

Tandoori Naan

1. Plain Naan.....\$4.00
2. Butter Naan.....\$4.50
3. Garlic Naan/Chillie Garlic/ Chilli Naan.....\$4.90
4. Roti (wholemeal bread).....\$4.50
5. Cheesy Chicken Tikka Naan.....\$7.90
6. Bread Basket (1 PC each
- Plain Naan, Garlic Naan and Roti).....\$10.90

Choice of Stuffed Naan \$5.90

Cheese Garlic / Cheese Naan/ Cheese Spinach /
Cheese Chilli Garlic/Peshwari Naan/Masala Kulcha
(cottage cheese, potato & chef spices).

Accompaniments

1. Tamarind Sauce.....\$3.50
2. Raita.....\$4.90
3. Mixed Pickel Hot..... \$3.00
4. Mango Chutney.....\$3.00
5. Papadums (4pcs).....\$3.90

Scan the QR code to place order



bitly

Basmati Rice

1. Basmati Rice.....\$2.90
2. Saffron Rice (V)..... \$4.90
3. Coconut Rice.....\$6.90
4. Peas Pulao.....\$5.90
5. Vegetable Biryani.....\$16.90
6. Chicken Biryani.....\$19.90
7. Lamb Biryani.....\$21.90
8. Goat Biryani.....\$21.90

Desserts

1. Gulab Jamun 4 PC.....\$6.90
2. Kulfi(Pistachio/Mango).....\$6.90
3. Soft Drinks-coke, Fanta, sprite coke zero.....\$3.50
4. Ginger Beer, Lemon lime bitter.....\$5.00
5. Mango Lassi.....\$5.00

Purna Kitchen

Special

Value Pack

Entrée

4pc Onion Bhaji

Mains

Butter Chicken

Lamb Rogan Josh

Accompaniments

Rice

2x Naan (Plain or Garlic)

Papadums

Raita

\$55

Purna Kitchen

Special

Family Pack

Entrée

4 PC Chicken Tikka

4 PC Vegetable Pakora

Mains

Choice of x2 non-Veg

Choice of x1 Vegetarian

Accompaniments

2x Garlic Naan

2x Naan

2x Rice

Papadums

Raita

\$85

Term Condition Apply Can't Makes Changes

All Price inclusive GST & subject to change

Home Delivery Available & Fully Licensed

Purna Kitchen

Indian Restaurant

QUALITY DINE-IN

&

TAKE-AWAY

6 NIGHT A WEEK

Monday Closed

Tuesday – Sunday

5:00 PM- 9:00 PM

LUNCH

Thursday- Sunday

11:30AM- 2:30PM

Shop 6 100- 104 Days Road

Grange Brisbane, 4051

PH: 0735430126

Purna_kitchen_indianrestaurant



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<http://www.purnakitchen.com.au/>

Entree

1. **Samosa (2pcs)** \$7.90
2. **Onion Bhaji(4pc) (GF) [V]**.....\$7.90
3. **Vegetable Pakora (4 pcs) (GF) [V]**..... \$7.90
Spinach & potato mixed with spices in chickpea flour batter and deep fried.
4. **Vegetarian Platter (6pcs)** \$16.90
2pc Onion Bajhi, 2 pc Pakora, 2pc Samosa
5. **Prawn Pakora**..... \$17.90
prawns are coated in a spiced chickpea batter and deep-fried to perfection, creating a mouthwatering snack.
6. **Chicken Tikka (4 pcs)** \$12.90
7. **Cheese Chicken Seek**..... \$14.90
8. **Tandoori Lamb Cutlets (4pcs)**\$18.90
9. **Tandoori Mixed Platter (6pcs)**\$22.90
Tandoori Chicken (2PC), Chicken Tikka (2PC) Lamb Cutlets(2PC)
10. **Tandoori Chicken (half).... (\$12.90) (Full\$22.90)**
11. **Chicken 65**\$12.90
Batter fried boneless chicken cooked with south species.

Indo Chinese

1. **Vegetable Manchurian - Dry/ Gravy**.....\$13.90
2. **Chillie Chicken – Dry/ Gravy**.....\$15.90
3. **Chillie Paneer - Dry/ Gravy**..... \$15.90
4. **Vegetable Chow Mein (Noodles)**..... \$12.90
5. **Egg Noodles**.....\$14.90
6. **Egg Fried rice/Chicken Fried Rice**.....\$14.90
7. **Manchurian Fried Rice**\$15.90
8. **Schezwan Fried Rice**..... \$13.90
9. **Gobi 65**.....\$9.90

Goat \$22.90

1. **Pahari Goat Curry – CHEF SPECIAL**
Flavor of Uttarakhand with its own herbs and spices
2. **Goat Curry (Med) (GF)**
Goat cooked with onion, ginger, garlic & chef special spices.
3. **Goat Vindaloo**

Street Food

1. **Samosa Chaat**.....\$12.90
Samosa mixed with tomato and onion garnished with coriander, tamarind and sweet yogurt
2. **Honey Chili Potato**.....\$13.90
Chips fried with honey & sweet & Chili sauce. sesame seeds

(V) Vegan (GF) Gluten Free (DF) Dairy Free

Chicken \$20.90

1. **Butter Chicken (Mild) (GF)**
2. **Mango Chicken (Mild) (GF)**
chicken cooked in mango pulp & coconut cream and poppy seeds.
3. **Chicken Korma (Mild) (GF)**
chicken cooked with almond and cashew nut sauce.
4. **Chicken Tikka Masala (Med) (GF)**
Chicken cooked with capsicum & onion in chef's special sauce
5. **Chicken Saagwala(Mild) (GF)**
Boneless chicken cooked with fresh spinach, and spices.
6. **Chicken Madras (Med) (GF)**
Chicken cooked with mustard seed and coconut gravy.
7. **Chicken Vindaloo (Hot) (Gf)**
spicy chicken curry cooked with vindaloo Sauce and potato.
8. **Chicken Kolhapuri (Med) (GF)**
Boneless chicken cooked in the coconut and onion gravy.
9. **Chicken Kadai (Med) (GF)**
cooked in onion tomato gravy with spices, capsicum& onion.
10. **Chicken Do Pyaza (Med) (GF)**
Onion, Garlic & cashew gravy & chef special spices
11. **Chicken Jalfrezi- Med-Hot (DF)**
Chicken jalfrezi is made with richly flavored with capsicum & onion.
12. **Bombay Chicken (DF)**
Cooked with tomato-based sauce with vegetables and potatoes.
13. **Pahari Murgh (Med-Hot) – CHEF SPECIAL**
Marinated with yoghurt, mint and Coriander & potato

Choice Of Lamb OR Beef \$22.90

1. **Lamb Lababdar- CHEF SPECIAL-** cashew gravy & capsicum
2. **Beef Rogani – CHEF SPECIAL** cooked with yoghurt masala.
3. **Lamb Rogan Josh (Med) (GF)**
4. **Lamb Saagwala (Mild) (Gf)**
5. **Lamb/ Beef Korma (Mild)**
6. **Lamb Kolhapuri (Med) (GF)**
Cooked with coconut, spices, and onion Gravy.
7. **Lamb Kadai (Med)**
Cooked with onion tomato gravy & capsicums & spice.
8. **Lamb / Beef Madras (Med)**
9. **Lamb/ Beef Vindaloo (Hot)**
10. **Lamb/ Beef Kashmiri (Med)**
Cooked with Cashew and almond sauce tossed with dry fruits
11. **Bombay Lamb (DF)**
Cooked with tomato-based sauce with vegetables and potatoes.
12. **Lamb Bhuna (Med) (GF) (Dry)**
Lamb cooked with capsicum, onion, Spices.
13. **Lamb Nawabi – CHEF SPECIAL** (tasty cheese with fresh

Vegetarian \$19.90

1. **Bombay Aloo**
Cooked with potatoes & Vegetable chef special spices.
2. **Vegetable Kadai (Med) (GF) [V]**
Capsicum, onion, Indian spices, and seasonal vegetable.
3. **Vegetable Korma (Mild) (GF)**
Vegetables cooked with almond and cashew nut sauce.
4. **Saag Paneer (Mild-Med) (GF)**
Cottage cheese cooked in fresh spinach with spices.
5. **Kadhai paneer (Med) (GF)**
Cottage cheese cooked with spices, capsicum tomato & onion sauce.
6. **Shai Paneer (MILD) (GF)**
Cottage Cheese, Cream & cashew Sauce
7. **Vegetable Nawabi** (Tasty cheese with spinach chef spices)
8. **Pumpkin Masala (Med) (GF) [V]**
Butternut pumpkin tempered with mustard seeds and curry leaves.
9. **Dal Bukhara (Mid) (GF)**
Lentils cooked with Cream and with herbs & spices.
10. **Yellow Daal Tadka (GF)-** lentils tempered with cumin seed.
11. **Pahari Daal**
Cooked with all mixed lentils nd garlic and chef special spices.
12. **Aloo Gobi Masala (Med) (GF) [V]**
Cauliflower and potato cooked with ginger, tomato, & spices.
13. **Paneer Mathi Garlic** - Cheese spinach & fenugreek seeds.
14. **Paneer Lababdar** - Cooked with cashew gravy tomato & spices.
15. **Kashmiri Kofta (Mild- Medium)** - cheese potato mixed with dry fruits & nuts, simmered in almond sauce.
16. **Chana Masala (Medium) [V]**
Chickpea cooked with Indian spices finished with fresh lemon.
17. **Aloo baingan (Med) (GF) [V]**
Eggplant cooked with potato, curry, leaves and onion tomato gravy.
18. **Paneer Butter Masala (Med)**
Cottage cheese cooked with tomato & onion Gravy.
19. **Vegetable Makhani (Mild)**
Cooked with seasonal vegetables.

Seafood \$23.90

1. **Prawn Butter Masala (Medium)**
Cooked with tomato gravy and fished with cream
2. **Coconut Prawn Curry (Mild)**
3. **Fish/ Prawn Vindaloo (Hot)**
4. **Fish/ Prawn Kadai (Medium- Hot)**
cooked with tomato, capsicum, onion, and Indian spices.
5. **Fish Goan curry (Medium)**
Cooked with simmered in a curry sauce of coconut, red chillies,