

Vegetarian

Dal Tarka Yellow dal prepared with herbs, tomatoes & finished with cumin seeds	\$15.00
Dal Makhani Lentils with herbs, tomatoes & finished with butter	\$15.00
Vegetable Jalfreeji Mixed vegetables with ginger, garlic, tomatoes & capsicum	\$15.00
Vegetable Vindaloo Spicy vegetable pieces in curry prepared Goan style. (Hot)	\$15.00
Aloo Matter Potato & peas cooked in a mild onion gravy	\$15.00
Aloo Zeera Fresh dry potatoes cooked with cumin seeds	\$15.00
Aloo Ghobi Cauliflower & potatoes cooked in spices	\$15.00
Saag Aloo Fresh spinach dressed with onions, tomatoes & potatoes	\$15.00
Chana Masala Chickpeas cooked with thick onion based sauce	\$15.00
Baingan Masala Eggplant cooked with mustard seed, onion & coconut cream	\$16.50
Saag Paneer Home made cottage cheese with fresh spinach	\$16.50
Paneer Makhani Home made cottage cheese cooked with tomatoes & butter	\$16.50
Shahi Paneer Home made cottage cheese in a creamy tomato sauce	\$16.50
Matter Paneer Home made cottage cheese & peas in a mild curry	\$16.50
Kadai Paneer Home made cottage cheese with capsicum & onion in a spicy tomato based gravy	\$16.50
Mushroom Matter Mushrooms cooked in a pea curry	\$16.50
Malai Kofta Paneer, tropical fruits & potato balls in a korma sauce	\$16.50
Navrattan Korma Fresh vegetables, cottage cheese & dried fruit in a creamy cashew gravy	\$16.50

Side Dishes

Raita Home made yoghurt with cucumber & cumin seeds	\$4.00
Papadums Crisp Indian wafer bread	\$2.50
Mixed Pickles	\$3.00
Sweet Mango Chutney	\$2.50
Minted Yoghurt Sauce	\$2.50
Gulab Jamun (Dessert)	\$6.00

Breads

Roti Wholemeal bread cooked in Tandoori oven	\$3.00
Paratha Wholemeal butter layered Tandoori bread	\$3.50
Naan Plain flour bread cooked in Tandoori oven	\$3.00
Garlic Naan Naan baked with garlic	\$3.50
Butter Naan Plain flour bread cooked in Tandoori oven & buttered	\$4.00
Cheese Naan Naan stuffed with shredded cheese	\$5.50
Cheese & Garlic Naan Cheese & garlic stuffed naan cooked in Tandoori oven	\$5.50
Cheese & Spinach Naan Cheese & spinach stuffed naan cooked in Tandoori oven	\$5.50
Paneer Naan Cottage cheese stuffed naan, cooked in Tandoori oven	\$5.50
Aloo Naan Naan stuffed with spicy potatoes cooked in Tandoori oven	\$5.50
Kashmiri Naan (Peshwari) Naan cooked with tropical fruits, cashews & coconut	\$5.50
Masala Kulcha Naan stuffed with vegetables	\$5.50
Onion Kulcha Naan stuffed with chopped onion, cooked in Tandoori oven	\$5.50
Vindaloo Naan Naan bread flavoured with Vindaloo paste (spicy)	\$5.00
Kheema Naan Naan baked & stuffed with mince	\$6.00

Rices

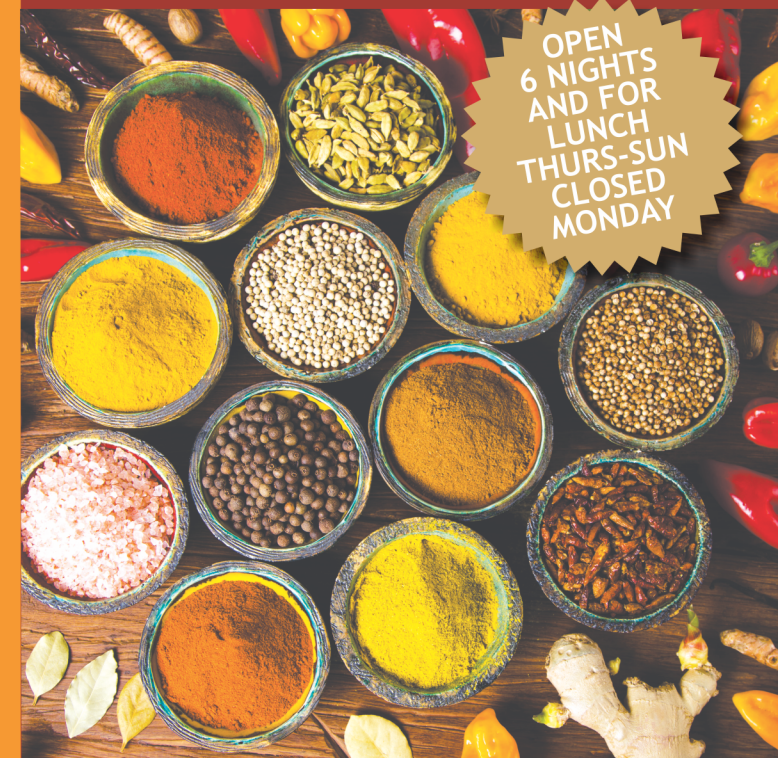
Basmati Rice	\$3.00
Yellow Rice	\$4.50
Coconut Rice	\$6.50
Zeera Rice Rice cooked with cumin seeds	\$6.50
Vegetable Pulao Fresh vegetables flavoured with rice & cumin seeds	\$12.00
Mattar Pulao Rice with peas & mild Biryani spices	\$12.00
Kashmiri Pulao Rice with dried fruit & nuts	\$12.00
Vegetable Biryani Rice cooked with fresh vegetables & spices	\$15.00
Chicken Biryani Chicken & rice cooked together with secret spices	\$18.00
Beef Biryani Beef & rice cooked together with secret spices	\$18.50
Lamb Biryani Lamb & rice cooked together with secret spices	\$19.50
Prawn Biryani Prawn & rice cooked together with secret spices	\$22.00

NILIMA

Indian Restaurant & Bar

For Authentic
Indian & Tandoori Cuisine

OPEN
6 NIGHTS
AND FOR
LUNCH
THURS-SUN
CLOSED
MONDAY



Take-Away Menu

All Curries Served Mild, Medium or Hot
Except Vindaloo

PH: 07 4183 7766

Lot 5/466 The Esplanade Torquay

15% Surcharge on Public Holidays

Entrees

Vegetable Samosa 2 x Triangle savoury pastries filled with potatoes & peas	\$7.50
Pakoras 6 x mixed vegetable patties dipped in chickpea batter deep fried until golden brown	\$7.50
Onion Bhaji 4 x chopped onion mixed with chickpea flour & deep fried	\$7.50
Vegetable Spring Rolls (6)	\$6.00
Mixed Entree 2 x Pakoras, 2 x Onion Bhaji, 2 x Spring Rolls & 2 x Samosas	\$13.00
Kid's Butter Chicken Butter chicken with rice & naan bread	\$13.00

Tandoori Entree

Tandoori Chicken Half (2) \$11.00 Full (4) \$20.00 Marinated in yoghurt, garlic, ginger & mild spices cooked in the Tandoor
Chicken Tikka \$11.00 4 x Boneless pieces of chicken marinated in yoghurt, garlic, ginger & mild spices cooked in the Tandoor
Seekh Kebab \$11.00 4 x Soft skewered ground lean lamb, mixed & grilled in the Tandoor
Fish Fry (Koli Wada) \$13.00 4 x Fish marinated in secret spices
Mixed Tandoor Platter \$20.00 2 x Tandoori Chicken, 2 x Chicken Tikka, 2 x Seekh Kebab & 2 x Fish Fry

Chicken

Chicken Curry \$18.00 A traditional North Indian chicken cooked in onion & tomato gravy with aromatic spices
Chicken Korma \$18.00 Chicken prepared with rich aromatic spices in creamy cashew gravy
Chicken Dopeiaga \$18.00 Chicken cooked with onion and tomato gravy
Mango Chicken \$18.00 Chicken cooked in mango sauce
Dal Chicken \$18.00 Chicken & lentils cooked together
Chicken Madras \$18.00 Boneless chicken cooked with mustard seeds & finished with coconut cream
Chicken Saag \$18.00 Chicken prepared with spinach
Chicken Jalfreeji \$18.00 Boneless chicken cooked with onion & capsicum
Chicken Vindaloo \$18.00 Spicy chicken curry prepared in the Goan style (Hot)
Chicken Tikka Masala \$18.00 Boneless chicken cooked in tomato & onion gravy with capsicum
Butter Chicken \$19.00 Boneless chicken grilled in Tandoor & finished in a creamy tomato flavoured sauce
Chef's Special Chicken Masala \$19.00 Chicken Masala especially made by our Chef

Beef

Beef Curry \$18.50 Beef cooked in Indian aromatic gravy
Bombay Beef \$18.50 Beef cooked with potatoes & spices
Beef with Vegetables \$18.50
Beef Korma \$18.50 Beef cooked with rich aromatic spices in creamy cashew gravy
Beef Saag \$18.50 Beef pieces cooked with spinach
Beef Madras \$18.50 Beef cooked with mustard seeds & finished with coconut cream
Bhuna Beef \$18.50 Beef pieces sauteed with onions & tomatoes in a semi-dry spicy sauce
Beef Vindaloo \$18.50 Beef cubes in Goan style curry (Hot)

Lamb

Rogan Josh \$19.50 Diced lamb cooked in traditional North Indian style
Lamb with Vegetables \$19.50
Lamb Korma \$19.50 Lamb cooked with rich aromatic spices in creamy cashew gravy
Lamb Saag \$19.50 Lamb pieces cooked with spinach
Lamb Jalfreeji \$19.50 Lamb cooked with onion & capsicum
Lamb Madras \$19.50 Lamb cooked with mustard seeds & finished with coconut cream
Bhuna Ghost \$19.50 Lamb pieces sauteed with onions & tomatoes in a semi-dry spicy sauce
Kashmiri Lamb \$19.50 Sweet lamb curry with tropical fruit
Lamb Vindaloo \$19.50 Lamb cubes in Goan style curry (Hot)
Lamb Badsahi \$19.50 Hot lamb curry with onions and tomatoes

Seafood

Fish Masala \$19.50 Fish cooked in onion gravy with capsicum
Fish Korma \$19.50 Fish prepared with rich aromatic spices in creamy cashew gravy
Fish Madras \$19.50 Fish cooked with mustard seeds & finished with coconut cream
Fish Vindaloo \$19.50 Spicy fish pieces in curry prepared Goan style (Hot)
Prawn Masala \$22.00 Prawns cooked in onion gravy with capsicum
Prawn Korma \$22.00 Prawns prepared with rich aromatic spices in creamy cashew gravy
Prawn Madras \$22.00 Prawns cooked with mustard seeds & finished with coconut cream
Mango Prawns \$22.00 Prawns cooked in a mango sauce
Prawn Makhani \$22.00 Prawns cooked with fresh tomatoes & butter
Prawn Vindaloo \$22.00 Spicy prawn pieces in curry prepared Goan style (Hot)



All curries are mild, medium or hot
except Vindaloo