

Tandoori Bread

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. Breadbasket (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
Cheese potato Naan/ Lacha Partatha

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

Rice (Large Size +\$2)

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

Dessert/Soft Drink

1. Gulab Jamun 3 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

Small Meal Deal

Samosa 2pc
Chicken Tikka masala
Mango chicken
Garlic naan
Rice (Large)
papadums 2pc
Free soft drink

\$50

Value Pack

Entrée
2pc Chicken Tikka
2pc Chicken Seek
Mains
Choice of x2 Curries
X1 Rice
X2plain or garlic naan
Accompaniments
Papadums
Raita
FREE SOFT DRINK

\$60

Save \$18.90

Family Pack

Entrée
4pc Chicken Tikka
4pc Onion Bhaji
Mains
Choice of x2 non-Veg
Choice of x1 Vegetarian
X2 Rice
Bread Basket (3PC)
Accompaniments
Papadums
Mango Chutney
FREE SOFT DRINK

\$90

Save \$23.50

All Price inclusive GST & subject to change

Purna Kitchen

Indian Restaurant
QUALITY DINE-IN

**&
TAKE-AWAY**

7 NIGHT A WEEK
Monday – Sunday
5:00 PM- 9:00 PM

Shop 6 100- 104 Days Road
Grange Brisbane, QLD4051

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[Purna_kitchen_indianrestaurant](https://www.purnakitchen.com.au/)



Visit our website

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

Catering Available for all Occasion

Entree

1. **Samosa (2pcs)** \$8.90
2. **Onion Bhaji(4pc) (GF) [V]**.....\$7.90
3. **Vegetable Pakora (4 pcs) (GF) [V]**..... \$7.90
Mixed Vegetable with spices in chickpea flour batter and deep fried.
4. **Vegetarian Platter (6pcs)** \$16.90
2pc Onion Bhaji, 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. **Cheesy Chicken Tikka (4pc)**.....\$14.90
8. **Tandoori Lamb Cutlets (4pcs)**\$25.90
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

Goat \$22.90 Regular \$26.90 Large

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.

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

All curries are Gluten free and Nuts Free

Chicken \$21.90 Regular \$25.90

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) (Cashew nuts and cream)**
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)**
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)**
made with richly flavored with capsicum & onion.
12. **Bombay Chicken (DF)**
Cooked with tomato-based sauce with vegetables and potatoes.
13. **Pahadi Murgh (Med-Hot) – CHEF SPECIAL**
Marinated with yoghurt, mint and Coriander & potato
14. **Chicken Lababdar (CHEF Special)**
cashew with capcium

Lamb or Beef \$22.90 Regular \$26.90 Large

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)**
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. **Lamb Bhuna (Med) (GF)**
12. **Pahadi Lamb(CHEF SPECIAL)**

Vegetarian \$19.90 Regular \$23.90

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

Seafood \$23.90 Regular \$27.90 Large

1. **Prawn Butter Masala (Medium)**
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 chilies, shallots and curry leaves.