

NAAN BREADS (G)

Plain Naan (D) Flattened bread cooked in tandoor	4.00
Butter Naan (D) Plain naan brushed with butter	4.00
Garlic Naan (D) Plain flour kneaded with garlic & fresh coriander	4.50
Naan Makhani (D) Soft crisp bread with sesame seeds	4.50
Cheese Naan (D) Naan filled with tasty cheese	6.50
Cheese and Garlic Naan (D) Cheese naan with sprinkled Garlic	7.50
Peshawari Naan (D)(N) Naan bread filled with dried fruits and nuts topped with sesame seeds	7.00
Vegetable Paratha (D)(N) wholemeal bread stuffed with spiced vegetables	7.00
Tandoori Roti Crispy wholemeal Indian bread	4.00

SIDE DISHES

Cucumber Yoghurt (Raita)(D)	4.00
Tomato and Onion Salad	3.50
Mango Chutney	3.00
Banana Coconut	4.50
Mix Pickles Mango Pickles (Hot)	2.50
Lime Pickles (Hot/Sour)	2.50
Mint Yoghurt (D)	3.00
Side Dishes Platter - First 5 listed above	14.50

DESSERTS

Gulab Jamun (G)(D) Soft milk balls served in cardamom syrup	2per serve 6.00
Mango Kulfi (N)(D) Mango flavoured ice cream	6.00
Pistachio Kulfi (N)(D) Indian pistachio flavoured ice cream	6.00

DRINKS

Mango Lassi Mango flavoured yoghurt drink (D)	5.50
Soft drink available	(1.25L) 6.50
(Coke, Diet Coke, Lemonade, Lift, Fanta)	(Cans) 4.00

**Delivery charges apply to limited areas.
Minimum order \$40.00**

**Dinner 6 nights a week from 5pm,
Lunch Thursday to Sunday 12pm to 2.30pm.
TUESDAY CLOSED**

**All major credit
cards accepted.**

Functions and outdoor catering welcome.

**For details call
Sri on 0402 315 678**



1305 Pittwater Road, Narrabeen NSW 2101
Phone: 02 9913 1031 Email: sri@sris.com.au
www.sris.com.au
Prices are subject to change without notice.



**TAKE AWAY MENU
02 9913 1031**

**ORDER
ONLINE
www.sris.com.au**



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Lunch Thursday to Sunday 12pm to 2.30pm.
TUESDAY CLOSED**

Phone: 99131031,99131711,99441257

**1305 Pittwater Road,
Narrabeen NSW 2101**

Opposite 7 Eleven, next to Bunnings Narrabeen

www.sris.com.au

ENTREE

Papadums Lentil flavoured crisps	5pcs	4.50
Vegetable Samosa (D)(N)(G) Triangular shaped pastry filled with spiced potatoes & peas	2pcs	10.00
Keema Samosa (G) Triangular shaped pastry filled with spiced lamb mince and peas	2pcs	11.00
Onion Bhaji Onion & lentil patties made with herbs	2pcs	8.00
Tandoori Prawns (D) Marinated in a mustard and cumin batter cooked in the tandoor oven	Entree 4pcs Main 6pcs	15.00 20.00
Chicken Tikka (D) Boneless marinated chicken thigh fillets cooked in tandoor	Entree 4pcs Main 6pcs	16.00 22.50
Seekh Kebab Skewered marinated lamb mince cooked in tandoor oven	4pcs	15.50
Tandoori Chicken (D) Chicken marinated in garlic and spices then cooked in tandoor	Entree 2pcs Main 4pcs	12.00 20.00
Tandoori Lamb Cutlets (D) Marinated lamb chops cooked in the tandoori oven	Entree 4pcs Main 6pcs	24.00 33.00
Mixed Tandoori Platter (D)(G) A combination of Chicken Tikka, Seekh Kebab, Lamb Cutlets & a Vegetable Samosa	for 1 for 2	17.50 33.00

VEGETARIAN

'All curries are served with complimentary saffron/steamed rice'

Vegetable Korma (N)(D) A mild combination of cashews and spices served in a creamy sauce	20.00
Veg of the Day (D)	19.00
Aloo Mutter Paneer (D) Potato, peas & cottage cheese cubes served in a tomato and onion sauce	20.00
Vegetable Jalfrezi Sautéed green beans, onion mushrooms, carrots, cauliflower, capsicum & tomato	20.00
Palak Paneer (D) Fresh English spinach, blended with fresh onions, tomatoes, cumin seeds & spices	21.00
Malai Kofta (G)(D)(N) Tender vegetable and cottage cheese balls served in a creamy sauce	20.00
Dal Tadka (yellow lentils) (Med/Hot) Yellow lentils cooked with sautéed tomato and onion	18.50
Dal Makhani (D) A variety of lentils cooked to perfection with herbs and a touch of butter	18.50
Aloo Gobhi A potato and cauliflower dish with ginger garlic and Indian herbs	20.00
Aloo Saagwala Fresh English spinach, blended with fresh onions, tomatoes, cumin seeds and spices	20.00
Kadhai Paneer (D) Cottage cheese cubes served with capsicums, onions & tomatoes finished off with ginger	21.00
Potato, Peas and Tomato Curry (D)	20.00

Mild Med Hot



CHICKEN (MURG)

Butter Chicken (D) Marinated chicken cooked with spices and served in a mild creamy tomato sauce	21.50
Chicken Madras Coconut flavored curry with hot Madras curry powder and spices	22.00
Chicken Vindaloo A hot and tangy preparation with mustard seeds, hot spices from the region of Goa	22.00
Mango Chicken Chicken dish served in a mango and cashew nut sauce	21.50
Chicken Tikka Masala (D) Chef's Special with marinated chicken cooked with onions and capsicum in a spicy sauce	22.50
Chicken Jalfrezi (D) Sautéed chicken curry served with onion, mushrooms, capsicums & Indian herbs	22.50
Kadhai Chicken (D) Chicken cooked with onion and tomatoes & coriander seeds, ginger & garlic	23.00
Chicken Saagwala (D) (Spinach) Chicken with fresh English spinach, blended with onions, tomatoes & spices	23.00
Chicken Korma (D)(N) A mild combination of cashews and spices served in a creamy sauce	22.50
Chicken Masala (D) Traditional chicken curry	21.50

BEEF

Beef Vindaloo A hot & tangy preparation with mustard seeds, hot spices from the region of Goa	21.50
Beef Madras Coconut flavored curry with hot Madras curry powder and spices	22.00
Bombay Beef (D) A tantalizing beef curry with a tangy taste	21.50
Beef Maharaja (D)(N) Mughalai dish served in a cashew creamy sauce with pineapple	22.50
Kadhai Beef A beef dish prepared with tomatoes, onions and capsicum	23.00
Beef & Potato Curry	22.50
Beef Masala A combination of delicately roasted Indian spices with a rich tomato and onion sauce	21.50

(D) Contains Dairy • (N) Contains Nuts • (G) Contains Gluten.

Med Hot

LAMB (GOSHT)

Lamb Madras Coconut flavored curry with hot Madras curry powder and spices	22.50
Lamb Kofta (D) Lamb meatballs served in a tomato and onion sauce	22.00
Rogan Josh Pot roasted spicy lamb served in a tomato and onion sauce	22.00
Lamb Dahiwala (D) Lamb dish cooked with delicate spices & a touch of yoghurt	22.00
Bhuna Gosht (D) Semi dry lamb dish served in an onion & tomato sauce with coriander & spices	22.50
Lamb Saagwala (Spinach) A lush green puree of fresh English spinach, blended with fresh onions, tomatoes, cumin seeds and spices	23.00
Lamb Masala A combination of delicately roasted Indian spices with a rich tomato and onion sauce	22.50
Lamb Korma (D)(N) A mild combination of cashews and spices served in a creamy sauce	22.50

SEAFOOD

Prawn Malabar Coconut flavored dish cooked with capsicum, tomato and onion	24.00
Prawn Goa Curry A creamy Mustard and coconut flavored prawn dish	24.00
Prawn Masala A tomato & onion flavored prawn dish, cooked with spices	24.00
Prawn Vindaloo A hot and tangy preparation cooked with mustard seeds, red chillies and hot spices from the region of Goa	24.00
Fish Tikka Masala (D) Marinated tandoori fish, cooked with onions, capsicum, tomatoes, ginger & spices	25.00

RICE DISHES

Biryani (D) An aromatic blend of meat and rice cooked to perfection with delicate spices	
Lamb (D)	22.00
Beef (D)	21.00
Chicken (D)	21.00
Vegetable (D)	21.00
Kashmiri Pulao (N)(D) Traditional mild pulao rice prepared with cashew nuts and dried fruits	15.00
Rice (Steamed or Saffron)	Small 3.50 Large 4.50

Call: 02 9913 1031

Mild Med Hot