

ENTRÉE

AMRITSARI MACHCHI (2 pcs, gf, df) 18
carom-spiced fresh fish, tandoor-smoked | served with green pea & mint chatni

MURG KALI MIRCH TIKKA (2 pcs, gf, can be df) 16
black pepper, cassia & garlic-crust chicken, tandoor-cooked | served with zaafrani dahi

SAUNFWALI GOBHI (gf, df) 14
fennel-scented cauliflower, tandoor-smoked | served with a mint, coriander & dry ginger chatni

AMBALA ke SAMOSE ki CHAAT (2 pcs) 14
coriander, cumin & fennel-flavoured potato & pea samosas | served with spiced yoghurt, tamarind chutney & coriander chatni

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

KADHAI JHINGA (gf, df) 32
banana prawns oven-cooked, served with a lahori kadhahi sauce with roasted cumin, coriander, peppercorn & dried fenugreek-flavoured tomato sauce

SARSONWALI MACHCHI (gf, df) 32
steamed fillets of fresh fish of the day in a ground mustard sauce, flavoured with fennel seeds & chillies

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

LAHORI MURGH (gf, df) 30
smoked breast of chicken in a sauce with coconut & pickling spices including cumin, coriander & nigella seeds

GOSHT ROGANJOSH (gf) 30
slow-cooked diced leg of lamb | yoghurt, kashmiri chillies & black cardamom sauce

DHABE ka GOSHT (gf, df) 30
slow-cooked yearling goat with tomatoes, & a nihari spice mix of black cardamom, bay leaf, peppercorn & star anise

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

SARSON ka SAAG PANEER (gf) 32
house-made fresh paneer in an english spinach & mustard green purée, cooked with crushed ginger, garlic green chillies & turmeric

BAINGAN BHARTA (gf, df) 26
tandoor-smoked whole eggplant, topped with a fresh ginger, green chilli & cumin-flavoured tomato sauce

PETHE ki SUBZI (gf, df) 26
home-style dish of pumpkin with fenugreek leaves, spiced with coconut, fennel and cumin seeds

DHABE ki DAL (gf) 25
a classic punjabi roadside dal | black lentil, chick pea lentils & red kidney beans, slow-cooked with whole cassia, black cardamom, fresh ginger, red chillies & last but not the least - butter!!

RICE & BREADS

METHI PARATHA	6.5
layered wholemeal bread with dried fenugreek leaves	
ROGANI NAAN	6.5
leavened layered spiced flatbread	
PESHWARI NAAN	8
naan with dry fruits, nuts & coconut	
CHILLI, GARLIC & CHEESE NAAN	7.5
CHEESE NAAN	6.5
GARLIC NAAN	5.5
NAAN	5
KHAMEERI ROTI	5
JEERA PULAO	5.5
cumin-spiced basmati rice	
STEAMED BASMATI 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.

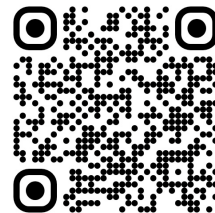
for information on catering and party orders, please call meera joshi at 0412 236 809 or email us at bookings@nilgiris.com.au

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

ORDERING ONLINE

to order online please visit

nilgiris.com.au/takeaway



nilgiri's
FEAST OF INDIA

WINTER PUNJABI TAKEAWAY MENU

(food of undivided Punjab...)

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