

Vegetable/Vegan Curry ----- \$18.90

PLEASE ADVISE STAFF WHEN ORDERING VEGAN OPTION.

Paneer Butter Masala: Cottage cheese cubes in a rich tomato, almond & creamy ginger sauce.

Palak Paneer: Cottage cheese cubes in a spinach & aromatic spices curry.

Paneer Kadhai: Cottage cheese cooked with in a rich onion & tomato sauce.

Bombay Aloo (Vegan): Potato cubes & peas pan-fried with ginger, garlic & spices with a tomato onion sauce.

Mix-Veg Curry (Vegan): Our special curry seasoned with cauliflower, carrot, potato, garden peas and beans.

Eggplant and Potato Curry (Vegan): A rich & spicy eggplant, potato curry with aromatic spices, curry leaves, onions & tomato.

Chickpeas & Spinach Salan (Vegan): Chickpeas tempered with mustard seeds, garlic, onion, curry leaves & cooked in a coconut cream and spinach sauce.

Chana Masala (Chole) (Vegan): It is a mixture of chickpeas, garam masala, and, typically, onion, tomatoes, coriander, garlic, ginger, and chiles sauce.

Rice Dishes

Steam Rice ----- \$3.00

Saffron Rice/Coconut Rice ----- \$4.00

Chicken & Egg Fried Rice ----- \$12.90

Veg Fried Rice ----- \$12.90

Accompaniments

Cucumber & Yoghurt Raita ----- \$3.00

Mango Chutney ----- \$2.00

Pappadums (4) ----- \$2.00

Naan Breads

Roti (whole meal tandoori bread) ----- \$4.00

Plain Naan ----- \$4.00

Garlic Naan/ Potato Naan ----- \$5.50

Tasty Cheese Naan ----- \$5.50

Peshwari Naan (dry fruits & nuts) ----- \$5.50

Spinach & Cheese Naan ----- \$5.50

Chicken & Cheese Naan ----- \$5.50

Chilli, Cheese and Capsicum (CCC) ----- \$5.50

Deserts

Mango Kulfi ----- \$4.00

Homemade mango ice cream.

Gulab Jamun (4pcs) ----- \$4.00

Deep fried dumplings in sugar syrup.

Drinks

Coke/Fanta/Diet Coke/Coke Zero/Sprite ----- \$2.50

Plain Sweet Lassi----- \$4.00

Strawberry Lassi/ Mango Lassi----- \$4.00



Indus Curry Express

Authentic Indian & Nepalese Restaurant

SUPER TUESDAY DEAL TAKE AWAY MENU

**BUY ONE
GET ONE
FREE**

- condition apply*

- main meal of lesser value will be given free

- not valid in conjunction with any other offer

- valid for take away only

- curries section only



PHONE ORDER

07 3216 2686 / 0403 136 236

7/328 Newman Road, Geebung 4034, QLD

Open 7 Nights
Monday - Sunday
From: 4:30pm - 9:00pm

www.induscurryexpress.com

For more updates, please follow us on Instagram & Facebook.

INDIAN ENTREE

Vegetarian

Vegetable Samosa (2 pcs) -----\$6.90

Homemade pastry, filled with potato and peas mix with ginger and garlic, and authentic spices.

Veg Pakora (V/GF) (4 pcs) -----\$6.90

It is a delightful vegan vegetable pakoras, fried to crispy golden-brown perfection and served with date and tamarind sauce.

Veg Spring Roll (6 pcs)-----\$6.00

Veg MO:MO (Dumpling) (10pcs) ----- \$14.00

Nepalese style minced vegetable wrapped in flour dough & steamed served with tomato & sesame seeds dip.

Non-Vegetarian

Chicken MO:MO (Dumpling) (10pcs)----- \$14.00

Nepalese style minced chicken wrapped in flour dough & steamed served with tomato & sesame seeds dip.

Crispy Chicken Wings (5 pcs) -----\$7.90

Chicken wings marinated in chef's special spices, batter coated and deep fried, served with tomato and Sesame seeds dip.

Chicken 65----- \$12.90

Delicious juicy deep fried spicy piece of chicken meat bursting with flavour of mustard, chilly, curry leaves and coconut.

Amritsar Tandoori Chicken (GF)

Half----- \$11.50 **Full**----- \$18.50

Skewered chicken marinated in traditional yoghurt, spices & grilled in tandoori oven.

Chicken Tikka (GF) (4 pcs) ----- \$10.90

Tender chicken pieces flavoured with yoghurt and spices, cooked in a traditional clay tandoor oven.

Indus Special Entree Combo for Four ----- \$18.90

Our platter contains vegetable pakora, vegetable samosa and chicken tikka.



MAINS

Please allow minimum 20 minutes as all dishes are cooked fresh to order.
All mains are Gluten free = GF & some are Dairy free = DF and Vegan.

Indus Designer Curries

Step 1: Select one of the following:

Chicken/Lamb/Beef/Mixed Veg.----- \$19.90

Step 2: Choose your sauce from any of the following:

Balti (DF): Onions, chillies, tomato, capsicum & cumin sauce.

Rogan Josh (DF): GLOBAL INDIAN FAVOURITE made with fried onions, ground spices, tomato & herbs.

SaagWalla: GLOBAL INDIAN FAVOURITE spinach, tomato, onion, garlic, onions & fresh herbs.

Korma: GLOBAL INDIAN FAVOURITE creamy yellow sweet, mild onion, cashew, and almond sauce.

Vindaloo (DF): GLOBAL INDIAN FAVOURITE hot & spicy sauce made with red chillies, cumin, vinegar & tomato.

Goan (DF): GLOBAL INDIAN FAVOURITE spicy coconut sauce flavoured with tomato, tamarind & red chillies.

Madras (DF): A delicious Curry From south of India prepared with tomato, onion, fresh herbs & spices.

Indus Special ----- \$19.90

Butter Chicken (GLOBAL INDIAN FAVOURITE)

Diced Chicken Breast cooked in creamy, tomato, ginger, cashew & almond sauce.

Chicken Tikka Masala (GLOBAL INDIAN FAVOURITE)

Diced Chicken Breast cooked in tomato, ginger & creamy sauce with diced onion, capsicum & herbs.

Chicken Jalfrezi (DF)

A type of curry which involves frying marinated pieces of chicken with Ginger, Onion, Capsicum & Tomato Gravy.

Murgh Methi Chaman

Methi Chaman is a superb chicken dish combined with fenugreek & touch of greens gravy.

Favourite Lentils ----- \$16.90

Tadka Dahl (Vegan): Traditional tempered dahl with garlic, chillies, onions, tomatoes, curry leaves & mustard seeds.

Black lentil and Kidney Beans (Vegan): Black lentil and Kidney Beans prepared in a special pot served with tempered fresh ginger, garlic, tomato and coriander.

Dahl Makhni: Dahl cooked in a rich tomato, almond & creamy ginger sauce.