

KASHMIRI MENU

food influenced by the Pandit & Muslim
communities of Kashmir...

ENTRÉE

- GAAD TE TAMATAR (2 pcs)** 25
tandoor-smoked fennel-flavoured fresh fish fillets with dry ginger
and pepper-spiced tomato sauce (*gf, df*)
- TABAK MAAS (2 pcs)** 25
green cardamom and fennel flavoured lamb cutlets, oven-cooked
and served with fresh fenugreek and coconut yakhni (*gf, df*)
- KOKUR TUJJ (2 pcs)** 22
tandoor-cooked chicken thigh fillets, spiced with ground kashmiri
chillies, cassia and mustard oil, served with minted hung yoghurt (*gf,
can be df*)

ENTRÉE | VEGETARIAN

- NADRU TIKKI DOON CHATIN (2 pcs)** 16
lotus stem and potato patties, served with walnut and dried mint
chatni (*gf, df*)
- KACHALOO CHAAT** 16
tandoor-smoked sweet potato and taro, served with spiced ground
chickpeas and tamarind chutney (*gf, df*)
- IFTAAR SAMOSA** 16
green pea & dry fruit samosa, mango and fresh coriander chutney
to accompany

MAINS

- MUJ GAAD** 40
steamed fillets of fresh fish of the day and white radish, served with a fennel and chilli-flavoured tamarind sauce (*gf, df*)
- MALAI ZINGHA** 40
SA king prawns in a saffron, pepper, mace and dry ginger-flavoured coconut sauce (*gf, can be df*)
- KOKUR DHANIWAL** 38
smoked breast of chicken in a sauce with crushed dry and fresh coriander, cassia and coconut (*gf, df*)
- GOSHT ROGANJOSH** 40
kashmiri pandit-style classic roganjosh with lamb backstrap (*gf*)
- MARZWANGAN KORMA** 38
slow-cooked yearling goat with kashmiri chillies, cassia and ground fennel, dum-cooked, best eaten with sheermal (*gf, df*)
- MURGH MAKHANI** 38
butter chicken - the nilgiri's version (*gf*)
available on request !

MAINS | VEGETARIAN

METHI TCHAMAN	36
house-made fresh paneer in a fenugreek and yoghurt sauce (<i>gf</i>)	
KHATTE BAINGAN	30
baby eggplant in a sauce with tamarind, crushed coriander seeds, pepper and turmeric (<i>gf, df</i>)	
AL YAKHANI	30
green melon chunks in a nutmeg-flavoured yoghurt sauce (<i>gf</i>)	
KASHER DUM ALOUVE	30
chaat potatoes, dum-cooked with yoghurt, kashmiri chillies and cassia (<i>gf</i>)	
RAJMAH MASALA	28
a kashmiri staple - slow-cooked red kidney beans, tempered with cumin, black cardamom, tomatoes and dried fenugreek leaves (<i>gf, df</i>)	

SIDES

PAPPADUMS & DIPS (*gf*) 14.5

BREADS & RICE

BAQARKHANI AKA KASHMIRI ROTI 5
leavened wholemeal flour bread

SHEERMAL AKA KASHMIRI NAAN 6

METHI PARATHA 7
layered wholemeal bread with dried fenugreek leaves

PESHWARI NAAN 9
naan with dry fruits, coconut and pistachio

CHILLI, GARLIC & CHEESE NAAN 8.5

GARLIC NAAN 6

NAAN 5

KASHMIRI PULAO 6
spiced rice with spices and rose petals (*gf, df*)

STEAMED RICE (*gf, df*) 3.5



TIMINGS



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

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

FOOD INFO

our food is certified halal. our chefs do not add msg to any of the dishes. most dishes on our menu cater to everyone, including children. so while our dishes are spiced, they are not always 'hot'. please do check with our waiters for child-friendly dishes.

FOOD ALLERGY STATEMENT

we can cater to most special dietary requirements, whilst still offering you a quality dining experience. for some of our dishes, vegan & gluten free options may be available; please ask your server.

we will take all due care but we cannot guarantee that there won't be traces of specific allergens in the food. this is due to the potential trace of allergens in the working environment & supplied ingredients.

CORKAGE & CAKEAGE

wednesday & thursday – byo wine only, corkage \$9.5 each per person

friday, saturday & sunday – fully licensed, no byo

we do not allow any food from outside to be consumed within the premises without prior notice. for special occasions & celebrations we provide a dessert platter with sparklers. should you still decide to byo cakes, cakeage will be \$4 per person.

KITCHEN LAST ORDERS

we request that last orders are placed by 15 minutes before close on all the days.



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