



IBTEDA

ENTRÉE

- Samosa Sadabahar (2pcs.)**..... \$6.50
(Spiced potatoes and green peas in crispy puff pastry)
- Vegetable Cutlets (4pcs.)** \$6.50
(Seasonal vegetables mixed with split pea flour and deep fried)
- Chicken Tikka (4pcs)**..... \$9.50
(Tender boneless chicken pieces cooked in clay oven marinated with garlic, ginger and chef's special spices)
- Hariyali Tikka (4pcs)** \$9.50
(Tender boneless chicken pieces marinated in mint and chef's special spice mix.)
- Rum Kebab (4pcs)** \$17.90
(Tender rack of baby lamb marinated with spice, rum, cooked in clay oven)
- Mixed platter for two or more** \$18.50
(Combination of samosa, veggie cutlet, chicken tikka and rum kebabs)

Main Course

Kissa Murghi Ka Chicken Dishes

- Butter Chicken** \$15.50
(Pieces of boneless tandoori chicken cooked in creamy sauce)
- Chicken Tikka Masala** \$15.50
(Boneless chicken pieces grilled in tandoor and then cooked with tomato, onion, capsicum and fresh spices)
- Murg Shan-e-Punjab** \$15.50
(Boneless Chicken cooked with chillies and coriander and served med-hot)

Gosht Ke Pakwan

Lamb Dishes

- Gosht Nawabi (Lamb Curry)** \$15.50
(Tender boneless lamb pieces delicately cooked in traditional Punjabi style.)
- Lamb- do-Piazza** \$15.50
(North Indian specialty from kitchen of Maharaja's prepared traditionally in special herbs and sautéed with fresh onion.)

Shahi Kadhai Se Beef Dishes

- Kadhai Beef** \$15.50
(Boneless beef pieces cooked with onion, capsicum, tomato, ginger, garlic in spicy gravy.)
- Beef Dalcha** \$16.50
(Diced beef cooked with yellow lentils, coriander, chilies and Punjabi Masala's)

Aab-e-Hayat From Deep Seas

- Goanese Fish** \$17.50
(Boneless fish fillets prepared in traditional Goanese Style with coconut milk and mixed herbs.)
- Fish Masala** \$17.50
(Fish cooked with tomatoes, onion, beans and Punjabi Hut's special spices)
- Masala Prawns** \$17.50
(King prawns cooked in North Indian style with onion and coriander)
- Coconut Prawn Curry** \$17.50
(King Prawns cooked with onion, capsicum, tomatoes, coconut milk and fragrant curry leave.)
- Butter Prawn** \$17.50
(King Prawns cooked with rich creamy butter sauce)
- Prawn/Fish Vindloo** \$17.50
(A hot and spicy curry cooked with Punjabi spices)

PUNJABI HUT SPECIALITIES

- Rogan josh Dishes (Chicken, Beef, Lamb.)** \$15.50
(A medium north Indian style curry prepared with tomatoes, onion, ginger, coriander and a touch of lemon juice.)
- Saag Dishes (Chicken, Beef, Lamb)** \$15.50
(A mild dish cooked with spinach and exotic spices.)
- Korma Dishes (Chicken, Beef, Lamb)** \$15.50
(A mild dish prepared with grounded cashew nuts and creamy sauce.)
- Madras Dishes (Chicken, Beef, Lamb)** \$15.50
(South Indian style curry prepared with coconut milk, curry leaves and spices and served med-hot)
- Vindloo Dishes (Chicken, Beef, Lamb)** \$15.50
(A hot n spicy dish cooked in Punjabi style with spices.)

CHAMAN KI BAHAR

Exotic Vegetarian Dishes

- Dal Makhani** \$14.50
(Black Lentils cooked on slow flame with kidney beans and mixed with Punjabi spices)
- Dal Handi** \$14.50
(Yellow Lentils cooked with chilies, coriander, onions and tomatoes.)
- Jeera Aloo** \$14.50
(Potatoes mixed with Cummins seeds, curry leaves and spices)
- Sabzi Korma**..... \$15.50
(Seasonal Vegetables cooked in cashew nut gravy n spices)
- Malai Kofta** \$15.50
(Fresh cheese and potato dumplings simmered in rich creamy sauce.)
- Chana Masala** \$14.50
(Chick peas cooked with onion, chilies and spices in Punjabi Style.)
- Paneer Pasanda** \$15.50
(Cheese cooked with onion, Capsicum, Tomatoes and dried Coriander n spices)





- Gobhi Kastoori** \$14.50
(Cauliflower and potatoes cooked in traditional Punjabi style)
- Aloo Palak** \$14.50
(Spinach and potatoes cooked in traditional style.)
- Palak Paneer** \$15.50
(Spinach and cottage cheese cooked in traditional style.)

TANDOOR KE ANGAARE

Tandoori Specialties

- Tandoori Chicken** Full \$19.50 Half \$10.00
(Chicken marinated in yogurt, spices and cooked in clay oven)

BASMATI KI KHUSHBOO

Rice Specialties

- Plain Rice** \$3.00
- Nargisi Chawal** \$5.00
(Rice mixed with nuts, desiccated coconut and sugar)
- Vegetable Biryani** \$15.50
(A vegetarian treat, Rice cooked with fresh seasonal vegetables and herbs)
- Hyderabadi Biryani** \$17.50
(Basmati rice cooked with Beef / Lamb / Chicken with Punjabi Spices)
- Prawn and Fish Biryani** \$19.50
(Basmati rice cooked with Prawn / Fish with Punjabi Spices)

Tandoori Bread

- Roti** \$2.50
(Traditional bread with whole meal flour)
- Plain Naan** \$2.50
(Fine Plain flour bread baked freshly in clay oven.)
- Garlic Naan** \$3.00
(Naan baked with garlic in tandoor)
- Cheese Naan** \$3.50
(Naan baked filled with Cheddar cheese)
- Kashmiri Naan** \$3.50
(Naan bread filled with nuts and coconut)
- Paneer Kulcha** \$3.50
(Naan bread filled with cottage cheese and spices.)

- Piaz Kulcha** \$3.50
(Naan bread filled with onion, chilies, and coriander.)
- Aloo Parantha** \$3.50
(Naan bread filled spiced mashed potatoes.)
- Keema Naan** \$4.50
(Naan bread filled with spiced mince beef)
- Bread Basket** \$10.00
(Selection of any 3 Naan breads)
* \$1 extra for Keema Naan

Saath - Saath (Side Dishes)

- Pappadams (Basket of 4 pcs.)** \$2.50
- Kachumber** \$3.50
(Chopped tomatoes, onion and cucumber mixed with Indian dressing)
- Raita** \$3.50
(Homemade Yogurt and cucumber mixed with spices.)
- Mango Chutney** \$3.50
- Banana & Coconut** \$3.50
- Pickles (Mango or Mixed)** \$3.50
- Side Dish Platter** \$12.50

(Most Of The Dishes Can Be Prepared Mild, Med, or Hot)

DRINKS

- Mango Lassi** \$4.50
- Punjabi Sweet/Salty Lassi** \$4.00
- Soft drink cans** \$2.00
- Soft drink bottle 1.25L** \$4.50
- Soft drink bottle 2L** \$5.50

Ph: **6297 2717 or 6297 9783**

Fax: 62972059

* Now we have two function rooms are available for all occasions which caters up to 60-100 people.

* We also specialize in Outdoor Catering, Birthday, Marriages or Reception Parties.

* Special banquets are available for all budgets.

Punjabi Hut

Indian Restaurant

"eat punjabi...live healthy"

Come & Try the New Look Punjabi Hut

DINE IN AND TAKE AWAY
Specialist in Punjabi and North Indian Cuisine
BYO (Beer & Bottled Wine Only)

FREE HOME DELIVERY

Local QBN Area Only, Min. Order \$35
Surcharge Apply for Other Area

Trading Hours

- Lunch: Thursday & Friday 12-2pm
Take-Away Lunch Box From \$10
- Dinner: - 7 Nights Monday-Sunday
5:00pm to 10pm
Take-Away Dinner Box from \$14
Curry, Rice, Naan Breads & Drink

10% Discount on Pickup takeaway
(Minimum order \$35)

224-226 Crawford Street Queanbeyan N.S.W

PH: **6297 2717 or 6297 9783**

Fax: 62972059

(We welcome most of the credit cards)

FUNCTION ROOMS
NOW AVAILABLE, BOOK
NOW FOR CHRISTMAS AND
NEW YEAR PARTY

