

Angithi

AUTHENTIC INDIAN RESTAURANT & ROAD SIDE CHATKA

ROADSIDE CHATKA

Pani Puri (Veg) 10p /\$ 9.99

Pani Puri balls stuffed with boiled potatoes and chickpeas served with spicy and tangy water

Dahi Puri (Veg) 10p/\$14.99

Pani Puri balls stuffed with boiled potatoes and chickpeas topped with sweet yoghurt, red and green chutney

Samosa Chaat (Veg) \$ 9.99

Mixed Vegetable Samosa topped with onion, tomato, sweet yoghurt, green, red and tamarind chutney.

Samosa and cholley (Veg) \$ 10.99

Mixed Vegetable samosas served with chickpea curry, topped with onion, tomato and drizzle with yoghurt & green chutney

Aloo Tikki and cholley (Veg) \$ 10.99

Crispy aloo tikki served with chickpea curry, topped with onion, tomato and drizzle with yoghurt & green chutney

Papdi Chaat (Veg) \$8.99

Crispy chaat puri topped with boiled potato and chickpeas & served with yoghurt and chutneys.

Dabeli (Veg) 1p/\$8.99

Spicy mash potato served between bun with peanut and pomegranate and sweet chutney

Vada Pav (Veg) \$ 8.99

Fried Potato ball served between bun with chutney.

Cheese Vada Pav (Veg) \$ 9.99

Fried Potato ball served between bun with chutney and topped with cheese

Zanzanit Misal Pav (Veg) \$ 15.99

Aromatic spiced Misal served with sprouts and farsan & onion

Pav Bhaji (Veg) \$ 15.99

Blended spicy mixed vegetable served with soft butter bun.

Mumbai Tava Pulao (Veg) \$9.99

Rice & vegetables sauteed together with pav bhaji masala

Cholley Bhaturey (Veg) \$ 15.99

Chickpeas curry served with deep fried Bhature, onion, pickle and yoghurt

Veg Samosa 2 pcs / \$ 7.99

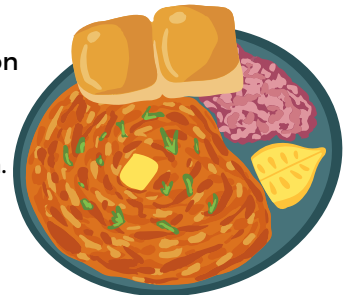
Mixed Vegetable Samosa served with tamarind chutney.

Paneer Tikka Samosa 2pcs /7.99

Paneer Tikka Samosa served with tamarind chutney.

Hara Bhara Kabab 6 pcs/ 17.99

Deep fried tikki of spinach and green vegetables blended with indian herbs.





AUTHENTIC INDIAN RESTAURANT & ROAD SIDE CHATKA

INDO CHINESE

Veg Manchurian \$20.95

Savoury vegetable dumplings in a tangy soy based sauce, garnished with spring onion

Chilli Paneer \$ 21.95

Paneer cubes stir fried with bell peppers, onion, green chillies in tangy and spicy sauce

Veg Noodles \$ 20.95

Stir-fried noodles with bell peppers and carrots.

Egg Fried Rice \$ 21.95

Savory fried rice with scrambled eggs and fresh vegetables.

Chicken 65 \$21.95

Spicy deep fried chicken tossed in special masala.

Paneer 65 \$21.95

Spicy deep fried chicken tossed in special masala.

Veg Fried Rice \$ 20.95

Aromatic rice stir-fried with mixed vegetables, garnished with green onions & bell peppers.

Schezwan Veg Fried Rice \$ 21.95

Rice stir-fried with scrambled eggs, vegetables, soy sauce & spicy schezwan sauce.

Chicken Fried Rice \$ 21.95

Aromatic rice stir-fried with chicken, mixed vegetables, garnished with green onions & bell peppers.

Schezwan Chicken Fried Rice \$ 22.95

Rice stir-fried with chicken, scrambled eggs, vegetables, soy sauce & spicy schezwan sauce.



AUTHENTIC INDIAN RESTAURANT & ROAD SIDE CHATKA

Angithi Egg Delicacies

Angry Omlette \$9.99

Omelette made with chilli, garlic, ginger and angithi special masala

Cheese Omelette \$ 10.99

Cheesy Omelette made with chilli, garlic, ginger and angithi special masala

Egg Teekhari \$ 16.99

Sunny side fried egg served with green and red gravy.

Egg Tikka masala \$ 16.99

Sliced boiled egg cooked with crushed onion, tomato & green chilly in gravy.

Egg Ghotala \$ 16.99

Grated boiled eggs cooked in onion, tomato gravy with plain half fry.

Egg Patudi \$ 16.99

Plain cheese omelette roll served in a green curry

Egg Bhurji Dry \$ 10.99

Spicy scrambled eggs cooked with onion, tomato, garlic and green chilli.

Egg Bhurji Gravy (Surti Style) \$ 10.99

Grated boiled egg cooked with onion, tomato, green chilli, ginger & garlic with Angithi special masala.



AUTHENTIC INDIAN RESTAURANT & ROAD SIDE CHATKA

TANDOORI TADKA

Paneer Tikka (Veg) \$ 16.99

Tandoori Marinated roasted cottage cheese served with onion and mint chutney

Hariyali Paneer Tikka (Veg) \$16.99

Green Marinated roasted cottage cheese served with onion and mint chutney

Malai Chaap (Veg) \$17.99

Creamy marinated roasted soya chaap served with onion and mint chutney

Achari Chaap (Veg) \$16.99

Achari marinated roasted soya chaap served with onion and mint chutney

Chicken Tikka (Non Veg) (Halal) \$ 17.99

Tandoori marinated roasted chicken served with onion and mint chutney

Malai Chicken Tikka (Non Veg) (Halal) \$ 17.99

Creamy marinated roasted chicken served with onion and mint chutney

Hariyali Chicken Tikka (Non Veg) (Halal) \$ 17.99

Green Marinated roasted chicken served with onion and mint chutney



AUTHENTIC INDIAN RESTAURANT & ROAD SIDE CHATKA

VEGETARIAN CURRIES

Paneer Handi \$ 21.95

Cottage cheese cubes, onion and capsicum cooked on low heat in brown gravy served in handi.

Paneer Tawa Masala \$21.95

Marinated paneer with tawa style preparation

Paneer Afghan Bhurji \$ 21.95

Semi dried preparation of shredded paneer with onion and capsicum

Paneer Makhani \$ 21.95

Cottage cheese cooked with tomato based creamy sauce.

Palak Paneer \$ 21.95

Mildly spiced cottage cheese preparation with spinach and garlic

Methi Mutter Malai \$20.95

Fenugreek leaves and green peas in rich creamy gravy

Veg Jaipuri \$20.95

Mixed vegetables simmered in brown gravy topped with Pappadum

Veg Kolhapuri \$ 21.95

Mixed vegetables simmered in Red spicy gravy

Kaju Masala \$21.95

Cashew nuts cooked in rich brown gravy.

Khoya Kaju \$ 21.95

Cashew nuts cooked in khoya rich sweet gravy with lots of cream

Mixed Vegetable \$ 21.95

Mixed vegetable and cottage cheese cooed in yellow gravy

Sev Tomato (Gujarati Style) \$20.95

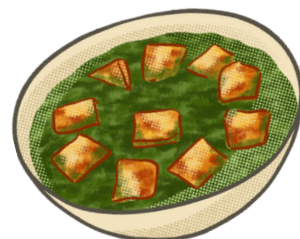
Mildly spicy, tangy and sweet tomato shorba topped with spicy sev

Kadai Paneer \$20.95

Cottage cheese cubes prepared with kadai masala and capsicum.

Paneer tikka masala Curry \$20.95

Paneer tikka simmer in tikka gravy





AUTHENTIC INDIAN RESTAURANT & ROAD SIDE CHATKA

— NON-VEG CURRIES —

Chicken Vindaloo (Halal) \$21.95

Tender chicken cooked in tangy and spicy sauce.

Butter Chicken (Halal) \$21.95

Tandoori chicken tikka cooked in tomato base buttery sauce and cream.

Palak Chicken (Halal) \$21.95

Tender chicken cooked in spinach sauce with little spice.

Chicken Tikka Masala Curry (Halal) \$21.95

Tandoori chicken tikka cooked with capsicum.

Chicken Korma (Halal) \$21.95

Chicken cooked in a light creamy sauce and cashew nut paste.

Kadai Chicken (Halal) \$21.95

Chicken cooked with capsicum and kadai masala.

Goat Masala Curry (Halal) \$22.95

Goat cooked in brown gravy with chef's special masala.

Goat Kadai (Halal) \$ 22.95

Goat cooked with capsicum and kadai masala.

Goat Methi Masala (Halal) \$ 22.95

Fenugreek leaves in rich creamy gravy.

Lamb Spinach (Halal) \$22.95

Mildly spiced Lamb preparation with spinach and garlic.

Lamb Korma (Halal) \$22.95

Lamb cooked in a light creamy sauce and cashew nut paste.

Lamb Tawa Masala (Halal) \$22.95

Lamb cooked on Tawa with tandoori marination, ginger, onion and capsicum.

Lamb Roganjosh (Halal) \$22.95

A traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne.

Lamb Vindaloo (Halal) \$22.95

Tender Lamb cooked in tangy and spicy sauce.



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— NAAN AND ROTI —

Tawa Roti (Plain) \$2.49

Unleavened whole wheat bread traditionally cooked on Tawa.

Tawa Roti (Butter) \$3.00

Unleavened whole wheat bread traditionally cooked on Tawa.

Garlic Roti \$3.00

Unleavened whole wheat garlic flavour infused bread traditionally cooked on Tawa.

Plain Naan \$ 3.95

Soft, warm and fluffy traditional indian flatbread. Perfect for pairing with any dish.

Butter Naan \$4.99

Soft, leavened bread topped with melted butter.

Garlic Naan \$4.99

Soft, fluffy flatbread topped with minced garlic and cilantro.

Cheese Naan \$5.50

Soft, tandoori baked bread, generously filled with melting cheese.

Cheese garlic naan \$5.99

Soft, tandoori baked bread, generously filled with melting cheese topped with garlic.

Chilli Garlic Naan \$5.50

Leavened white flour bread, baked in tandoor oven, topped with minced garlic and chillies.

Bullet Naan \$ 5.99

Butter Naan with green chilli.

Extra Bhature (1pcs) \$ 5.99

Deep-fried puffy bread made from leavened all purpose flour.

Extra Pav (1pcs) \$ 1.99

Mildly spicy, tangy and sweet tomato shorba topped with spicy sev

Paneer Kulcha (1pcs) \$7.99

Soft, tandoori baked bread, generously filled with cottage cheese, onion and masala.

Aloo Kulcha (1pcs) \$7.99

Soft, tandoori baked bread, generously filled with masala potato.





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DAL

Dal Fry \$ 18.99

Yellow lentils tempered with butter, cumin and spices.

Dal Bukhara \$ 19.95

Urad dal simmered on slow heat, tempered with garlic, ginger, green chilli, shredded paneer, finished with cream and butter

Dal Makhani \$19.95

Urad dal and kidney beans simmered on slow heat, tempered with garlic, ginger, finished with cream and butter.

BASMATI KHAZANA

Steamed Rice \$ 6.95

Soft and fluffy white rice cooked to perfection.

Jeera Rice \$ 8.95

Seasoned boiled rice tossed in butter and cumin seeds.

Saffron Rice \$8.95

Seasoned boiled rice tossed with fried onion and saffron infused liquid.

Peas Pulao \$ 9.95

Basmati rice gently cooked with green peas and aromatic spices.

Paneer 65 Dum Biryani \$ 20.95

Angithi special recipe of Dum Biryani prepared with crispy paneer 65, served with raita & salan.

Veg Dum Biryani \$ 19.99

Angithi special recipe of Dum Biryani served with raita & salan.

Chicken Avakaya Dum Biryani (Halal) \$ 22.95

Angithi special recipe of Dum Biryani prepared with Avakaya masala, served with raita & salan.

Chicken Dum Biryani (Halal) \$ 22.95

Angithi special recipe of Dum Biryani, served with raita & salan.

Lamb Dum Biryani (Halal) \$ 22.95

Angithi special recipe of Dum Biryani served with raita & salan.

Goat Dum Biryani (Halal) \$ 22.95

Angithi special recipe of Dum Biryani served with raita & salan.

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THALI

Veg Thali \$ 15.00

Served with Aloo curry / Choley, Dal makhani / Yellow Dal, Rice, Two Tawa Roti, Sweet, Onion & Pickle

Delux Thali (Veg) \$ 20.00

Served with Aloo curry / Choley, Paneer Butter Masala, Dal makhani / Yellow Dal, Rice, Three Tawa Roti, Sweet, Onion & Pickle

Delux Thali (Non Veg) \$ 20.00

Served with Aloo curry / Choley, Butter Chicken, Dal makhani / Yellow Dal, Rice, Three Tawa Roti, Sweet, Onion & Pickle

DESSERTS

Gulab jamun 2p \$4.99
Rasmalai 2p \$7.99

SIDES

Garden salad \$4.99
Onion salad \$ 4.99

BEVERAGES

Soft drinks can \$3.50
Mango Lassi \$5
butter milk \$5
Jeera soda \$4.99
Masala chai \$3.99
Water bottle \$3.50
Ginger beer \$4.00
lemon lime bitter \$4.00
Soft drinks jug \$11.00