

### 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 Evenings

LICENCED INDIAN RESTAURANT

*Closed Mondays*

135 George Street, Launceston

03 6331 0110

## 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

**Delivery Now**

**Available!! T&C's Apply**

Pickled Evenings

To make a reservation please call

03 6331 0110 or go online at

[www.pickleevenings.com.au](http://www.pickleevenings.com.au)

# Pickled Evenings

## Entree

**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 marinated in yoghurt, house spices and cooked in tandoor oven

**PRAWN TIKKA (Six pieces) \$13.90**

Marinated in garlic, ginger and house spices, cooked in the tandoor oven

**CHEF'S SPECIAL NAAN \$10.90**

Fluffy Indian bread stuffed with chicken tikka, cheese and garlic

## Vegetarian Entree

**ONION BHAJI (six pieces) \$9.90**

Indian flour, house spices and onion bound together and deep fried until crispy

**ALOO TIKKI \$9.90**

Potato patties mixed with house spices with a cheesy middle, topped with a fresh salad, mint yoghurt and tamarind 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

**GOAT CURRY** \$23.90  
A rich onion gravy spiced with house spices garlic and ginger.  
Goat is on the bone

### 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

**BARRAMUNDI MADRAS** \$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

**DAAL MAKHANI** \$16.90  
Black lentils and red kidney beans in a rich buttery creamy onion gravy

**PALAK PANEER** \$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