

## ENTRÉE

1. **VEG SAMOSA – 2PCS (V)** 5.50  
Triangular Indian pastry stuffed with potatoes & green peas
2. **VEG SAMOSA CHAAT** 8.00
3. **ALOO TIKKI – 2PCS POTATOES AND PEAS (GF, V)** 5.00
4. **ALOO TIKKI CHAAT (GF)** 8.00
5. **SPRING ROLL – 2PCS (V)** 5.00
6. **FALAFEL WITH SALAD (GF, V)** 12.50  
Ground chickpeas blend with onion, parsley, garlic, pepper & spices, served with garden salad & yogurt dip
7. **VEGETABLE PAKORA (GF, V)** 6.00  
Mixed vegetables fritters
8. **ONION BHAJI (GF, V)** 6.00  
Sliced onions with chickpea flour
9. **PANEER PAKORA (GF)** 8.00  
Cottage cheese fritters deep fried in oil with gram flour batter
10. **HARRA BARRA KEBAB (VEG) (GF, V)** 7.00  
Spicy potato & spinach fritters
11. **FISH PAKORA (GF)** 11.50  
Deep fried fish in Amritsari style
12. **CHICKEN 65** 8.50  
Crispy fried boneless chicken breast from South India
13. **SPICY CHICKEN PAKORA (GF)** 8.00
14. **MANCHURIAN STYLE FISH** 15.90  
Fish cooked in Manchurian sauce with diced onion & capsicum
15. **SALT AND PEPPER CALAMARI** 9.50
16. **PANFRIED CHILLY & GARLIC PRAWNS (GF)** 18.90

## FROM CLAY OVEN (TANDOOR)

17. **TANDOORI MUSHROOM (GF)** 14.50  
Mushrooms marinated in yogurt & spices
18. **TANDOORI PANEER (GF)** 14.90  
Cottage cheese grilled with capsicum, onion & tomato
19. **TANDOORI PRAWNS (GF)** 18.90  
Prawns marinated in tandoori spices & cooked in tandoor
20. **FISH TIKKA (GF)** 15.90  
Mmarinated fish & cooked in tandoor
21. **LAMB CHOPS – 2PCS (GF)** 8.00  
Tender lamb chops, marinated overnight & cooked in tandoor
22. **SHEEK KEBAB – 2PCS (GF)** 5.90  
Minced meat with ginger, garlic, fresh coriander rolled on a skewer & cooked in tandoor
23. **CHICKEN TIKKA – 2PCS (GF)** 5.90  
Boneless pieces of chicken marinated in tandoori spices & cooked in tandoor
24. **TANDOORI CHICKEN (GF)** 4PCS – HALF 10.90  
8PCS – FULL 19.00  
Whole chicken marinated in yogurt, tandoori spices & cooked in tandoor
25. **TANDOORI MIXED PLATTER – 10 PCS (GF)** 21.90  
A variety of exotic meats from tandoor, a culinary delight
26. **TANDOORI MIXED PLATTER – 5 PCS (GF)** 11.90

## SIGNATURE DISHES

27. **CREAMY CHICKEN (GF)** 14.90  
Chicken cooked with creamy yogurt & cashew sauce
28. **SHAHI CHICKEN MASALA (GF)** 14.90  
Boneless chicken cooked with cottage cheese, onions, Cashew nuts & finished with Cream
29. **CHICKEN MUMTAZ (GF)** 14.90  
Chicken cooked with blend of spices from Awadh
30. **KAJU CHICKEN (GF)** 14.90  
Chicken cooked with cashew nuts and finished with cream
31. **MEAT OR CHICKEN SABJ BAHAR (GF)** 14.50  
Choice of chicken or meat cooked with fresh vegetables
32. **MEAT OR CHICKEN MUSHROOM MASALA (GF)** 14.90  
Chefs Special
33. **PEPPER MEAT OR CHICKEN (GF)** 14.90  
Choice of chicken or meat, sauté with capsicum & crushed pepper & mixed with creamy nutty sauce
34. **LAMB KEEMA MATTER (PEAS) (GF)** 14.50  
Minced lamb cooked with fresh spices & peas
35. **LAMB SHEEK KEBAB MASALA (GF)** 14.50  
Lamb sheek kebab cooked with capsicum, onion and masala sauce
36. **LAMB KOFTA CURRY (MEAT BALLS)** 14.50  
Minced lamb meat cooked in curry sauce
37. **BALUCHI KOFTA CURRY (MEAT BALLS) (GF)** 14.90  
Minced lamb meat balls cooked in cashew nuts & creamy sauce  
Lamb chops cooked in your choice of sauce

## CHICKEN

38. **BUTTER CHICKEN (GF)** 14.50  
Boneless pieces of chicken, cooked in tandoor, simmered in rich sauce & finished with cashew & cream
39. **CHICKEN CURRY (GF)** 14.00  
Authentic chicken curry
40. **CHICKEN KORMA (GF)** 14.50  
For mild taste buds, chicken cooked in cashew nuts & creamy sauce
41. **MANGO CHICKEN (GF)** 14.50  
Chicken cooked with mango puree & coconut cream
42. **BUTTER CHICKEN MASALA (GF)** 14.90  
Dish created in London
43. **CHICKEN JHALPFERAZIE (GF)** 14.50  
Boneless pieces of chicken cooked in capsicum, onion in a tomatoes gravy
44. **CHILLY CHICKEN** 14.90  
Diced chicken pieces tossed with diced onions, capsicum & green chillies in soy sauce
45. **CHICKEN MASALA / CHICKEN TIKKA MASALA (GF)** 14.50  
Boneless chicken / chicken tikka pieces tossed with diced onions, capsicum in onion & tomato sauce

## RED MEAT

46. **ROGAN JOSH (GF)** 14.50  
Authentic lamb curry
47. **MEAT KORMA (GF)** 14.90  
Meat cooked in cashew nuts & creamy sauce
48. **MEAT BHUNA MASALA (GF)** 14.90  
Authentic meat cooked in capsicum, onion & tomato
49. **GOAT CURRY WITH BONES (GF)** 14.50  
Authentic goat curry

50. **BEEF CURRY (GF)** 13.90  
Authentic beef curry
51. **MEAT OR CHICKEN ALOOWALA (GF)** 14.50  
Authentic meat or chicken curry cooked with potatoes
52. **MEAT OR CHICKEN PHAL (GF)** 14.50  
Extra hot highly flavored curry for chilly lovers
53. **BEEF KASHMIRI (GF)** 14.50  
Beef cooked in cashews, dry fruits & finished with cream
54. **MEAT OR CHICKEN MADRAS (GF)** 14.50  
Choice of chicken or meat cooked in hot curry sauce, coconut & curry leaves
55. **MEAT OR CHICKEN VINDALOO (GF)** 14.50  
Choice of chicken or meat cooked in hot vindaloo sauce
56. **MEAT OR CHICKEN SAAG (GF)** 14.90  
Choice of chicken or meat cooked in creamy spinach sauce

## SEAFOOD

57. **PRAWN MASALA (GF)** 18.90  
Prawns cooked with capsicum, onion & tomatoes in curry sauce
58. **PRAWN VINDALOO (GF)** 18.90  
Prawns cooked in hot vindaloo sauce
59. **CHILLY PRAWNS** 18.90  
Prawns cooked in Manchurian sauce with diced onions and capsicum
60. **GOAN PRAWNS (GF)** 18.90  
Prawn cooked in Goa style with coconut cream
61. **PRAWN KORMA (GF)** 18.90  
Prawns cooked in cashew nuts & finished with cream
62. **BUTTER PRAWNS (GF)** 18.90  
Prawns simmered in rich sauce & finished with cashews and cream
63. **FISH CURRY (GF)** 15.50  
Diced fish in curry sauce
64. **GOAN FISH (GF)** 15.90  
Diced fish cooked in Goa spices & coconut cream
65. **MIX SEAFOOD CURRY (GF)** 18.90  
Mixture of prawn, scallops, calamari & fish simmered in your choice of Sauce

## VEGETABLES

66. **DAAL MAKHANI (GF)** 12.90  
Whole black lentils & kidney beans, simmered overnight with spices
67. **DAAL TADKA (GF, V)** 12.90  
Yellow spilt daal cooked in Punjabi style
68. **ALOO MATTER (GF, V)** 12.90  
Cubes of potatoes & green peas cooked in curry sauce with cashews and finished with cream
69. **ALOO GOBI (GF, V)** 12.90  
Cauliflower & potatoes cooked in onion & mixed Indian spices
70. **PUMPKIN MASALA (GF, V)** 13.50  
Pumpkin cooked in mustard seeds and masala sauce
71. **EGGPLANT MASALA (GF, V)** 13.50  
Eggplant cooked with potatoes in curry sauce
72. **ACHAARI ALOO (DRY) (GF, V)** 13.50  
Potatoes cooked with pickle spices
73. **KASHMIRI DUM ALOO (GF)** 13.90  
Potatoes cooked in yogurt, fenugreek, fennel powder & finish with cashew and cream
74. **MUSHROOM CORN MASALA (GF, V)** 13.50  
Mushroom & corn cooked in curry sauce and finished with coconut cream

<b>75. TANDOORI MUSHROOM MASALA (GF)</b>	<b>15.90</b>
Tandoori Mushrooms cooked in masala sauce	
<b>76. GOBI / VEGIE MANCHURIAN (V)</b>	<b>14.50</b>
Cauliflower / Mix veggie flitters tossed with diced onions and capsicum with Manchurian sauce	
<b>77. MALAI KOFTA (GF)</b>	<b>13.90</b>
Cottage cheese dumplings cooked in creamy cashew nut sauce	
<b>78. MATTER MUSHROOM (GF, V)</b>	<b>13.50</b>
Mushroom & green peas cooked in delicately spiced mild sauce with cashews and finished with cream	
<b>79. MATTER PANEER (GF)</b>	<b>13.50</b>
Cottage cheese & green peas cooked in delicately spiced mild sauce with cashews and finished with cream	
<b>80. PALAK PANEER (GF)</b>	<b>14.50</b>
Home made cottage cheese cooked in blended rich creamy spinach	
<b>81. PALAK KOFTA (GF)</b>	<b>14.50</b>
Cottage cheese dumplings cooked in blended rich creamy spinach	
<b>82. ALOO PALAK (GF, V)</b>	<b>13.50</b>
Potatoes & fresh creamy spinach	
<b>83. SHAHI PANEER (GF)</b>	<b>13.90</b>
Cottage cheese cooked in mild butter sauce with cashew & cream	
<b>84. PANEER PASANDA</b>	<b>14.90</b>
Stuffed paneer with nuts, cooked with butter and cashew sauce	
<b>85. KADAI PANEER (GF)</b>	<b>13.90</b>
Cottage cheese cooked with capsicum, onion & tomato in a curry sauce	
<b>86. BUTTER PANEER MASALA (GF)</b>	<b>13.90</b>
Cottage cheese cooked in mild butter sauce with cashews, tossed with capsicum, onions and finished with cream	
<b>87. PANEER TIKKA MASALA (GF)</b>	<b>15.50</b>
Paneer Tikka cooked with capsicum, onion, tomatoes in a curry sauce	
<b>88. KAJU PANEER (GF)</b>	<b>15.50</b>
Cottage cheese cooked in cashew nut and creamy sauce	
<b>89. PESHAWARI CHOLLE (GF, V)</b>	<b>13.50</b>
Chickpeas cooked with onion, tomatoes & a combination of Indian spices	
<b>90. KADAI CHANA (GF, V)</b>	<b>12.90</b>
Chickpeas cooked with capsicum, onion & tomatoes in a wok	
<b>91. BHINDI DO PIAZZA (GF, V)</b>	<b>14.50</b>
Deep fried Okra cooked with onions & combination of Indian spices	
<b>92. VEGIE KORMA (GF)</b>	<b>14.00</b>
Mild fresh seasonal vegetables cooked in curry sauce with cream & nuts	
<b>93. MIXED VEGETABLES CURRY (GF, V)</b>	<b>12.90</b>
Parboiled vegetables cooked in curry sauce	
<b>BASMATI RICE</b>	
<b>94. STEAMED RICE WITH CUMIN &amp; SPICES (GF, V)</b>	<b>3.60</b>
<b>95. SAFFRON RICE (GF, V)</b>	<b>4.00</b>
<b>96. COCONUT RICE (GF, V)</b>	<b>5.70</b>
<b>97. PEA RICE (GF)</b>	<b>5.70</b>
<b>98. LEMON RICE (GF, V)</b>	<b>5.70</b>
<b>99. KASHMIRI RICE (GF)</b>	<b>6.70</b>
Rice with variety of nuts	
<b>100. VEGETABLE BIRYANI (GF)</b>	<b>12.90</b>
<b>101. MEAT OR CHICKEN BIRYANI (GF)</b>	<b>13.90</b>
Choice of chicken or meat cooked with basmati rice, mint & spices	
<b>102. PRAWN BIRYANI (GF)</b>	<b>18.90</b>

**BREAD**

<b>103. CHOCOLATE NAAN</b>	<b>7.00</b>
<b>104. NUTELLA NAAN</b>	<b>6.00</b>
<b>105. CHEESE NAAN</b>	<b>5.50</b>
<b>106. CHEESE NAAN WITH CHILLIES &amp; CHIVES</b>	<b>6.00</b>
<b>107. NAAN/ROTI (V)</b>	<b>2.50</b>
<b>108. GARLIC NAAN / GARLIC ROTI (V)</b>	<b>3.00</b>
<b>109. LATCHA PARATHA (V)</b>	<b>4.00</b>
Flaky whole meal bread baked in tandoor	
<b>110. MINT PARATHA (V)</b>	<b>4.00</b>
Flaky whole meal bread with mint baked in tandoor	
<b>111. ALOO PARATHA (V)</b>	<b>4.50</b>
<b>112. PANEER NAAN (COTTAGE CHEESE NAAN)</b>	<b>4.50</b>
<b>113. KEEMA NAAN</b>	<b>4.50</b>
<b>114. KEEMA CHEESE NAAN</b>	<b>6.50</b>
<b>115. CHICKEN NAAN</b>	<b>4.50</b>
<b>116. CHICKEN CHEESE NAAN</b>	<b>6.50</b>
<b>117. MASALA KULCHA</b>	<b>4.50</b>
<b>118. KASHMIRI NAAN</b>	<b>5.50</b>

**ACCOMPANIMENTS**

<b>119. RAITA -</b> Churned yogurt with fresh vegetables	<b>3.50</b>
<b>120. GARDEN SALAD</b>	<b>4.50</b>
Salad with cucumber, onion, lettuce & tomatoes	
<b>121. MANGO CHUTNEY OR MIX PICKLES</b>	<b>2.00</b>
<b>122. ONIONS</b>	<b>3.50</b>
<b>123. PAPPADUM - 4PCS</b>	<b>2.00</b>

**DESSERTS**

<b>124. GULAB JAMUN -</b> Cottage cheese dumplings in sugar syrup	<b>3.50</b>
<b>125. MANGO/PISTACHIO KULFI</b>	<b>4.00</b>
<b>126. VEGAN PISTA KULFI</b>	<b>4.00</b>
<b>127. RASS MALAI -</b> Indian sweet dumplings in creamy sauce	<b>6.00</b>
<b>128. GAJJAR HALWA (CARROT PUDDING)</b>	<b>5.50</b>
(Available in winters ONLY)	

**BEVERAGES**

<b>129. SWEET LASSI/MASALA LASSI</b>	<b>3.50</b>
<b>130. MANGO LASSI</b>	<b>4.00</b>
A soothing & refreshing yogurt drinks with mango	
<b>131. CAN OF COKE, COKE ZERO, SOLO, LEMONADE, ORANGE</b>	<b>2.50</b>
<b>132. BOTTLE OF COKE, COKE ZERO, SOLO, LEMONADE, ORANGE</b>	<b>5.00</b>
	<b>1.25LTS</b>
	<b>2 LTS</b>
	<b>7.00</b>

**\*DINNER PACK 11.90**

**\*Conditions Apply**

Prices and trading hours may change without further notice. All prices include gst. Please let us know if you have any special dietary consideration or allergies or wish to modify any curry to suit your taste.

**PIND BALUCHI**  
A Place of Curry Eaters

**Indian Restaurant**

**Dine In or Take Away**

**Fully Licensed & B.Y.O. Wine**

**Seating for 90+ people**

**Open for DINNER - 6 Nights**

**Tues - Sun: 5.00pm --- Till Close**

**Mon - Dinner on public holidays only**

**\* FREE HOME DELIVERY**

Minimum order \$35

**Gluten Free & Vegan Food Available**

**VALUE PACK**

**\$43.90**

Onion Bhaji, 2pcs Chicken

Tikka, 2 Curries (Max value of \$14.50)

Valued over \$52

Rice, 2 Naan, Raita &

2pcs Pappadams

Free Pickup or Delivery \$8

**FAMILY PACK**

**\$53.90**

Onion Bhaji, 2pcs Chicken

Tikka, 2pcs Seekh Kebab, 2 Curries

Valued over \$63

(Max value of \$14.50), 2 Rice, 2 Naan,

Raita and 4pcs Pappadams

Free Pickup or Delivery \$8

**PICK-UP ONLY**

**FREE**

**Pappadum - Order over \$40**

**Raita - Order over \$55**

**2 Rebound Court, Narre Warren 3805**

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**www.pindbaluchi.com.au**