

Vegetarian

SAAG ALOO	\$19.9
Diced potatoes, simmered in an aromatic spinach gravy	
BOMBAY ALOO	\$19.9
Crispy potatoes tossed in roasted spices	
ALOO GOBI	\$19.9
Crispy cauliflower florets and potatoes simmered in a tomato and onion gravy	
ALOO MATTAR	\$19.9
Diced potatoes and green peas simmered in a tomato and onion gravy	
DHINGRI MATTAR	\$19.9
Sliced mushrooms and green peas cooked in a tomato and onion gravy	
PANEER MAKHANI	\$19.9
Diced cottage cheese simmered in a rich and creamy tomato and butter sauce	
PALAK PANEER	\$19.9
Cottage cheese simmered in a aromatic spinach gravy	
PANEER TIKKA MASALA	\$19.9
Cottage cheese in a rich tomato and onion gravy	
MALAI KOFTA	\$19.9
Dumplings with mashed potatoes, dried fruits and nuts, lightly fried and coated in a rich coconut gravy	
VEGETABLE KORMA	\$19.9
Garden veggies simmered in a creamy cashew gravy	
CHOLE MASALA	\$19.9
Chickpeas cooked in a mildly spiced tomato and onion gravy	
DAL MAKHANI	\$19.9
Rich black lentils and kidney beans slow cooked in a creamy tomato gravy	
AUBERGINE AND POTATO CURRY	\$28.9
Tender diced eggplant and potatoes simmered with roasted spices and coriander in a tomato and onion gravy with rice	

Indian Breads

BUTTER NAAN	\$3.9
GARLIC NAAN	\$4.5
CHEESE NAAN	\$5.9
CHEESE & GARLIC NAAN	\$6.9
PESHWARI NAAN	\$6.9
Dried fruits and nuts filling	
KHEEMA NAAN	\$6.9
Spiced lamb mince filling	
PANEER KULCHA	\$6.9
Spiced cottage cheese filling	
POORI (2pc)	\$8.9
Fried fluffy bread made of wholemeal flour	
ROTI	\$4.5
BHATURA (2pc)	\$8.9
Fried fluffy bread made of plain flour	

Accompaniments

POPPADUMS (4)	\$4.0
TOMATO & ONION KUCHUMBER	\$3.5
SWEET MANGO CHUTNEY	\$3.5
MIXED SPICY PICKLE	\$3.5
MINT CHUTNEY	\$3.5
CUCUMBER RAITA	\$3.5
SIDE PLATTER (choose 4 of the above)	\$13



Fully Licensed, BYOW Corkage fees apply

- Gluten free and Vegan options available
- Private catering services available
- 15% surcharge on public holidays

www.sksindianrestaurant.com.au

157-159 Rooke Street, Devonport,
Tasmania 7310

(03) 6424 7933

DAY	LUNCH	DINNER
Monday	12:00pm - 2.00pm	5:00pm - Late
Tuesday	12:00pm - 2.00pm	5:00pm - Late
Wednesday	12:00pm - 2.00pm	5:00pm - Late
Thursday	12:00pm - 2.00pm	5:00pm - Late
Friday	12:00pm - 2.00pm	5:00pm - Late
Saturday	12:00pm - 2.00pm	5:00pm - Late
Sunday	Closed	5:00pm - Late

Appetisers

	Main size	Entree size
VEGETABLE SAMOSA (2pc) Deep fried golden pastry with a spiced filling of mashed potatoes and peas		\$8.5
ONION BHAI Mildly spiced onion fritters coated in a coriander and chickpea batter		\$8.5
MIXED PAKODA'S (3pc) Mildly spiced silverbeet, mashed potato and chickpea patties		\$8.5
ALOO MAKAI TIKKI (3pc) Mildly spiced potato and corn patties, with a light crispy batter		\$14.9
CHICKEN TIKKA (3pc) Chargrilled tender chicken thighs, marinated in a mildly spiced yogurt.		\$14.9
SEEKH KEBAB (3) Tender lamb mince combined with roasted spices, skewered and chargrilled in the tandoor		\$14.9
CHARGRILLED LAMB CHOPS Lamb chops marinated in roasted spices and chargrilled	6PC	3PC \$35.9 \$19.9
TANDOORI PRAWNS Prawns marinated and chargrilled in the tandoor		\$36.9 \$19.9
MIXED PLATTER FOR TWO (2pc OF EACH) Seekh kebab, chicken tikka, mixed pakoda and veg samosas		\$23.9
VEGETARIAN PLATTER FOR TWO Veg samosas, mixed pakoda and onion bhaji		\$22.9

Mains

Chicken or Beef \$21.9
Lamb \$23.90
Goat \$27.90

SEAFOOD
Choose from: Fish,
Prawns or Squid \$27.9

SAAGWALLA An aromatic, creamy spinach curry
DO PYAZA A creamy onion based dish with roasted ground spices
MADRAS A creamy curry with roasted coconut, curry leaves, mustard seeds
MASALA A rich tomato and onion based gravy with roasted spices
KORMA A creamy cashew based gravy
VINDALOO A spicy, tangy Goan curry blended with red chillies and aromatic spices
PEPPER FRY A spicy and rich tomato and onion base with cracked peppercorn
JALFREZI An indulgent tomato sweet and sour dish with onion and capsicum
KADHAI A rich and tangy, roasted tomato and onion gravy
GOAT CURRY Tender goat morsels, slow-cooked with whole roasted spices in a rich tomato and onion base with rice

Seafood (choose fish, prawns or squid)

MALABARI Seafood simmered with roasted coconut, curry leaves, mustard seeds
BUTTER GRAVY Seafood simmered in a rich and creamy tomato gravy
PATIA Seafood cooked in a tangy tomato gravy
KERALA FISH CURRY - \$28.9 Pink Ling filets prepared in a creamy coconut gravy, with spices, malabar tamarind (kudam puli), tempered mustard seeds and curry leaves with rice

Chicken & Lamb

MANGO CHICKEN Tender chicken in a creamy cashew and mango gravy	\$21.9
BUTTER CHICKEN Chargrilled chicken in a rich and creamy tomato and butter sauce	\$21.9
CHICKEN TIKKA MASALA Chargrilled chicken simmered in a rich tomato, capsicum and onion gravy	\$21.9
CHICKEN BALTI Tender chicken in a rich tomato and onion gravy	\$21.9
LAMB ROGAN JOSH Tender lamb slow cooked with a variety of roasted whole spices in a tomato and onion based gravy	\$21.9
LAMB NAWABI Tender lamb combined with a creamy coconut gravy	\$21.9

Rice dishes

MEAT BYRIANI'S (Lamb, Chicken or Beef) Tender meat with onion, capsicum, fluffy rice, saffron and whole roasted spices	\$21.9
VEGETABLE BYRIANI Mildly spiced garden veggies with onion, capsicum, fluffy rice, saffron and roasted spices	\$21.9
VEGETABLE PULAO Garden veggies with fluffy rice and a variety of roasted spices	\$14.9
KASHMIRI PULAO Fluffy rice tossed with dried fruit, nuts and aromatic spices	\$14.9
SAFFRON RICE OR PLAIN RICE	\$3.5