

RICE & BREADS

NAAN leavened plain flour bread	4
GARLIC NAAN leavened plain flour bread with garlic	4-5
CHEESE NAAN leavened plain flour bread with cheese	5-5
CHILLI GARLIC & CHEESE NAAN leavened plain flour bread with chilli, garlic & cheese	6.5
PESHWARI NAAN tandoori plain flour bread with dry fruits, coconut & pistachio	6.5
ROGANI KULCHA layered bread with garlic, coriander, kashmiri chillies & 'rogan'	6.5
TANDOORI ROTI tandoori wholemeal bread	4
METHI PARATHA fenugreek-flavoured layered wholemeal bread	5-5
ZEERA PULAO cumin-flavoured basmati rice	5
STEAMED BASMATI RICE	3

TIMINGS



LUNCH

weekday & sunday lunch
open for groups of 30
adults or more for
"tasting menus"
with prior booking only



DINNER

tuesday to thursday
5:30 pm to 9:30 pm
sunday
5:30 pm to 9:00 pm
friday & saturday
sitting 1: 5:30 pm onwards
(90 mins)
sitting 2: 8:00 pm onwards



TAKEAWAY & DELIVERIES

DINNER: tuesday to saturday 5:30pm to 9:30pm
sunday 5:30pm to 9:00pm

we request that last orders for dinner are
placed by 9:15pm during the week & 8:45pm on
sundays. please allow a minimum of 30 minutes
for all takeaway orders.

CLOSED ON MONDAY

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

NILGIRI'S
FEAST OF INDIA



– SUMMER TAKEAWAY MENU –

shop 3/283 military road, cremorne
nilgiris.com.au
bookings@nilgiris.com.au

9909 0063

ORDERING ONLINE

to order online please visit
nilgiris.com.au/takeaway

NILGIRI'S

FEAST OF INDIA

– SUMMER TAKEAWAY MENU –

ENTRÉE

MAASA AJADINA tandoor-cooked mangalorean-style lamb backstrap ground cassia, badige chillies & coconut	15
ELLU MILAKKAI KOZHI oven-cooked chettinad-style chicken thigh fillet ground sesame, chillies & garlic cucumber aachaar	15
MARWARI SAMOSA jodhpuri-style samosa cabbage, turmeric, garam masala & amchur spiced chick peas	12
CROQUETES DE ESPINAFRE goan-style spinach croquette clove- spiced green peas filling	12

MAINS | NON-VEGETARIAN

JEERE MEERE JITHIDA steamed fresh barramundi fillet goan- style sauce cumin, black pepper, tomato & coconut vinegar	28
ERAL KARI KOZHAMBU fresh SA prawns chettinad-style sauce ground cassia, fennel seeds, kari leaves & turmeric	28
BUTTER CHICKEN the nilgiri's version!!	25
CHICKEN TIKKA MASALA tandoor-cooked chicken thigh tomatoes, chilli, garlic, ginger & lemon juice	25
MALWANI KOMBDI HIRVA MASALA chicken thigh fillets green herb sauce fresh mint, coriander, kaffir lime & green chillies	26
BIHARI GOSHT dum-cooked diced leg of lamb in mustard oil yoghurt, ground coriander, garam masala & shahi jeera	25
GOSHT ROGANJOSH slow-cooked diced leg of lamb kashmiri chillies & black cardamom sauce	25
JUNGLEE MAAS rajasthani-style goat ground green cardamom, star anise, mace & chliiies	26

MAINS | VEGETARIAN

SAAG PANEER house-made fresh paneer pureed fresh garlic & asafoetida tempered spinach	25
PANEER MAKHANI house-made fresh paneer our famous 'makhani' sauce	25
TANDOORI KADHAI PANEER tandoor-smoked house-made fresh paneer five spice kadhai sauce	25
ENNAI KATHRIKKAI baby eggplant tamarind, tomato, sesame & kari leaf sauce	22
DUM ALOO tossed chat potatoes home-style tamatar ki tari cumin, coriander & sesame	22
MA KI DAL slow-cooked black lentils & chickpea lentils sesame oil, garlic & asafoetida tempering	20

SIDES

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

