

INDIAN MENU

SOMETHING TO START \$9.00

Trio of Homemade Dips and a Naan

Fresh butter naan served with mixed veg pickle, mango chutney and raita dip.

NON VEGETARIAN ENTRÉE \$9.00

(served with mint sauce)

Chicken Tikka (GF)

Boneless chicken pieces marinated overnight in the traditional blend of spices and yoghurt roasted in the tandoori oven.

Chapli Seekh Kebab (GF)

Lamb mince, beef mince and spices grilled in the tandoori oven.

Garlic Prawns (GF)

Prawns tossed with special spices and garlic.

VEGETARIAN ENTRÉE \$8.00

(served with tamarind sauce)

Onion Bhaji (V)

Sliced onions with fresh spices fried crispy in a besan (chickpea) batter.

Punjabi Vegetable Samosa (LF)

Triangular pastries filled with vegetables, flavoured with spices & exotic herbs.

CHEF'S RECOMMENDATIONS \$18.90

Goat Masala (GF) (LF) 🌶️

With bone pieces of goat cooked with aromatic chef's special gravy with onion, tomato, ginger and spices.

Barra Goan (GF) (LF) 🌶️🌶️

Simmered Barramundi in an aromatic South Indian style coconut curry laced with tomatoes and spices.

Kashmiri Elaichi Lamb (GF) (LF) 🌶️🌶️

Cooked with a predominant flavour of Cardamom, whole red chillies and yoghurt.

Prawn Malbar (GF) (LF)

A mild prawn curry cooked in coconut, cream, onions, a touch of ginger and garlic and mild spices.

GLOBAL INDIAN FAVOURITES \$17.90

Butter Chicken (GF)

Boneless chicken pieces cooked in tandoori oven and mixed with exotic creamy tomato sauce.

Mango Chicken (GF)

Boneless chicken pieces cooked in tandoori oven and mixed with exotic creamy mango sauce & tomato.

Chicken Tikka Masala

Boneless chicken cooked in spicy masala with green capsicum and onions and herbs.

Korma Lamb (GF)

Tender pieces of lamb cooked in a rich and creamy sauce of cashews, ginger and coriander.

Madras Lamb (GF) 🌶️

Tender pieces of lamb cooked in South Indian style with coconut based curry with mustard seeds, chillies and curry leaves.

Saag Chicken (GF) 🌶️

Tender diced chicken cooked in spinach puree and saag highlighted by clove and garlic with touch of butter.

MORE GLOBAL INDIAN FAVOURITES \$17.90

Beef Vindaloo (GF) 🌶️🌶️🌶️

Cubed beef cooked in an explosive hot and tangy tomato sauce with garam masala, cumin, paprika, turmeric and coriander.

Beef Rogan Josh (GF) (LF) 🌶️

This unique combination of cubed beef cooked gently in mildly spiced ground spices and fenugreek leaves.

Nariyal Murgh (GF) (LF)

Boneless chicken simmered in a tangy coconut sauce.

VEGETARIAN \$13.90

Aloo Chole Masala (V) (GF) 🌶️

Chickpeas and potatoes slow cooked with rich onion sauce & finished off with fresh coriander.

Eggplant Pasanda (GF) 🌶️

Slices of eggplant stuffed with paneer and simmered in a rich creamy almond sauce and sultana.

Tadka Dhal (V) (GF)

Traditional tempered daal (lentil) with garlic, chillies, onions, tomato, cumin seeds and curry leaves.

Daal Makhani (GF)

Black lentil daal and stewed seasoned with butter and spices garnished with fresh coriander and dash of cream.

Aloo Gobhi Mutter (V) (GF) 🌶️

A favourite combination of potatoes, cauliflower and peas cooked with onion, tomato and flavoured with ginger and spices.

Mix Veg Korma (GF)

Fresh garden vegetables cooked with traditional cashew paste and flavoured by subtle spices.

Paneer Tikka Masala (GF) 🌶️

Paneer cubes cooked in a creamy tomato, ginger and almond sauce with capsicums, onions and fresh coriander.

NAAN BREADS

Butter Naan..... \$ 3.00

Tasty Cheese Naan..... \$ 5.00

Garlic Cheese Naan \$ 5.00

Peshawari Naan \$ 5.50

Naan bread stuffed with dried fruits and nuts

Garlic Naan..... \$ 3.50

Chilli Cheese Naan \$ 5.00

Cumin & Cheese Naan \$ 5.50

MOGHULAI BIRYANI \$19.90

(served with raita)

Vegetables / Lamb / Chicken / Prawns (GF) 🌶️

Vegetables / Lamb / Chicken / Prawns with yoghurt, mint and traditional Indian spice treasure with long basmati rice mixed with saffron, onion, coriander leaves and tomatoes.

ACCOMPANIMENTS

Steamed Rice \$ 4.00

Saffron Rice \$ 6.00

Papadum \$ 3.00

Lentil wafers served with mint chutney

Cucumber & Yoghurt Raita \$ 2.00

A combination of cucumber and yoghurt slightly spiced with pepper, coriander and roasted cumin powder.

Jeera (Cumin) Rice \$ 5.00

Mango Chutney \$ 2.00

Mixed Vegetable Pickle \$ 2.00

MEXICAN MENU

ENTRÉES ENTREMESES

Tequila Lime Prawns \$11.00
Prawns saute in tequila, lime juice, salt & garlic.

Jalapeno Poppers \$ 9.00
Fresh spicy crispy jalapenos stuffed with mozzarella & crumbed. Served with chipotle mayo.

Potato Skins \$ 9.00
Crispy oven baked potato skins stuffed with your choice of meat, topped with cheese and sour cream, chipotle mayo & salsa.

Tacos \$ 9.00
Your choice of soft or hard shell tortillas with lettuce, salsa, guacamole, sour cream & cheese.
- Al Pastor (pulled pork),
- De Pollo (chicken),
- De Cabeza (braised beef),
- De Frijoles (beans)

MAINS COMIDAS \$19.90

All mains are served mild. If you prefer hotter please inform staff while placing your order

Nachos

Corn chips topped with mozzarella cheese, salsa, lettuce, sour cream, jalapenos, guacamole, chipotle and mayo sauce

- Al Pastor (pulled pork),
- De Pollo (shredded chicken),
- De Cabeza (braised beef),
- De Frijoles (beans)
- Extra hot salsa add \$1.00

Enchiladas

Hand rolled soft tortillas filled with your choice of meat & lettuce, topped with salsa & cheese baked in the oven,

served along with sour cream, guacamole & salsa

- Al Pastor (pulled pork),
- De Pollo (shredded chicken),
- De Cabeza (braised beef),
- De Frijoles (beans)
- Extra hot salsa add \$1.00

Fajitas

A traditional dish of your choice served with salsa, sour cream, guacamole and tortillas.

- Al Pastor (pulled pork),
- De Pollo (shredded chicken)
- De Frijoles (beans)
- De Cabeza (braised beef)
- Extra tortillas (each) add \$1.00
- Extra hot salsa add \$1.00

Buritos

Oven baked flour tortilla filled with cheese, beans, lettuce, corn, onion guacamole, rice, sour cream & salsa

- Al Pastor (pulled pork),
- De Pollo (shredded chicken)
- De Frijoles (beans)
- De Cabeza (braised beef)
- Extra hot salsa add \$1.00

MORE MAINS COMIDAS \$19.90

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Quesadilla

Crispy flour tortilla filled with cheese, jalapenos & your choice of filling, served with sour cream, guacamole & salsa

- Al Pastor (pulled pork),
- De Pollo (shredded chicken)
- De Frijoles (beans)
- De Cabeza (braised beef)
- Extra hot salsa add \$1.00

Chicken & Pepper Chimichanga

Tortillas filled with shredded chicken, pepper & cheese, rolled, fried and served with guacamole, sour cream & salsa.

Shredded Beef & Pepper Chimichanga

Tortillas filled with braised beef, pepper & cheese, rolled, fried and served with guacamole, sour cream & salsa.

RECOMMENDED & MOST LOVED DESSERTS

Churros with Chocolate Dip	\$ 9.00
Gulab Jamun	\$ 9.00
<i>Milk based sponge ball deep fried and then soaked in cardamom and saffron rose syrup.</i>	
Gelato Lovers	\$14.00

IND'O'MEX KIDS MENU \$9.00

· Butter Chicken & Rice · Fish & Chips · Chicken Nuggets & Chips ·

BANQUETS

INDIAN BANQUET A \$30.00pp

Minimum two persons

- Samosa - Onion Bhajji -
(served with mint chutney)
- Beef Rogan Josh - Butter Chicken - Aloo Chole Masala -
- Rice & Plain Naan -
- Dessert of the day -

INDIAN BANQUET B \$35.00pp

Minimum two persons

- Samosa - Tandoori Chicken Tikka - Garlic Prawns -
(served with mint chutney)
- Butter Chicken - Mix Veg Korma - Prawn Malabar -
- Rice & Plain Naan -
- Dessert of the day -

KEYS

GF Gluten Free **LF** Lactose Free **V** Vegan

Hot Chilli Indicator

 Medium  Medium Hot  Very Hot

All our food items can be altered to suit your needs
Customers with food allergies please notify staff when you place the order