

## TAKE-AWAY MENU

- \* **NAVARATAN KORMA** \$17.50  
Cauliflower, beans, carrots, peas, potatoes and tomatoes in a delicious sauce with yoghurt and cashews
- \*\* **MIXED VEGETABLE BHAJI** (Medium Dry) \$17.50  
Cauliflower, beans, carrots, peas, potatoes and tomatoes cooked in North Indian spices
- \*\* **PALAK PANIR** \$17.50  
Traditional Punjabi style spinach and home made cottage cheese cooked to give a rich flavour of ginger and fried onions
- \*\* **PALAK ALOO** \$17.50  
Traditional Punjabi style spinach and potatoes cooked to give a rich flavour of ginger and fried onions
- \* **MALAI KOFTA** \$17.50  
A tasty curry with dumplings of home made cottage cheese, potatoes, almonds and raisins
- \*\* **DAAL MAKHANI** \$17.00  
Lentils cooked North Indian style and served after frying with onions, ginger and spices

## Side Dishes



- FRESH MINT SAUCE \$2.90
- SWEET MANGO CHUTNEY \$3.00
- YOGHURT & CUCUMBER RAITA \$3.00
- PICKLES CHOICE - Lime, Mango or Chilli \$2.90
- PAPADOMS (4pcs) \$3.00
- TOMATO / ONION SALAD \$3.00



## TAKE-AWAY MENU

### BREADS

- PLAIN NAAN \$4.00  
Freshly baked in the Tandoor
- NAAN MAKHANI \$5.00  
Multi layered Naan with a light garnish of butter
- GARLIC NAAN \$5.00  
Naan with fresh garlic and coriander
- PANIR NAAN \$5.00  
Naan stuffed with cheese
- PESHAWARI NAAN \$5.00  
Naan with nuts and raisins
- KEEMA NAAN \$5.00  
Naan filled with spiced chicken mince
- PLAIN ROTI \$4.00  
Wholemeal plain bread
- PLAIN PARATHA \$5.00  
Wholemeal flaky layered bread with light garnish of butter
- ALOO PARATHA \$5.00  
Paratha stuffed with spiced potatoes

### DESSERTS

- GULAB JAMUN (2pcs) \$5.90  
A delicacy of East India, dumplings of home made cottage cheese served warm in syrup
- MANGO KULFI \$5.90  
Indian ice-cream made with blended mango, milk and pistachio nuts

### BEVERAGES

- LASSI-YOGHURT DRINK \$6.90  
Plain, salted, sweet, mango, vanilla
- SOFT DRINKS(Cans) \$2.90  
Coke, Diet Coke, Lemonade, Lemon Squash, Fanta

## TAKE-AWAY MENU



# Magic of India

Traditional Curries & Tandoori Cuisine



# 5449 7788

Open from 5.15pm

Shop 3 The Islander Resort  
Thomas Street, Noosaville Qld 4566  
Opposite Red Rooster

ORDER ONLINE  
magicofindia.com.au



Gluten Free, Dairy free and Nut Free dishes available

## Entrees

### SAMOSA \$7.90

Short pastry parcels filled with spiced potatoes and peas (2 pieces)

### CHOOZA TIKKA \$12.90

Boneless chicken fillets marinated overnight and barbecued in the Tandoor

### BARRAH KEBAB \$13.90

Marinated lamb chops barbecued in the Tandoor

### RESHAMI KEBAB \$13.00

Chicken mince with spices, skewered and barbecued in the Tandoor

### MIXED ENTRÉE \$16.90

Includes a piece each of Samosa, Chooza, Barrah and Reshami

### TANDOORI CHICKEN Half-\$12.00, Full-\$22.00

Chicken on the bone marinated in spices barbecued in the Tandoor

## Rice

Basmati Pulao Rice (per portion) \$3.00

## Special Breads

CHEESE & GARLIC NAAN \$5.50

GARLIC, CHEESE & CHILLI NAAN \$6.00

SPINACH & CHEESE NAAN \$5.50

CHOCOLATE NAAN \$6.50

## Main Courses



\*Mild \*\*Medium \*\*\*Hot \*\*\*\*Very Hot

### CHICKEN

\*\* BUTTER CHICKEN (Makhan Chicken) \$19.50

The pride of our kitchen, boneless chicken cooked in the Tandoor and finished in a spicy tomato and cream sauce

\*\*\* CHICKEN TIKKA MASALA (Medium Dry) \$19.50

Boneless Tandoori chicken cooked in richly balanced spices and creamy tomato & onion sauce

\* CHICKEN KORMA \$19.50

Chicken fillets cooked in a very delicious curry with yoghurt and blended cashews

\*\* PALAK CHICKEN \$19.50

Punjabi style chicken cooked with onion, garlic, ginger, tomato & spinach

\*\*\* CHICKEN MADRAS \$19.50

Spicy chicken curry with capsicum and coconut cream

\*\*\*\* CHICKEN VINDALOO \$19.50

Traditional very hot Goan curry with tamarind and chilli

### LAMB

\*\* ROGAN JOSH \$20.50

A traditional curry cooked with Kashmiri spices and fresh coriander

\*\* PALAK GOSHT \$20.50

Punjabi style lamb cooked with onion, garlic, ginger, tomato & spinach

\* LAMB KORMA \$20.50

A mild lamb curry prepared with yoghurt and cashews

\*\*\*\* LAMB VINDALOO \$20.50

Traditional very hot Goan curry with chilli, vinegar and tamarind

### BEEF

\* BOMBAY BEEF \$19.50

A delicious beef curry cooked in a creamy herb sauce with onion, garlic and ginger

\*\* BEEF MASALA \$19.50

A medium hot curry with spiced vegetables and fresh tomatoes

\*\* BEEF SAAGWALLA \$19.50

Delicious beef curry cooked with garlic, ginger, tomato & spinach

\*\*\*\* BEEF VINDALOO \$19.50

The traditional very hot Goan curry with chilli, vinegar and tamarind

### SEAFOOD

\* PRAWN SAAGWALLA \$20.50

Shelled prawns cooked with onion, garlic, ginger, tomato and spinach

\*\*\*\* PRAWN VINDALOO \$20.50

The traditional very hot Goan curry with chilli, vinegar and tamarind

### VEGETARIAN

\*\* ALOO MATAR TAMATAR \$17.50

A very tasty curry with peas, potatoes and tomatoes

