

PARANTHA (Layered wholemeal bread)

Caraway Seeds	\$4.00
Mint	\$4.00
Chilli	\$4.00
Butter	\$4.00

ROTI (Wholemeal bread)

Garlic	\$4.00
Butter	\$4.00
Plain	\$4.00

SIDES

Mint Sauce	\$2.90
Raita	\$3.90
Mango Chutney	\$2.90
Mix Pickle	\$2.90
Pappadums	\$3.90

DESSERTS

Gulab Juman	\$5.00
Mango Kulfi	\$5.00
Pistachio Kulfi	\$5.00

DRINKS

Coke	\$3.00
Diet Coke	\$3.00
Lemonade	\$3.00
Lemon Squash	\$3.00
Ginger Ale	\$3.00
Sparkling Water	\$3.00
Mango Lassi	\$3.50

Pickled Special

\$80 FAMILY MEAL DEAL

2 Vegetarian starters of your choice
3 Curries of your choice—Beef, Chicken
or Vegetarian
2 Rice, 2 Naan, Pappadums
Raita
Valued at \$100.00

We Now Deliver!!!!



To make a reservation please call
03 6331 0110 or go online at
www.pickledevenings.com.au

Pickled Evenings

LICENCED INDIAN RESTAURANT

Closed Mondays

135 George Street, Launceston
03 6331 0110

Starters

CHICKEN TIKKA (Four Pieces) \$12.90
Morsels of chicken marinated in Greek yoghurt, spices and finished in tandoor oven

TANDOORI CHICKEN (Half chicken) \$13.90
Half chicken (with bone) marinated with spices and yoghurt, cooked in tandoor oven

LAMB CHOPS (three pieces) \$13.90
Tasmania lamb chops marinated in freshly ground spices and yoghurt

TANDOORI FISH TIKKA (four pieces) \$13.90
Barramundi fish marinated in yoghurt, house spices and cooked in tandoor oven

CHEF'S SPECIAL NAAN \$10.90
Fluffy Indian bread stuffed with chicken tikka, cheese and garlic

Vegetarian Starters

CHICKPEA FRITTERS (four pieces) \$9.90
Chickpea mash and ground spiced fritters served with mint sauce

VEG SAMOSAS (four pieces) \$9.90
Triangle flaky pastry stuffed with peas and potato

CHEESE CORN BALLS (four pieces) \$9.90
Crumbed, deep fried corn, potato and bell pepper balls stuffed with cheese

NAAN BREAD PLATTER \$9.90
Tiny naan breads an assortment of garlic, kashmiri and cheese served with dips

SPINACH AND CHEESE NAAN \$9.90
Fluffy Indian bread stuffed with a mixture of spinach and cheese, served with dips

Curries

BEEF

PICKLED BEEF	\$19.90
Beef curry braised in Tasmania red wine and bell peppers	
BEEF KORMA	\$19.90
Beef cooked with an aromatic blend of brown onions	
BEEF VINDALOO (HOT)	\$19.90
A delicacy from the western coast of India	

CHICKEN

CHICKEN TIKKA MASALA	\$18.90
Boneless chicken cooked with peppers, tomato, cumin seeds and onion	
BUTTER CHICKEN	\$18.90
Oven baked chicken with smooth tomato and fenugreek gravy	
MANGO CHICKEN	\$18.90
Oven baked chicken with smooth fenugreek gravy and fresh mango	
CHICKEN MADRAS	\$18.90
A truly Malabar chicken dish, based with coconut milk and ground spices	
CHICKEN KORMA	\$18.90
Chicken cooked with an aromatic blend of brown onions	
CHICKEN AND SPINACH	\$18.90
Chicken cooked with spinach, onion and tomato gravy	

LAMB

LAMB ROGAN JOSH	\$20.90
Exotic lamb curry in a onion and tomato gravy	
LAMB SHANK	\$20.90
Leg of lamb marinated in traditional Indian spices	
LAMB MADRAS	\$20.90
A truly Malabar lamb dish, based with coconut milk and ground spices	
LAMB AND SPINACH	\$20.90
Lamb cooked with spinach, onion and tomato gravy	
LAMB KORMA	\$20.90
Lamb cooked with an aromatic blend of brown onions	

SEAFOOD

GOANI FISH	\$21.90
Cubes of barramundi cooked in a smooth and flavourful coconut gravy	
PRAWN MASALA	\$21.90
Prawns cooked with tomatoes, onions and capsicum, finished with coriander	
PRAWN MADRAS	\$21.90
A truly Malabar prawn dish, based with coconut milk and ground spices	
PRAWN VINDALOO	\$21.90
Prawns prepared in a truly goa's hot gravy	
BUTTER PRAWN	\$21.90
Prawns in a smooth tomato and fenugreek gravy	
MIX SEAFOOD	\$21.90
Fish, prawns and scallops in onion and tomato gravy	

Vegetarian Curries

PUMPKIN AND EGGPLANT	\$17.90
Beautiful combination of pumpkin and eggplant in a creamy gravy	
PALAK KOFTA	\$17.90
Delicious spinach and potato balls cooked in a creamy spinach sauce	
MALAI KOFTA	\$17.90
Cottage cheese & potato balls cooked in a creamy onion, tomato and cashew gravy	
GOAN VEGETABLES	\$17.90
Vegetarian Chefs choice delight with hot chillies and a coconut base	
MIXED VEGETABLES	\$17.90
Melange of beans, broccoli, baby corn and peas cooked with spinach	
VEGETABLE KORMA	\$17.90
Mixed vegetables cooked in a brown onion gravy	
DAAL TADKA	\$16.90
Yellow lentils tempered with cumin seeds, garlic and whole red chilli	
COTTAGE CHEESE AND SPINACH	\$17.90
Cottage cheese and spinach flavoured with garlic	
KADAI PANEER	\$17.90
Cottage cheese, cooked with capsicum, onion, tomatoes and ground spices	
MUSHROOM AND SPINACH	\$17.90
Mushrooms cooked in a thick spinach and garlic sauce	

Rice and Breads

CUMIN RICE	\$2.90
VEGETABLE BIRYANI	\$16.90
Mixed vegetables and basmati rice, cooked with mint and spices	
CHICKEN BIRYANI	\$17.90
Aromatic rice simmered with tender mint chicken pieces in spiced chicken stock	
LAMB BIRYANI	\$17.90
Cubes of lamb cooked with the finest basmati rice and authentic spices	
PRAWN BIRYANI	\$19.90
Basmati rice cooked with prawns, mint and spiced gravy	

NAAN (plain flour bread)

Plain	\$4.00
Garlic	\$4.00
Butter	\$4.00
Oregano	\$4.00

KULCHA (stuffed plain flour bread)

Potato	\$4.50
Cottage Cheese	\$4.50
Onion	\$4.50
Cheese	\$4.50
Cheese and garlic	\$4.50
Cheese and potato	\$4.50
Kashmiri	\$4.50