

Beef Masala (mild, medium or hot) <i>Juicy pieces of beef and potatoes simmered in a creamy onion masala and herb sauce.</i>	\$19.50
Beef Harabara (mild, medium or hot) <i>Diced beef cooked with mix vegetables and spinach.</i>	\$19.50
Beef Sagwala (mild, medium or hot) <i>Beef cooked with onions, tomatoes, chopped spinach and finished with a dash of cream.</i>	\$19.50
Beef Vindaloo (hot only) 🍴🍴🍴 <i>Traditional goan curry prepared for hot and sour spicy taste with potatoes.</i>	\$19.50

GOAT CURRIES

Goat Khorma (mild, medium or hot) <i>Goat cobined with yoghurt and ground cashew nut to make a truly delightful curry.</i>	\$21.50
Goat Madras (mild, medium or hot) DF <i>Goat marinated in aromatic spices and finished with coconut cream.</i>	\$21.50
Goat Jal-Frezi (mild, medium or hot) DF <i>Pan fried goat with cumin seeds, onions, tomatoes, capsicum and fresh coriander.</i>	\$21.50
Goat Vindaloo (hot only) 🍴🍴🍴 DF <i>A traditional hot and spicy , tagy curry from Goa</i>	\$21.50
Goat Curry (mild, medium or hot) DF <i>An aromatic Sri Lankan curry with roasted spices & coconut.</i>	\$21.50
Goat Rogan Josh (mild, medium or hot) DFO <i>An enjoyable goat curry with fried ground onions, cashew nuts and coriander.</i>	\$21.50

VEGETABLE CURRIES

Navratan Khorma (mild, medium or hot) <i>An array of fresh garden vegetables cooked in spices, yoghurt and cashews paste.</i>	\$15.00
Vegetable Madras (mild, medium or hot) V <i>Mixed vegetable curry cooked with traditional South Indian spices and finished with coconut cream.</i>	\$15.00
Vegetable Saagwala (mild, medium or hot) DFO <i>A combination of seasonal vegetables with spinach and spices.</i>	\$15.00
Aloo Masala (mild, medium or hot) <i>A spicy dish of potatoes and peas, cooked in a almond tomato paste.</i>	\$15.00
Nargisi Kofta (mild, medium or hot) <i>Spicy balls of my vegetables and cottage cheese, cooked in a curry of tomatoes, spices and ground almonds.</i>	\$15.00
Vegetable Jal-Frezi (mild, medium or hot) DF <i>Pan fried vegetables with cumin seeds, onions, tomatoes, capsicum, and fresh coriander.</i>	\$15.00
Palak Paneer (mild, medium or hot) <i>Cottage cheese cooked with spinach, onions, tomatoes and capsicum.</i>	\$15.00
Pumpkin Dall (mild, medium or hot) DFO <i>Pumpkin cooked with lentils and fresh coriander.</i>	\$15.00

Saag Aloo (mild, medium or hot) DFO <i>Cubed potatoes pan fried with cumin seeds, spinach, ginger and garlic.</i>	\$15.00
Dal Saagwala (mild, medium or hot) DFO <i>Lentil cooked with chopped spinach, onions and tomatoes.</i>	\$15.00
Dal Maharani (mild, medium or hot) DFO <i>A classic combination of mixed lentils cooked with secret spices and flavoured with fresh coriander.</i>	\$17.50

SEAFOOD CURRIES

Prawn Curry (mild, medium or hot) DFO <i>A traditional Indian king prawn curry with spices and coconut milk.</i>	\$22.00
Prawn Saag (mild, medium or hot) DFO <i>Fresh king prawns and spinach sautéed with tomatoes, onions and cooked in a creamy sauce.</i>	\$22.00
Prawn Masala (mild, medium or hot) <i>Fresh king prawns cooked in red masala paste with onions, tomatoes and capsicum.</i>	\$22.00
Butter Prawn (mild, medium or hot) <i>King prawns cooked with ground almonds and spinach in a creamy tomato sauce.</i>	\$22.00
Prawn Vindaloo (hot only) 🍴🍴🍴 DF <i>Traditional hot prawn curry from goa, marintated in vinegar, garlic, ginger and hot spices.</i>	\$22.00
Fish Molee (mild, medium or hot) DFO <i>Fresh fish marinated with roasted spices then cooked with chopped onions, tomatoes and finished with a creamy coconut sauce.</i>	\$22.00

BEVERAGES

Coke, Diet Coke, Lemonade,	\$4.00
Lemon Squash, Fanta and water	\$4.00
Coke and Coke Zero Sugar 1.25L	\$7.00
Lemon Lime Bitter, Organic Juice, Orange Juice	\$4.50
Mango Lassi / Sweet Lassi	\$6.00

DESSERTS

Gulab Jamun / Kulfi	\$5.50
----------------------------	---------------

MEAL DEALS

- Solo Delight \$27:** Choose any 1curry, plain naan, raita or pappadum and can of your choice
- Duo Dinner \$49:** Choose any 2 curries, 2 plain naan, raita or pappadum and 2 cans of your choice
- Family Feast \$95:** Choose any 4 curries, 4 plain naan, raita or pappadum and 4 cans of your choice
- Mega Gathering \$115:** Choose any 5 curries, 5 plain naan, raita or pappadum plus a 1.25L drink

Note: each curry \$3 extra for goat / seafood

B.Y.O, Air-Conditioned

The restaurant that served the Noosa community for over a decade welcomes you to its new location.



Indian Restaurant TAKE AWAY MENU

FREE RICE WITH EVERY TAKEAWAY CURRY

Our curries are gluten free
No surcharge on public holidays



Google Review

f @ Please follow us.

Open 6 Days -Tuesday to Sunday
Dinner from - 4.30pm till late

07 5493 4085

6/179 Nicklin Way, Warana, Qld 4575

www.mysticindiarestaurant.com.au

ENTREES

(all fried entrees served with Tamarind Chutney)

Pakora (4 pieces Per Serve)

A popular snack made with a secret spice chickpea batter and deep fried. Your choice of:

Onion	\$7.00
Mix vegetable	\$7.00
Potato (Bhonda)	\$7.00
Paneer	\$7.00
Chicken	\$8.50
Prawn	\$11.50
Mix Entree (Onion, mix vegetable, potato, chicken, prawn)	\$10.50

Samosa (2 pieces Per serve)

A hand made Plain Flour pastry with onion seeds Pastry filled with spices

Vegetable	\$7.00
Beef Mince	\$7.00

TANDOORI ENTREES

Murugh Tikka (4 pieces) Boneless Chicken marinated over night and cooked in tandoori oven.	\$12.50
Tandoori Chicken (half chicken) Chicken with bones marinated in yoghurt and spices, and cooked in tandoor.	\$12.50
Chicken Kasturi (4 pieces) Boneless chicken marinated in cashews, cream, cardmom powder, then cooked in tandoori oven.	\$12.50
Barrah Kebab (2 pieces) Lamb shoulder chops marinated in tandoori spices and cooked in tandoori oven.	\$12.50
Tandoori Prawns (4 pieces) (Jingal Jai Pari) Prawn's marinated in ajowan, lemon juice, and chef spices.	\$12.50
Tandoori fish (4 pieces) (Sahi Macchi Tikka) Fish marinated with ajowan, green masala paste and cooked in tandoori oven	\$12.50

SIDE DISHES

Sweet Mango Chutney	\$3.50
Yoghurt and Cucumber Raita	\$3.50
Indian Salad	\$3.50
Mint Chutney	\$3.50
Tomato Chutney	\$3.50
Pickle (Chilli, Lime, Mango)	\$3.50
Pappadums (4 pieces)	\$3.50

INDIAN BREADS

Plain Naan A soft bread made of plain flour and eggs baked in the tandoori oven.	\$4.00
Garlic Naan Naan topped with fresh garlic.	\$4.50
Potato Naan Tandoori Naan stuffed with spiced potato.	\$4.50
Cheese and Spinach Naan Tandoori Naan stuffed with cottage cheese and spinach.	\$4.50
Roti DFO A traditional Indian bread made of whole meal flour.	\$4.00
Plain Paratha DFO Whole meal flour flaky layered bread with butter.	\$4.50
Chicken Naan Tandoori Naan filled with Chicken tikka pieces	\$4.50
Kheema Naan Tandoori Naan stuffed with spiced beef mince.	\$4.50
Kheema Paratha A whole meal bread with a filling of spicy Beef mince.	\$4.50
Spicy Naan Tandoori naan topped with ginger, garlic, chilli and chef special blend of herbs, and spices.	\$4.50
Kashmiri Naan Tandoori naan stuffed with mix dried fruit.	\$4.50

EXOTIC RICE SELECTION

Mutter Pulo DFO Basmati Rice pan fried with green peas.	\$6.50
Coconut Rice DF	\$7.50
Hydrabadi vegetable Dum Biryani DF	\$18.00
Hydrabadi Dum Biryani (Chicken, Lamb, Beef) DF	\$19.50
Goat Dum Biryani DF	\$21.50

MAIN COURSES

CHICKEN

Butter Chicken (mild, medium or hot) Tender boneless chicken cooked in tandoor and finished with tomatoes, ground almonds and cream.	\$19.50
Chicken Tikka Masala (mild, medium or hot) Boneless tandoori cooked chicken with onions, tomatoes, capsicum and almond sauce.	\$19.50
Chicken Lahori (mild, medium or hot) Boneless chicken cooked with ground cashew nuts, ginger, finished with spinach and cream	\$19.50
Chicken Khorma (mild, medium or hot) Chicken cooked in yoghurt and cashew nuts.	\$19.50
Chicken Madras (mild, medium or hot) DF Chicken cooked with South Indian spices and finished with coconut cream.	\$19.50

Chicken Jal-Frezi (mild, medium or hot) DF Chicken pan fried with cumin seeds, onions, tomatoes, capsicum and fresh coriander.	\$19.50
Chicken Achari (mild, medium or hot) Chicken cooked in chef special pickled spices for tangy taste.	\$19.50
Chicken Saag (mild, medium or hot) DFO Chicken cooked with onions, tomatoes, chopped spinach and finished with a dash of cream.	\$19.50
Chicken Vindaloo (hot only) 🌶️🌶️🌶️ DF Traditional goan curry prepared for hot and sour spicy taste with potatoes.	\$19.50

LAMB

Lamb Rogan Josh (mild, medium or hot) DFO Lamb cooked with Kashmiri spices, fried ground onion and fresh coriander.	\$19.50
Lamb Khorma (mild, medium or hot) Diced lamb cooked with yoghurt and ground cashew nut to make a truly delightful curry.	\$19.50
Lamb Madras (mild, medium or hot) DF Diced lamb cooked with traditional South Indian spices and finished with coconut cream.	\$19.50
Lamb Jal-Frezi (mild, medium or hot) DF Lamb fried with cumin seeds, onions, tomatoes, capsicum and fresh coriander.	\$19.50
Lamb Masala (mild, medium or hot) DFO Juicy pieces of lamb and potatoes simmered in a creamy onion masala and herb sauce.	\$19.50
Dalacha Gohst (mild, medium or hot) DFO Tender pieces of lamb combined with lentils in a creamy sauce.	\$19.50
Sabji Gosht (mild, medium or hot) DFO Diced lamb cooked with mix vegetables.	\$19.50
Lamb Pasanda (mild, medium or hot) A unique lamb curry cooked in tomato based sauce with ground almonds, ginger and coriander.	\$19.50
Lamb Saagwala (mild, medium or hot) DFO Lamb cooked with onions, tomatoes, and chopped spinach and finish with a dash of cream.	\$19.50
Lamb Vindaloo (hot only) 🌶️🌶️🌶️ DF Traditional goan curry prepared for hot and sour spicy taste with potatoes.	\$19.50

BEEF

Beef Khorma (mild, medium or hot) Diced beef cooked with yoghurt and ground cashew nut to make a truly delightful curry.	\$19.50
Beef Do Pyaz (mild, medium or hot) Tender diced beef in a onion based masala with green coriander.	\$19.50
Beef Madras (mild, medium or hot) Beef cooked with traditional South Indian spices and finished with coconut cream.	\$19.50
Beef Jal-Frezi (mild, medium or hot) Beef pan fried with cumin seeds, onions, tomatoes, capsicum and fresh coriander.	\$19.50