

Entrée

1 SAMOSA (2 PIECES)	\$6.50
Home made pastry filled with spiced potatoes & green peas.	
2 VEGETABLE PAKORA (4 PIECES)	\$6.50
Chickpea batter coated vegies.	
3 ONION BHAJI	\$6.50
Onion sliced with spices mixed in a chickpea flour batter & deep fried.	
4 POTATO VADA	\$6.50
Delicately spiced mashed potatoes dipped in batter fried.	
5 CHICKEN CHAT	\$9.00
Boneless chicken pieces with spices & salad. Served cold.	
6 TANDOORI MUSHROOM	\$11.50
Marinated in ginger, garlic, yoghurt, spices & grilled in clay oven.	
7 PANNEER TIKKA	\$13.50
Marinated cottage cheese cooked in tandoor	
8 CHICKEN TIKKA	\$10.50
Boneless chicken marinated in yoghurt & exotic spices cooked in tandoor.	
9. TANGRI KEBAB (4 PIECES)	\$13.50
Chicken drumstick marinated with yoghurt, cream, cheese and other spices & cooked in tandoor	
10 SEEKH KEBAB	\$13.00
Minced lamb with ginger, garlic, fresh coriander ground spices rolled in skewered & cooked in tandoor.	
11 BOTI KEBAB	\$14.00
Lean pieces of lamb marinated in yoghurt & ajawan spices barbecued in tandoor.	
12 FISH TIKKA	\$14.00
Fish lightly seasonal marinated & cooked in tandoor.	
13 TANDOORI PRAWNS	\$15.00
King prawns marinated in freshly crushed ginger, garlic, lemon juice, tandoori spices & barbecued in the clay oven.	
14 BABY OCTOPUS	\$15.00
Octopus marinated with yoghurt, ginger, garlic, spices & cooked in tandoor	
15 TANDOORI MURGH HALF CHICKEN	\$11.00
TENDER CHICKEN MARINATED FULL CHICKEN	\$21.00
marinated in yoghurt selected herbs & spices cooked in clay oven.	
16 LAMB CHOPS	\$15.50
Succulent lamb cutlets marinadt in selected herbs yoghurt & cooked to perfection in the clay oven.	
17 TANDOORI PLATTER	\$26.50
An assorted of exotic meats from tandoor served in a sizzler.	
18 CHICKEN 65	\$13.50
Diced chicken coated with spices and chic pea flour and deep fat fried	
19 LAMB ROLL (3 pc)	\$9.50
Lamb mince with mash potatoes and spices, covered with spring roll pastry and deep fat fry	

Deepam Specials

MANGO CHICKEN	\$17.00
Creamy chicken curry with mango sauce	
CHICKEN KOHLAPURI	\$18.50
Chicken curry with layer of spinach & fried egg	
CHICKEN CHETTINAD	\$17.50
Chicken cooked in onion, tomato base sauce and finished with crushed pepper and curry leaves	
GOAT CURRY	\$16.00
Authentic goat curry with bone in kashmiri masala	
ALSO Available - Goat Saag, Goat Madras, Goat Vindaloo, Goat Potato Curry and Goat Biryani (each)	
MANGO CHICKEN	\$17.00
Creamy chicken curry with mango sauce	
DAL GOSH	\$16.00
Lamb or Goat curry with yellow lentils	
EGG MASALA	\$14.50
Onion, tomato base gravy with two boiled egg	
EGG CURRY	\$14.50
Two boiled egg prepared in curry sauce	

ALOO BAIGAN	\$14.00
Eggplant cooked with (cumin, mustard, fenugreek) and other sauce	
BAIGAN CURRY	\$13.50
Eggplant cooked in curry sauce	
DAL MASALA	\$13.00
Yellow lentils cooked with ginger, garlic, cumin & mustard seeds	
TADKA DAL	\$13.50
Yellow lentils cooked with curry leaves and mustard seeds	
VEGETABLE VINDALOO	\$13.50
Seasonal vegetables cooked in vinegar and spicy sauce	
POTATO VINDALOO	\$12.75
Potatoes cooked with spicy sauce and vinegar	
ALOO SAAG	\$13.00
Potatoes cooked with spinach puree & spices	
SABNAM CURRY	\$14.50
Mushroom, cottage cheese and green peas with mild curry sauce	

Main Course Chicken

20 CHICKEN MAKHANI (BUTTER CHICKEN)	\$16.00
All time favourite & popular dish. Boneless pieces of chicken cooked in tandoor & simmered in rich tomato base sauce & finished with butter & cream.	
21 CHICKEN CURRY	\$16.00
Chicken cooked in onion & tomato base gravy with cashew paste.	
22 CHICKEN TIKKA MASALA	\$17.00
Chicken Tikka cooked with onion, capsicum & tomatoes in thick gravy.	
23 CHICKEN KORMA	\$16.50
Chicken curry delicately blended by cashew & almond paste.	
24 CHICKEN SAAG	\$16.50
Boneless chicken pieces cooked with fresh spinach, herbs & spices.	
25 DRUMSTICK MASALA	\$17.00
Tandoor cooked chicken drumstick with onion, tomato & cashewnut sauce	
26 CHICKEN LAWABDHAR	\$17.50
Chicken tikka cooked with onion, tomato and butter cream sauce	
27 KADAI MURG	\$17.00
Boneless chicken cooked in kadai with coriander chillies, ginger, capsicum & kadai masala.	
28 CHICKEN VINDALOO	\$17.00
A delicious Goan speciality seasoned with vinegar & Goan special sauce.	

Lamb

29 ROGAN JOSH	\$17.00
Authentic lamb curry cooked in Kashmiri masala.	
30 BHUNA GOHST	\$17.50
Cooked lamb tossed with onion, capsicum, with chef's style.	
31 LAMB CHOP MASALA	\$18.50
Tandoor cooked lamb chops with onion, tomato, ginger base curry sauce	
32 LAMB SAAG	\$17.00
Tender lamb cooked with fresh spinach puree kastoori methi & spices.	
33 LAMB NAWABI	\$16.50
Tender lamb cooked onion, ginger, garlic, yoghurt cashew nut sauce. Garnished with cream & boiled egg.	
34 LAMB PASANDA	\$16.50
Diced lamb cooked in white gravy with yoghurt cashew paste.	
35 ACHAR GOSH	\$16.75
Medium hot and sour lamb curry with panch phora (5 spices)	
36 LAMB PEPPER MASALA	\$17.50
Tender pieces of lamb cooked in curry leaf, pepper. South Indian style.	

WE CAN SERVE MILD, MEDIUM OR HOT

37 LAMB VINDALOO	\$16.75
Lamb pieces cooked with hot chillies, vinegar, spices in a Goan special masala.	
38 SEEKH KEBAB MASALA	\$17.00
Tandoori lamb sausage with masala sauce	

Beef

39 BEEF CURRY	\$16.00
Filet of beef cooked home style.	
40 BEEF DO PIAZA	\$16.50
Beef cooked in curry sauce with diced onion.	
41 BEEF MADRAS	\$16.50
Beef cooked with a combination of spices, coconut milk & curry leaves.	
42 BEEF KASHMIRI	\$17.00
Beef curry cooked with dry fruits and creamy sauce.	
43 BEEF VINDALOO	\$16.50
Beef pieces cooked with hot chillies, vinegar, spices in a Goan & special masala.	

Sea Food Delicious

44 PRAWN MASALA	\$21.00
King prawn cooked with freshly ground spices, herbs, onion & capsicum.	
45 PRAWN MALABAR	\$20.00
Prawn cooked with coconut. South Indian spices & tempered with mustard seeds & curry leaves.	
46 KERALA FISH CURRY	\$20.00
Fillets of fish prepared with coconut & Chef's special spices.	
47 SEA FOOD VINDALOO	\$20.00
(choice of fish or prawn) A delicious Goan speciality.	

Vegetarian

48 VEGETABLE JALFREZI	\$13.00
Fresh, mixed seasonal vegetables, cooked with fresh herbs & spices.	
49 DHAL MAKHANI	\$13.00
Combination of black lentils, kidney beans, bengal gram, simmered over night with freshly ground spices & tomatoes, finished with butter and cream.	
50 SAAG PANNER	\$13.50
Cottage cheese cooked in a fresh spinach puree & spices.	
51 MUTTER PANNER	\$13.00
Cottage cheese & green peas simmered in saffron flavoured curry sauce & finished with coriander.	
52 MALAI KOFTA	\$13.50
Mashed potato filled with cottage cheese and nuts, fried golden and served with cashew nut cream sauce.	
53 PANEER BUTTER MASALA	\$15.50
Cottage cheese cooked in onion, tomato and butter cream sauce	
54 PUMPKIN MASALA	\$14.00
Diced butter nut pumpkin, tempered with onion, seeds fennel fenugreek seeds & finished with Chef's own sauce. (Very Delicious)	
55 ALOO JEERA	\$13.00
Diced potatoes tossed with cumin seeds & cooked with onion gravy	
56 ALOO GOBI	\$13.50
Potatoes & cauliflower, stir fried with spices & tomatoes.	
57 PANEER MAKHANI	\$14.00
Cottage cheese with tomato butter cream sauce.	

- 58 **PANEER PASANDA** \$14.50
Cottage cheese stuffed with nuts, batter fried & simmered with creamy sauce.
- 59 **VEGETABLE KORMA** \$13.50
Fresh vegetables cooked with onion, cashewnut base sauce & cream

Rice

- 60 **SAFFRON RICE** \$4.50
Basmati rice with spices a dash of saffron.
- 61 **PEAS RICE** \$7.00
Fresh green peas tossed in butter & mixed with basmati rice.
- 62 **KASHMIRI PULAO** \$7.50
Basmati rice with fresh fruits & nuts.
- 63 **VEGETABLE RICE** \$8.50
Garden fresh vegetables, mildly spiced, cooked with rice.
- 64 **CHICKEN BIRYANI** \$15.50
Tender pieces of chicken cooked with yoghurt, mint, nuts & rice.
- 65 **LAMB BIRYANI** \$15.50
Diced lamb cooked with yoghurt, mint, spices, nuts & rice.

Tandoori Breads

- 66 **NAAN** \$2.75
Plain flour bread baked in tandoor.
- 67 **GARLIC NAAN** \$3.25
Plain flour bread brushed with garlic.
- 68 **ROTI** \$2.75
Flat wholemeal bread baked in tandoor.
- 69 **PUDINA PARATHA** \$4.00
Flaky wholemeal bread, baked in tandoor with a dash of mint.
- 70 **MASALA KULCHA** \$4.75
Plain flour bread filled with potatoes, green peas, cheese & baked in tandoor.
- 71 **KASHMIRI NAAN** \$6.00
Plain flour bread filled with spiced dry fruits & nuts.
- 72 **KEEMA NAAN** \$5.50
Naan filled with spicy lamb mince & coriander and baked in tandoor.
- 73 **ALOO PARATHA** \$4.75
Wholemeal bread stuffed with mildly spiced potatoes
- 74 **CHEESE NAAN** \$5.50
Plain flour bread filled with cheese and spices

Accompaniments

- 75 **RAITA** \$3.75
Fresh home made yoghurt with grated cucumber & garnished with ground cummin.
- 76 **ACHAR CHUTNEY** \$2.00
Mango chutney, chilli sauce, mint chutney, tamarind chutney, mixed pickle.
- 77 **PAPPADUMS** \$2.50
Crisp thin lentil crackers.
- 78 **KACHUMBER** \$5.00
Indian salad with cucumber, onion & tomato with Chef's special dressing.

Desserts

- 79 **GULAB JAMUN** \$5.50
Full cream milk dumplings, lightly fried & soaked in rose water sugar syrup, garnished with pistachio & coconut.
- 80 **KULFI FALUDA** \$6.50
Indian version of ice cream prepared with milk & nuts blended with cream & served on a bed of sweet vermicelli garnished rose syrup & pistachio.
- 81 **CARROT KHEER** \$6.00
Grated carrot cooked with milk, cream, sugar & garnished with pistachio nuts.
- 82 **ASSORTED ICE CREAM** \$6.50
Variety of ice creams available.
- 83 **CAKE WITH CHOCOLATE SAUCE** \$7.50
Dark chocolate cake coated with hot chocolate sauce, garnished with nuts.
- 84 **SWEET/SALT LASSI** \$4.00
- 85 **ROSE/ MANGO LASSI** \$4.50
- 86 **CAN of COKE, COKE ZERO, SPRITE** \$2.50
- 87 **1.25LT - COKE, COKE ZERO, SPRITE** \$4.00
- 88 **2LT - COKE, COKE ZERO, SPRITE** \$5.50

Beverages

SET MENU - 1 (Dine In Only)

(Minimum 2 or more)

Entrée: Samosa, Chicken Tikka, Lamb Chop

Main Courses: Chicken Makhani, Prawn Masala, Lamb Madras, Malai Kofta, Rice, Naan, Raita

Sweets: Gulab Jamun, Kulfi

Tea / Coffee

\$39.50
(Per Head)

SET MENU - 2 (Dine In Only)

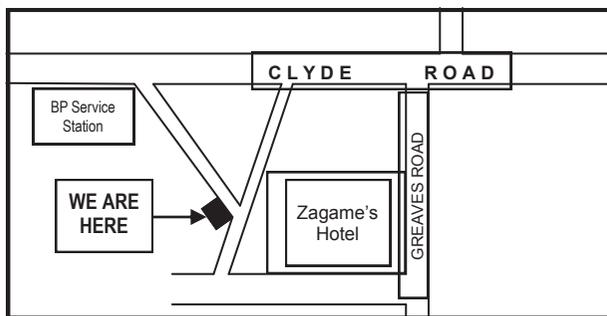
(Minimum 2 or more)

Entrée: Potato Wada, Chicken Tikka

Main Courses: Chicken Makhani, Beef Curry or Lamb Curry, Dal Makhani, Saag Paneer, Rice, Naan, Raita

Sweets: Gulab Jamun, Ice Cream

\$32.00
(Per Head)



Prices are GST inclusive. Prices and items may change without notice



Deepam

Tandoori Indian Restaurant

B.Y.O (WINE ONLY) & FULLY LICENSED

**Come and Taste our
Delicious Food or Take Away**

**Facilities Available for Wedding
Receptions and Parties**

(Can seat up to 150 people comfortably)

LUNCH: Fri to Sun (12.00 to 2.30 pm)

Dinner 7 Nights: 5.00 pm to 10.00 pm

LUNCH SPECIAL

\$17.90

(Friday to Sunday)

per Person

2 Curries & Rice, Naan, Raita, Pappadum & Chutney

(Dine In Only)

FAMILY PACK

For Only

\$58.00

4 pcs Samosa, 4 pcs tandoori
Chicken, 1 Butter Chicken, 1 Lamb
Rogan Josh or Beef Curry, 2 Rice, 2 Naan or
Garlic Naan & Raita

HAPPY HOUR: 5pm - 7pm (Fri & Sat)
15% Off the Total Bill

We Cater for Occasions

SHOP-7, 248 CLYDE ROAD, BERWICK

9702 6200

Visit www.deepam.com.au