



KEBABS N KURRYS

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)



KEBABS N KURRYS

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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



JUMPSTART APPETIZER

MEAT & GREET (NON-VEG)



AN INDIAN MIDDLE EASTERN
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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

\$21.00



JUMPSTART APPETIZER

MEAT & GREET (NON-VEG)



AN INDIAN MIDDLE EASTERN
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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 stirfried 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 SADAEG

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

\$16

PANEER TIKKA MASALA

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



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

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



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

\$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



PARADISE IN EACH GRAIN OF RICE

BASMATI CHAWAL

STEAMED LONG GRAIN FLUFFY BASMATI RICE

\$05.00

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.

\$05.00

FRYUMS

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

\$06.00

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



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

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

\$08.00

ROSE LASSI

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

\$08.00

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.

\$08.00

