



# KEBABS N KURRYS

## menu



(02) 9742 3195

AN INDIAN MIDDLE EASTERN  
FOOD AFFAIR



372/374 Liverpool  
Rd, Strathfield  
South NSW 2136



OPENING HOURS  
6:00pm - 10:00pm



### JUMPSTART APPETIZER

## CROWD PLEASER (VEG)

#### SCRUMPTIOUS SAMOSA

*Flaky pastry, stuffed with a delicious spiced veg filling.*

\$5

#### CRUNCHY SPRING ROLL

*Shatteringly crisp on the outside with vegetable filling.*

\$5

#### CRISPY VEG PAKORA

*Crispy fritters made with vegetables like onions, potatoes, gram flour, spices and herbs.*

\$9

#### THE RING WHICH I NEED IS AN ONION RING

*Slices of onion, coated with batter, breadcrumbs, flour, spices and deep-fried until golden-brown.*

\$12



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## JUMPSTART APPETIZER

## MEAT & GREET (NON-VEG)

### TANTALIZING TANDOORI CHICKEN SIZZLERS

*Tender chicken breast fillets marinated and baked in a freshly made tandoori sauce and stir-fried with fresh green peppers and sliced onions*

**\$19.50**

### ALL TIME FAVOURITE!!!! CHICKEN TIKKA

*Small pieces of boneless chicken baked using skewers on a brazier after marinating in Indian spices and dahi (yogurt)*

**\$18.00**

### MURG MALAI KEBAB

*Boneless chicken breast marinated in a juicy mixture of curd, cream, cashew nuts, and spices before being grilled*

**\$21.00**

### "GO GREENS" HARYALI KEBAB

*Boneless chicken flavored with fresh green herbs, marinated in curd, skewered and then grilled to perfection.*

**\$21.00**

### TASTY TANGDI KEBAB

*Chicken drumsticks marinated in garlic, ginger, garam masala, turmeric and chilli*

**\$23.00**



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### JUMPSTART APPETIZER

## MEAT & GREET (NON-VEG)

#### SATISFYING CHICKEN SHISH KEBAB

*Skewered and grilled small cubed of chicken flavored in aromatic spices* **\$21.00**

#### TANDOORI LUSCIOUS LAMB CHOPS

*Lamb chops marinated in yogurt and flavoursome masalas* **\$26.00**

#### TERRIFIC MIXED TANDOORI SIZZLERS (CHICKEN & LAMB)

*Chicken breast fillets & Lamb marinated in tandoori sauce and stir-fried with fresh green peppers and sliced onions* **\$29.00**

#### CATCHY CHICKEN 65

*Boneless chicken marinated with flour, spices, yoghurt, egg, and curry leaves. These are later fried to perfection until golden and crisp.* **\$18.00**

#### CHICKEN MAJESTIC

*Fried boneless chicken coated in a spicy, tangy yogurt based sauce* **\$19.50**

#### I LOVE THE SMELL OF ROAST CHICKEN

*Chicken slathered with a garlic-herb-lemon, butter and spices* **\$20.00**





## MAIN COURSES

### THE VEG SQUAD (VEG)

#### VEG KORMA

*Vegetable korma is made with potatoes, peas, carrots, French beans, onions, tomatoes, coconut or yogurt, nuts and spices*

**\$18**

#### ALOO PALAK

*Aloo palak is a simple Indian dish made with potatoes, spinach, spices and herbs.*

**\$18**

#### PALAK PANEER

*Palak Paneer is a simple Indian dish made with fresh spinach, onions, spices, paneer and herbs*

**\$18**

#### VEG KHADAI

*This dish has a medley of onions, tomatoes, bell peppers and various assorted veggies together with spices and cream*

**\$20**

#### DHAL SAAG

*This creamy spinach and lentil (Dhal Saag) is bursting with flavor from ginger, garlic, turmeric, cumin and coriander*

**\$16**

#### PANEER TIKKA MASALA

*soft melt-in-mouth tender chunks of marinated chargrilled paneer swimming in flavoursome spicy & creamy gravy.*

**\$20**

#### PANEER CHAMAN

*Chunks of fried paneer simmered in tomato sauce flavoured with spices and fennel seeds powder.*

**\$20**

#### ALOO MATAR

*This super flavoursome aloo matar is made with potatoes, peas, onions, tomatoes, spices and herbs*

**\$20**

#### NAVRATAN KORMA

*Navratan korma is a rich luxurious curry dish made with mixed vegetables and garnished with dry fruits*

**\$20**

#### CHOLE

*Chickpea curry cooked with onions, tomatoes and lots of spices.*

**\$20**



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## MAIN COURSES

### MEAT-A-LICIOUS (NON-VEG)

#### CHICKEN KORMA

*Bone-in chicken cooked with spices, onion paste, yogurt and nuts.*

**\$21.50**

#### CHICKEN MADRAS

*Tender and succulent pieces of chicken swimming in a super flavorful and delicious curry sauce (indian spices, garlic, ginger, chilli & tomatoes)*

**\$21.50**

#### CHICKEN SAAG

*Chicken saag is a classic Indian dish made with chicken, spinach, spices, and sour cream*

**\$21.50**

#### CHEF SPECIAL - CHICKEN (GRAVY)

*Chicken saag is a classic Indian dish made with chicken, spinach, spices, and sour cream*

**\$21.50**

#### DUM KA CHICKEN

*Chicken marinated in curd/yogurt and spices. It is slow cooked which gives a rich colour and texture to the gravy.*

**\$21.50**

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#### LAMB ROGAN JOSH

*An Indian lamb curry with a heady combination of intense spices in a creamy tomato curry sauce.*

**\$26.00**

#### LAMB VINDALOO

*Delicious fiery red curry dish of tender mutton chunks cooked in vindaloo sauce made with lots of chillies, vinegar, garlic and spices.*

**\$26.00**

#### LAMB KORMA

*Mild curry- Lamb braised in yogurt, cream, / nut-paste based sauce, and seasoned with mild aromatic Indian spices like cardamom, cumin, cinnamon, and coriander.*

**\$26.00**

#### LAMB MADRAS

*Lamb cooked in curry paste made of mustard seeds, curry leaves, yoghurt, and tamarind paste.*

**\$26.00**

#### LAMB SAAG

*Lamb cooked in curry paste made with spiced sauce of pureed green onions, and spices.*

**\$26.00**



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## MAIN COURSES

### MEAT-A-LICIOUS

#### GOAT KURRY

*Chunky pieces of goat are slowly simmered in aromatic blend of garlic, ginger, curry leaves, onions, chilli, & tomatoes*

\$26.00

#### GONGURA MUTTON

*Spicy curry with the distinctive taste of gongura or sorrel leaves.*

\$26.00

#### GOAT MASALA

*Goat curry pieces, cooked in a mix of sauteed onions, tomatoes, garlic, and aromatic spices and herbs.*

\$26.00

#### BHEJA FRY

*Pan fried goat brain cooked in onions, chili paste, garam masala and coriander.*

\$26.00

#### GOAT LIVER FRY

*It's mighty in taste and full of zesty flavors- cooked with indian spices*

\$26.00

### BIRYANI FOR EVERY MOOD

#### CHICKEN BIRYANI

*Chicken Biryani is a savory chicken and rice dish that includes layers of chicken, rice, and aromatic spices that are steamed together.*

\$25.00

#### GOAT BIRYANI

*Goat Biryani is a savory goat and rice dish that includes layers of goat, rice, and aromatic spices that are steamed together.*

\$28.00

#### CHICKEN 65 BIRYANI

*Chicken 65 Biryani is a savory chicken (cubed chicken) and rice dish that includes layers of chicken, rice, and aromatic spices that are steamed together.*

\$25.00

#### VEG BIRYANI

*Veg Biryani is a savory vegetables and rice dish that includes layers of Lvegetables, rice, and aromatic spices that are steamed together.*

\$21.00



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## PARADISE IN EACH GRAIN OF RICE

### BASMATI CHAWAL

*STEAMED LONG GRAIN FLUFFY BASMATI RICE*

\$5.00

### LEMON RICE

*Crunchy, flavorful, tasty and tangy dish made with lemon juice, fried nuts, aromatic herbs and spices*

\$26.00

### TOMATO GARLIC RICE

*Fluffed up Basmati Rice, cooked in a tantalizing tomato and garlic sauce*

\$26.00

### VEG FRIED RICE

*Made by stir frying cooked rice in a wok with vegetables, soya sauce and spices, including garlic, pepper and chilli*

\$26.00

### SAFFRON RICE

*A beautiful and savory side dish with saffron spice, onions and broth.*

\$26.00

## THE CRUNCH YOU CANNOT RESIST

### MASALA PAPAD

*Crispy papad are topped with a spicy and tangy masala that is prepared with onions, fresh tomatoes, cilantro (fresh coriander leaves), green chillies, salt, red chilli powder, freshly squeezed lime juice, and chaat masala powder.*

\$5.00

### FRYUMS

*Fryums- an Indian snack food composed primarily of potato starch and tinted sago, which is deep fried.*

\$6.00

## LIGHT ON CALORIES, LOADED WITH TASTE

### GARDEN SALAD

*Mesclun lettuce tossed with tomato, cucumber and red onion accompanied by an olive oil, & lemon juice*

\$17.00

### YOGHURT & CUCUMBER SALAD

*Plain yoghurt mixed with cucumber, mint, and mild spices*

\$17.00



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## ALWAYS SAVE ROOM FOR DESSERT

### I WOULD EAT YOU IN ANY LIFE TIME - GARJAR KA HALWA

*Is a carrot-based sweet dessert pudding, made by grated carrots, with milk, sugar, cardamom, ghee and nuts.*

**\$14.00**

### ALWAYS SAVE ROOM FOR KESARI HALWA

*Sweet dish made with rava or suji , sugar, ghee (clarified butter), saffron, nuts and dry fruits.*

**\$14.00**

### FOOD GOES TO STOMACH BUT GULAB JAMUN GOES TO HEART

*Made of khoya, a pinch of all-purpose flour/refined wheat flour/ baking powder and clarified butter (ghee); milk kneaded to form a dough, moulded into balls, deep fried and dropped into simmering sugar syrup.*

**\$12.00  
(2pcs)**

### KEEP CALM AND EAT KADDU KA KHEER

*Made with pumpkin or kaddu, milk, cardamom, ghee,sugar and nuts.*

**\$12.00**

## RAIN OR SHINE- LASSI IS ALWAYS DIVINE!

### MANGO LASSI

*Made with fresh yogurt or Curd, sweet mangoes and a touch of cardamom.*

**\$8.00**

### ROSE LASSI

*This tasty and cooling rose lassi is made with fresh curd, rose petals, rose syrup, sugar and dry fruits.*

**\$8.00**

### ROSE MILK

*Rose milk is a non-alcoholic rose-flavored milk drink. It's made with chilled milk, rose essence, rose water, or rose syrup.*

**\$8.00**



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