

## "TANDOORI BREADS"

- 47. **NAAN** \$2.50  
*Plain flour bread from Tandoor. Melting moments!*
- 48. **GARLIC NAAN** \$3.50  
*Plain naan baked with garlic.*
- 49. **TURBO NAAN** \$3.50  
*Plain flour bread baked with fresh chilli flakes.*
- 50. **PUDINA PARATHA** \$3.50  
*Flaky wholemeal bread, baked in the Tandoor with a dash of mint.*
- 51. **MASALA KULCHA** \$4.00  
*Plain flour bread filled with potatoes, onions, green peas, cheese, coriander and baked in the Tandoor.*
- 52. **KASHMIRI NAAN** \$4.00  
*Plain flour bread filled with spiced dry fruits and nuts.*
- 53. **KEEMA NAAN** \$4.00  
*Naan filled with spicy lamb mince and coriander baked in the Tandoor. (good for a start too!)*
- 54. **ALOO PARATHA** \$4.00  
*Wholemeal bread stuffed with mildly spiced potatoes.*
- 55. **ROTI** \$2.00  
*Flat wholemeal bread baked in Tandoor.*

## "RICE"

- 56. **SAFFRON RICE** \$4.00  
*Basmati rice with cumin and spices with a dash of saffron.*
- 57. **KASHMIRI RICE** \$6.00  
*Basmati rice mixed with fresh fruits and nuts.*
- 58. **PEA RICE** \$5.00  
*Fresh, green peas tossed in butter with cumin and mixed with basmati rice.*
- 59. **VEGETABLE RICE** \$8.00  
*Our special vegetable rice*
- 60. **BIRYANI - Choice of:** Beef, Chicken, Lamb \$12.00  
Prawns \$14.00  
*Choice of meat cooked with basmati rice, nuts & spices.*
- 61. **COCONUT RICE** \$6.00

## "ACCOMPANIMENTS"

- 62. **RAITA** \$3.50  
*Churned homemade yoghurt with grated cucumber and garnished with ground cummin.*
- 63. **ACHAR CHUTNEY (Each)** \$2.00  
*Mango, Chilli, Mint, Tamarind or Hot mixed pickles*
- 64. **PAPADUMS** \$1.00  
*Crisp thin lentil crackers (4 pieces).*
- 65. **SPICY SALAD** \$4.50  
*Indian salad with chopped cucumbers, onions and tomatoes with Indian spices.*

## "DESSERTS"

- 66. **GULAB JAMUN** \$5.00  
*Full cream milk dumplings, lightly fried and soaked in rose water sugar syrup, garnished with pistachio and coconut.*
- 67. **KULFI (Traditional or Mango)** \$5.00  
*Indian version of ice cream prepared with milk and nuts blended with cream & garnished with rose syrup and pistachio.*
- 68. **ASSORTED ICE CREAM** \$5.00  
*Variety of ice creams from Phoolwari's Treasure.*
- 69. **DEATH BY CHOCOLATE** \$5.00  
*Dark chocolate cake coated with hot chocolate sauce, garnished with nuts.*

## "BEVERAGES"

- 70. **LASSI** \$4.00  
*Churned yoghurt drink*  
Sweet / Salted \$4.00  
Rose / Mango \$4.00
- 71. **Coke / Diet Coke / Fanta / Lemonade / Lift** \$4.50  
Bottles 1.25 Litre .....

### FAMILY PACK FOR TWO

- 2 pieces Chicken Tikka
- 2 pieces Samosa
- MAIN COURSE**
- Choice of any 2 Curries (veg or non veg)
- 1 serve Rice
- 1 serve Raita
- Papadams & Chutney
- 2 Naan

All for only  
**39<sup>00</sup>**

*Seafood & any alterations to value packs will be charged accordingly*

### FAMILY PACK FOR FOUR

- 4 pieces Tandoori Chicken
- 4 pieces Spinach Pakora
- MAIN COURSE**
- 1 Butter Chicken
- 1 Vegetable Korma
- 1 Rogan Josh
- 2 Naan
- 1 Raita
- 2 Rice
- Papadams & Chutney
- 1 X 1.25 litre Soft Drink

All for only  
**\$53<sup>00</sup>**

*Seafood & any alterations to value packs will be charged accordingly*

*All prices are GST inclusive.  
Prices subject to change without notice.*



# Phoolwari

## TANDOORI INDIAN RESTAURANT

Authentic Northern Indian & Tandoori Cuisine

LUNCH: MONDAY TO FRIDAY 12pm - 2.30pm

DINNER: 7 NIGHTS A WEEK 5pm - 10.30pm

HOME DELIVERY AVAILABLE (\$3.50 CHARGE APPLIES)

**9876 9111 / 9879 8229**

New Location: 7 Murray Place, Ringwood 3134

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

Licensed & B.Y.O.

## "ENTREE"

- |   |        |
|---|--------|
| 1. <b>SAMOSA</b>  | \$5.00 |
| <i>Home made pastry, filled with spiced potatoes and green peas - 2 pieces.</i> |        |
| 2. <b>SABZI PAKORA</b>  | \$5.00 |
| <i>Florets of cauliflower and spinach dipped in chickpea batter and fried.</i>  |        |
| 3. <b>ONION BHAJI</b>   | \$5.00 |
| <i>Onion fritters battered and deep fried.</i>                                  |        |
| 4. <b>BATADA WADA</b>   | \$5.00 |
| <i>Delicately spiced mashed potatoes, dipped in batter and fried.</i>           |        |
| 5. <b>TANDOORI MUSHROOM (</b>   | \$9.50 |
| <i>Mushrooms marinated in thick yoghurt and spices. Cooked in the Tandoor</i>   |        |
| 6. <b>PUMPKIN SOUP</b>  | \$6.00 |
| <i>Delicately flavoured lentil soup tempered with cumin and garlic.</i>         |        |

## "CLAY OVEN SPECIALITIES"

- |   |                             |
|---|-----------------------------|
| 7. <b>CHICKEN TIKKA</b>   | \$12.00                     |
| <i>Morsels of boneless chicken, marinated in yoghurt and exotic spices cooked to perfection in the Tandoori oven.</i>           |                             |
| 8. <b>SHEEK KEBAB</b>   | \$12.00                     |
| <i>Minced lamb with ginger, garlic, fresh coriander and freshly ground spices, rolled on a skewer and cooked in Tandoor.</i>    |                             |
| 9. <b>GARLIC CHICKEN</b>  | \$12.00                     |
| <i>Morsels of boneless chicken marinated in yoghurt, exotic spices &amp; garlic cooked to perfection in the Tandoori oven.</i>  |                             |
| 10. <b>LAMB CHOPS</b>   | \$12.00                     |
| <i>Succulent lean lamb cutlets marinated in spices and selected herbs, cooked to perfection in the clay oven.</i>               |                             |
| 11. <b>TANDOORI PRAWNS</b>  | \$15.00                     |
| <i>King prawns, marinated in freshly crushed ginger, garlic, lemon juice &amp; Tandoori spices and barbecued in the Tandoor</i> |                             |
| 12. <b>TANDOORI FISH</b>  | \$15.00                     |
| <i>Morsels of fish, lightly seasoned and marinated in Chefs own recipe and cooked in the tandoor.</i>                           |                             |
| 13. <b>TANDOORI CHICKEN</b>   | Half \$9.50<br>Full \$17.00 |
| <i>Spring chicken marinated in yoghurt, selected herbs and spices then cooked in the clay oven. (Speciality of the house)</i>   |                             |
| 14. <b>TANDOORI SIZZLER</b>   | \$20.00                     |
| <i>An assortment of exotic meats from the Tandoor, served on a sizzler. (A culinary delight)</i>                                |                             |

### Chilli Rating



MILD



HOT



EXTRA HOT

## "CLASSIC CURRIES"

- |   |                    |
|---|--------------------|
| 15. <b>KORMA</b>  | \$14.00<br>\$18.00 |
| <b>Choice of: Lamb, Beef, Chicken, Pork Prawn &amp; Fish</b>  |                    |
| <i>For mild taste buds. Cooked with coconut, cream and cashew nut sauce.</i>  |                    |
| 16. <b>SAAG</b>   | \$14.00<br>\$18.00 |
| <b>Choice of: Lamb, Beef, Chicken, Pork Prawn &amp; Fish</b>  |                    |
| <i>Succulent pieces of meat cooked with fresh spinach, herbs and spices. Delicious yet mild.</i>  |                    |
| 17. <b>BHUNA (</b>  | \$14.00<br>\$18.00 |
| <b>Choice of: Lamb, Beef, Chicken, Pork Prawn &amp; Fish</b>  |                    |
| <i>Tender meat tossed with onion and capsicum and finished with Chefs own style. 'It's a treat'.</i>  |                    |
| 18. <b>MADRAS</b>   | \$14.00<br>\$18.00 |
| <b>Choice of: Lamb, Beef, Chicken, Pork Prawn &amp; Fish</b>  |                    |
| <i>A combination of hot spices and coconut.</i>   |                    |
| 19. <b>VINDALOO (</b>   | \$14.00<br>\$18.00 |
| <b>Choice of: Lamb, Beef, Chicken, Pork Prawn &amp; Fish</b>  |                    |
| <i>A delicious Goan speciality seasoned with spices &amp; vinegar.</i>  |                    |
| 20. <b>CHILLI (</b>   | \$14.00<br>\$18.00 |
| <b>Choice of: Lamb, Beef, Chicken, Pork Prawn &amp; Fish</b>  |                    |
| <i>A delicious speciality seasoned with spices &amp; freshly ground chillies and garnished with fresh coriander.</i>  |                    |
| <b>"HOUSE CURRIES"</b>  |                    |
| 21. <b>CHICKEN BUTTER CREAM</b>   | \$14.00            |
| <i>All time favourite and popular dish - Boneless pieces of chicken, cooked in the tandoor and simmered in a rich tomato based sauce and finished with butter and cream</i> |                    |
| 22. <b>CHICKEN TIKKA MASALA (</b>   | \$14.00            |
| <i>Boneless chicken cooked in the tandoor and then tossed with onions, capsicum and tomatoes.</i>   |                    |
| 23. <b>CHICKEN JALFREZI</b>   | \$14.00            |
| <i>A chicken meal with a difference - Boneless chicken cooked with capsicum, tomatoes and onions.</i>   |                    |
| 24. <b>CHICKEN PHOOLWARI</b>  | \$14.00            |
| <i>Chefs own recipe for chicken curry, "really special"</i>   |                    |
| 25. <b>ROGAN JOSH (</b>   | \$14.00            |
| <i>Authentic lamb curry, from the foothills of Kashmir.</i>   |                    |
| 26. <b>LAMB LAZEEZ</b>  | \$14.00            |
| <i>Deliciously mild lamb cooked in yoghurt based gravy and finished with cashew nuts and almonds.</i>   |                    |
| 27. <b>LAMB PASANDA</b>   | \$14.00            |
| <i>Fillets of spring lamb, marinated with cashew nuts and cream, cooked in Tandoor and then blended in a mild cashew nut sauce.</i>   |                    |
| 28. <b>BEEF - DO - PIAZA (</b>  | \$14.00            |
| <i>Literally means "two onions". Yes, beef cooked in curry sauce with "lotsa" onions, Yum!</i>  |                    |
| 29. <b>BEEF HAZARVI (</b>   | \$14.00            |
| <i>Minced beef balls, mixed with freshly ground spices &amp; filled with cashews, then blended with the Chefs own sauce. "Spicy".</i>                                       |                    |
| 30. <b>GOAT CURRY</b>   | \$16.00            |
| <i>An authentic taste of India. Chefs own sauce. "Spicy".</i>   |                    |

## "SEAFOOD DELIGHTS"

(From the Chef's curry pot)

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|--|---------|
| 31. <b>PRAWN MASALA</b>  | \$18.00 |
| <i>King prawns tossed with onions &amp; capsicum, cooked with freshly ground spices.</i>         |         |
| 32. <b>PRAWN CURRY</b>   | \$18.00 |
| <i>King prawns from the ocean, cooked with freshly ground spices and herbs.</i>                  |         |
| 33. <b>SEAFOOD VINDALOO (</b>  | \$18.00 |
| <b>(Choice of Fish or Prawns)</b>  |         |
| <i>A delicious Goan speciality, seasoned with spices &amp; vinegar.</i>                          |         |
| 34. <b>FISH CURRY</b>  | \$18.00 |
| <i>Boneless pieces of fish prepared with coconut cream and spices and cooked on a slow fire.</i> |         |

## "FOR THE VEGETARIAN"

- |   |         |
|---|---------|
| 35. <b>CHILLI PANEER (</b>  | \$12.00 |
| <i>Home made cottage cheese cooked with spices and freshly ground chillies and garnished with coriander</i>   |         |
| 36. <b>PANEER MAKHANI</b>   | \$12.00 |
| <i>Homemade cottage cheese simmered in a rich tomato base sauce and finished with a hint of butter &amp; cream</i>                                    |         |
| 37. <b>PALAK PANEER</b>   | \$12.00 |
| <i>Vegetarian's delight - Golden fried homemade cottage cheese in a smooth saffron flavoured spinach puree, delicately finished with fresh herbs.</i> |         |
| 38. <b>MUTTER PANEER</b>  | \$12.00 |
| <i>Homemade cottage cheese and green peas simmered in saffron flavoured curry sauce and finished with coriander.</i>                                  |         |
| 39. <b>KOFTA CURRY</b>  | \$12.00 |
| <i>Potato and cheese balls, mixed with dried fruits and nuts &amp; simmered in light almond flavoured sauce</i>                                       |         |
| 40. <b>VEGETABLE KORMA</b>  | \$12.00 |
| <i>Fresh mixed seasonal vegetables, cooked with fresh herbs and spices.</i>   |         |
| 41. <b>DHAL MAKHANI</b>   | \$12.00 |
| <i>Combination of black lentils and kidney beans simmered over night with freshly ground spices and finished with cream and coriander.</i>            |         |
| 42. <b>MUSHROOM MASALA</b>  | \$12.00 |
| <i>Mushrooms cooked with spices &amp; green peas</i>  |         |
| 43. <b>ALOO DUM BANARSI</b>   | \$12.00 |
| <i>Potatoes with freshly crushed herbs and spices seasoned with tomatoes and coriander.</i>   |         |
| 44. <b>PUMPKIN MASALA</b>   | \$12.00 |
| <i>Diced butternut pumpkin, tempered with onion seeds, fennel, fenugreek seeds and finished with Chefs own sauce. (Simply delicious)</i>              |         |
| 45. <b>ALOO GOBI</b>  | \$12.00 |
| <i>Potatoes and cauliflower, stir fried with spices &amp; tomato.</i>   |         |
| 46. <b>EGGPLANT &amp; POTATO</b>  | \$12.00 |
| <i>Eggplant cooked in a light gravy with tomato &amp; herbs garnished with fresh coriander.</i>   |         |