

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

## GOAT CURRIES

<b>Goat Khorma (mild, medium or hot)</b> <i>Goat cobined with yoghurt and ground cashew nut to make a truly delightful curry.</i>	<b>\$23.50</b>
<b>Goat Madras (mild, medium or hot) DF</b> <i>Goat marinated in aromatic spices and finished with coconut cream.</i>	<b>\$23.50</b>
<b>Goat Jal-Frezi (mild, medium or hot) DF</b> <i>Pan fried goat with cumin seeds, onions, tomatoes, capsicum and fresh coriander.</i>	<b>\$23.50</b>
<b>Goat Vindaloo (hot only) 🍴🍴🍴 DF</b> <i>A traditional hot and spicy , tagy curry from Goa</i>	<b>\$23.50</b>
<b>Goat Curry (mild, medium or hot) DF</b> <i>An aromatic Sri Lankan curry with roasted spicesandcoconut.</i>	<b>\$23.50</b>
<b>Goat Rogan Josh (mild, medium or hot) DFO</b> <i>An enjoyable goat curry with fried ground onions, cashew nuts and coriander.</i>	<b>\$23.50</b>

## VEGETABLE CURRIES

<b>Navratan Khorma (mild, medium or hot)</b> <i>An array of fresh garden vegetables cooked in spices, yoghurt and cashews paste.</i>	<b>\$17.00</b>
<b>Vegetable Madras (mild, medium or hot) V</b> <i>Mixed vegetable curry cooked with traditional South Indian spices and finished with coconut cream.</i>	<b>\$17.00</b>
<b>Vegetable Saagwala (mild, medium or hot) DFO</b> <i>A combination of seasonal vegetables with spinach and spices.</i>	<b>\$17.00</b>
<b>Aloo Masala (mild, medium or hot)</b> <i>A spicy dish of potatoes and peas, cooked in an almond tomato paste.</i>	<b>\$17.00</b>
<b>Nargisi Kofta (mild, medium or hot)</b> <i>Spicy balls of my vegetables and cottage cheese, cooked in a curry of tomatoes, spices and ground almonds.</i>	<b>\$17.00</b>
<b>Vegetable Jal-Frezi (mild, medium or hot) DF</b> <i>Pan fried vegetables with cumin seeds, onions, tomatoes, capsicum, and fresh coriander.</i>	<b>\$17.00</b>
<b>Palak Paneer (mild, medium or hot)</b> <i>Cottage cheese cooked with spinach, onions, tomatoes and capsicum.</i>	<b>\$17.00</b>
<b>Paneer Tikka Masala</b> <i>Cottage cheese sauteed with onion, tomatoesandcapsicum in a creamy tomatoandalmond sauce with chef's secret spices.</i>	<b>\$17.00</b>
<b>Pumpkin Dall (mild, medium or hot) DFO</b> <i>Pumpkin cooked with lentils and fresh coriander.</i>	<b>\$17.00</b>

<b>Saag Aloo (mild, medium or hot) DFO</b> <i>Cubed potatoes pan fried with cumin seeds, spinach, ginger and garlic.</i>	<b>\$17.00</b>
<b>Dal Saagwala (mild, medium or hot) DFO</b> <i>Lentil cooked with chopped spinach, onions and tomatoes.</i>	<b>\$17.00</b>
<b>Dal Maharani (mild, medium or hot) DFO</b> <i>A classic combination of mixed lentils cooked with secret spices and flavoured with fresh coriander.</i>	<b>\$17.00</b>
<b>Dal Makhni</b> <i>Black lentils cooked with fresh tomato puree, butter &amp; cream, then finished with fresh coriander.</i>	<b>\$17.00</b>

## SEAFOOD CURRIES

<b>Prawn Curry (mild, medium or hot) DFO</b> <i>A traditional Indian king prawn curry with spices and coconut milk.</i>	<b>\$24.50</b>
<b>Prawn Saag (mild, medium or hot) DFO</b> <i>Fresh king prawns and spinach sautéed with tomatoes, onions and cooked in a creamy sauce.</i>	<b>\$24.50</b>
<b>Prawn Masala (mild, medium or hot)</b> <i>Fresh king prawns cooked in red masala paste with onions, tomatoes and capsicum.</i>	<b>\$24.50</b>
<b>Butter Prawn (mild, medium or hot)</b> <i>King prawns cooked with ground almonds and spinach in a creamy tomato sauce.</i>	<b>\$24.50</b>
<b>Fish Molee (mild, medium or hot) DFO</b> <i>Fresh fish marinated with roasted spices then cooked with chopped onions, tomatoes and finished with a creamy coconut sauce.</i>	<b>\$24.50</b>

## BEVERAGES

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

## DESSERTS

<b>Gulab Jamun / Kulfi</b>	<b>\$6.50</b>
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## MEAL DEALS

- Solo Delight \$29.90:** Choose any 1curry, plain naan, raita or pappadum and can of your choice
- Duo Dinner \$56:** Choose any 2 curries, 2 plain naan, raita or pappadum and 2 cans of your choice
- Family Feast \$103** Choose any 4 curries, 4 plain naan, raita or pappadum and 4 cans of your choice
- Mega Gathering \$123:** 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.

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



**ORDER  
ONLINE**

# 07 5493 4085

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6/179 Nicklin Way, Warana, Qld 4575

[mysticindiarestaurant.com.au](http://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	\$8.50
Mix vegetable	\$8.50
Potato (Bhonda)	\$8.50
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, Beef) DF \$21.50

### Goat Dum Biryani DF (Lamb) \$22.50

### Extra Rice \$4.00

## MAIN COURSES

### CHICKEN

### Butter Chicken (mild, medium or hot) \$21.50

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

### Chicken Tikka Masala (mild, medium or hot) \$21.50

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

### Chicken Lahori (mild, medium or hot) \$21.50

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

### Chicken Khorma (mild, medium or hot) \$21.50

Chicken cooked in yoghurt and cashew nuts.

### Chicken Madras (mild, medium or hot) DF \$21.50

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

### Chicken Jal-Frezi (mild, medium or hot) DF \$21.50

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

### Chicken Achari (mild, medium or hot) \$21.50

Chicken cooked in chef special pickled spices for tangy taste.

### Chicken Saag (mild, medium or hot) DFO \$21.50

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

### Chicken Vindaloo (hot only) 🌶️🌶️🌶️ DF \$21.50

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

### LAMB

### Lamb Rogan Josh (mild, medium or hot) DFO \$22.50

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

### Lamb Khorma (mild, medium or hot) \$22.50

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

### Lamb Madras (mild, medium or hot) DF \$22.50

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

### Lamb Jal-Frezi (mild, medium or hot) DF \$22.50

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

### Lamb Masala (mild, medium or hot) DFO \$22.50

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

### Dalacha Gohst (mild, medium or hot) DFO \$22.50

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

### Sabji Gosht (mild, medium or hot) DFO \$22.50

Diced lamb cooked with mix vegetables.

### Lamb Pasanda (mild, medium or hot) \$22.50

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

### Lamb Saagwala (mild, medium or hot) DFO \$22.50

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

### Lamb Vindaloo (hot only) 🌶️🌶️🌶️ DF \$22.50

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

### BEEF

### Beef Khorma (mild, medium or hot) \$21.50

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

### Beef Do Pyaz (mild, medium or hot) \$21.50

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

### Beef Madras (mild, medium or hot) \$21.50

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

### Beef Jal-Frezi (mild, medium or hot) \$21.50

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