

PALAK PANEER	\$14.95
Home made cottage cheese cooked in medium traditional North Indian spices with finely chopped spinach.	
ALOO MATTER	\$14.95
A simple blend of potatoes and peas, cooked with medium traditional spices.	
SEASONAL VEGETABLE	\$14.95
Fresh crisp vegetables, lightly sauteed in a mild cream and cashew sauce.	
DAHL MAKHANI	\$14.95
Black lentils slow cooked with tomatoes, herbs, fresh cream and mild spices.	
MALAI KOFTA	\$14.95
A Kashmiri speciality. Dumplings made with potato, cottage cheese, sultanas and cashews in a rich cream sauce.	
CHANNA	\$14.95
Chickpeas slow cooked with tomatoes, onions and freshly ground medium spices.	

rice dishes

CHICKEN BIRYANI	\$16.95
Aromatic Basmati rice, cooked traditionally with chicken, mildly flavoured with herbs, spices and saffron.	
LAMB BIRYANI	\$16.95
Aromatic Basmati rice, cooked traditionally with lamb, mildly flavoured with herbs, spices and saffron.	
VEGETABLE BIRYANI	\$16.95
Aromatic Basmati rice, cooked with fresh vegetables flavoured with ghee.	
KASHMIRI PULAV	\$5.95
Aromatic rice cooked with herbs, nuts, sultanas and saffron.	
PEAS PULAV	\$5.95
Aromatic Basmati rice, cooked with peas, flavoured with ghee.	
STEAMED RICE	\$3.95
Aromatic Basmati rice steamed with cardamons, cloves and bay leaves.	

Breads (rotis)

PLAIN NAAN	\$2.95
Fresh bread, baked on side of the tandoor.	
BUTTER NAAN	\$3.50
Tandoori bread enriched with butter.	
GARLIC NAAN	\$3.95
Tandoori bread enriched with garlic.	
PANEER NAAN	\$3.95
Tandoori bread enriched with paneer.	

ALOO NAAN	\$3.95
Tandoori bread stuffed with mashed potatoes and herbs.	
SPINACH AND CHEESE NAAN	\$3.95
Tandoori bread stuffed with spinach and mozzarella cheese.	
KASHMIRI NAAN	\$3.95
Tandoori bread stuffed with a delicious combination of dried fruit and nuts.	
CHICKEN NAAN	\$3.95
Tandoori bread stuffed with tender chicken tikka pieces.	

Accompaniments

PAPADAMS	\$2.50
MANGO CHUTNEY	\$2.50
CUCUMBER RAITA	\$4.50
A cool blend of lemon juice, yoghurt and cucumber. Ideal accompaniment for hot dishes.	
MIXED PICKLE	\$2.50
DATE AND TAMARIND SAUCE	\$2.50

Desserts

GULAB JAMUN	\$4.95
A delicious Indian sweet infused with rose water, cardamons, cloves and garnished with coconut.	
KULFI	\$4.95
Traditional home made Indian ice cream flavoured with either almonds and cashews or mango. Fresh and light on the palate.	

Beverages

MANGO or BANANA LASSI	\$4.95
SWEET or SALTY LASSI	\$3.95
SOFT DRINK 1.25lt bottle	\$3.95



INDIAN Mumtaj Restaurant

takeaway menu
traditional indian cuisine cooked fresh ...

order by phone

6618 1194

bookings recommended



**at the Ramada
2 Martin St, Ballina**

Entrees

VEGETARIAN SAMOSA (3) Light crispy pastry filled with spiced potatoes and peas.	\$6.95
ONION BHAJI (5) Chopped onion dipped in a batter of chickpea flour and fresh herbs.	\$6.95
PANEER PAKORAS (5) Cottage cheese dipped in a lightly spiced chickpea batter and fried.	\$7.95
CHICKEN PAKORA (5) Spiced, boneless chicken pieces dipped in chickpea batter and fried.	\$7.95
PRAWN PAKORA (5) Prawns marinated in a spiced chickpea batter and fried.	\$10.95
FISH PAKORA (5) Fish blended with fresh herbs and a chickpea batter and fried.	\$10.95
CHICKEN TIKKA Succulent boneless chicken pieces, marinated in lemon juice, yoghurt, garlic, herbs and spices and cooked in the tandoor.	\$10.95
TANDOORI CHICKEN [half] \$10.95 [full] \$16.95 Tender whole chicken marinated in lemon juice, yoghurt, garlic, herbs and spices and roasted in the tandoor.	
MUMTAJ PLATTER An ideal entree for two, Aloo Samosa, Onion Bhaji and Tandoori Chicken.	\$16.95

all entrees served with date and tamarind chutney or mint sauce

Chicken

BUTTER CHICKEN A mouth watering favourite, made from tender chicken tikka pieces and flavoured with a gravy of aromatic herbs, tomatoes, almonds, fresh cream and spices.	\$15.95
MANGO CHICKEN Succulent boneless chicken cooked in a mild North Indian gravy, flavoured with sweet mango.	\$15.95
CHICKEN KORMA Roasted cashews and tender chicken pieces cooked in a mild creamy almond sauce.	\$15.95
CHICKEN JAL FREZI Chicken cooked with freshly cut capsicum, tomatoes and coriander in a rich creamy sauce.	\$15.95

CHICKEN TIKKA MASALA Tandoori roasted chicken pieces, capsicum, tomato and onion, tempered with freshly ground spices in a medium sauce.	\$15.95
CHICKEN SAAG A medium blend of chicken pieces cooked in traditional North Indian spices with finely chopped spinach.	\$15.95
CHICKEN MADRAS Tender chicken flavoured with medium to hot aromatic spices and simmered in coconut milk.	\$15.95
CHICKEN VINDALOO A fiery South Indian favourite! Chicken cooked with tangy Vindaloo spices in a traditional hot gravy.	\$15.95

Lamb

LAMB KORMA Roasted cashews and tender lamb pieces cooked in a mild creamy almond sauce.	\$15.95
ROGAN JOSH A rich blend of traditional Kashmiri spices cooked with lamb in a medium tomato and onion sauce.	\$15.95
KADHAI LAMB A medium North Indian favourite of lamb cooked with fenugreek, coriander, chopped tomatoes, capsicum, onions and freshly crushed garlic.	\$15.95
LAMB SAAG Lamb cooked in medium traditional North Indian spices with finely chopped spinach.	\$15.95
LAMB MADRAS Tender lamb flavoured with medium to hot aromatic spices and simmered in coconut milk.	\$15.95
LAMB VINDALOO A fiery South Indian favourite! Chicken cooked with tangy Vindaloo spices in a traditional hot gravy.	\$15.95

Beef

BEEF KORMA Roasted cashews and tender beef pieces cooked in a mild creamy almond sauce.	\$15.95
BEEF AKABRI A wholesome combination of potatoes, peas and beef cooked in a lightly spiced tomato and onion gravy.	\$15.95

KADHAI BEEF A medium North Indian favourite of beef cooked with fenugreek, coriander, chopped tomatoes, capsicum, onions and freshly crushed garlic.	\$15.95
BEEF SAAG Beef cooked in medium, traditional North Indian spices with finely chopped spinach.	\$15.95
BEEF MADRAS Tender beef flavoured with medium to hot aromatic spices and simmered in coconut milk.	\$15.95
BEEF VINDALOO A fiery South Indian favourite! cooked with tangy Vindaloo spices in a traditional hot gravy.	\$15.95

Seafood

PRAWN MALABAR Prawns, peas and capsicum cooked in a rich, mild coconut milk.	\$17.95
FISH MASALA Fish cooked with a traditional blend of tomato, onion, capsicum and medium spices.	\$17.95
PRAWNS MADRAS Prawns tempered with medium to hot spices, simmered in a coconut and tamarind sauce.	\$17.95
FISH MADRAS Fish tempered with medium to hot spices, simmered in a coconut and tamarind sauce.	\$17.95
PRAWN VINDALOO A fiery South Indian favourite! Prawns cooked with tangy Vindaloo spices in a traditional hot gravy.	\$17.95
FISH VINDALOO A fiery South Indian favourite! Fish cooked with tangy Vindaloo spices in a traditional hot gravy.	\$17.95

Vegetarian

MATTER PANEER A fresh combination of mild spices, coriander, peas and home made cottage cheese in a tomato and cream sauce.	\$14.95
SHAHI PANEER An ideal vegetarian alternative to butter chicken, with cubed home made cottage cheese, slow cooked in aromatic herbs, tomatoes, almonds and fresh cream.	\$14.95