pastry filled with potatoes, peas, herbs and spices. Served with apricot chutney. \$8.90
Onion Bhaji 3 pieces. Shredded onion and potato fritters delicately mixed with spices and herb. Served with mint and tamarind sauce. \$8.90
Papdi Chat Crisp savouries served with spicy potato and chickpeas \$13.90
Samosa Chat Samosa topped with chickpeas. Served with chilled sweet yoghurt and various chutney \$13.90
Fried Chicken 3pcs/5pcs Chicken tikka fried in chickpeas, flour with Indian spices \$15.90/22.90
Chicken Tikka 3pcs/5pcs Boneless chicken marinated with yoghurt and indian spices \$15.90/22.90
Lamb Cutlet 3pcs/5pcs Lamb cutlet marinated with Dijon mustard, yoghurt, spices and herbs. Roast in tandoor oven. Served with side salad and mint sauce. \$18.90/27.90
Seekh Kabab 4pcs Lamb mince infused with herbs and indian spices \$16.90
Fried Fish Deep fry in chickpeas flour with indian spices \$18.90
Garlic Chili Prawn Four pieces. Tiger prawn marinated with garlic, chili and spices shallow fry. Served with side salad and seafood sauce. \$19.08
Mixed Entrée Combination of lamb cutlet, chicken tikka, samosa and seekh kebab. Served with mint sauce. \$22.50

VEGETABLE

Mixed Vegetables Fresh, sautéed vegetable dish with carrot, beans, cauliflower, tomato and onion cooked with indian spices \$20.90
Vegetable Korma mild (V) Selection of vegetable cooked in creamy sauce. \$20.90
Palak Paneer mild/med A traditional blend of cottage cheese cubes tossed in spinach and finished with a tempering of chopped garlic and cumin \$20.90
Malai Kofta mild Croquettes of potatoes grated cottage cheese, rising simmered in a cashew nut and tomato sauce \$20.90
Aloo Baigon med (V) South Indian eggplant curry with roasted potatoes in tomato onion sauce \$20.90
Aloo Mator Paneer Potatoes, peas and cottage cheese cooked in a tomato onion sauce \$20.90
Bombay Potato (V)

Potato pieces cooked in a smooth curry sauce
\$20.90
Dal Tadka mild/med (V)
Yellow lentils and fresh spinach cooked with a zesty tempering of freshly pounded masala
\$19.90
Dal Makhani
A dish consisting of a variety of lentils cooked slowly to perfection and finished with herbs and a touch of butter.
\$19.90

Chicken

Butter Chicken mild Smoked marinated chicken cooked in a rich creamy tomato sauce, subtly flavoured with fenugreek leaves \$22.90
Pistachio Chicken mild Luscious chicken strips slowly cooked in a homemade pistachio gravy, sprinkled with crushed pistachio \$22.90
Chicken Tikka Masala med Chicken Tikka sautéed with capsicum And onion sauce. \$22.90
Chicken Madrass med Coconut flavoured with hot curry powder and indian spices \$22.90
Mango Chicken mild Mouth-watering delicious chicken pieces cooked in a mango creamy sauce \$22.90
Chicken Vindaloo hot A hot & tangy preparation with mustard seeds, red chillies and indian spices \$22.90
Chicken Saagwala mild med Spinach puree blended with onions, tomatoes, cumin seeds and indian spices \$22.90
Chicken Korma mild Boneless chicken cooked in mild creamy sauce \$22.90

Lamb

Kashmiri Roganjosh med/hot Diced lamb, Kashmiri infused spiced curry with joyttric (mace) and red chili
\$22.90
Lamb Saagwala mild/med
Spinach puree blended with onions, tomatoes, cumin seeds and indian spices
\$22.90
Lamb Hydrabadi med
Succulent pieces of lamb slow cooked in a mouth- watering sauce with fresh mint and corriander
\$22.90
Bhuna Lamb med
Semi dry lamb dish served with onion and tomato sauce
\$22.90
Lamb Tamarind med
Succulent pieces of lamb slow cooked in a mouth- watering sauce of the chefs special spice mix and tamarind - garnished with cherry tomatoes and Spanish onion
\$22.90
Lamb Korma mild
Lamb cooked in a creamy sauce
\$22.90

Beef

Bombay Beef mild med Beef curry with potatoes and sour & tangy taste
\$22.90
Beef Masala mild med
Juicy beef pieces cooked with fresh vegetables
\$22.90
Beef Korma mild med
Beef cooked in a creamy sauce
\$22.90
Beef Madrass med
Coconut flavoured with madras curry powder & indian spices
\$22.90



Beef Vindaloo | hot Succulant pieces of beef, cooked in goan style hot spices \$22.90

Beef Roganjosh A North Indian dish of beef cooked in kashmiri spices \$22.90

Goat

Goat curry | med Goat with bone, cooked in punjabi style \$22.90

SEAFOOD

Prawn Korma mild
Tiger prawn cook with creamy sauce
\$26.90
Prawn Malabari med
Coconut flavoured with curry leaves and indian spices
\$26.90
Prawn Masala med
A tomato, capsicum & onion flavoured prawn
cooked with indian spices
\$26.90
Fish Naryal med
Creamy & coconut flavoured fish cooked with indian spices
\$26.90
Fish Masala med
Cooked with onion, tomato, ginger and indian spices
\$26.90

BREADS

Plain Naan Leavened bread made with refined flour and freshly baked in the tandoor \$4.00
Garlic Naan Soft naan topped with garlic \$4.50
Tandoori Roti
Whole meal bread made in the tandoori oven \$4.00
Cheese Naan
Our freshly baked naan stuffed with mozzarella cheese
\$5.50
Cheese & Garlic Naan
Our freshly baked naan stuffed with mozzarella cheese & Garlic
\$6.00
Kashmiri Naan
Bread made with a stuffing of almond, pistachio, cashew, sultanas and coconut
\$6.00
Butter Naan
Whole meal bread made in the tandoori oven with butter
\$5.50
Vegetable Paratha
Stuffed with spice potato and peas
\$6.00
Chilli Cheese Naan
Stuffed with mozzarella cheese and chilli
\$6.00

RICE

Basmati Rice
Regular/Large
\$3.00 / 5.00
Biriyani
A rice dish blending cooked spices, pieces of lamb, beef or chicken with dry nuts and fresh coriander
\$22.00
Kashmiri Pulao
Rice prepared with cashew nuts and dry fruits
\$10.00
coriander \$22.00 Kashmiri Pulao Rice prepared with cashew nuts and dry fruits

BEVERAGES

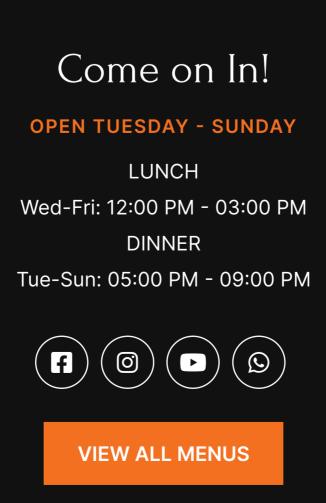
Lassi Mango
\$5.50
Soft Drinks Can
Coca Cola, Fanta, sprite, Diet Coke, Lemonade, No sugar Coca Cola
\$3.50
Bottle Drinks
Lemon lime bitters Sparkling water Bottled water Orange juice Apple juice Ginger beer
\$4.50
\$4.50

Dessert

Gulab Jamun \$6.50
Rice Pudding \$6.50
Carrot Halwa \$6.50
Mango Kulfi \$6.50
Pistachio Kulfi \$6.50

ACCOMPANIMENT

Papadums (4 pcs)
\$3.50
Mango Chutney
\$3.50
Mint Yogurt
\$3.50
Cucumber Raita
\$4.50
Tomato & Onion
\$3.50
Mixed Pickles
\$3.50
Side Dish Platter
(Any 3 of the above)
\$9.50





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