

Accompaniments

	Reg/ Large
Steamed Rice	3.5/4.5
Saffron Rice	4.0/5.0
Kashmiri Pilau	5.0/6.5
(Saffron rice with almonds and dried fruit)	
Raita [ri-ta] – Cucumber yoghurt	4.5
Mango chutney	2.0
Mango, lime or chilli pickle	2.0
Pappadam (4 pieces)	2.0

Curry & More

Chicken Schnitzel and chips	12.5
Child's Nuggets and chips	9.5
Child's Butter Chicken and rice	9.5
Fish and chips(2pcs)	10.5
Battered fish and chips with tartare sauce and lemon wedge	

Dessert

Gulab Jamun	5.5
Milk dumplings fried and steeped in sugar syrup	

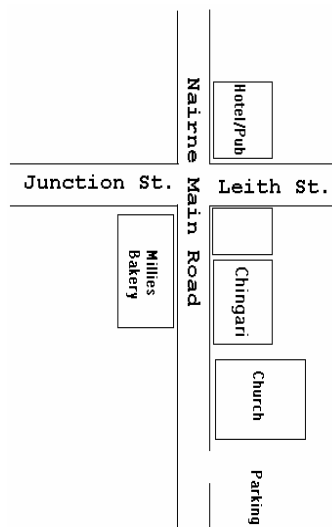
We specialize in outside catering and private functions, give us a call for your next event

on

08 8388 0880.

or

**Call our Chef direct on
0402 620 889**



Let us know your dietary requirements and we will do our best to assist you

Note: Prices are subject to change without notice

OPEN: Wednesday to Monday
5pm 'til late
Closed Tuesdays
Open Sundays and Public Holidays
56 MAIN RD NAIRNE 5252

chingari
RESTAURANT
divine indian cuisine
FULLY LICENSED

TAKE AWAY
PH 8388 0880
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FAX: 8391 2114

Starters

Sharbi Kababi(GF)** (3 & 6 Pcs.)	10.5/17.5
Marinated chicken in yoghurt, ginger, garlic and garam masala and flamed with Rum	
Seekh Kebab(GF)** (2 & 4 Pcs.)	9.5/13.5
Succulent lamb mince cooked with tandoori spices	
Fish Tikka(GF)*** (4 Pcs.)	12.5
F.O.D. marinated with yoghurt, ginger, garlic, lime, garam masala and cooked in clay oven and served with mango chutney	
Tandoori Prawn(GF)** (6 Pcs.)	12.5/17.5
Aniseed flavoured prawns marinated in garlic, lime juice and yoghurt	
Tandoori Mixed Platter(GF)** (2 Pcs. ea)	16.5
Trio of marinated prawns, chicken tikka and lamb kebab	
Vegetable Pakora* (6 & 12 Pcs.)	8.5/12.5
Vegetables dipped in chick pea flour then crisp fried served with mint chutney	
Onion Bhaji*	7.5
Battered fried onions with Indian spices served with tamarind chutney	
Vegetable Samosas* (2 Pcs.)	7.5
Deep fried pasty triangles stuffed with spicy vegetables	

Mains

Butter Chicken - Makhani (GF)*	14.5
Marinated chicken cooked in a creamy tomato sauce	
Korma (Lamb/ Chicken/Beef)(GF)*	14.5
Tender meat pieces coated in a creamy almond and cashew spiced sauce	
Chicken Madras(Lamb/Chicken/Beef)(GF)*	14.5
Chicken thighs cooked in ginger, garlic, coconut milk and chilli	
Lamb Roganjosh(GF)**	14.5
A traditional north Indian lamb curry cooked with cardamom and saffron	
Beef Pasenda(GF)**	14.5
Korong Beef cooked with vegetables in a rich curried tomato sauce	
Vindaloo (Lamb/Chicken/Beef) (GF)****	15.5
Very Hot – typically Goanese style, cooked in Chef's special dynamite sauce	
Chicken Tikka Masala(GF)***	15.5
Hawkers style tandoori chicken cooked with ginger, garlic, tomato and coriander gravy	
Aloo Bukhara Gosht(GF)**	15.5
Lamb and potato cubes simmered in rich onion and tomato gravy	
Saag Gosht (Lamb/Chicken/Beef)*	15.5
Tender meat pieces braised in curried spinach puree	
Prawns Jalfrezi(GF)**	17.5
Prawns tossed with cauliflower, onion, capsicum, carrot and peas in a roasted cumin sauce	
Meen Moely(GF)*	17.5
Traditional Indian fish curry cooked in a coconut base gravy with mustard and curry leaves	

Vegetarian Mains

Palak Paneer(GF)*	12.5
Cottage cheese cubes in curried spinach sauce	
Mutter Mushroom(GF)*	12.5
Butter mushroom and sugar peas cooked in rich creamy curry sauce	
Vegetable Korma(GF)*	12.5
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
Dahl Bukhara(GF)*	12.5
Black lentil and kidney beans cooked in tomato creamy sauce	
Aloo Gobhi(GF)*	12.5
Florets of cauliflower and potatoes cooked in turmeric, ginger, tomato, red onion, and fresh coriander	
Malai Kofta*	13.5
Potato and cottage cheese dumplings in an almond tomato sauce	
Paneer Makhani(GF)*	13.5
Homemade cottage cheese cooked in a creamy fenugreek and tomato sauce	

Salad

Tandoori Chicken Salad*	9.5
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	

Chingari Specialities

All tandoori specialities served with tandoori baked potatoes

Tandoori Chicken Kandari(GF)**	18.5
Pomegranate coated chicken cooked in the tandoori oven served with coriander & mint sauce	
Seafood Temptation(GF)*	22.5
Combination of fish, prawns and calamari pieces served with tamarind chutney	
Tandoori Duck(GF)***	22.5
Duck baked in East Indian masala gravy	
Chingari Beef Cheeks(GF)***	22.5
Braised beef cheeks with stone ground masala, ginger, garlic and chilli in rich sauce	
Chapli Chicken(GF)***	18.5
Schnitzel style chicken with choice of Vindaloo, Korma or Makhani sauce	
Dum Pukt Lamb Shanks	22.5
Twice cooked lamb shanks in Mace, tomato and cardamom gravy	

Indian Breads (1pce.)

		reg	large
Plain Naan	2.5	Steamed Rice	3.5/4.5
Butter Naan	2.5	Saffron Rice	4.0/5.0
Garlic Naan	3.0	Kashmiri Pilau	5.0/6.5
Cheese Naan	3.5	(Saffron rice with almonds	
Chilli Cheese Naan	3.9	and dried fruit)	
Paratha (Wholemeal)	3.0		