

ABOUT US

We at **Mr. India** believe that... Every man should treat himself like a King. Looking back into the Indian historical era... The gupta reign, the marathas, the mughals, the persians... All have left their mark on us Indians. Their lavish lifestyle, intricate architecture, music, art, poetry and cuisine is legendary, they left behind a legacy a tradition for others to follow.

We at **Mr. India** try to capture that special lifestyle, their tastes for the rich and the famous, the grand and the fine. Our cuisine, ambience and the service rendered to you is on a silver platter, because we know that there will always be many more times.

But never another you!!!

All the spices and herbs are used not just for flavours and aroma but for their digestive and nutritional values. Chillies are rich in vitamin c, fenugreek peps up the liver, ginger and peppercorn aid digestion, mint is cooling while coriander is good for the kidneys.

Good wholesome food and good health are closely linked at “**Mr. India**” we use only the freshest ingredients to prepare dishes that are as nutritious as they are delicious.

We welcome you to a new eating adventure, with a warm welcome that comes from the heart.

CONTACT US

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One bill per table. Price subject to change.

KEY

GF=Gluten Free and LF=Lactose Free

HOT CHILLI INDICATOR

No Chilli | 🌶️ = Mild - Mild to Medium Hot | 🌶️🌶️ = Medium Hot,
🌶️🌶️🌶️ = Medium to Hot | 🌶️🌶️🌶️🌶️ = Very Hot
All our Foods can be altered to suit your needs

SOMETHING TO START

Rasam Indian traditional tomato soup with chef's hidden recipe.	\$7.00
Mulligatawny Soup Indian style yellow lentil soup with touch of olive oil and lemon.	\$7.00
Trio of Homemade Dips and a Naan Fresh plain naan served with pickle, mango kasundi and raita dip.	\$10.00

SALADS

Garden Salad Finely sliced onions, cucumber, tomato, carrots, lettuce with Indian style salad dressing.	\$8.00
Chicken Salad Tandoori chicken pieces with seasonal greens, tomato and cucumber tossed with sesame oil, lemon and mint dressing.	\$8.00

NON VEGETARIAN ENTRÉE

(served with Mint Chutney)

Tandoori Chicken Drumsticks (GF) 🌶️ Chicken drumsticks marinated in special tandoori spices and grilled to finger.	4 PCS \$12.00	2 PCS \$6.50
Chilli Chicken (GF) 🌶️ Chef's special Indo Chinese recipe.	\$12.00	
Tandoori Chicken Tikka (4 PIECES) (GF/LF) 🌶️ Boneless chicken pieces marinated overnight in the traditional blend of spices and yogurt roasted in the tandoori oven.	\$10.00	
Chapli Seekh Kebab (4 PIECES) (GF/LF) Minced lamb, beef, lentil with herbs and spices, finger rolled and grilled in the tandoor.	\$10.00	
Garlic Prawns (GF) 🌶️ Prawns tossed with special spices and garlic.	\$11.90	
Tawa Barramundi (4 PIECES) Barramundi marinated in typical Indian style and cooked on tawa (iron pan) to give Indian taste.	\$12.00	
Mixed Platter Two pieces each of tandoori chicken tikka, chapli seekh kebab, tawa barramundi and garlic prawn.	\$20.00	

(customers with food allergies please notify staff beforehand)

VEGETARIAN ENTRÉE

(served with Tamarind Chutney)

Onion Bhaji (VEGAN) (GF/LF) \$9.00

Sliced onions with fresh spices fried crispy in a besan (chickpea) batter.

Punjabi Vegetable Samosa (LF) 🌶️ \$9.00

Triangular pastries filled with vegetables, flavoured with spices & exotic herbs.

Served with fresh mint chutney.

Potato Bonda (VEGAN) \$9.00

Sautéed potato in tamarind sauce with a touch of cilantro and garlic.

Broccoli Manchurian (VEGAN) \$10.00

Chef's special Indo Chinese dish.

Mr India Platter \$18.00

Two pieces of alu tikki, onion bhajji and punjabi vegetable samosa.

GLOBAL INDIAN FAVOURITES

Butter Chicken (MILD) (GF) \$17.90 CHICKEN BREAST \$19.90

Boneless chicken pieces cooked in tandoori oven and mixed with exotic creamy tomato sauce.

Mango Chicken (MILD) (GF) \$17.90 CHICKEN BREAST \$19.90

Boneless chicken pieces cooked in tandoori oven and mixed with exotic creamy mango sauce and tomato.

Chicken Tikka Masala (GF) 🌶️ \$17.90

Boneless chicken cooked in spicy masala with green capsicum and onions and herbs.

Korma Lamb / Chicken (MILD) (GF) \$17.90

Tender pieces of chicken / lamb cooked in a mild rich and creamy sauce of cashews, ginger and coriander.

Madras Lamb / Chicken (LF) 🌶️ \$17.90

Tender pieces of chicken / lamb cooked in South Indian style with coconut based curry with mustard seeds, chillies and curry leaves.

Saagwala Lamb / Chicken / Beef (GF) 🌶️ \$17.90

Tender diced chicken / lamb / beef cooked in pure spinach and sage highlighted by clove and garlic with touch of butter.

Beef Vindaloo (HOT) (GF) 🌶️🌶️🌶️🌶️ \$17.90

Cubed beef cooked in an explosive hot and tangy tomato sauce with garam masala, cumin, paprika, tumeric and coriander.

Beef Rogan Josh (GF/LF) 🌶️ \$17.90

This unique combination of cubed beef is cooked gently in mildly spiced ground spices and fenugreek leaves.

Nariya Murgh (GF/LF) \$18.90

Boneless chicken simmered in a tangy coconut and tomato sauce tempered with fennel, mustard and curry leaves.

CHEF'S RECOMMENDATIONS

Goat Masala (GF/LF)	\$19.00
With bone pieces of goat cooked with aromatic chef's special gravy with onion, tomato, ginger and spices.	
Barra Goan (GF/LF)	\$19.90
Simmered Barramundi in an aromatic South Indian coconut curry laced with tomatoes and spices.	
Kashmiri Elaichi Lamb (GF/LF) 🌶️🌶️	\$18.90
Cooked with a predominant flavour of Cardamom, whole red chillies and yoghurt.	
Lamb Shank (GF/LF)	\$19.90
Lamb shank specifically marinated and cooked in typical Indian country style curry.	
Prawn Malbari (GF/LF)	\$19.90
A mild prawn curry cooked in coconut cream, onions, a touch of ginger, garlic and mild spices.	
Seafood Tadka (GF/LF)	\$21.90
Pieces of Barramundi, baby octopus, king prawns cooked with Punjabi spices, tomato, onion, capsicum in special North style gravy.	
Lamb Panjum (GF)	\$19.90
Special South Indian style curry combination of lamb, potato, shredded coconut with a touch of tangy sauce.	
Khatta Aloo & Baingan (GF/LF)	\$18.90
Chef's special recipe on potato, eggplant with touch of cilantro, tamarind, with tomato, ginger, garlic, garam masala and chillies.	
XXX Extra Hot (lamb, chicken, beef, vegetables) (GF/LF)	\$22.00
Very very hot vindaloo curry so please eat at your own risk, if you dare to eat whole bowl than one beer of your choices is complimentary.	

VEGETARIAN

Aloo Chole Masala (VEGAN) (GF) 🌶️	\$14.90
Chickpeas and potatoes slow cooked with onions, tomatoes, ginger and garlic, spices and finished off with fresh coriander, lemon and garam masala.	
Tadka Dhal (VEGAN) (GF)	\$14.90
Traditional tempered daal (lentil) with garlic, chillies, onions, tomato, mustard seeds and curry leaves.	
Veg Panjum (GF/LF)	\$14.90
Special South Indian style curry combination of seasonal vegetables and shredded coconut with a touch of pickle sauce.	
Aloo Gobhi Mutter (VEGAN) (GF) 🌶️	\$14.90
A favourite combination of potatoes, cauliflower and peas cooked with onion, tomato and flavoured with ginger and spices.	
Bean & Zucchini Jalfrezi (VEGAN) (GF/LF)	\$14.90
Pieces of beans and zucchini cooked with fried onion, tomatoes in a mildly spiced ground spices and cilantro.	
Chana Paneer Saag (GF)	\$14.90
Cottage cheese and chickpeas cooked in a creamy aromatic spinach with a special blend of spices and a touch of butter.	
Mix Veg Korma (GF)	\$14.90
Fresh garden vegetables cooked with traditional cashew paste and flavoured by subtle spices.	
Zucchini Chickpeas Salan (VEGAN) (GF/LF)	\$14.90
Marinated zucchini, chickpeas and spinach cooked with mustard seeds, cloves and spices.	
Eggplant Pasanda (GF)	\$14.90
Slices of eggplant stuffed with potato and paneer and simmered in a rich creamy almond sauce.	
Paneer Tikka Masala (GF) 🌶️	\$14.90
Paneer cubes cooked in a creamy tomato, ginger and almond sauce with capsicums, onions and fresh coriander.	

NAAN BREADS

Butter Naan

Indian bread baked in clay oven.

\$3.00

Garlic Naan

Naan bread with Garlic.

\$3.50

Tasty Cheese Naan

Naan bread stuffed with cheese.

\$4.50

Chilli Cheese Naan

Naan bread stuffed with cheese and special Mr. India's chilli.

\$5.00

Garlic Cheese Naan

Naan bread stuffed with cheese and topped with roasted garlic.

\$5.00

Peshawari Naan

Naan bread stuffed with dried fruits and nuts.

\$5.50

Chicken Cheese Naan

Naan bread stuffed with spiced minced chicken and cheese.

\$5.50

Cumin Cheese Naan

Naan bread stuffed with cheese and topped with roasted cumin.

\$5.00

MOGHULAI BIRYANI (served with raita)

Vegetable (GF) 	\$16.00
Fresh vegetables spiced with yoghurt, mint and traditional Indian spice treasure with long basmati rice covered with saffron, onion, coriander leaves and tomatoes.	
Lamb (GF) 	\$17.00
Lamb spiced with yoghurt, mint and traditional Indian spice treasure with long basmati rice covered with saffron, onion, coriander leaves and tomatoes.	
Chicken (GF/LF) 	\$17.00
Chicken spiced with yoghurt, mint and traditional Indian spice treasure with long basmati rice covered with saffron, onion, coriander leaves and tomatoes.	
Seafood (GF/LF) 	\$20.00
Prawn, fish and baby octopus cooked in mint and traditional Indian spice treasure with long basmati rice covered with saffron, onion, coriander leaves and tomatoes.	

ACCOMPANIMENTS

Steamed Rice	\$3.50
Fluffy aromatic basmati rice steamed.	
Jeera Rice	\$5.00
Basmati rice cooked in roasted cumin.	
Saffron Rice	\$6.00
Basmati rice cooked with saffron.	
Lemon Rice	\$5.00
Chef's special lemon touched basmati rice.	
Mango Chutney	\$3.00
Mix Pickle	\$3.00
Papadum (GF)	\$3.00
Lentil wafers served with an assortment of mint chutney.	
Cucumber & Yoghurt Raita	\$5.00
A combination of cucumber and yoghurt slightly spiced with pepper, coriander and roasted cumin powder.	

DESSERTS

Mango Kulfi	\$6.00
Dryfruit Kulfi	\$6.00
Gulab Jamun	\$8.00
Milk based sponge ball deep fried and then soaked in cardamom and saffron rose syrup.	

KIDS LOVE

\$10.00

Butter Chicken

Rice

Naan

The Mr. India Banquet (A)
(Minimum 2 persons @ \$30.00 per head)

Onion Bhajji
Samosa
Chicken Tikka
(SERVED WITH MINT CHUTNEY)

Aloo Chole Masala
Butter Chicken
Beef Roganjosh

Rice & Plain Naan
Dessert of the day

The Mrs. India Banquet (B)
(Minimum 4 persons @ \$38.00 per head)

Garlic Prawn
Samosa
Tandoori Chicken Drumstick
(SERVED WITH MINT CHUTNEY)

Garden Salad
Seafood Tadka
Butter Chicken
Chicken Saagwala

Rice & Plain Naan
Dessert of the day

