SIDES

RAITA 3.50
MANGO PICKLE 3.00
MANGO CHUTNEY 3.00

DESSERTS

GULAB JAMAN 5.00

DRINKS

COKE, DITE COKE 3.50
COKE, DITE COKE, SPRITE, FANTA (1.25L Bottle) 5.00
SWEET LASSI 4.00
MANGO LASSI 4.00



LUNCH

MEAL DEAL

Curry & Rice

1 Can of drink

Any deal change extra charges.



SPECIALS

COUPLES PACK

- 2 Regular Curriers
- 2 Regular Rice
- 2 Plain or Garlic Naan
- 4 Pieces Tandoori Chicken Wings



EXCEPT SEAFOOD CURRY Any deal change extra charges.

SMART MEAL DEAL

1 Regular Curry

1 Regular Rice

1 plain and Garlic Naan

1 Can of Drink

EXCEPT SEAFOOD CURRY Any deal change extra charges.

SINGLE DEAL

1 Regular Currie

1 Rice

1 Can of Drink

Any deal change extra charges.



HOME DELIVERY

UPTO 5KM - \$10 5KM - 10KM - \$15

10KM - 15KM \$20 (MINIMUM ORDER OF \$150)

No delivery service on saturday sunday

All prices are including GST
and are subject to change.
Our food is MGS free and Preservation free.
All Curries (except Chicken Kofta) are Gulten Free.





TAKE AWAY MENU

DINE IN B.Y.O

Delivery Extra Charges

Shop 4, 103 Patrick Street Laidley, QLD 4341

PH: 07 5465 1748

www.sanjhindianrestaurant.com.au

We are open
6 DAYS A WEEK
2.00Pm - 9.00Pm (Late Night)
TUESDAY TO SUNDAY



DELICIOUS APPETISERS

VEGETABLE SAMOSA (2)

Boiled potatoe seasoned with herbs, spices filled in indian puff pastry & fried. Served with date & tamarind chutney

6 TANDOORI CHICKEN WINGS(6) 6

sauce cooked in tandoor. Served with mint

CHICKEN PAKORA (6)

Boneless chicken cubes marinated with spices and mixed with chickpea powder & fried. Served with date & tamarind chutney

Chicken Wings marinated in home made

7 PAPADUM PLATTER (4) Crispy fried papadums with raita.

3.00

NAAN BREAD

PLAIN NAAN	4
GARLIC NAAN	4.50
GARLIC & CHEESE NAAN	5.50
SPINACH & CHEESE NAAN	5.50
CHILLI & CHEESE NAAN	5.50
KASHMIDI NAAN Cononut Almondo & Sultanas	5 50

20

3.00

20

TRADITIONALCURRIES

Chicken 18 | Beef 18 | Lamb 20

KORMA

An exotic dish cooked in a very mild creamy sauce with cashews & sultanas.

ROGAN JOSH

A traditional Red Moghul curry Cooked with onions capsicum finished with spices & herbs.

VINDALOO

One of the hottest curries. Blended with chilli and spices

MANDRAS

South Indian curry infused with coconut cream sauce & spices.

SAAGWALA

Curry Cooked with spinach, spices & herbs.

BALTI

Cooked with onions, tomatoes, ginger, finished with lemon juice, butter, spices

BIRYANI & RICE

CHICKEN, LAMB OR BEER BIRYANI

Basmati rice cooked with herbs & spices

RICE Steamed Basmati Rice

SEAFOOD CURRIES

PRAWN MASSALA

tomato, capsicum and black seeds.

PRAWN VINDALOO

21

21

17

King Prawns cooked in one of the hottest curries, Blended with chilli and spices.

PRAWN ROGAN JOSH

Prawns cooked with curry sauce finished with

A traditional Red Moghul curry cooked with onions, capsicums, finished with spices &

BUTTER PRAWNS

King Prawns cooked in creamy butter sauce.

FIND US ON **FACEBOOK!**

fb.com/sanjhindianRestaurant



SPECIALITY CURRIES

MANGO CHICKEN

Cooked chicken tikka peices mixed with creamy curry sauce finished with mango pulp & chunks.

18 CHICKEN TIKKA MASSALA

Cooked Chicken Tikka Pieces mixed with curry, sauce, onions, tomato & capsicum.

18 **BUTTER CHICKEN**

Cooked boneless chicken pieces mixed with creamy butternut sauce

LAMB DOPIAZA

Lamb cubes cooked in curry sauce mixed with oiion & black seeds finished with spices

CHICKEN BALTI

Cooked with onions, tomatoes, ginger, finished with lemon juice, butter, spices

VEGETABLE CURRIES

ALOO & PALAK

Fresh spinach & potato cooked with curry

MIXED VEGETABLE MASSALA 17

Seasoned fresh vegetables cooked in curry

PALAK PANEER

Fresh spinach cooked with curry sauce finished with a fresh homemade cheese.

MATTER PANEER

Green Peas cooked with curry sauce mixed cheese cubes & spices.

BOMBAY POTATO

Potatoes cooked with mustard seeds & tumeric in curry sauce.

DAAL MAKHNI

Best Daal Makhni by SANJH

VEGETABLE VINDALOO

Vegetable cooked in one of the hottest curries, Blended with chilli and spices .

CHANNA MASSALA

Chickpeas cooked in curry finished with spices and herbs.

ALLO & GOBI

Potatoe & Cauliflower cooked in cuurry sauce finished with spices & herbs.

PANEER KAHARI TIKKA

Fresh fried paneer cooked with Punjabi style onions tomatotes & spices.

