

ENTREE

Papadum & Chutney	6.50
Pakoras // Carom seeds & ginger spiced cauliflower fritters in a chick pea batter.	15.00
Batata Wada // Potato croquettes spiced with turmeric, curry leaves and mustard seeds in a crispy chick pea batter.	15.00
Onion Bhajia // A roadside snack from Mumbai of crispy onion fritters flavoured with ground cumin, red chilly, crushed coriander and ginger.	15.00
Chicken Tikka // Boneless pieces of chicken in a traditional marinade of hung yoghurt, mild kashmiri red chillies and our own blend of spices.	17.00
Gippsland Lamb Cutlets // Marinated in hung yoghurt with a pesto of fresh mint, coriander and jagger. It is then barbecued in the Tandoor and served with our own Vindaloo slaw.	18.00
The Southall Tandoori Seekh // Tandoor barbecued lamb off the skewer infused with coriander, mint, onions and garam masala. Served with Southall slaw.	18.80
Keema Naan // Tandoor baked leavened bread filled with lamb mince cooked as in Roghan Josh glazed with our own shredded mango chutney.	21.00

MAIN COURSE

Vegetarian

Saag Paneer // Fresh paneer cheese made in house in a spicy curry made with fresh baby spinach.	28.00
Nelson Wang's Manchurian Gobi // The famous Indo chinese dish from 1975 from the Cricket Club of India. A spicy dry sticky cauliflower indo chinese curry.	28.00
Dal Tadka // Traditional home-made yellow dal tempered with cumin, garlic, ginger and tomatoes.	24.80
48 Hour Kaali Daal // The quintessential rich punjabi home style daal cooked slow over charcoal for 48 hours with garam masala, ginger, garlic, tomatoes, coriander and butter.	28.00
Vegetarian Biryani // A complete meal of long grained basmati rice slow cooked with curried vegetable, fried onions, cashew nuts and sultanas. 30m prep time.	28.80
Kadai Aloo Bengan // A truly Punjabi pan cooked eggplant and potato curry	26.00

Chicken

Chicken Jalfrezi // Meaning a "Spicy Chicken stir-fry". Though the dish originated in Hindustan during Raj it became popular in the UK. It is said that this is one of the most popular dishes in the British Indian Restaurants in UK. Stir Fried Chicken with tomatoes, capsicum, onion. Tangy and spicy.	28.00
Chicken Korma // Chicken fillets cooked in a mild curry, with cashew nuts, almonds, apricots, Iranian saffron and raisins.	28.80
CTM // Chicken Tikka Masala from good old Blighty.	28.80
Chicken Kolhapuri // A spicy rich chicken curry with black pepper, onions, garlic, ginger, coconut milk and ground poppy seeds.	28.80
Butter Chicken // Internationally accepted, creamy tomato based dish of tandoor cooked chicken finished with fenugreek leaves and pepper.	28.80
The Southall Main Course chicken tikka // 6 Pieces of Tandoori barbecued chicken tikka served with mint chutney and Southall Slaw	26.00

Meat

Lamb Korma // slow cooked off the bone lamb leg cooked with cashew nuts, dried apricots, browned onions and cream.	29.00
Nalli Nihari Awadhi // A rich slow cooked Awadhi style spicy stew made with bone marrow, lamb shank, aromatic dry spices, saffron and dried red chillies.	34.00
Lamb Bhuna // A slow cooked, braised, spicy diced leg of lamb curry with ginger, green chillies and tomatoes. A true British classic.	29.00
Lamb or Beef Saag Gosht // Another classic north Indian Rogan Josh style meat curry with spinach.	29.00
Beef Vindaloo // Our own version of a hot Goan style Vindaloo with traditional Goan Choriz, braised beef, red chillies, fenugreek, cumin and a hint of coconut. Perfect for that hot curry fix.	29.00
Lamb Biryani // A complete meal of slow cooked shoulder lamb, basmati rice, whole spices, browned onions, cashew nuts and sultanas. Served with Raita. 30m prep time.	40.00

Seafood

Goan Style Fish Curry // A curry cooked with a spicy paste of Kashmiri red chillies, coconut and roasted aromatic spices.	38.00
Balti Prawn Curry // Tiger prawns in a curry made with a rich tomato reduction, flavoured with mustard, curry leaves, cumin, nigella seeds and fresh ginger, tempered with whole red chillies.	38.00

RICE

Rice // Fragrant long grain aged basmati rice	8.00
Kabuli Pulao // Basmati rice with Iranian saffron, cashew nuts and green sultanas	10.00

BREAD

Plain Naan	6.00
Roti // Whole wheat tandoori bread	5.80
Garlic Naan	6.80
Paratha // A flaky wholewheat layered flat bread	10.00
Kashmiri Naan // Naan with a filling of dried apricots, cashew nuts and a hint of saffron	12.00
Aloo Paratha // Tandoori bread stuffed with spiced potatoes and coriander	12.00

ACCOMPANIMENTS

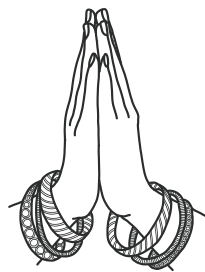
Mango Chutney Or Pickle	6.00
Raita // Yoghurt with roasted cumin, cucumber and tomatoes	8.50
Southall Slaw with a vindaloo influenced remoulade	12.00
Cucumber Salad	12.00

* All prices and items subject to change

* All prices are inclusive of **10% GST**

* Please advise us of your Dietary requirements

Cake service charge: \$5.00 per person / Corkage:
\$11.80 / bottle of wine



BOMBAY BY NIGHT 1990-2015

SOUTHALL ST KILDA 2017-2023

SOUTHALL HAMPTON 2024....

 @cafesouthallmelbourne

