

chingari
CATERING

Takeaway catering for your
Special at Home Events
such as birthdays & anniversaries.

Orders must be placed with minimum
2 day business notice.

Choice of 2 meat curries and;
1 vegetarian curry
with
Kashmiri Pilau Rice
Garlic Naan
Plain Naan
Raita, Mango Chutney and
Pappadums.

Order pickup between business hours

Prices are for takeaway pickup only
No delivery available.

Minimum order for 10 people
\$25.00 per person

chingari
RESTAURANT

TAKE-AWAY MENU

TRADING HOURS

THURSDAY – SUNDAY

OPEN: 5pm

Kitchen Closes: 8:30pm

CLOSED: 9pm

CLOSED

**Monday, Tuesday,
Wednesday**

For take-away orders
booking or enquires

Ph: 08 8388 0880

Call Kamal on

M: 0402 620 889

56 Old Princes Hwy

NAIRNE SA 5252

www.chingari.com.au

STARTERS	Ent./Main
Chicken Tikka(GF)**(3 & 5 Pcs.)	15.5/22.5
Marinated chicken in yoghurt, ginger, garlic and garam masala	
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.)	11.5/17.5
Vegetables dipped in chick pea flour then crisp fried served with mint and tamarind chutney	
Vegetable Samosas*(2 Pcs)	11.5
Deep fried pasty triangles stuffed with spicy vegetables	

MAINS

Butter Chicken - Makhani(GF)*	20.5
Marinated chicken cooked in a creamy tomato sauce	
Korma (Lamb/ Chicken/Beef)(GF)*	20.5
Tender meat pieces coated in a creamy almond and cashew spiced sauce	
Madras(Lamb/Chicken/Beef)(GF)*	20.5
Tender meat pieces cooked in ginger, garlic, coconut milk & curry leaf sauce	
Vindaloo (Lamb/Chicken/Beef)(GF)****	20.5
Very Hot – typically Goanese style, cooked in chef's special dynamite sauce	
Lamb Roganjosh(GF)**	20.5
A traditional north Indian lamb curry cooked with cardamom and saffron	
Beef Pasenda(GF)**	20.5
Tender beef cooked with vegetables in a rich curried tomato sauce	
Chicken Tikka Masala(GF)***	20.5
Hawkers style tandoori chicken cooked with ginger, garlic, tomato and coriander gravy	
Aloo Bukhara Gosht(GF)**	20.5
Lamb and potato cubes simmered in rich onion and tomato gravy	
Saag Gosht (Lamb/Chicken/Beef)(GF)*	20.5
Tender meat pieces braised in curried spinach puree	
Prawns Jalfrezi(GF)**	24.5
Prawns tossed with cauliflower, onion, capsicum carrot and peas in a roasted cumin sauce	
Meen Moely(GF)*	24.5
Traditional Indian fish curry cooked in a coconut base gravy with mustard and curry leaves	
Chapli Chicken	24.5
Crispy crumbed chicken with choice of Vindaloo, Korma or Makhani sauce	

VEGETARIAN MAINS

Palak Paneer(GF)*	17.5
Cottage cheese cubes in curried spinach sauce	
Mutter Mushroom(GF)*	17.5
Butter mushroom and sugar peas cooked in rich creamy curry sauce	
Vegetable Korma(GF)*	17.5
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
Dahl Bukhara(GF)*	17.5
Black lentil and kidney beans cooked in tomato creamy sauce	
Aloo Gobhi(GF)*	17.5
Florets of cauliflower and potatoes cooked in turmeric, ginger, tomato, red onion, and fresh coriander	
Mutter Paneer(GF)*	17.5
Homemade cottage cheese and green peas cooked in a fenugreek and tomato sauce	
Aloo Channa Masala(GF)*	17.5
Potatoes and chickpeas curry, cooked with garam masala, onion, ginger and garlic	

INDIAN NAAN BREADS (1pce.)

Plain Naan	4.0
Butter Naan	4.0
Garlic Naan	4.5
Cheese Naan	4.5
Cheesy Garlic Naan	5.0

RICE

	Reg/Large
Steamed Rice	5.0/6.0
Saffron Rice	5.5/6.5
Kashmiri Pilau	6.5/7.5
(Indian infused spices with almonds & dried fruit)	

ACCOMPANIMENTS

Raita – cucumber yoghurt	5.5
Mango Chutney	3.5
Mango Pickle	3.5
Lime Pickle	3.5
Chilli Pickle	3.5
Mint Sauce or Tamarind Chutney	3.5
Pappadam (GF) (4 pieces)	3.5

DESSERTS

Gulab Jamum (2 Pieces)	12.5
Indian Milk Dumplings simmered in Rose Syrup	
Mango Kulfi	12.5
Delicately flavoured Alphonso mango ice-cream enriched with almonds and pistachio	

SPICE LEVEL INDICATOR

* = MILD ** = MEDIUM *** = MEDIUM-HOT **** = HOT

Spice Level Indicator is an estimate of a dish's overall spiciness and does not take into account personal preferences and tolerances.
Dishes can always be made hotter but some dishes may not be able to be made milder.
Any enquiries regarding spiciness of dishes please speak to our staff.