

## Banquet Menu

### Two Course 35

#### Entrees

Pappadums, Vegetable Pakoras, Onion Bhaji

#### Mains - Choice of.....

3 meat curries (excl. seafood), 1 Vegetarian Curry  
plain, butter and garlic Naan, Raita  
Mango Chutney

### Three Course 38.5

#### Entrees

Papadams, Seek Kebab, Vegetable Somosa

#### Mains - Choice of.....

3 meat curries (including seafood), 1 Vegetarian Curry  
Assorted Rice, plain, butter and garlic Naan  
Raita and Mango Chutney

#### Dessert

Gulab Jamun served with scoop of ice cream

### Salad

#### Tandoori Chicken Salad\* 12.5

Crispy lettuce tossed with garlic croutons,  
and chicken pieces

#### Chingari Salad\* 9.5

Combination of cucumber, tomatoes,  
paneer cheese, croutons, chick peas in a  
lemon and chat masala dressing

#### Aloo Chat Salad(GF)\* 8.5

Cubes of potatoes tossed with crispy  
green peas, fresh mint, coriander and  
onion in a lime and tamarind dressing

### Indian Breads (1pce.)

Plain Naan 3.0

Butter Naan 3.5

Garlic Naan 4.0

Cheese Naan 4.5

Chilli Cheese Naan 4.0

Paratha (Wholemeal) 3.5

### Rice

Steamed Rice 4.0/5.0

Saffron Rice 4.5/5.5

Kashmiri Pilau 5.5/6.5

(Saffron rice with almonds and dried fruit)

### Accompaniments

Raita [ri-ta] – Cucumber yoghurt 5.0

Mango chutney 2.5

Mango, Lime or chilli pickle 2.5

Trio of Pickles (Mango chutney, Lime and Chilli Pickle) 5.5

Pappadam (4 pieces) 2.5

### Children's Meals

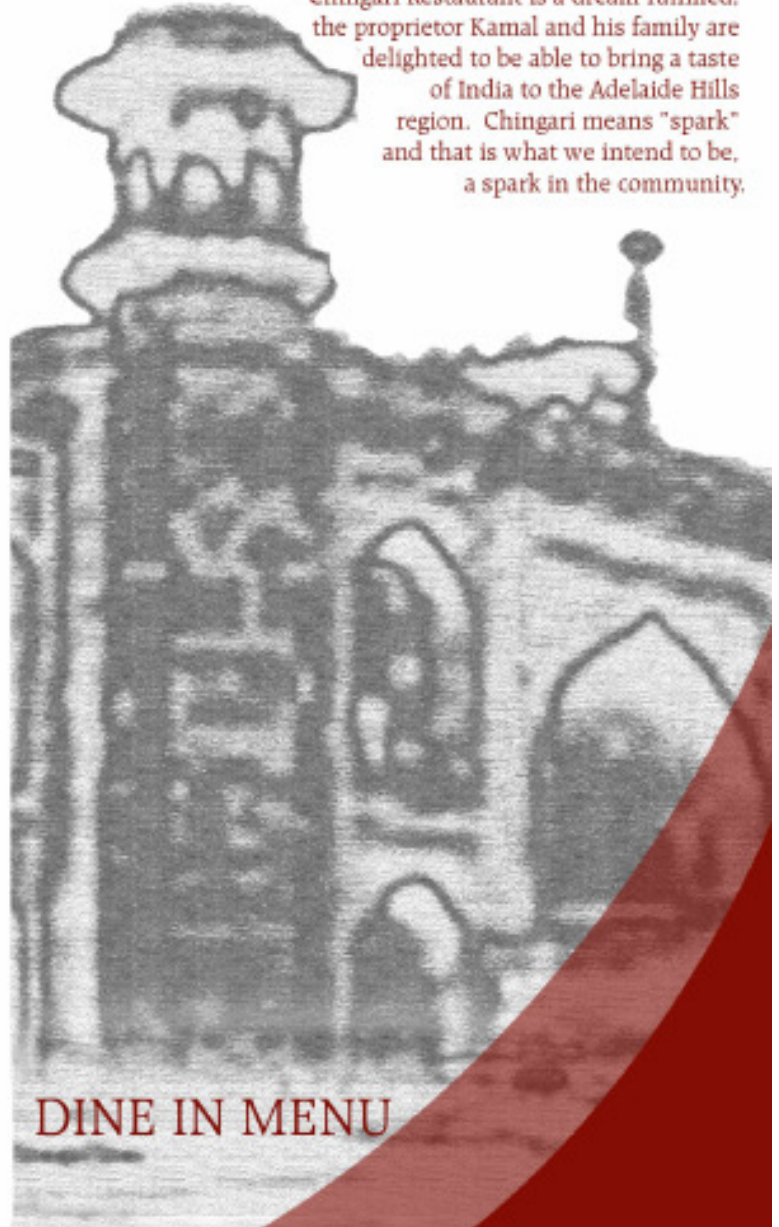
Child's Butter Chicken 11.5

Nuggets and Chips 11.5

No Show surcharge of \$10 p.p. will apply on bookings.  
Prices are set by Chingari Restaurant and are correct at the  
time of printing and are subject to change without notice

Welcome to  
**CHINGARI**  
RESTAURANT  
*Divine Indian Cuisine*  
FULLY LICENSED

Chingari Restaurant is a dream fulfilled,  
the proprietor Kamal and his family are  
delighted to be able to bring a taste  
of India to the Adelaide Hills  
region. Chingari means "spark"  
and that is what we intend to be,  
a spark in the community.



DINE IN MENU

## Starters

<b>Sharbi Kababi(GF)**</b>	13.5/21.5
Marinated chicken in yoghurt, ginger, garlic and garam masala and flamed with Rum	
<b>Seekh Kebab(GF)**(2 &amp; 4 Pcs)</b>	9.5/15.5
Succulent lamb mince cooked with tandoori spices	
<b>Fish Tikka(GF)***(4Pcs)</b>	12.5/21.5
F.O.D. marinated with yoghurt, ginger, garlic, lime, garam masala, chilli and cooked in a clay oven and served with mango chutney	
<b>Tandoori Prawn(GF)**(6 &amp; 12 Pcs)</b>	13.5/21.5
Aniseed flavoured prawns marinated in garlic, lime juice and yoghurt	
<b>Tandoori Mixed Platter(GF)**(2 Pcs. Ea.)</b>	18.5
Trio of marinated prawns, chicken tikka and lamb kebab	
<b>Vegetable Pakora</b>	8.5
Vegetables dipped in chick pea flour then crisp fried served with mint chutney	
<b>Vegetable Samosas*(2 Pcs)</b>	8.5
Deep fried pasty triangles stuffed with spicy vegetables	
<b>Onion Bhaji*</b>	8.5
Battered fried onions with Indian spices served with tamarind chutney	

## Mains

<b>Butter Chicken - Makhani (GF)*</b>	16.5
Marinated chicken cooked in a creamy tomato sauce	
<b>Korma (Lamb/Chicken/Beef) (GF)*</b>	16.5
Tender meat pieces coated in a creamy almond and cashew nut spiced sauce	
<b>Chicken Madras (GF)**</b>	16.5
Chicken thighs cooked in ginger, garlic, coconut milk and chilli	
<b>Vindaloo (Lamb/Chicken/Beef) (GF)****</b>	16.5
Very Hot - typically Goanese style, cooked in Chef's special dynamite sauce	
<b>Lamb Roganjosh (GF)**</b>	16.5
A traditional north Indian lamb curry cooked with cardamom and saffron	
<b>Beef Pasenda (GF)**</b>	16.5
Korong beef cooked with vegetables in a rich curried tomato sauce	
<b>Chicken Tikka Masala (GF)***</b>	17.5
Hawkers style tandoori chicken cooked with ginger, garlic, tomato and coriander gravy	
<b>Aloo Bukhara Gosht (GF)**</b>	17.5
Lamb and potato cubes simmered in rich onion and tomato gravy	
<b>Saag Gosht (Lamb/Chicken/Beef)*</b>	17.5
Tender meat pieces braised in curried spinach puree	
<b>Prawns Jalfrezi(GF)**</b>	21.5
Prawns tossed with cauliflower, onion, capsicum, carrot and peas in a roasted cumin sauce	
<b>Meen Moely(GF)*</b>	21.5
Traditional Indian fish curry cooked in a coconut base gravy with mustard and curry leaves	

## Chingari Specialities

*All tandoori specialities served with tandoori baked potatoes*

<b>Chicken Tikka Kandari(GF)**</b>	21.5
Pomegranate coated chicken cooked in the tandoori oven served with coriander and mint sauce	
<b>Seafood Temptation(GF)*</b>	23.5
Combination of fish, prawns and calamari pieces served with tamarind chutney	
<b>Tandoori Duck(GF)***</b>	23.5
Duck baked in East Indian masala gravy	
<b>Chingari Beef Cheeks(GF)***</b>	23.5
Braised beef cheeks with stone ground masala, ginger, garlic and chilli in rich sauce	
<b>Chapli Chicken(GF)</b>	19.5
Crispy crumbed chicken with choice of Vindaloo, Korma or Makhani sauce	
<b>Dum Pukt Lamb Shanks(GF)***</b>	23.5
Twice cooked lamb shanks in a mace, tomato, cinnamon and cardamom gravy	

## Chef's Special Thali

*A complete Indian meal served on a traditional platter*

<b>Vegetarian</b>	25
Malai kofta, dahl bukhara, vegetable korma, served with rice, garlic naan, mango chutney and pappadums	
<b>Non-Vegetarian</b>	28
Lamb roganjosh, vegetable korma, butter chicken, served with rice, garlic naan, mango chutney and pappadum	

## Vegetarian Mains

<b>Palak Paneer(GF)*</b>	14.5
Cottage cheese cubes in curried spinach sauce	
<b>Mutter Mushroom(GF)*</b>	14.5
Butter mushroom and sugar peas cooked in rich creamy curry sauce	
<b>Vegetable Korma(GF)*</b>	14.5
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
<b>Dahl Bukhara(GF)*</b>	13.5
Black lentil and kidney beans cooked in tomato creamy sauce	
<b>Aloo Gobhi(GF)*</b>	14.5
Florets of cauliflower and potatoes cooked in turmeric, ginger, tomato, red onion, and fresh coriander	
<b>Malai Kofta*</b>	15.5
Potato and cottage cheese dumplings in an almond tomato sauce	
<b>Paneer Makhani(GF)*</b>	14.5
Homemade cottage cheese cooked in a fenugreek and tomato sauce	

## Spice Level Indicator

\* = Mild      \*\*\* = Medium/Hot  
\*\* = Medium      \*\*\*\* = Hot  
GF = Gluten Free

Sorry No Separate Accounts  
Packed Food \$2.00  
Public Holiday Surcharge \$2.00 p.p.