

## ENTRÉE

- KHATTI MEETHI MURGI (3 pieces)** 15  
dakhni-style oven-roasted chicken thigh | tamarind, jaggery, ginger & curry leaf dressing
- NAADAN ERRACHI ULLARTHIYATHU** 15  
kerala country-style roast lamb | coconut flakes, ground coriander, black pepper & coconut oil
- TANDOORI KADDU (3 pieces)** 12  
tandoor-smoked butternut squash  
butternut pumpkin raita | roasted pumpkin seeds
- BATATA CHAMUSA (3 pieces)** 12  
goan-style spiced sweet potato samosa | house-made peri-peri sauce

## SIDES

- SWEET MANGO CHUTNEY** 3
- PICKLES** 3
- RAITA OF THE DAY** 3
- PAPPADUMS** 4

## MAINS

- MACHER JHOL** 28  
bengali-style tasmanian salmon with baby eggplant | tomato sauce with nigella, ground turmeric & cumin
- CAMARAO CALDINE** 28  
steamed south australian prawns | coconut, cumin, coriander seed & green chilli sauce
- BUTTER CHICKEN** 26  
the nilgiri's version!!
- CHICKEN TIKKA MASALA** 26  
tandoor-cooked chicken thigh | tomatoes, chilli, garlic, ginger & lemon juice
- METHI MURGH** 26  
hyderabadi-style chicken thigh fillets | yoghurt, fenugreek, bay leaf, deghi mirch & black pepper sauce
- GOSHT ROGANJOSH** 26  
slow-cooked diced leg of lamb | kashmiri chillies & black cardamom sauce
- DALCHA GOSHT** 26  
slow-cooked diced leg of lamb with lentils & tamarind | tempered with mustard seeds, asafoetida, curry leaves & whole dry red chillies
- ATTUKUTI VARUTHA KARI** 26  
chettinad-style slow-cooked goat | garlic, peppercorn, cassia & coconut

## MAINS | VEGETARIAN

- SAAG PANEER** 26  
house-made fresh paneer | pureed fresh garlic & asafoetida tempered spinach
- PANEER MAKHANI** 26  
house-made fresh paneer | our famous 'makhani' sauce
- PANEER KOZHAMBU** 26  
house-made fresh paneer | chettinad-style sauce | ground green chillies, green peppercorn, fresh coriander & fennel seeds
- KALHIPHILAVAR URUNDAI KHURMA** 24  
cauliflower koftas | southern-style khurma | yoghurt, ground almonds, cassia, clove & curry leaves
- TANDOORI BAINGAN KADHAI MASALA** 24  
tandoor-smoked eggplant | kadhai masala | tomatoes, ground coriander, cumin, red chillies & qasuri methi
- KHARA BHEEDA NU TEEKHI CHUTNEY** 24  
parsi-style baby okra tossed with caramelised onions & ginger | sweet, sour & hot tomato chutney
- DAL KABILA** 22  
slow-cooked black lentils | tempering of onions, garlic, ginger, asafoetida & chillies

## BIRYANI

### CHICKEN BIRYANI

chettinad-style dish of chicken thigh & rice, dum-cooked | star anise, cassia, black pepper, curry leaves, mint & coriander | served with raita of the day

28

## RICE & BREADS

### PUDINA LACHCHA

layered bread with fresh mint

6

### METHI PARATHA

layered wholemeal bread with dried fenugreek leaves

5.5

### PESHWARI NAAN

naan with dry fruits, coconut & pistachio

6.5

### CHILLI GARLIC & CHEESE NAAN

6.5

### CHEESE NAAN

5.5

### GARLIC NAAN

4.5

### NAAN

4

### TANDOORI ROTI

4

### ZEERA PULAO

cumin-flavoured basmati rice

5

### STEAMED BASMATI RICE

3

## TIMINGS



### RESTAURANT, TAKEAWAYS & HOME DELIVERIES

tuesday to thursday - 5:00pm to 8:30pm

friday & saturday - 5:00pm to 9:00pm

sunday - 5:00pm to 8:00pm

please allow a minimum of 30 minutes for all takeaway orders & a minimum of 60 minutes for all home deliveries. we request that last orders for dinner are placed at least 15 minutes before close on all the days.

for information on catering and party orders, please call meera joshi at 0412 236 809 or email us at [bookings@nilgiris.com.au](mailto:bookings@nilgiris.com.au)

CLOSED ON MONDAYS & PUBLIC HOLIDAYS

**SHOP 3/283 MILITARY ROAD**

**CREMORNE**

[bookings@nilgiris.com.au](mailto:bookings@nilgiris.com.au)

[nilgiris.com.au](http://nilgiris.com.au)



**NILGIRI'S**  
FEAST OF INDIA

## SPRING TAKEAWAY MENU

PHONE ORDERS

**9909 0063**

ORDERING ONLINE

[nilgiris.com.au/takeaway](http://nilgiris.com.au/takeaway)