

### Chat Counter

- 1 **SAMOSA CHAT** \$10.00  
Crushed samosa topped with yoghurt, mint and tamarind chutney
- 2 **PAPRI CHAT** \$10.00  
Crisp pastry wrapped with diced potatoes and chickpeas topped with chat spices
- 3 **ALOO TIKKI CHAT** \$10.00  
Potato cakes cooked on the grill topped with chat sauces and garnished with chopped onion and coriander
- 4 **PANI PURI** \$11.50  
Hollow balls with potatoes and chickpeas and several mint flavoured water

### Entrée

- 5 **POTATO CHIPS** \$5.00
- 6 **SAMOSA (2 PIECES)** \$7.00  
Home made pastry filled with spiced potatoes & green peas.
- 7 **VEGETABLE PAKORA (4 PIECES)** \$7.00  
Chickpea batter coated vegies.
- 8 **ONION BHAJI** \$7.00  
Onion sliced with spices mixed in a chickpea flour batter & deep fried.
- 9 **CHICKEN CHAT** \$9.50  
Boneless chicken pieces with spices & salad. Served cold.
- 10 **TANDOORI MUSHROOM** \$12.00  
Marinated in ginger, garlic, yoghurt, spices & grilled in clay oven.
- 11 **PANNEER TIKKA** \$14.50  
Marinated cottage cheese cooked in tandoor
- 12 **CHICKEN TIKKA** \$12.50  
Boneless chicken marinated in yoghurt & exotic spices cooked in tandoor.
- 13 **SEEKH KEBAB** \$14.50  
Minced lamb with ginger, garlic, fresh coriander ground spices rolled in skewered & cooked in tandoor.
- 14 **CHILLI PANEER** \$15.00  
Batter fried cottage cheese with onion, capsicum tossed together in chilli garlic sauce
- 15 **CHILLI CHICKEN** \$15.50  
Crispy fried chicken with diced onion, capsicum, garlic and tomato sauce
- 16 **FISH PAKORA (Amritsari) (4 PIECES)** \$18.00  
Boneless fish fillets marinated in spices and batter
- 17 **FISH TIKKA** \$16.00  
Fish lightly seasonal marinated & cooked in tandoor
- 18 **TANDOORI PRAWNS** \$16.50  
King prawns marinated in freshly crushed ginger, garlic, lemon juice, tandoori spices & barbecued in the clay oven.
- 19 **TANDOORI MURGH** **HALF CHICKEN** \$12.50  
**FULL CHICKEN** \$23.00  
Tender chicken marinated in yoghurt selected herbs & spices cooked in clay oven.
- 20 **LAMB CHOPS** \$18.00  
Succulent lamb cutlets marinated in selected herbs yoghurt & cooked to perfection in the clay oven.
- 21 **TANDOORI PLATTER** \$27.50  
An assorted of exotic meats from tandoor served in a sizzler.
- 22 **CHICKEN 65** \$14.50  
Diced chicken coated with spices and chick pea flour and deep fat fried
- 23 **LAMB ROLL (3 pc)** \$11.00  
Lamb mince with mash potatoes and spices, covered with spring roll pastry and deep fat fry
- 24 **VEGETABLE MUNCHURIAN** \$15.00  
Vegetable dumpling with sweet chilli sauce and soya sauce
- 25 **MALAI CHICKEN TIKKA** \$13.50  
Chicken marinated with cheese cream and tandoori spices and cooked in tandoor

### Main Course - Chicken

- 26 **CHICKEN MAKHANI (BUTTER CHICKEN)** \$17.00  
All time favourite & popular dish. Boneless pieces of chicken cooked in tandoor & simmered in rich tomato base sauce & finished with butter & cream.
- 27 **CHICKEN KORMA** \$17.50  
Chicken curry delicately blended by cashew & almond paste.
- 28 **CHICKEN CURRY** \$17.00  
Chicken cooked in onion & tomato base gravy with cashew paste.
- 29 **CHICKEN MADRAS** \$17.50  
Chicken curry with coconut & curry leaves
- 30 **CHICKEN TIKKA MASALA** \$17.50  
Chicken Tikka cooked with onion, capsicum & tomatoes in thick gravy.
- 31 **CHICKEN KOHLAPURI** \$19.00  
Chicken curry with layer of spinach & fried egg
- 32 **CHICKEN CHETTINAD** \$18.00  
Chicken cooked in onion, tomato base sauce and finished with crushed pepper and curry leaves
- 33 **MANGO CHICKEN** \$17.00  
Creamy chicken curry with mango sauce
- 34 **CHICKEN SAAG** \$17.50  
Boneless chicken pieces cooked with fresh spinach, herbs & spices.
- 35 **CHICKEN LAWABDHAR** \$19.00  
Chicken tikka cooked with onion, tomato and butter cream sauce
- 36 **KADAI MURG** \$18.00  
Boneless chicken cooked in kadai with coriander, chillies, ginger, capsicum & kadai masala.
- 37 **CHICKEN VINDALOO** \$17.50  
A delicious Goan speciality seasoned with vinegar & Goan special sauce.
- 38 **EGG MASALA** \$15.50  
Onion, tomato base gravy with two boiled eggs
- 39 **EGG CURRY** \$15.50  
Two boiled eggs prepared in curry sauce

### Lamb

- 40 **ROGAN JOSH** \$18.00  
Authentic lamb curry cooked in Kashmiri masala.
- 41 **BHUNA GOHST** \$19.00  
Cooked lamb tossed with onion, capsicum, with chef's style.
- 42 **LAMB CHOP MASALA** \$19.00  
Tandoor cooked lamb chops with onion, tomato, ginger base curry sauce
- 43 **LAMB SAAG** \$18.00  
Tender lamb cooked with fresh spinach puree kastoori methi & spices.
- 44 **LAMB KORMA** \$18.00  
Tender lamb cooked onion, ginger, garlic, yoghurt cashew nut sauce & cream
- 45 **LAMB MADRAS** \$18.00  
Lamb curry with coconut cream & curry leaves
- 46 **LAMB PEPPER MASALA** \$19.00  
Tender pieces of lamb cooked in curry leaf, pepper. South Indian style.
- 47 **LAMB VINDALOO** \$18.00  
Lamb pieces cooked with hot chillies, vinegar, spices in a Goan special masala.
- 48 **DAL GOSH** \$18.00  
Lamb or Goat curry with yellow lentils

### Goat

- 49 **GOAT CURRY** \$18.00  
Authentic goat curry with bone in kashmiri masala
- ALSO Available - Goat Saag, Goat Madras, Goat Vindaloo, Goat Potato Curry

Please specify Mild, Med or Hot in order for us to cater to your taste.

### Beef

- 50 **BEEF CURRY** \$18.00  
Fillet of beef cooked home style.
- 51 **BEEF DO PIAZA** \$18.50  
Beef cooked in curry sauce with diced onion.
- 52 **BEEF MADRAS** \$18.00  
Beef cooked with a combination of spices, coconut milk & curry leaves.
- 53 **BEEF KASHMIRI** \$18.00  
Beef curry cooked with dry fruits and creamy sauce.
- 54 **BEEF VINDALOO** \$18.00  
Beef pieces cooked with hot chillies, vinegar, spices in a Goan & special masala.
- 55 **CHANNA BEEF** \$18.00  
Beef curry cooked with chickpeas.

### Sea Food Delicious

- 56 **PRAWN MASALA** \$21.50  
King prawn cooked with freshly ground spices, herbs, onion & capsicum.
- 57 **PRAWN MALABAR** \$20.50  
Prawn cooked with coconut. South Indian spices & tempered with mustard seeds & curry leaves.
- 58 **KERALA FISH CURRY** \$21.00  
Fillets of fish prepared with coconut & Chef's special spices.
- 59 **SEA FOOD VINDALOO** \$21.00  
(choice of fish or prawn) A delicious Goan speciality.

### Vegetarian

- 60 **VEGETABLE JALFREZI** \$15.00  
Fresh, mixed seasonal vegetables, cooked with fresh herbs & spices.
- 61 **VEGETABLE KORMA** \$15.00  
Fresh vegetables cooked with onion, cashewnut base sauce & cream
- 62 **VEGETABLE VINDALOO** \$15.50  
Seasonal vegetables cooked in vinegar and spicy sauce
- 63 **DHAL MAKHANI** \$15.00  
Combination of black lentils, kidney beans, bengal gram, simmered over night with freshly ground spices & tomatoes, finished with butter and cream.
- 64 **DAL MASALA** \$15.00  
Yellow lentils cooked with ginger, garlic, cumin & mustard seeds
- 65 **TADKA DAL** \$15.00  
Yellow lentils cooked with curry leaves and mustard seeds
- 66 **CHANNA MASALA** \$15.50  
Chickpeas cooked in spices, tomato and onion
- 67 **PANEER MAKHANI** \$15.50  
Cottage cheese with tomato butter cream sauce.
- 68 **PANEER BUTTER MASALA** \$16.50  
Cottage cheese cooked in onion, tomato and butter cream sauce
- 69 **SAAG PANNER** \$15.50  
Cottage cheese cooked in a fresh spinach puree & spices.
- 70 **MUTTER PANNER** \$15.00  
Cottage cheese & green peas simmered in saffron flavoured curry sauce & finished with coriander.
- 71 **KADAI PANEER** \$16.50  
Cottage cheese cooked with onion, tomato & capsicum
- 72 **SABNAM CURRY** \$15.50  
Mushroom, cottage cheese and green peas with mild curry sauce
- 73 **ALOO JEERA** \$15.00  
Diced potatoes tossed with cumin seeds and cooked with onion gravy
- 74 **ALOO GOBI** \$15.50  
Potatoes & cauliflower, stir fried with spices & tomatoes.
- 75 **ALOO SAAG** \$15.00  
Potatoes cooked with spinach puree & spices
- 76 **ALOO BAIGAN** \$15.50  
Eggplant cooked with (cumin, mustard, fenugreek) and other sauce
- 77 **BAIGAN CURRY** \$15.00  
Eggplant cooked in curry sauce

- 78 MALAI KOFTA** \$15.50  
Mashed potato filled with cottage cheese and nuts, fried golden and served with cashew nut cream sauce.
- 79 POTATO VINDALOO** \$15.00  
Potatoes cooked with spicy sauce and vinegar
- 80 PUMPKIN MASALA** \$15.50  
Diced butter nut pumpkin, tempered with onion, seeds fennel fenugreek seeds & finished with Chef's own sauce. (Very Delicious)

### Rice

- 81 SAFFRON RICE** \$4.50  
Basmati rice with spices a dash of saffron.
- 82 PEAS RICE** \$7.00  
Fresh green peas tossed in butter & mixed with basmati rice.
- 83 JEERA RICE** \$6.50
- 84 COCONUT RICE** \$7.00
- 85 LEMON RICE** \$7.00
- 86 KASHMIRI PULAO** \$7.50  
Basmati rice with fresh fruits & nuts.
- 87 VEGETABLE RICE** \$9.00  
Garden fresh vegetables mildly spiced, cooked with rice
- 88 VEGETABLE BIRYANI** \$13.50  
Rice cooked with spices & fresh vegetables
- 89 CHICKEN BIRYANI** \$17.00  
Tender pieces of chicken cooked with yoghurt, mint, nuts & rice
- 90 Goat Biryani** \$17.50
- 91 LAMB BIRYANI** \$17.50  
Diced lamb cooked with yoghurt, mint, spices, nuts & rice
- 92 VEGETABLE FRIED RICE** \$14.50  
Vegetables cooked with rice
- 93 CHICKEN FRIED RICE** \$15.50  
Chicken fillets cooked with rice

### Tandoori Breads

- 94 NAAN** \$3.00  
Plain flour bread baked in tandoor.
- 95 GARLIC NAAN** \$3.50  
Plain flour bread brushed with garlic.
- 96 ROTI** \$3.00  
Flat wholemeal bread baked in tandoor.
- 97 PUDINA PARATHA** \$4.50  
Flaky wholemeal bread, baked in tandoor with a dash of mint.
- 98 MASALA KULCHA** \$4.75  
Plain flour bread filled with potatoes, green peas, cheese & baked in tandoor.
- 99 KASHMIRI NAAN** \$6.50  
Plain flour bread filled with spiced dry fruits & nuts.
- 100 KEEMA NAAN** \$6.00  
Naan filled with spicy lamb mince & coriander and baked in tandoor.
- 101 ALOO PARATHA** \$4.75  
Wholemeal bread stuffed with mildly spiced potatoes
- 102 CHEESE NAAN** \$5.50  
Plain flour bread filled with cheese and spices
- 103 CHEESE NAAN with GARLIC** \$6.00
- 104 CHOCOLATE NAAN** \$7.00

### Accompaniments

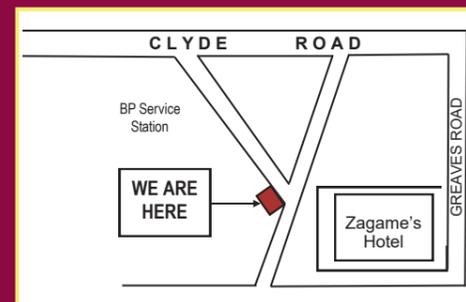
- 105 RAITA** \$4.00  
Fresh home made yoghurt with grated cucumber & garnished with ground cummin.
- 106 ACHAR CHUTNEY** \$2.50  
Mango chutney, chilli sauce, mint chutney, tamarind chutney, mixed pickle.
- 107 ONION SALAD** \$4.50
- 108 PAPPADUMS** \$3.00  
Crisp thin lentil crackers.
- 109 KACHUMBER** \$6.00  
Indian salad with cucumber, onion & tomato with Chef's special dressing.
- 110 CHICKEN CHAT** \$9.00  
Boneless chicken pieces with spices & salad. Served cold.

### Desserts

- 111 GULAB JAMUN** \$6.50  
Full cream milk dumplings, lightly fried & soaked in rose water sugar syrup, garnished with pistachio & coconut.
- 112 KULFI FALUDA** \$7.00
- 113 CARROT KHEER** \$6.50  
Grated carrot cooked with milk, cream, sugar & garnished with pistachio nuts.

### Beverages

- 114 SWEET LASSI** \$4.50
- 115 ROSE / MANGO LASSI** \$4.50
- 116 CAN of COKE, COKE ZERO, SPRITE** \$3.00
- 117 1.25LT - COKE, COKE ZERO, SPRITE** \$5.00
- 118 2LT - COKE, COKE ZERO, SPRITE** \$6.00



Prices are GST Inclusive.  
Prices and Items may change without Notice.



# Deepam

**Tandoori Indian Restaurant**

B.Y.O (WINE ONLY) & FULLY LICENSED

**Come and Taste our  
Delicious Food or Take Away**

**Facilities Available for Wedding  
Receptions and Parties**

(Can seat up to 150 people comfortably)

**LUNCH: Fri to Sun (12.00 to 2.30 pm)**

**Dinner 7 Nights: 5.00 pm to 10.00 pm**



### FAMILY PACK

4 pcs Samosa, 4 pcs Tandoori Chicken, 1 Butter Chicken,  
1 Lamb, Rogan Josh, 2 Rice, 2 Naan & Raita

For Only **\$62.00**

**We Cater for Occasions**

## 9702 6200

SHOP-7, 248 CLYDE ROAD, BERWICK

Visit: [www.deepam.com.au](http://www.deepam.com.au)