

SALADS

Tandoori Chicken Salad*	18.5
Tender pieces of chicken tossed with iceberg lettuce and shredded cheese with tamarind and mint dressing	
Chingari Salad*	16.5
Combination of cucumber, tomatoes, paneer cheese, chick peas with lemon and chat masala dressing	

ACCOMPANIMENTS

Raita – cucumber yoghurt	5.5
Mango Chutney	3.5
Mango Pickle	3.5
Lime Pickle	3.5
Chilli Pickle	3.5
Pappadam (GF) (4 pieces)	3.0

INDIAN BREADS (1pce.)

Plain Naan	3.9
Butter Naan	3.9
Garlic Naan	4.2
Cheese Naan	4.5
Cheesy Garlic Naan	4.9

RICE

	Reg/Large
Steamed Rice	5.0/6.0
Saffron Rice	5.5/6.5
Kashmiri Pilau	6.5/7.5

[Saffron rice with almonds & dried fruit]

CHILDREN'S MEALS

For children under 12 years old

Child's Butter Chicken with Rice	17.5
Chicken Nuggets and Chips (6pcs)	17.5
Chicken Schnitzel and Chips	18.5

DESSERTS

Gulab Jamum (2 Pieces)	12.5
Sweet yet creamy warm milk dumplings simmered in rose syrup	
Mango Kulfi	12.5
Delicately flavoured Alphonso mango ice-cream enriched with almonds and pistachio	



TAKE-AWAY MENU

OPENING HOURS

OPEN

Wednesday – Sunday

5pm – 9pm

CLOSED

Monday Tuesday

For take-away orders

booking or enquires

Ph: 08 8388 0880

Call Kamal on

M: 0402 620 889

56 Main Street

NAIRNE SA 5252

www.chingari.com.au

Spice Level Indicator

*=**Mild** **=**Medium** ***=**Medium/Hot** ****=**Hot**

NOTE: DISHES CAN ALWAYS BE MADE HOTTER!

STARTERS

	Ent./Main
Vegetable Samosas*(2 Pcs.)	11.5
Deep fried pasty triangles stuffed with spicy vegetables	
Onion Bhaji(GF)*	11.5
Chick pea battered onions, lightly spiced and crisp fried served with tamarind and mint chutney	
Vegetable Pakora(GF)*(6 & 12 Pcs.)	11.5/15.0
Vegetables dipped in chick pea flour then crisp fried served with mint and tamarind chutney	
Fish Tikka(GF)*** (3 & 6 Pcs.)	15.5/23.5
F.O.D. marinated with yoghurt, ginger, garlic, lime, garam masala and cooked in served with mint & coriander chutney	
Vegetarian Mixed Platter*	19.5
Vegetable Pakoras (2) Samosa (1) & Onion Bahji	
Tandoori Chicken(GF)**(3 & 6 Pcs.)	15.5/23.5
Marinated chicken in yoghurt, ginger, garlic and garam masala and flamed with Rum	
Tandoori Prawn(GF)**(6&12 Pcs.)	15.5/24.0
Aniseed flavoured prawns marinated in garlic, lime juice and yoghurt served with yoghurt, mint & coriander chutney	
Tandoori Mixed Platter** (2 Pcs. ea)	24.0
Trio of marinated prawns, chicken tikka and tandoori paneer	

VEGETARIAN MAINS

Palak Paneer(GF)*	16.5
Cottage cheese cubes in curried spinach sauce	
Mutter Mushroom(GF)*	16.5
Butter mushroom and sugar peas cooked in rich creamy curry sauce	
Vegetable Korma(GF)*	16.5
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
Dahl Bukhara(GF)*	16.5
Black lentil and kidney beans cooked in tomato creamy sauce	
Aloo Gobhi(GF)*	16.5
Florets of cauliflower and potatoes cooked in turmeric, ginger, tomato, red onion, and fresh coriander	
Malai Kofta*	16.5
Potato and cottage cheese dumplings in an almond tomato sauce	
Mutter Paneer(GF)*	16.5
Homemade cottage cheese and green peas cooked in a fenugreek and tomato sauce	
Aloo Channa Masala(GF)*	16.5
Potatoes and chickpeas curry, cooked with garam masala, onion, ginger and garlic	

MAINS

Butter Chicken - Makhani(GF)*	19.5
Marinated chicken cooked in a creamy tomato sauce	
Korma (Lamb/ Chicken/Beef)(GF)*	19.5
Tender meat pieces coated in a creamy almond and cashew spiced sauce	
Madras(Lamb/Chicken/Beef)(GF)*	19.5
Tender meat pieces cooked in ginger, garlic, coconut milk and chilli	
Vindaloo (Lamb/Chicken/Beef)(GF)****	19.5
Very Hot – typically Goanese style, cooked in chef's special dynamite sauce	
Lamb Roganjosh(GF)**	19.5
A traditional north Indian lamb curry cooked with cardamom and saffron	
Beef Pasenda(GF)**	19.5
Coorong Beef cooked with vegetables in a rich curried tomato sauce	
Chicken Tikka Masala(GF)***	19.5
Hawkers style tandoori chicken cooked with ginger, garlic, tomato and coriander gravy	
Aloo Bukhara Gosht(GF)**	19.5
Lamb and potato cubes simmered in rich onion and tomato gravy	
Saag Gosht (Lamb/Chicken/Beef)(GF)*	19.5
Tender meat pieces braised in curried spinach puree	
Prawns Jalfrezi(GF)**	23.5
Prawns tossed with cauliflower, onion, capsicum carrot and peas in a roasted cumin sauce	
Meen Moely(GF)*	23.5
Traditional Indian fish curry cooked in a coconut base gravy with mustard and curry leaves	

CHINGARI SPECIALITIES

Chicken Tikka Kandari(GF)**	24.0
Pomegranate coated chicken cooked in the tandoori oven served with coriander & mint sauce	
Seafood Malabar(GF)**	28.5
Prawns, barramundi, squid and mussels, cooked in chilli, fresh curry leaves and coconut	
Tandoori Duck(GF)***	28.5
Duck baked in East Indian masala gravy	
Chingari Beef Cheeks(GF)***	28.5
Braised beef cheeks with stone ground masala, ginger, garlic and chilli in rich sauce	
Chapli Chicken	24.5
Crispy crumbed chicken with choice of vindaloo, Korma or Makhani sauce	