

ENTRÉE

KOLIWADA MASE (2 pcs, gf, df) 16

oven-baked fresh fish of the day | ground chilli & ajwain crust | mint chatni

BAGHDADI CHICKEN (2 pcs, gf, df) 14

tandoor-smoked chicken thigh fillets | tamarind, green chilli & fresh coriander marinade | coriander & sesame chutney

POONERI SABUDANA WADA (2 pcs, gf, df) 10

sago pearl & potato patties | fresh coriander, cumin seeds & chillies | hot & sour palm sugar & chilli chutney

BOHRA MOONG DAL SAMOSA (2 pcs) 10

spiced mung lentils & shredded cabbage samosas | tamarind & pomegranate chutney

BIRYANI (served with raita of the day)

CHICKEN BIRYANI (gf) 30

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

GOAT BIRYANI (gf) 30

chettinad-style slow-cooked goat & rice, dum-cooked | star anise, cassia, black pepper, curry leaves, mint & coriander

FISH BIRYANI (gf) 30

fish of the day & rice | star anise, peppercorn & biryani spices | dum-cooked

MAINS

MASE KAALVAN (gf, df) 29

steamed fish of the day | tamarind, coconut & triphal pepper sauce

MALVANI KOLAMBI (gf, df) 29

coastal-style prawns | ground coriander seed, cumin seed, chilli & tomato sauce

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

KHANDESHACHI KOLAMBI (gf, df) 28

tandoor-smoked chicken breast | ground black mustard seed, fenugreek seed, dry coconut, garlic & chilli sauce

GOSHT ROGANJOSH (gf) 28

slow-cooked diced leg of lamb | yoghurt, kashmiri chillies & black cardamom sauce

SHOLAPURI LAMB (gf) 28

maharashtrian-style lamb korma | almonds, coriander & cumin seeds, dried chillies & yoghurt

KOLHAPURI GOAT (gf) 28

slow-cooked yearling goat | peppercorn, cinnamon, fresh ginger, garlic & tomato sauce

MAINS | VEGETARIAN

PALAK PANEER (gf) 28

house-made fresh paneer | pureed fresh garlic & asafoetida tempered spinach & fenugreek

PANEER MAKHANI (gf) 28

house-made fresh paneer | our famous makhani sauce

KOLHAPURI MUTTAR PANEER (gf) 28

house-made fresh paneer | kolhapuri sauce | peppercorn, cinnamon, fresh ginger, garlic & tomatoes

BHARLELI BHINDI (gf, df) 25

baked baby okra | ground konkani spice mix stuffing

VANGYACHA BHARIT (gf) 25

tandoor-smoked eggplant | whisked yoghurt, green chillies & roast cumin seeds

GOBHI BATATACHI BHAJI (gf) 25

cauliflower & potatoes | mint & coriander korma sauce

AAMTI (gf, df) 23

slow-cooked "toor" dal with spinach, tamarind & palm sugar | tempering of mustard seeds & fresh curry leaves

RICE & BREADS

BAGHDADI LACHCHCHA PARATHA spiced 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
CHEESE NAAN	6
GARLIC NAAN	5
NAAN	4.5
TANDOORI ROTI	4.5
JEERA PULAO cumin spiced rice	5
STEAMED RICE	3
SIDES	
SWEET MANGO CHUTNEY	3
PICKLES	3
RAITA OF THE DAY	3
PAPPADUMS	4

TIMINGS



RESTAURANT, TAKEAWAYS & HOME DELIVERIES

wednesday to saturday – 5:30pm to 9:30pm
sunday – 5:30pm 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

**CLOSED ON MONDAYS, TUESDAYS &
PUBLIC HOLIDAYS**

ORDERING ONLINE

to order online please visit

nilgiris.com.au/takeaway



NILGIRI'S
FEAST OF INDIA

SUMMER TAKEAWAY MENU

shop 3/283 military road
cremore

bookings@nilgiris.com.au
nilgiris.com.au

9909 0063