indian
ROGAN JOSH
INDIAN RESTAURANT

MENU

The Indian Cuisine is an integral part of Indian Culture, as vast as its people, differing according to the community, region and state. It is distinguished by the sophisticated use of herbs and spices and the cooking technique. In the South, cuisine has been influenced by the climate and as well as the geography. The hot climate makes light and spicy food very popular. Rice is the foundation of most meals. Coastal regions of the South are abundant in seafood which is cooked in aromatic herbs and spices and coconut.

The Mughal Empire left its mark on the Northern Indian Cuisine. Rich and aromatic dishes were prepared for the Mughal Emperors with dried fruits and nuts for an elegant dining. The merger of Middle Eastern Cuisine with Indian spices and ingredients changed the Indian Cuisine to the beautiful Mughlai Cuisine.

Tandoori cooking is very popular all around the world. The name TANDOOR originated from the Middle East with the name deriving from the Babylonian word TINURU meaning fire, in Hebrew and Arabic TANNUR, TANDUR in Turkey and Central Asia and finally the name TANDOOR from India and Pakistan who made it famous worldwide. It is a clay oven which is heated by charcoal fire or wood fire. This form of cooking burn off any remaining fat in the meat and imparts a special flavour and retains the natural juice.

As the cuisine moves upmarket, establishment becomes ever more refined and demand continues to grow, the chefs at *ROGAN JOSH* will become more adventurous to meet the demand but at the same time keep the authenticity of the dishes from different regions of India.

All major credit cards accepted

VISA MasterCard Diners Club International AMERICAN EXPRESS

dinner
Monday–Sunday
5pm–10pm

Set Menu 1

$38 per head

Minimum for 2 people

entrée

Chicken Tikka

Vegetable Samosa

Pickle

Papadam

Raita

main course

Butter Chicken

Lamb Rogan Josh

Daal Makhani

Rice

Naan or Roti

Corkage $3.00 per person

Set Menu 2

$38 per head

Minimum for 4 people

entrée

Samosa

Pakora

Pickle

Papadam

Raita

main course

Palak Paneer

Dhingri Mutter

Daal

Rice

Naan or Roti

Corkage $3.00 per person

Set Menu 3

$38 per head

Minimum for 2 to 3 people

entrée

Lamb Seekh Kebab

Pakora

Pickle

Papadam

Raita

main course

Chicken Madras

Lamb Saag

Aloo Baingan Masala

Rice

Naan or Roti

Corkage $3.00 per person

Set Menu 4

$45 per head

Minimum for 4 to 6 people

entrée

Chicken Tikka

Lamb Cutlet

Vegetable Samosa

Pickle

Papadam

Raita

main course

Chicken Tikka Masala

Beef Chilli Fry

Goan Fish Curry

Mixed Vegetable Curry

Rice

Naan or Roti

dessert

Choice of any one dessert - Gulab Jamum or Ice Cream

Corkage $3.00 per person

Entrée

ALL ENTRÉE DISHES ARE SERVED WITH SALAD AND DIPS

1. **Potato Bonda (4 pcs)** **$8.00**
   Mashed potato tempered with mustard seeds and curry leaves, coated with chickpea flour and deep fried.
2. **Chicken Tikka Salad** **$15.00**
   Garden salad and chicken tikka pieces mixed with pine nuts, black pepper, olive oil and tikka sauce.
3. **Paneer Tikka** **$16.00**
   Pieces of cottage cheese marinated in Tandoori masala and grilled with onion and capsicum.
6. **Vegetable Samosa (2 pcs)** **$8.00**
   Homemade pyramid shaped pastry, filled with potato, green peas and spices.
7. **Vegetable Pakora (4pcs)** **$8.00**
   Potato, cauliflower and spinach mixed together with exotic spices in chickpea flour batter and deep fried.
8. **Onion Bhaji (4 pcs)** **$8.00**
   Onion and chickpea flour mixed with herbs and spices and fried golden brown.
9. **Tandoori Mushroom (4 pcs) Chef's Special** **$16.00**
   Mushrooms marinated in thick yoghurt and selected spices then cooked in the tandoori oven.
10. **Chicken Tikka (4 pcs)** **$15.00**
    Boneless pieces of chicken marinated in yoghurt, herbs and Kashmiri spices and cooked in the tandoori oven.
11. **Tandoori Lamb Cutlets (4 pcs)** **$24.00**
    Spring lamb cutlets marinated in delicate spices and rum and cooked in the tandoori oven.
12. **Lamb Seekh Kebab (4 pcs)** **$16.00**
    Minced lamb combined with exotic spices and herbs, rolled on a skewer and cooked in the tandoori oven.
13. **Tandoori Chicken** **Half $12.00 – Full $24.00**
    Tender pieces of chicken marinated in yoghurt, herbs and spices and cooked in the tandoori oven.
14. **Tandoori Sizzler (10 pcs)** **$32.00**
    A selection of tandoori chicken, chicken tikka, mala tikka, lamb cutlet and lamb seekh kebab.
15. **Aloo Tikki Chaat - Traditional Indian dish** **$13.00**
    Deep fried pattie of mashed potatoes stuffed with dried fruits and nuts served with tangy and tantalising sauce.
16. **Malai Takka – Chef Special** **$16.00**
17. **Fish Amritsar – Chef Special** **$16.00**

Main Course

ALL MAIN COURSE DISHES ARE GLUTEN FREE

🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Hot

chicken $23.50

18. **Butter Chicken – Rogan Josh Specialty** Boneless pieces of tandoori chicken cooked with tomato and spices, finished with cashews and cream sauce.
19. **Mango Chicken** Chicken cooked with tempered mustard seed, curry leaf with blended mango, finished with coconut cream, garnished with coconut.
20. **Chicken Korma** Chicken pieces cooked with onion, yoghurt and cashew nuts.
21. **Chicken Madras** 🌶
    Chicken cooked with fresh curry leaves and coconut, tempered with mustardseeds.
22. **Chicken Do Pyaza** 🌶
    Fillet of chicken cooked in tomato and onion gravy and served with braised, diced onion.
23. **Chicken Curry** 🌶
    Boneless pieces of chicken cooked in onion, tomato and aromatic spices.
24. **Chicken Saag** 🌶 Chicken cooked with fresh spinach puree.
25. **Chicken Tikka Masala** 🌶🌶
    Boneless pieces of chicken cooked in the tandoor & tossed with onion, capsicum & tomato.
26. **Chilli Chicken** 🌶🌶
    Boneless chicken marinated in spices and deep fried to golden perfection, cooked with red chilli, onion and capsicum.
26. **Chicken Vindaloo** 🌶🌶
    Boneless pieces of chicken cooked with hot chilli, spices and a dash of vinegar and mixed with cooked potato.
27. **Punjab Chicken Curry** Chicken pieces cooked in special North Indian curry sauce.
28. **Butter Chicken / Chicken Makhani**
    Cooked in the tandoor, simmered with fresh tomatoes and butter.
29. **Chicken Dal** Boneless pieces of chicken cooked with yellow lentils.
30. **Almond Chicken** Chicken delicacy, saffron flavoured, cooked in cashew nut gravy.
31. **Murg Methi Chicken (Chef's Special)**
32. **Kaali Mirch Chicken (Chef's Special)**

beef $24

33. **Beef Korma** Tender beef pieces cooked with onion, yoghurt & cashew nuts.
34. **Beef Rogani**
    Slices of beef fillet cooked with tomato and capsicum in a delicate sauce and finished with cream.
35. **Beef Madras** 🌶
    Tender beef pieces cooked with fresh curry leaves, coconut and tempered with mustard seed.
36. **Beef Makhani (Children's Favourite)**
37. **Beef and Mushroom** with onion and tomato gravy.
38. **Beef Kashmiri** 🌶 Tender beef pieces cooked in a mild Kashmiri sauce.

beef $24 *continued*

39. Beef Saag
Beef pieces cooked with spinach, herbs and spices.

40. Bhuna Beef
Tender pieces of beef cooked with tomato, onion, ginger, green chilli and herbs.

41. Beef Curry
Diced beef cooked in onion, tomato and spices.

42. Beef Chilli
Slices of beef fillet cooked with ginger, garlic, tomato, spring onion and red chilli.

43. Beef Vindaloo
Tender pieces of beef cooked with hot chilli, spices and a dash of vinegar and mixed with cooked potato.

lamb $24.50

44. Lamb Shai Korma
Lamb pieces cooked with onion, yoghurt and cashew nuts.

45. Lamb Rogan Josh (Chef's Special)
Authentic Kashmiri lamb curry cooked in onion, tomato and aromatic spices.

46. Daal Gosht
Lamb cooked with yellow lentils and spices.

47. Bhuna Gosht
Lamb cooked with tomato, onion, ginger, green chilli & herbs.

48. Lamb Saag
Lamb cooked with fresh spinach puree and sauces.

49. Lamb Madras
Tender lamb pieces cooked with fresh curry leaves, coconut and tempered with mustard seeds.

50. Lamb Do Pyaza
Lamb pieces cooked in tomato and onion gravy and served with braised, diced onion.

51. Lamb Vindaloo
Tender pieces of lamb cooked with hot chilli, spices and a dash of vinegar and mixed with cooked potato.

52. Goat Masala
Diced goat pieces with bone cooked with Indian spices.

53. Lamb Jalfrezi
Lightly spiced lamb, sautéd with tomato, onion, capsicum and finished with a dash of vinegar and coriander.

54. Lamb Makhani (Children's Favourite)

55. Kadai Lamb (Chef's Special)

seafood $25.99

57. Prawn Malai
Prawns cooked with delicate spices and coconut,
tempered with mustard seeds and curry leaves.

58. Prawn Masala
Prawns cooked with onion, tomato, capsicum, red chilli and vinegar.

59. Prawn Vindaloo
Prawns cooked with vinegar, chilli and spiced gravy and mixed with cooked potato.

60. Garlic Chilli Prawns **Garlic Prawns**
Prawns cooked with onion, capsicum and spices, finished with chilli and garlic (or garlic only).

61. Goan Fish Curry (Chef's Special)
Fresh fish fillet gently simmered in coconut, blended with garlic, ginger and spices.

62. Kerala Fish Curry
Pieces of fish fillet cooked in freshly made masala, hot chilli,
tamarind and tempered with mustard seeds and curry leaves.

63. Fish Masala
Piece of fish fillet cooked with capsicum, tomato, onion and spices.

64. Prawn Korma King Prawns with cashew, almond sauce.

65. Prawn Madras with coconut, curry leaves and mustard seeds.

vegetarian delight $19.99

66. Paneer Makhani
Homemade cottage cheese cooked in fresh tomato puree with herbs and spices,
finished with cream.

67. Mutter Paneer
Homemade cottage cheese and peas cooked in yoghurt
and onion gravy.

68. Paneer Masala
Homemade cottage cheese cooked in onion, tomato and authentic spices.

69. Palak Paneer
Homemade cottage cheese cooked in fresh spinach puree and spices.

70. Paneer Kofta
Homemade cottage cheese and potato balls dipped
in an onion and yoghurt sauce.

71. Vegetable Jalfrezi
Seasonal vegetables sautéed with home ground spices
and finished with red chilli and vinegar.

72. Mixed Vegetable Curry
Curry with seasonal vegetables.

73. Aloo Gobi Masala
Potato and cauliflower lightly braised with tomatoes, onion and spices.

74. Aloo Baingan Masala
Eggplant and potato cooked with spices.

vegetarian delight $19.99 *continued*

75. Aloo Methi/Jeera
Diced potato tempered with cummin seed and methi leaves.

76. Bagara Baingan
Eggplant cooked with coconut milk and spices,
tempered with curry leaves and mustard seeds.

77. Shabnam
Fresh mushroom and green peas cooked in onion, tomato with or without cream.

78. Pumpkin Masala
Butternut pumpkin cooked with onion, tomato, coconut,
tempered with mustard seeds and curry leaves.

79. Bhindi Masala
Okra cooked with onion, tomato, ginger and spices.

80. Daal Makhani (Special Dish)
Lentils cooked overnight on a slow fire with herbs and spices.

81. Daal Masala
Yellow lentils cooked with herbs and spices.

82. Chick Pea Masala
Chick peas cooked in fresh onion, tomato and spices.

bread

83. Plain Naan or Butter Naan **$3.00**
Plain flour bread baked in the tandoori oven.

84. Garlic Naan **$3.50**
Naan brushed with garlic butter.

85. Paneer Naan **$5.00**
Naan stuffed with homemade cheese and spices.

86. Keema Naan **$5.00**
Naan stuffed with minced lamb, peas and spices.

87. Kashmiri Naan **$5.00**
Naan stuffed with nuts, dried fruits and coconut.

88. Plain Roti **$3.00**
Wholemeal bread baked in tandoori oven.

89. Garlic Roti **$5.00**
Roti brushed with garlic butter.

90. Paneer Roti **$4.00**
Roti stuffed with homemade cheese and spices.

91. Plain Paratha **$3.00**
Wholemeal flaky bread.

92. Aloo Paratha **$5.00**
Paratha stuffed with potato, peas and spices.

93. Mint Paratha **$4.00**
Paratha layered with mint.

94. Lacha Paratha or Ajwain Paratha **$3.50**
Plain flour flaky bread.

rice

95. Steamed Rice	**$4.00**
96. Saffron Rice	**$5.00**
97. Coconut Rice	**$7.50**
98. Jeera Rice	**$6.50**
99. Peas Pulao	**$7.00**
100. Vegetable Biryani Rice cooked with saffron and vegetables.	**$15.00**
101. Chicken Biryani Rice and chicken cooked together with herbs, spices, mint and saffron.	**$18.00**
102. Lamb Biryani Rice and lamb cooked together with herbs, spices, mint and saffron.	**$18.00**
103. Goat Biryani	**$18.00**
104. Beef	**$18.00**
105. Seafood Biryani (combination of fish and prawns)	**$20.00**
106. Kashmini Rice	**$6.50**
107. Lemon Rice	**$6.50**

salad and dip

108. Garden Salad	**$5.50**
109. Kachumber Salad Chopped tomato, onions, cucumber mixed with spices and lemon juice.	**$5.50**
110. Raita Tomato and cucumber in yoghurt.	**$4.00**
111. Pickled Mango Chutney	**$2.50**
112. Papadam (4 pcs)	**$2.50**

dessert

113. Pista Kulfi Special Indian ice-cream made with thickened milk and pistachio, flavoured with saffron and green cardamom.	**$6.00**
114. Mango Kulfi Indian ice-cream made with thickened milk and mango.	**$6.00**
115. Gulab Jamun Cottage cheese balls deep fried and soaked in sugar syrup and served warm	**$5.50**