

Naan / Rotis

Tandoori Roti	\$2.99
Whole wheat bread baked in the tandoor & brushed with butter	
Plain Naan	\$3.50
Bread baked in the tandoor & brushed with butter	
Garlic Naan	\$3.99
Naan with a touch of garlic flavor	
Cheese & Spinach Naan	\$4.50
Naan with a touch of cheese & spinach flavor	
Onion Naan	\$4.50
Naan stuffed with chopped onions, coriander & spices	
Keema Naan	\$4.50
Naan filled with minces meat	
Peshwari Naan	\$4.50
Naan filled with cashews, dates, sultanas & coconut	
Cheese & Garlic Naan	\$4.50
Naan stuffed with cheese with a touch of garlic flavor	
Cheese & Chilli Naan	\$4.50
Naan stuffed with cheese & green chilli	

Accompaniments

Pappadum	\$1.99
Lime Pickles	\$2.99
Mango Chutney	\$3.99
Raita	\$3.99

Dessert

Gulab Jamun (serve 2)	\$4.99
Popular Indian dessert ! warm donut floating in a sugar syrup	

Drinks

Soft Drinks (Can)	\$3.00
Soft Drink (1.25L)	\$4.00
Mango Lassi	\$4.00

Couple Pack - \$39.99

*2 Curries, 1 Naan Bread of your choice
2 serves of Saffron Rice
1 Serve Pappadum and 1 serve Raita*

Single Pack - \$18.99

*1 Curry, 1 Plain or Garlic Naan
1 Serve of Saffron Rice &
1 Serve Pappadum*

Family Pack - \$54.99

*3 Curries,
2 Naan Bread of your choice
3 serves of Saffron Rice
1 Serve Pappadum & 1 serve Raita
& 1 Serve Mango Chutney*

*Subject to change without notice, All prices include GST
For any Special request/dietary requirements please advise*

For Catering/Functions or Reservations Please

Call 5496 8045 or 0424 291 133

Email : Indian.essence2@gmail.com

***WE WILL COME ANYWHERE
TO SERVE YOU***



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Beachmere

***Cnr Beachmere and James Raods
BYO Indian Restaurant
Dinner : Tue - Sun 4.30pm - 8.30 pm
We are closed on Monday***

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STARTERS / APPETIZERS

Vegetarian Samosa (2 per serve) \$4.99

A favorite appetizer stuffed with spiced golden fried potatoes & green peas

Vegetarian Pakoda (4 per serve) \$4.99

All time favorite sliced spinach, onion, diced potatoes with spices blended together in gram flour batter & fried crisp brown

Onion Pakoda (4 per serve) \$4.99

Onion Pakoda (4 per serve) Onion stuffed with spices & gram flour

Lamb Samosa (2 per serve) \$5.99

All time Indian favourite puff pastry stuffed with green peas & fried

TANDOORI STARTERS

From our tandoor, the traditional clay oven

Tandoori Chicken Half \$9.99
Full \$16.99

Roasted chicken breast prepared with yogurt & spices, cooked in tandoori oven

Chicken Tikka \$9.99

Boneless chicken breast baked using skewers in a tandoori oven

Mixed Platter \$11.99

2 Chicken tikka, 1 veg samosa, 1 lamb samosa, 2 onion bhaji & 2 veg pakoda

Every curry comes with a complimentary steamed Rice

STARTERS / APPETIZERS

We only use fresh chicken breast fillets

Butter Chicken \$14.99

Chicken breast fillets marinated with the spices & cooked in tandooroven & touch of cashew-nut sauce & cream

Chicken Korma \$14.99

Chicken breast is simmered in a creamy sauce with onion, garlic, ginger & cashews

Chicken Tikka Masala \$14.99

Tandoori chicken breast tossed with fenugreek & cooked in a onion tomato sauce

Chicken Chettinadu \$14.99

South Indian favourite, chicken in spicy coconut & pepper sauce with curry leaves

Mango Chicken \$14.99

Chicken breast fillet in creamy mango sauce, cooked with cream

Garlic Chilli Chicken \$14.99

Diced chicken breast fillet cooked along with spices, chilli, yogurt, cream, garlic & fresh coriander

BEEF

Beef Dopiaza \$15.99

Pakistani dish, beef sautéed with onion, curry leaves & tomatoes in a thick creamy sauce

Beef Vindaloo \$15.99

A South Indian delicacy! Beef cooked in a traditionally hot and spicy sauce

Beef Korma \$15.99

Beef simmered in a creamy fragrant sauce with onion, garlic, ginger & cashews

Beef Jalfrezi \$15.99

Beef stir fried vegetables, ginger & garlic with touch of cream

LAMB

Roghan Josh \$17.99

Lamb cooked with onion, tomatoes & herbs

Palak Lamb (Lamb Saag) \$17.99

Lamb cooked with pureed spinach, spices & cream

Lamb Korma \$17.99

Lamb simmered in a creamy fragrant sauce with onion, garlic, ginger & cashew

Lamb Vindaloo \$17.99

A South Indian delicacy! Lamb cooked in a traditionally hot and spicy sauce

Lamb Madras \$17.99

South Indian style. Coconut based sauce with red chilli and curry leaves

SEA FOOD

Prawn Malbar \$18.99

Prawn cooked with spices, cream, onion & capsicum

Fish Chettinadu \$18.99

Fish cooked in a black pepper with coconut sauce

Fish Korma \$18.99

Fish simmered in a creamy fragrant sauce with onion, garlic, ginger & cashews

VEGETARIAN

Vegetable Korma \$12.99

Vegetables cooked with yogurt, cream & cashew-nut paste

Vegetable Jalfrezi \$12.99

All vegetables mildly spiced up & sizzled

Bombay Potato \$12.99

Boiled potato pieces cooked in tomato sauce with coriander

Palak Paneer \$14.99

Spinach & paneer in a thick curry sauce based on pureed spinach

Kadai Paneer \$12.99

Paneer and colorful bell peppers are sautéed in spicy tomato gravy

Dal Makhani \$12.99

Indian comfort food! Black kidney beans cooked in a creamy sauce with butter and spices

Malai Kofta \$14.99

Grated vegetables, blended together with spices & kneaded to form balls, which are simmered in a butter sauce

RICE

Saffron Rice \$3.00

Saffron coloured Indian basmati rice

Basmati Rice \$3.50

Steamed Indian rice

Coconut Rice \$3.50

Coconut flavoured Indian basmati rice