

Entrees		
<b>Vegetable Samosa</b> 2 x Triangle savoury pastries filled with potatoes & peas		\$8.00
<b>Aloo Tikki</b> Mashed Potato filled with Spiced Dal (4 per serve)		\$8.00
<b>Pakorاس</b> 6 x mixed vegetable patties dipped in chickpea batter deep fried until golden brown		\$8.00
<b>Onion Bhaji</b> 4 x chopped onion mixed with chickpea flour & deep fried		\$8.00
<b>Vegetable Spring Rolls (6)</b>		\$6.50
<b>Mixed Entree</b> 2 x Pakoras, 2 x Onion Bhaji, 2 x Spring Rolls & 2 x Samosas		\$15.00
<b>Kid's Butter Chicken</b> Butter Chicken with rice & naan bread		\$14.00

Tandoori Entree		
<b>Tandoori Chicken</b>	Half (2)	\$12.00
Marinated in yoghurt, garlic, ginger & mild spices cooked in the Tandoor	Full (4)	\$22.00
<b>Chicken Tikka</b> 4 x Boneless pieces of chicken marinated in yoghurt, garlic, ginger & mild spices cooked in the Tandoor		\$12.00
<b>Seekh Kebab</b> 4 x Soft skewered ground lean lamb, mixed & grilled in the Tandoor		\$12.00
<b>Fish Fry (Koli Wada)</b> 4 x Fish marinated in secret spices		\$14.00
<b>Mixed Tandoor Platter</b> 2 x Tandoori Chicken, 2 x Chicken Tikka, 2 x Seekh Kebab & 2 x Fish Fry		\$22.00



Chicken	
<b>Chicken Curry</b> A traditional North Indian chicken cooked in onion & tomato gravy with aromatic spices	\$19.00
<b>Chicken Korma</b> Chicken prepared with rich aromatic spices in creamy cashew gravy	\$19.00
<b>Chicken Dopeieaga</b> Chicken cooked with onion and tomato gravy	\$19.00
<b>Mango Chicken</b> Chicken cooked in mango sauce	\$19.00
<b>Dal Chicken</b> Chicken & lentils cooked together	\$19.00
<b>Chicken Madras</b> Boneless chicken cooked with mustard seeds & finished with coconut cream	\$19.00
<b>Chicken Saag</b> Chicken prepared with spinach	\$19.00
<b>Chicken Jalfreeji</b> Boneless chicken cooked with onion & capsicum	\$19.00
<b>Chicken Vindaloo</b> Spicy chicken curry prepared in the Goan style (Hot)	\$19.00
<b>Chicken Tikka Masala</b> Boneless chicken cooked in tomato & onion gravy with capsicum	\$19.00
<b>Butter Chicken</b> Boneless chicken grilled in Tandoor & finished in a creamy tomato flavoured sauce	\$20.00
<b>Chef's Special Chicken Masala</b> Chicken Masala especially made by our Chef	\$20.00

Beef	
<b>Beef Curry</b> Beef cooked in Indian aromatic gravy	\$19.50
<b>Bombay Beef</b> Beef cooked with potatoes & spices	\$19.50
<b>Beef with Vegetables</b>	\$19.50
<b>Beef Korma</b> Beef cooked with rich aromatic spices in creamy cashew gravy	\$19.50
<b>Beef Saag</b> Beef pieces cooked with spinach	\$19.50
<b>Beef Madras</b> Beef cooked with mustard seeds & finished with coconut cream	\$19.50
<b>Bhuna Beef</b> Beef pieces sauteed with onions & tomatoes in a semi-dry spicy sauce	\$19.50
<b>Beef Vindaloo</b> Beef cubes in Goan style curry (Hot)	\$19.50

Lamb	
<b>Rogan Josh</b> Diced lamb cooked in traditional North Indian style	\$20.00
<b>Lamb with Vegetables</b>	\$20.00
<b>Lamb Korma</b> Lamb cooked with rich aromatic spices in creamy cashew gravy	\$20.00
<b>Lamb Saag</b> Lamb pieces cooked with spinach	\$20.00
<b>Lamb Jalfreeji</b> Lamb cooked with onion & capsicum	\$20.00
<b>Lamb Madras</b> Lamb cooked with mustard seeds & finished with coconut cream	\$20.00
<b>Bhuna Ghost</b> Lamb pieces sauteed with onions & tomatoes in a semi-dry spicy sauce	\$20.00
<b>Kashmiri Lamb</b> Sweet lamb curry with tropical fruit	\$20.00
<b>Lamb Vindaloo</b> Lamb cubes in Goan style curry (Hot)	\$20.00
<b>Lamb Badsahi</b> Hot lamb curry with onions and tomatoes	\$20.00

Seafood	
<b>Fish Masala</b> Fish cooked in onion gravy with capsicum	\$20.00
<b>Fish Korma</b> Fish prepared with rich aromatic spices in creamy cashew gravy	\$20.00
<b>Fish Madras</b> Fish cooked with mustard seeds & finished with coconut cream	\$20.00
<b>Fish Vindaloo</b> Spicy fish pieces in curry prepared Goan style (Hot)	\$20.00
<b>Prawn Masala</b> Prawns cooked in onion gravy with capsicum	\$23.00
<b>Prawn Korma</b> Prawns prepared with rich aromatic spices in creamy cashew gravy	\$23.00
<b>Prawn Madras</b> Prawns cooked with mustard seeds & finished with coconut cream	\$23.00
<b>Mango Prawns</b> Prawns cooked in a mango sauce	\$23.00
<b>Prawn Makhani</b> Prawns cooked with fresh tomatoes & butter	\$23.00
<b>Prawn Vindaloo</b> Spicy prawn pieces in curry prepared Goan style (Hot)	\$23.00

Vegetarian		
<b>Dal Tarka</b> Yellow dal prepared with herbs, tomatoes & finished with cumin seeds		\$16.50
<b>Dal Makhani</b> Lentils with herbs, tomatoes & finished with butter		\$16.50
<b>Vegetable Jalfreeji</b> Mixed vegetables with ginger, garlic, tomatoes & capsicum		\$16.50
<b>Vegetable Vindaloo</b> Spicy vegetable pieces in curry prepared Goan style, (Hot)		\$16.50
<b>Aloo Matter</b> Potato & peas cooked in a mild onion gravy		\$16.50
<b>Aloo Zeera</b> Fresh dry potatoes cooked with cumin seeds		\$16.50
<b>Aloo Ghobi</b> Cauliflower & potatoes cooked in spices		\$16.50
<b>Saag Aloo</b> Fresh spinach dressed with onions, tomatoes & potatoes		\$16.50
<b>Chana Masala</b> Chickpeas cooked with thick onion based sauce		\$16.50
<b>Baingan Masala</b> Eggplant cooked with mustard seed, onion & coconut cream		\$17.50
<b>Saag Paneer</b> Home made cottage cheese with fresh spinach		\$17.50
<b>Paneer Makhani</b> Home made cottage cheese cooked with tomatoes & butter		\$17.50
<b>Shahi Paneer</b> Home made cottage cheese in a creamy tomato sauce		\$17.50
<b>Matter Paneer</b> Home made cottage cheese & peas in a mild curry		\$17.50
<b>Kadai Paneer</b> Home made cottage cheese with capsicum & onion in a spicy tomato based gravy		\$17.50
<b>Mushroom Matter</b> Mushrooms cooked in a pea curry		\$17.50
<b>Malai Kofta</b> Paneer, tropical fruits & potato balls in a korma sauce		\$17.50
<b>Navrattan Korma</b> Fresh vegetables, cottage cheese & dried fruit in a creamy cashew gravy		\$17.50

Side Dishes		
<b>Raita</b> Home made yoghurt with cucumber & cumin seeds		\$4.00
<b>Papadums</b> Crisp Indian wafer bread (4 per serve)		\$3.00
<b>Mixed Pickles</b>		\$3.00
<b>Sweet Mango Chutney</b>		\$3.00
<b>Minted Yoghurt Sauce</b>		\$3.00
<b>Gulab Jamun (Dessert)</b>		\$6.00

Breads	
<b>Roti</b> Wholemeal bread cooked in Tandoori oven	\$4.00
<b>Butter Roti</b> Wholemeal bread cooked in Tandoori oven & buttered	\$4.50
<b>Paratha</b> Wholemeal butter layered Tandoori bread	\$5.00
<b>Naan</b> Plain flour bread cooked in Tandoori oven	\$4.00
<b>Garlic Naan</b> Naan baked with garlic	\$4.50
<b>Butter Naan</b> Plain flour bread cooked in Tandoori oven & buttered	\$4.50
<b>Cheese Naan</b> Naan stuffed with shredded cheese	\$6.00
<b>Cheese &amp; Garlic Naan</b> Cheese & garlic stuffed naan cooked in Tandoori oven	\$6.00
<b>Cheese &amp; Spinach Naan</b> Cheese & spinach stuffed naan cooked in Tandoori oven	\$6.00
<b>Paneer Naan</b> Cottage cheese stuffed naan, cooked in Tandoori oven	\$6.00
<b>Aloo Naan</b> Naan stuffed with spicy potatoes cooked in Tandoori oven	\$6.00
<b>Kashmiri Naan (Peshwari)</b> Naan cooked with tropical fruits, cashews & coconut	\$6.00
<b>Masala Kulcha</b> Naan stuffed with vegetables	\$6.00
<b>Onion Kulcha</b> Naan stuffed with chopped onion, cooked in Tandoori oven	\$6.00
<b>Vindaloo Naan</b> Naan bread flavoured with Vindaloo paste (spicy)	\$5.00
<b>Kheema Naan</b> Naan baked & stuffed with mince	\$6.50

Rices	
<b>Basmati Rice</b>	\$4.00
<b>Yellow Rice</b>	\$5.00
<b>Coconut Rice</b>	\$7.00
<b>Zeera Rice</b> Rice cooked with cumin seeds	\$7.00
<b>Vegetable Pulao</b> Fresh vegetables flavoured with rice & cumin seeds	\$12.50
<b>Mattar Pulao</b> Rice with peas & mild Biryani spices	\$12.50
<b>Kashmiri Pulao</b> Rice with dried fruit & nuts	\$12.50
<b>Vegetable Biryani</b> Rice cooked with fresh vegetables & spices	\$16.50
<b>Chicken Biryani</b> Chicken & rice cooked together with secret spices	\$19.00
<b>Beef Biryani</b> Beef & rice cooked together with secret spices	\$19.50
<b>Lamb Biryani</b> Lamb & rice cooked together with secret spices	\$20.00
<b>Prawn Biryani</b> Prawn & rice cooked together with secret spices	\$23.00

# 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