

Vegetarian

Dal Tarka Yellow dal prepared with herbs, tomatoes & finished with cumin seeds	\$17.00
Dal Makhani Lentils with herbs, tomatoes & finished with butter	\$17.00
Vegetable Jalfreeji Mixed vegetables with ginger, garlic, tomatoes & capsicum	\$17.00
Vegetable Vindaloo Spicy vegetable pieces in curry prepared Goan style. (Hot)	\$17.00
Aloo Matter Potato & peas cooked in a mild onion gravy	\$17.00
Aloo Zeera Fresh dry potatoes cooked with cumin seeds	\$17.00
Aloo Ghobi Cauliflower & potatoes cooked in spices	\$17.00
Saag Aloo Fresh spinach dressed with onions, tomatoes & potatoes	\$17.00
Chana Masala Chickpeas cooked with thick onion based sauce	\$17.00
Baingan Masala Eggplant cooked with mustard seed, onion & coconut cream	\$18.00
Saag Paneer Home made cottage cheese with fresh spinach	\$18.00
Paneer Makhani Home made cottage cheese cooked with tomatoes & butter	\$18.00
Shahi Paneer Home made cottage cheese in a creamy tomato sauce	\$18.00
Matter Paneer Home made cottage cheese & peas in a mild curry	\$18.00
Kadai Paneer Home made cottage cheese with capsicum & onion in a spicy tomato based gravy	\$18.00
Mushroom Matter Mushrooms cooked in a pea curry	\$18.00
Malai Kofta Paneer, tropical fruits & potato balls in a korma sauce	\$18.00
Navrattan Korma Fresh vegetables, cottage cheese & dried fruit in a creamy cashew gravy	\$18.00

Side Dishes

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

Breads

Roti Wholemeal bread cooked in Tandoori oven	\$4.50
Butter Roti Wholemeal bread cooked in Tandoori oven & buttered	\$5.00
Paratha Wholemeal butter layered Tandoori bread	\$5.50
Naan Plain flour bread cooked in Tandoori oven	\$4.50
Garlic Naan Naan baked with garlic	\$5.00
Butter Naan Plain flour bread cooked in Tandoori oven & buttered	\$5.50
Cheese Naan Naan stuffed with shredded cheese	\$6.50
Cheese & Garlic Naan Cheese & garlic stuffed naan cooked in Tandoori oven	\$6.50
Cheese & Spinach Naan Cheese & spinach stuffed naan cooked in Tandoori oven	\$6.50
Paneer Naan Cottage cheese stuffed naan, cooked in Tandoori oven	\$6.50
Aloo Naan Naan stuffed with spicy potatoes cooked in Tandoori oven	\$6.50
Kashmiri Naan (Peshwari) Naan cooked with tropical fruits, cashews & coconut	\$6.50
Masala Kulcha Naan stuffed with vegetables	\$6.50
Onion Kulcha Naan stuffed with chopped onion, cooked in Tandoori oven	\$6.50
Vindaloo Naan Naan bread flavoured with Vindaloo paste (spicy)	\$5.50
Kheema Naan Naan baked & stuffed with mince	\$7.00

Rices

Basmati Rice	\$4.00
Yellow Rice	\$5.00
Coconut Rice	\$7.00
Zeera Rice	\$7.00
Vegetable Pulao Rice cooked with cumin seeds	\$13.00
Mattar Pulao Fresh vegetables flavoured with rice & cumin seeds	\$13.00
Kashmiri Pulao Rice with peas & mild spices	\$13.00
Vegetable Biryani Rice with dried fruit & nuts	\$17.00
Chicken Biryani Rice cooked with fresh vegetables & secret spices	\$20.00
Beef Biryani Chicken & rice cooked together with secret spices	\$21.00
Lamb Biryani Beef & rice cooked together with secret spices	\$21.00
Prawn Biryani Lamb & rice cooked together with secret spices	\$24.00
Prawn & rice cooked together with secret spices (All Seafood is imported)	

NILIMA

Indian Restaurant & Bar

For Authentic
Indian & Tandoori Cuisine

OPEN
6 NIGHTS
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	\$8.50
Aloo Tikki Mashed Potato filled with Spiced Dal (4 per serve)	\$8.50
Pakoras 6 x mixed vegetable patties dipped in chickpea batter deep fried until golden brown	\$8.50
Onion Bhaji 4 x chopped onion mixed with chickpea flour & deep fried	\$8.50
Vegetable Spring Rolls (6)	\$6.50
Mixed Entree 2 x Pakoras, 2 x Onion Bhaji, 2 x Spring Rolls & 2 x Samosas	\$16.00
Kid's Butter Chicken Butter Chicken with rice & naan bread	\$15.00

Tandoori Entree

Tandoori Chicken Marinated in yoghurt, garlic, ginger & mild spices cooked in the Tandoor	Half (2) \$12.00	Full (4) \$22.00
Chicken Tikka 4 x Boneless pieces of chicken marinated in yoghurt, garlic, ginger & mild spices cooked in the Tandoor	\$12.00	
Seekh Kebab 4 x Soft skewered ground lean lamb, mixed & grilled in the Tandoor	\$12.00	
Fish Fry (Koli Wada) 4 x Fish marinated in secret spices	\$14.00	
Crumbed Prawn Cutlets 4 pieces cooked until crisp and deliciously golden	\$10.00	
Crumbed Calamari Rings 8 pieces coated in breadcrumbs and fried until golden	\$10.00	
Mixed Tandoor Platter 2 x Tandoori Chicken, 2 x Chicken Tikka, 2 x Seekh Kebab & 2 x Fish Fry	\$22.00	(All Seafood is imported)

Chicken

Chicken Curry A traditional North Indian chicken cooked in onion & tomato gravy with aromatic spices	\$20.00
Chicken Korma Chicken prepared with rich aromatic spices in creamy cashew gravy	\$20.00
Chicken Dopeaga Chicken cooked with onion and tomato gravy	\$20.00
Mango Chicken Chicken cooked in mango sauce	\$20.00
Dal Chicken Chicken & lentils cooked together	\$20.00
Chicken Madras Boneless chicken cooked with mustard seeds & finished with coconut cream	\$20.00
Chicken Saag Chicken prepared with spinach	\$20.00
Chicken Jalfreeji Boneless chicken cooked with onion & capsicum	\$20.00
Chicken Vindaloo Spicy chicken curry prepared in the Goan style (Hot)	\$20.00
Chicken Tikka Masala Boneless chicken cooked in tomato & onion gravy with capsicum	\$20.00
Butter Chicken Boneless chicken grilled in Tandoor & finished in a creamy tomato flavoured sauce	\$21.00
Chef's Special Chicken Masala Creamy Chicken Masala specially made by our Chef	\$21.00

Beef

Beef Curry Beef cooked in Indian aromatic gravy	\$21.00
Bombay Beef Beef cooked with potatoes & spices	\$21.00
Beef with Vegetables	\$21.00
Beef Korma Beef cooked with rich aromatic spices in creamy cashew gravy	\$21.00
Beef Saag Beef pieces cooked with spinach	\$21.00
Beef Madras Beef cooked with mustard seeds & finished with coconut cream	\$21.00
Bhuna Beef Beef pieces sauteed with onions & tomatoes in a semi-dry sauce	\$21.00
Beef Vindaloo Beef cubes in Goan style curry (Hot)	\$21.00

Lamb

Rogan Josh Diced lamb cooked in traditional North Indian style	\$21.00
Lamb with Vegetables	\$21.00
Lamb Korma Lamb cooked with rich aromatic spices in creamy cashew gravy	\$21.00
Lamb Saag Lamb pieces cooked with spinach	\$21.00
Lamb Jalfreeji Lamb cooked with onion & capsicum	\$21.00
Lamb Madras Lamb cooked with mustard seeds & finished with coconut cream	\$21.00
Bhuna Ghost Lamb pieces sauteed with onions & tomatoes in a semi-dry sauce	\$21.00
Kashmiri Lamb Sweet lamb curry with tropical fruit	\$21.00
Lamb Vindaloo Lamb cubes in Goan style curry (Hot)	\$21.00
Lamb Badsahi Lamb curry with onions and tomatoes	\$21.00

Seafood

(All Seafood is imported)

Fish Masala Fish cooked in onion gravy with capsicum	\$21.00
Fish Korma Fish prepared with rich aromatic spices in creamy cashew gravy	\$21.00
Fish Madras Fish cooked with mustard seeds & finished with coconut cream	\$21.00
Fish Vindaloo Spicy fish pieces in curry prepared Goan style (Hot)	\$21.00
Prawn Masala Prawns cooked in onion gravy with capsicum	\$24.00
Prawn Korma Prawns prepared with rich aromatic spices in creamy cashew gravy	\$24.00
Prawn Madras Prawns cooked with mustard seeds & finished with coconut cream	\$24.00
Mango Prawns Prawns cooked in a mango sauce	\$24.00
Prawn Makhani Prawns cooked with fresh tomatoes & butter	\$24.00
Prawn Vindaloo Spicy prawn pieces in curry prepared Goan style (Hot)	\$24.00

All curries are mild, medium or hot except Vindaloo