

## ENTRÉE

GAAD TE TAMATAR ( 2 pcs, gf, df)	18
tandoor-smoked fennel-flavoured fresh fish fillets with dry ginger and pepper-spiced tomato sauce	
KOKUR TUJJ ( 2 pcs, gf, can be df)	16
tandoor-cooked chicken thighs, spiced with kashmiri chillies, cassia & mustard oil   minted hung yoghurt	
NADRU TIKKI DOON CHATIN ( 2 pcs, gf, df)	14
lotus stem and potato patties   walnut & mint chatni	
KACHALOO CHAAT ( gf, df)	14
tandoor-smoked sweet potato and taro   spiced ground chickpeas & tamarind chutney - EAT FIRST!!	
IFTAAR SAMOSA ( 2 pcs)	14
green pea & dry fruit samosa   mango & fresh coriander chutney	

## BIRYANI (served with raita of the day)

CHICKEN BIRYANI ( gf)	32
chettinad-style dish of chicken thigh & rice, dum-cooked   star anise, cassia, black pepper, curry leaves, mint & coriander	
GOAT BIRYANI ( gf)	32
chettinad-style slow-cooked goat & rice, dum-cooked   star anise, cassia, black pepper, curry leaves, mint & coriander	
FISH BIRYANI ( gf)	32
fish of the day & rice   star anise, peppercorn & biryani spices   dum-cooked	

## MAINS

MUJ GAAD ( gf, df)	32
steamed fillets of fresh fish of the day & white radish, served with a fennel & chilli-flavoured tamarind sauce	
MALAI ZINGHA ( gf, can be df)	32
banana prawns in a saffron, pepper, mace & dry ginger-flavoured coconut sauce	
BUTTER CHICKEN ( gf)	32
the nilgiri's version!!	
CHICKEN TIKKA MASALA ( gf, can be df)	30
tandoor-cooked chicken thigh   tomatoes, fresh chillies, garlic, ginger & lemon juice	
KOKUR DHANIWAL ( gf, df)	30
smoked breast of chicken in a sauce with crushed dry & fresh coriander, cassia & coconut	
GOSHT ROGANJOSH ( gf)	30
slow-cooked diced leg of lamb   yoghurt, kashmiri chillies & black cardamom sauce	
MARZWANGAN KORMA ( gf, df)	30
slow-cooked yearling goat with kashmiri chillies, cassia & ground fennel, dum-cooked	

## MAINS | VEGETARIAN

PALAK PANEER ( gf)	32
house-made fresh paneer   pureed fresh garlic & asafoetida tempered spinach & fenugreek	
PANEER MAKHANI ( gf)	32
house-made fresh paneer   our famous makhani sauce	
METHI TCHAMAN ( gf)	32
house-made fresh paneer in a fenugreek & yoghurt sauce	
KHATTE BAINGAN ( gf, df)	26
baby eggplant in a sauce with tamarind, crushed coriander seeds, pepper & turmeric	
AL YAKHANI ( gf)	26
green melon chunks in a nutmeg-flavoured yoghurt sauce	
KASHER DUM ALOUVE ( gf)	26
chaat potatoes, dum-cooked with yoghurt, kashmiri chillies & cassia	
RAJMAH MASALA ( gf, df)	25
a kashmiri staple - slow-cooked red kidney beans, tempered with cumin, black cardamom, tomatoes & dried fenugreek leaves	

## RICE & BREADS

METHI PARATHA	6.5
layered wholemeal bread with dried fenugreek leaves	
PESHWARI NAAN	8
naan with dry fruits, coconut & pistachio	
CHILLI, GARLIC & CHEESE NAAN	7.5
CHEESE NAAN	6.5
GARLIC NAAN	5.5
NAAN	5
TANDOORI ROTI	5
KASHMIRI PULAO	5.5
spiced rice with spices and rose petals	
STEAMED RICE	3.5

## SIDES

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

## TIMINGS



### RESTAURANT & TAKEAWAYS

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

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

## ORDERING ONLINE

to order online please visit

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



## AUTUMN TAKEAWAY MENU

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

**9909 0063**

3/283 military road  
cremore

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

**25\*** not out...