

Aloo Baingan Bagarey (Vegan): A rich & spicy eggplant, potato curry with aromatic spices, curry leaves, onions & tomato.

Pumpkin, Chickpeas & Spinach Salan (vegan): Butternut pumpkin cubes tempered with mustard seeds, curry leaves & cooked with tender chickpeas & spinach.

Favourite Lentils \$13.90

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

Nepali Kaloo Dahl (Vegan): Maas ko daal black gram are cooked in an iron pot. When simmered in this pot, the dahl transform into deep black colour and rich flavour.

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

Dahl Palak: Dahl cooked with spinach & aromatic spices.

Hyderabadi Dum Biryani

Please allow a minimum of 20 minutes from the time of order. A traditional rice & meat dish, garnished with fried onions & served with raita.

Vegetable	\$15.00	Chicken	\$18.00
Lamb	\$18.00		

Rice Dishes

Steam Rice	\$2.00	Saffron Rice	\$4.00
Coconut Rice	\$4.00		

Naan Breads

Roti Naan (wholemeal tandoori bread)	\$3.50
Plain Naan	\$3.50
Garlic Naan	\$4.50
Potato Naan	\$4.50
Spinach Naan / Spinach & Cheese Naan	\$4.90
Tasty Cheese Naan / Cheese & Garlic Naan	\$4.90
Peshwari Naan (dry fruits & nuts)	\$4.90
Chicken & Cheese Naan	\$4.90
Chilli, Cheese & Capsicum Naan (CCC)	\$4.90

Accompaniments

Cucumber & Yoghurt Raita	\$3.00
Mango Chutney / Lime Pickle	\$2.00
Pappadums (4)	\$2.00
Indian Green Salads	\$5.00

Nepalese and Indo-Chinese

Starter

Chicken/Veg Dumpling (MO:MO) Steamed (10) \$12.00
Nepalese style minced chicken/veggies wrapped in our dough & steamed served with tomato & sesame seeds dip.

Chilly Veg/Chicken Dumpling (Mo:Mo) \$13.00
Steamed (Med/Hot)

Chicken/Lamb Choila (Mild/Med/Hot) \$8.90 / \$9.90
Nepalese spiced grilled chicken/lamb served with fresh tomato, onion, ginger & garlic

Lamb Skewer Kebab \$9.90 / \$11.90
(Tenderly char grilled Skewer lamb marinated in fresh ginger, garlic, & green Nepalese spices Served with Radish pickle.

Mains

Chowmin (Hakka Noodles) (Mild/Med/Hot)
Veggie/Chicken \$12.00
Nepalese style stir fried noodles sautéed with garlic, tomato sauce, chilly soya sauce.

Paneer Chilly Garlic (Dry/Gravy)(Med/Hot) \$15.90
Home made panir cooked with garlic, onion capsicum & chilly soy sauce.

Chilli Chicken (Dry/Gravy) (Med/Hot) \$16.90
Mouth watering boneless chicken mixed with red chilli, onion, capsicum & soy sauce.

Veggie Fried Rice (Mild/Med/Hot) \$9.90
Chicken & Egg Fried Rice (Mild/Med/Hot) \$10.90

Desserts

Mango Kulfi \$4.00
Homemade mango ice cream.

Gulab Jamun \$4.00
Deep fried dumplings in sugar syrup.

Drinks

Coke/Fanta/Diet Coke/Coke Zero/Sprite \$2.50
Mango Lassi / Strawberry Lassi \$4.00
Rose & Cardamom Lassi \$4.00



SUPER TUESDAY
2 FOR 1
Dine In & Takeaway
Conditions Apply

15% OFF
TAKEAWAY
+ Complimentary Rice
Only from 4:30pm - 7:30pm
Conditions Apply

HUNGRY THURSDAY
Buy 1 Curry
Get 2nd HALF PRICE
Delivery available within 4km (\$6 fee)
Takeaway / Delivery Only
Conditions Apply

Conditions apply. Cannot be used in conjunction with any offers.



Indus Cafe Express

Essence of India & Nepal

Owned by Paddington Curry House

TAKEAWAY MENU

7/328 Newman Road,
Geebung 4034, QLD
Phone: 07 3216 2686
Mob: 0403 136 236

Trading Hours
Lunch: 11:00AM - 2:30PM
Dinner: 4:30PM - 9:30PM

www.induscafeexpress.com



Entrées

Vegetarian

Vegetable Samosa (2) \$6.00

Potato & peas in crispy golden homemade pastry.

Bombay Potato Bonda (V/GF) (4) \$6.00

Golden battered masala mashed potatoes.

Onion Bhajji (V/GF) (4) \$6.00

Sliced onions with fresh spices fried crispy in a chickpea batter.

Camembert Bollywood (4) \$9.90

Camembert wedges in a crispy fennel ginger & fresh coriander tempura style batter.

Paneer Tikka (GF) (4) \$9.90

Indian cheese marinated in tandoori spices then grilled.

Non Vegetarian

Chicken MO:MO (Dumpling) (10) \$12.00

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

Lamb Samosa (2) \$6.50

Lamb, potato & spinach in crispy homemade pastry.

Kastoori Prawn Pakoras (5) \$9.90

Cooked in fenugreek tempura batter till golden brown.

Tandoori Entrées

All tandoori delicacies cooked in a traditional clay oven cooked in traditional tandoori marinade.

Juicy Lamb Cutlet Achari (GF) (3) \$13.00

Lamb cutlets marinated in yoghurt, garlic, ginger & spices served with fresh salads.

Kashmiri Seekh Kebab (GF) (4) \$9.90

Premium Lamb Mince with fresh herbs & spices rolled onto skewers in the tandoor. Served with Mint sauce.

Chicken Tikka (GF) (4) \$9.90

Boneless chicken pieces marinated in traditional marinade & grilled.

Amritsar Tandoori Chicken (GF) **Half** \$11.50

Full \$18.50

Indus Platter (for 2) 2 pieces each \$16.00

Punjabi veg. samosa, onion bhajji, chicken tikka, prawn pakora.

(V = Vegan / GF - Gluten Free options)

Mains

Please allow minimum 20 minutes as all dishes are cooked fresh to order.

Indus Designer Curries

Step 1: Select one of the following:

Chicken \$17.00

Lamb \$17.00

Beef \$17.00

Mixed Veg. \$14.90

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

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

Rajasthan (DF): Flavoured with fennel, thyme, black pepper & mustard.

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

Khorma: GLOBAL INDIAN FAVOURITE creamy yellow sweet, mild onion & 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: A delicious Curry From south of India prepared with tomato, onion, fresh herbs & spices.

Chettinad (DF): Hot & spicy creamy sauce made with peppercorns, chillies & coconut.

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

Dhansak (DF): Lentils & vegetables cooked with fresh herbs, onions, tomato & spices.

Step 3: Choose spice level



Indus Special \$17.90

Choose Spice Level



Butter Chicken

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

Chicken Tikka Masala

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

Murg Methi Chaman

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

All Mains are Gluten Free & some curries are Dairy free as marked, DF = Dairy Free.

Lamb Rahra (DF)

Lamb steeped in gravy of spicy mince, soaked with rare spices, rara gosht is every bit regal in taste & appearance.

Goat Curry With Bones (DF)

Goat meat marinated in herbs & spices – flavoured with black pepper & shallow fried.

Chicken Curry With Bones (DF)

Chicken marinated in Napalese herbs & spices – flavoured with Timur (Sichuan Pepper), fenugreek seeds & shallow fried.

Indus Signature Dish \$18.90

Hydrabadi Lamb Shank

This slow cooked lamb shanks recipe is given fragrance by an infusion of Indian spices.

Lamb & Cashewnut In Black Spice

Lamb cooked with Cashewnut & secret spices.

Egg Plant Pasanda

Eggplant cooked in a very rich gravy made with almonds, cashew nuts paste & cream.

Chicken Asparagus Jalfrezi – (DF)

A type of curry which involves frying marinated pieces of chicken with spices to produce a dry thick sauce chicken.

Kashmiri Chicken Kofta

Chicken kofta balls in Kashmiri cashew-saffron sauce.

Seafood Lovers \$20.90

Barra Fish/Tiger Prawn Goan (DF)

Spicy coconut sauce flavoured with tomato, tamarind & red chillies.

Barra Fish/Tiger Prawn Malai (DF)

Beautiful curry originating from the coastal area of India, pan fried Fish/Prawn simmered in mildy spice coconut milk.

Prawn Vindaloo (DF)

Hot & spicy sauce made with red chillies, cumin, vinegar & tomato.

Vegetarian

\$14.90

Choose Spice Level



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

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

Panir Karahi: 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.

Aloo Gobhi (vegan): Potato & cauliflower florets pan fried with ginger, chillies, fresh coriander, spices & tomatoes.

All Mains are Gluten Free & some curries are Dairy free as marked, DF = Dairy Free.