

Beef Masala (mild, medium or hot) <i>Juicy pieces of beef and potatoes simmered in a creamy onion masala and herb sauce.</i>	\$20.90
Beef Sagwala (mild, medium or hot) <i>Beef cooked with onions, tomatoes, chopped spinach and finished with a dash of cream.</i>	\$20.90
Beef Vindaloo (hot only) 🍴🍴🍴 <i>Traditional goan curry prepared for hot and sour spicy taste with potatoes.</i>	\$20.90

GOAT CURRIES

Goat Khorma (mild, medium or hot) <i>Goat cobined with yoghurt and ground cashew nut to make a truly delightful curry.</i>	\$22.90
Goat Madras (mild, medium or hot) DF <i>Goat marinated in aromatic spices and finished with coconut cream.</i>	\$22.90
Goat Jal-Frezi (mild, medium or hot) DF <i>Pan fried goat with cumin seeds, onions, tomatoes, capsicum and fresh coriander.</i>	\$22.90
Goat Vindaloo (hot only) 🍴🍴🍴 DF <i>A traditional hot and spicy , tagy curry from Goa</i>	\$22.90
Goat Curry (mild, medium or hot) DF <i>An aromatic Sri Lankan curry with roasted spicesandcoconut.</i>	\$22.90
Goat Rogan Josh (mild, medium or hot) DFO <i>An enjoyable goat curry with fried ground onions, cashew nuts and coriander.</i>	\$22.90

VEGETABLE CURRIES

Navratan Khorma (mild, medium or hot) <i>An array of fresh garden vegetables cooked in spices, yoghurt and cashews paste.</i>	\$16.50
Vegetable Madras (mild, medium or hot) V <i>Mixed vegetable curry cooked with traditional South Indian spices and finished with coconut cream.</i>	\$16.50
Vegetable Saagwala (mild, medium or hot) DFO <i>A combination of seasonal vegetables with spinach and spices.</i>	\$16.50
Aloo Masala (mild, medium or hot) <i>A spicy dish of potatoes and peas, cooked in an almond tomato paste.</i>	\$16.50
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>	\$16.50
Vegetable Jal-Frezi (mild, medium or hot) DF <i>Pan fried vegetables with cumin seeds, onions, tomatoes, capsicum, and fresh coriander.</i>	\$16.50
Palak Paneer (mild, medium or hot) <i>Cottage cheese cooked with spinach, onions, tomatoes and capsicum.</i>	\$17.50
Paneer Tikka Masala <i>Cottage cheese sauteed with onion, tomatoesandcapsicum in a creamy tomatoandalmond sauce with chef's secret spices.</i>	\$17.50
Pumpkin Dall (mild, medium or hot) DFO <i>Pumpkin cooked with lentils and fresh coriander.</i>	\$16.50

Saag Aloo (mild, medium or hot) DFO <i>Cubed potatoes pan fried with cumin seeds, spinach, ginger and garlic.</i>	\$16.00
Dal Saagwala (mild, medium or hot) DFO <i>Lentil cooked with chopped spinach, onions and tomatoes.</i>	\$16.00
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
Dal Makhni DFO <i>Black lentils cooked with fresh tomato puree, butter & cream, then finished 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>	\$23.50
Prawn Saag (mild, medium or hot) DFO <i>Fresh king prawns and spinach sautéed with tomatoes, onions and cooked in a creamy sauce.</i>	\$23.50
Prawn Masala (mild, medium or hot) <i>Fresh king prawns cooked in red masala paste with onions, tomatoes and capsicum.</i>	\$23.50
Butter Prawn (mild, medium or hot) <i>King prawns cooked with ground almonds and spinach in a creamy tomato sauce.</i>	\$23.50
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>	\$23.50

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, Lemon Squash, Orange Juice	\$4.50
Mango Lassi / Sweet Lassi	\$6.00

DESSERTS

Gulab Jamun / Kulfi	\$6.50
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MEAL DEALS

Solo Delight \$28.90: Choose any 1 curry, plain naan, raita or pappadum and can of your choice

Duo Dinner \$53: Choose any 2 curries, 2 plain naan, raita or pappadum and 2 cans of your choice

Family Feast \$99: Choose any 4 curries, 4 plain naan, raita or pappadum and 4 cans of your choice

Mega Gathering \$119: 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.

*Prices include GST and are subject to change without notice.

** 15% surcharge applies on public holidays.



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**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	\$7.90
Mix vegetable	\$7.90
Potato (Bhonda)	\$7.90
Paneer	\$8.50
Chicken	\$8.50
Prawn	\$12.50
Mix Entree (Onion, mix vegetable, potato, chicken, prawn)	\$11.50

Samosa (2 pieces Per serve)

A handmade plain flour pastry with onion seeds, filled with spices

Vegetable	\$7.90
Beef Mince	\$7.90

TANDOORI ENTREES

Murugh Tikka (4 pieces) \$12.50

Boneless Chicken marinated over night and cooked in tandoori oven.

Tandoori Chicken (half chicken) \$12.50

Chicken with bones marinated in yoghurt and spices, and cooked in tandoor.

Murugh Malai (4 pieces) \$12.50

Boneless chicken marinated in cashews, cream, cardmom powder, then cooked in tandoori oven.

Barrah Kebab (4 pieces) \$14.50

Lamb shoulder chops marinated in tandoori spices and cooked in tandoori oven.

Tandoori Prawns (4 pieces) \$12.50

(Jingal Jal Pari) Prawn's marinated in ajowan, lemon juice, and chef spices.

Tandoori fish (4 pieces) \$12.50

(Sahi Macchi Tikka) Fish marinated with ajowan, green masala paste and cooked in tandoori oven

STREET CHAT

Samosa Chat	\$11.50
Dahi Papdi Chat	\$11.50

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
Hot Sauce	\$4.00

INDIAN BREADS

Plain Naan \$4.50

A soft bread made of plain flour and eggs baked in the tandoori oven.

Garlic Naan \$5.00

Naan topped with fresh garlic.

Potato Naan \$5.00

Tandoori Naan stuffed with spiced potato.

Cheese and Spinach Naan \$5.00

Tandoori Naan stuffed with cottage cheese and spinach.

Roti DFO \$4.50

A traditional Indian bread made of whole meal flour.

Plain Paratha DFO \$5.00

Whole meal flour flaky layered bread with butter.

Chicken Naan \$5.00

Tandoori Naan filled with Chicken tikka pieces

Kheema Naan \$5.00

Tandoori Naan stuffed with spiced beef mince.

Kheema Paratha \$5.00

A whole meal bread with a filling of spicy Beef mince.

Spicy Naan \$5.00

Tandoori naan topped with ginger, garlic, chilli and chef special blend of herbs, and spices.

Kashmiri Naan \$5.00

Tandoori naan stuffed with mix dried fruit.

Chocolate Naan \$5.00

Naan stuffed with shredded chocolate.

EXOTIC RICE SELECTION

Mutter Pulo DFO \$7.50

Basmati Rice pan fried with green peas.

Coconut Rice DF \$8.50

Hydrabadi vegetable Dum Biryani DF \$19.50

Hydrabadi Dum Biryani (Chicken, Lamb, Beef) DF \$21.00

Goat Dum Biryani DF \$22.50

Extra Rice \$4.00

MAIN COURSES

CHICKEN

Butter Chicken (mild, medium or hot) \$20.90

Tender boneless chicken cooked in tandoor and finished with tomatoes, ground almonds and cream.

Chicken Tikka Masala (mild, medium or hot) \$20.90

Boneless tandoori cooked chicken with onions, tomatoes, capsicum and almond sauce.

Chicken Lahori (mild, medium or hot) \$20.90

Boneless chicken cooked with ground cashew nuts, ginger, finished with spinach and cream

Chicken Khorma (mild, medium or hot) \$20.90

Chicken cooked in yoghurt and cashew nuts.

Chicken Madras (mild, medium or hot) DF \$20.90

Chicken cooked with South Indian spices and finished with coconut cream.

Chicken Jal-Frezi (mild, medium or hot) DF \$20.90

Chicken pan fried with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

Chicken Achari (mild, medium or hot) \$20.90

Chicken cooked in chef special pickled spices for tangy taste.

Chicken Saag (mild, medium or hot) DFO \$20.90

Chicken cooked with onions, tomatoes, chopped spinach and finished with a dash of cream.

Chicken Vindaloo (hot only) 🌶️🌶️🌶️ DF \$20.90

Traditional goan curry prepared for hot and sour spicy taste with potatoes.

LAMB

Lamb Rogan Josh (mild, medium or hot) DFO \$21.90

Lamb cooked with Kashmiri spices, fried ground onion and fresh coriander.

Lamb Khorma (mild, medium or hot) \$21.90

Diced lamb cooked with yoghurt and ground cashew nut to make a truly delightful curry.

Lamb Madras (mild, medium or hot) DF \$21.90

Diced lamb cooked with traditional South Indian spices and finished with coconut cream.

Lamb Jal-Frezi (mild, medium or hot) DF \$21.90

Lamb fried with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

Lamb Masala (mild, medium or hot) DFO \$21.90

Juicy pieces of lamb and potatoes simmered in a creamy onion masala and herb sauce.

Dalacha Gohst (mild, medium or hot) DFO \$21.90

Tender pieces of lamb combined with lentils in a creamy sauce.

Sabji Gosht (mild, medium or hot) DFO \$21.90

Diced lamb cooked with mix vegetables.

Lamb Pasanda (mild, medium or hot) \$21.90

A unique lamb curry cooked in tomato based sauce with ground almonds, ginger and coriander.

Lamb Saagwala (mild, medium or hot) DFO \$21.90

Lamb cooked with onions, tomatoes, and chopped spinach and finish with a dash of cream.

Lamb Vindaloo (hot only) 🌶️🌶️🌶️ DF \$21.90

Traditional goan curry prepared for hot and sour spicy taste with potatoes.

BEEF

Beef Khorma (mild, medium or hot) \$20.90

Diced beef cooked with yoghurt and ground cashew nut to make a truly delightful curry.

Beef Do Pyaz (mild, medium or hot) \$20.90

Tender diced beef in a onion based masala with green coriander.

Beef Madras (mild, medium or hot) \$20.90

Beef cooked with traditional South Indian spices and finished with coconut cream.

Beef Jal-Frezi (mild, medium or hot) \$20.90

Beef pan fried with cumin seeds, onions, tomatoes, capsicum and fresh coriander.