



# chingari

RESTAURANT

# DINE IN MENU

## SOFT DRINKS

Mango Lassi	7.5
Orange Juice, Apple Juice	6.5
Coke, Diet Coke, No Sugar Coke, Lemonade	5.5
Tonic Water, Soda Water	5.5
Lemon Lime Bitters	7.5
Sparkling Mineral Water (750ml)	8.5

### 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.

## STARTERS

<b>Chicken Tikka (GF) ** (3 pcs/ 5pcs)</b>	E16.5 / M 24.5
Chicken in yoghurt, ginger, garlic & garam masala	
<b>Onion Bhaji (GF) *</b>	E12.5
Lightly spiced chickpea battered onions	
<b>Vegetable Pakora (GF) * (6 &amp; 12 Pcs.)</b>	E 12.5/ M18.5
Vegetables in chickpea batter with tamarind & mint chutney	
<b>Vegetable Samosas * (2 pcs)</b>	E12.5
Pastry triangles stuffed with curried vegetables	

## MAINS

<b>Butter Chicken - Makhani (GF) *</b>	22.5
Marinated chicken cooked in a creamy tomato sauce	
<b>Korma (Lamb / Chicken / Beef) (GF) *</b>	22.5
A mild creamy almond & cashew nut spiced sauce	
<b>Madras (Lamb / Chicken / Beef) (GF) **</b>	22.5
Ginger, garlic, coconut milk & curry leave sauce	
<b>Vindaloo (Lamb / Chicken / Beef) (GF) ****</b>	22.5
Very Hot - cooked in Chef's special dynamite sauce	
<b>Lamb Rogan Josh (GF) **</b>	22.5
Lamb curry cooked with cardamom & cinnamon sauce	
<b>Beef Pasenda (GF) **</b>	22.5
Tender beef with vegetables in a rich curry sauce	
<b>Chicken Tikka Masala (GF) ***</b>	22.5
Chicken with ginger, garlic, tomato & coriander sauce	
<b>Aloo Bukhara Gosht (GF) **</b>	22.5
Lamb & potato simmered in onion & tomato sauce	
<b>Saag Gosht (Lamb / Chicken / Beef) (GF) *</b>	22.5
Tender meat braised in curried spinach	
<b>Prawns Jalfrezi (GF) **</b>	26.5
Prawns tossed with mixed vegetables & cumin seeds	
<b>Meen Moely (GF) *</b>	26.5
Fish curry in a coconut, mustard curry leaf sauce	
<b>Chapli Chicken</b>	26.5
Crumbed chicken with choice of Vindaloo, Korma or Makhani sauce	

## CHEF'S SPECIAL THALI

Traditional platter served with plain rice, garlic naan, raita & pappadam	
<b>Vegetarian *</b>	35
Mutter paneer, Dahl Bukhara, Vegetable Korma	
<b>Non-Vegetarian *</b>	39
Lamb Rogan Josh, Vegetable Korma, Butter Chicken	

## VEGETARIAN

<b>Palak Paneer (GF) **</b>	19.5
Cottage cheese cubes in curried spinach sauce	
<b>Mutter Mushroom (GF) *</b>	19.5
Mushroom & peas in rich creamy curry sauce	
<b>Vegetable Korma (GF) *</b>	19.5
Mixed vegetables cooked in a cashew nut sauce	
<b>Dahl Bukhara (GF) *</b>	19.5
Black lentil & kidney beans in tomato creamy sauce	
<b>Aloo Gobhi (GF) *</b>	19.5
Cauliflower & potatoes in turmeric, ginger, coriander	
<b>Mutter Paneer (GF) *</b>	19.5
Cottage cheese & peas in a tomato creamy sauce	
<b>Aloo Channa Masala (GF) *</b>	19.5
Potatoes & chickpeas curry with garam masala	

## ACCOMPANIMENTS

Plain or Butter Naan	4.5
Garlic, Cheese Naan	5.5
Cheesy-Garlic Naan	6.0
Steamed Rice	Sml 5.5 Lg 6.5
Saffron Rice	Sml 6.0 Lg 7.0
Kashmiri Pilau	Sml 7.0 Lg 8.0
(Indian infused spices with almonds & dried fruit)	
Raita (cucumber yoghurt)	6.5
Pickles - Mango, Lime or Chilli Pickle	3.5
Pappadums (GF) (4pcs)	3.5
Mint Sauce or Tamarind Chutney	3.5

## CHILDRENS MEAL (for children under 12 years old)

Butter chicken and rice	18.5
Chicken Schnitzel with chips	18.5

## DESSERT

<b>Mango Kulfi</b>	14.5
Indian alphonso infused mango ice-cream with nuts	
<b>Gulab Jamun</b>	14.5
Indian milk dumplings simmered in rose syrup	
(Optional) Serve Vanilla Ice-cream	4.0
<b>Nut Sundae</b>	14.5
Vanilla Ice-cream served with choice of Chocolate, or Strawberry topping	

SORRY NO SEPARATE ACCOUNTS

GF = Gluten Free | Packed Food \$2.50 | 15% Public Holiday Surcharge Prices effective as of January 2023 All prices inclusive of GST Prices are subject to change without notice.