

## ENTRÉE

**MURG KALI MIRCH (3 pcs, gf, can be df)** 18  
tandoor-cooked chicken thigh | crushed green, pepper, black pepper & cassia marinade | mint yoghurt

**PODICHAPA (2 pcs, gf, can be df)** 15  
oven-cooked atlantic salmon | turmeric, ground red chilli & crushed fennel seed crust | curry leaf chutney

**SHAHI PANEER KE TIKKE (2 pcs, gf)** 14  
tandoor-smoked house-made paneer | green pepper & ginger marinade | tomato chutney

**VENGAYA SAMOSA (3 pcs)** 15  
samosa | beaten rice & onion jam | sesame, tamarind & jaggery chutney

## BIRYANI (served with raita of the day)

**CHICKEN BIRYANI (gf)** 29  
chettinad-style dish of chicken thigh & rice, dum-cooked | star anise, cassia, black pepper, curry leaves, mint & coriander

**GOAT BIRYANI (gf)** 29  
chettinad-style slow-cooked goat & rice, dum-cooked | star anise, cassia, black pepper, curry leaves, mint & coriander

**TELLICHERRY FISH BIRYANI (gf)** 29  
atlantic salmon & basmati rice | star anise, peppercorn & biryani spices | dum-cooked

## MAINS

**CHAPALA PULUSU (gf, df)** 29  
steamed atlantic salmon | pulusu sauce | tomato, tamarind, chillies & fresh curry leaves

**DOH PIAZA JHINGA (gf, df)** 29  
oven-cooked SA prawns | sambhar onions, tomatoes, garlic, cassia & cloves

**BUTTER CHICKEN (gf)** 28  
the nilgiri's version!!

**CHICKEN TIKKA MASALA (gf, can be df)** 28  
tandoor-cooked chicken thigh | tomatoes, fresh chillies, garlic, ginger & lemon juice

**KODI KOORA (gf, df)** 28  
tandoor-cooked chicken thigh fillets | spinach, fenugreek leaves, green chillies & fresh ginger

**NAWABI MURGH (gf, contains nuts)** 28  
tandoor-smoked chicken breast | korma sauce | saffron, yoghurt, almonds & sesame seeds

**GOSHT ROGANJOSH (gf)** 28  
slow-cooked diced leg of lamb | yoghurt, kashmiri chillies & black cardamom sauce

**GAZAALA (gf)** 28  
slow-cooked diced leg of lamb | yoghurt, green cardamom, dry ginger, coriander & chillies

**GONGURA MAMSUM (gf, df)** 28  
slow-cooked goat | crushed sorrel leaves, fresh ginger & red chillies

## MAINS | VEGETARIAN

**PALAK PANEER (gf)** 28  
house-made fresh paneer | pureed fresh garlic & asafoetida tempered spinach & fenugreek

**MALAI KE KOFTE (gf)** 26  
house-made fresh paneer koftas | makhani sauce | fresh ginger, green chillies & coriander

**GOBHI MUTTAR QORMA (gf, contains nuts)** 24  
cauliflower florets & green peas | korma sauce | yoghurt, almonds & sesame seeds

**BAINGAN KA SAALAN (gf, df)** 24  
purple baby eggplant | coconut, tamarind & fresh curry leaf saalan

**BENDI KOORA (gf, df)** 24  
fried baby okra | tamarind chilli sauce | crushed coriander seeds & amchur

**KEOTI DAL (gf, df)** 22  
slow-cooked medley of lentils | arahar, moong, masoor & chana | fresh chillies, fenugreek, mustard & cumin seeds

## SIDES

**SWEET MANGO CHUTNEY** 3

**PICKLES** 3

**RAITA OF THE DAY** 3

**PAPPADUMS** 4

## RICE & BREADS

### LACHCHEDAAR PARATHA

layered bread

6

### METHI PARATHA

layered wholemeal bread with dried fenugreek leaves

6

### PESHWARI NAAN

naan with dry fruits, coconut & pistachio

7.5

### CHILLI, GARLIC & CHEESE NAAN

6.5

### PEPPER, CURRY LEAF & CHEESE NAAN

6.5

### CHEESE NAAN

6

### GARLIC NAAN

5

### NAAN

4.5

### TANDOORI ROTI

4.5

### TOMATO PULAO

tomato-flavoured basmati rice

5

### STEAMED BASMATI RICE

3

## TIMINGS



### RESTAURANT, TAKEAWAYS & HOME DELIVERIES

tuesday to thursday – 5:30pm to 9:00pm

friday & saturday – 5:30pm to 9:30pm

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

## ORDERING ONLINE

to order online please visit

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



**NILGIRI'S**  
FEAST OF INDIA

## SPRING TAKEAWAY MENU

shop 3/283 military road  
cremore

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

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