

rice

Steamed Rice Small \$3 Large \$5
Fluffy and aromatic long-grain basmati rice

Saffron Rice Small \$3.5 Large \$5.5
Aromatic long-grain basmati rice delicately flavoured with saffron

Kashmiri Pulao Small \$4 Large \$6
Kashmiri rice cooked with sultanas, almond flakes and cashew nuts

naan breads

Plain Naan \$3
Indian bread, freshly cooked, served hot with a touch of butter, straight from our tandoor oven

Cheese Naan \$3.5
Naan bread filled with cheese

Garlic Naan \$3.5
Naan bread with garlic

Chilli Cheese Naan \$4
Naan bread filled with cheese and chilli

Garlic Cheese Naan \$4
Naan bread with garlic and filled with cheese

Kashmiri Naan \$4
Naan bread filled with sultanas, almond flakes and cashew nuts

Keema Naan \$4
Naan bread filled with minced lamb and coriander leaves

Potato Naan \$4
Naan bread filled with potato, coriander leaves & a light dusting of Indian spices

Tandoori Basket \$9
One cheese naan, one garlic naan and one plain naan

roti bread

Tandoori Roti \$3
Whole-meal Indian flat-bread baked in tandoor oven

accompaniments

Raita \$4
Combination of cucumber, carrot and yoghurt lightly spiced with pepper, coriander, salt & just a touch of sugar

Mango Chutney \$3

Mixed Pickles \$3
Too many ingredients to list, just give your tastebuds a wake-up call!

Papadum GF \$2
Lentil wafers served with a mint sauce

Kuchumber Salad \$5.5
Fresh sliced onions, cucumber, tomato, carrot & lettuce with an Indian-style dressing

Red Onion Salad \$3.5
Fresh sliced red onion with a touch of vinegar, garnished with lemon & green chilli

desserts

Gulab Jamun \$4.9
Milk dumplings, fried and dipped in a flavoured sugar syrup served with almond and coconut powder

Mango | Pistachio Kulfi \$4.9
Home-made mango or pistachio flavoured ice cream

Chocolate | Strawberry & Cashew nuts | Almond flake Sundae \$4.9
Vanilla ice cream with your choice of toppings

especially for children

Chicken Nuggets & Chips \$9
A traditional child pleaser all around the world!

Children's Butter Chicken \$10.9
Half-serve of butter chicken with steamed rice and a cold soft drink or juice

Children's Navratan Korma \$10.9
Half-serve of Navratan korma with steamed rice and a cold soft drink or juice

traditional drinks

Mango Lassi \$3.5
Mango, milk and yoghurt smoothie with a touch of cardamom

Indian Masala Tea \$3.5
A sweet warming blend of milk, tea, ginger, cinnamon, cloves & star anise

takeaway family deals

JUST 4 ME \$17.9
Papadums
Choice of any curry [except seafood]
Small steamed rice
Plain naan

YOU n ME \$33.9
Papadums for 2
Choice of any two curries [except seafood]
Large saffron rice
2 plain naan

FOUR n MORE \$69.9
Papadums for 4
Choice of any entrée [except mixed platter]
Choice of any four curries [except seafood]
2 large saffron rice
4 plain naan

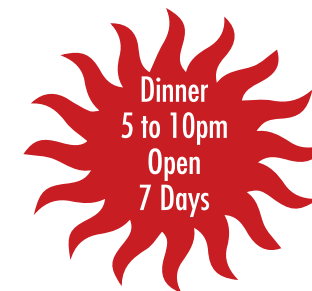
* Extras charged accordingly



surya INDIAN CUISINE

Take Away Menu

Fully Licensed - BYO



T 8123 7924

Shop 2 | 66 Reservoir Rd
MODBURY SA 5092

ORDER ONLINE & SAVE
www.suryaaindian.com.au
view the latest online ordering deals



Most of our food is prepared mild.
If you prefer it hotter please let us know.
Please contact us for special dietary requirements.



Surya

INDIAN CUISINE

Dinner 5 - 10pm everyday

T 8123 7924

entree non vegetarian

Chicken Tikka [4 pieces] **GF \$10.9** 🍴🍴

Boneless chicken fillet with sun-dried garam masala and fresh herbed yoghurt

Seekh Kebab [4 pieces] **GF \$10.9** 🍴🍴

Lamb and chicken mince mixed with onion, herbs, roasted spices, served skewered and grilled straight from the tandoor oven

Tandoori Chicken Entree | **Main GF \$9.5 | \$15.9** 🍴🍴

Tender chicken on-the-bone marinated in our special tandoori spices and grilled to perfection in our tandoor oven

Amritsari Barramundi [4 pieces] **\$13.9** 🍴🍴

Mouth-watering pieces of barramundi fillet marinated with fresh yoghurt, lemon juice and mild spices, deep fried and served with a mint sauce

Tandoori Prawn Half | Full GF \$11.5 | \$17.9 🍴🍴

Succulent king prawns marinated in fresh herbed yoghurt, garlic, chilli, lemon juice and spices then barbequed in our tandoor, served with mint sauce

Tandoori Mixed Platter [2 pieces each] **\$14.9** 🍴🍴

Chicken tikka, tandoori prawns OR Amritsari-style barramundi, seekh kebab

entree vegetarian

Samosa [2 pieces] **\$6.5** 🍴🍴

Home-made pastry crafted into a pyramid filled with potatoes, green peas and seasoned with spices and served with either mint sauce or tamarind chutney

Vegetable Pakora [4 pieces] **\$6** 🍴🍴

Mixed vegetables marinated in a mildly spiced chickpea flour batter and deep fried, served with tamarind chutney

Onion Bhaji **\$6** 🍴🍴

Onion rings coated in a mildly spicy chickpea batter fried until they're golden and crisp and served with tamarind chutney

Mixed Vegetable Platter **\$11.9** 🍴🍴

Two pieces each of vegetable pakora, samosa, along with onion bhaji

main course non vegetarian

Butter Chicken **GF \$14.9** 🍴

Boneless chicken tikka pieces cooked in the tandoor & then simmered slowly in a mild & creamy tomato-based gravy, flavoured with cardamom & cashew nut sauce

Chicken Tikka Masala **GF \$13.9** 🍴

Marinated chicken pieces cooked in the Tandoor and lightly simmered in a mildly spicy sauce with onions, capsicums and tomatoes

Chicken Jalfrezy **GF \$13.9** 🍴🍴

Juicy boneless chicken cooked with seasonal vegetables, capsicum, tomatoes and onion in our traditional spices

Mango Chicken **GF \$13.9** 🍴

Boneless chicken fillet marinated overnight with mustard seeds, curry leaves, mango pulp, onion and traditional spices

Lamb | Beef Rogan Josh **GF \$14.9** 🍴🍴

Kashmiri's traditional and renowned curry prepared using dried Kashmiri chilli, cardamom and garnished with fresh coriander

Chicken | Lamb | Beef Korma **GF \$14.9** 🍴

Tender meat pieces simmered slowly in a creamy sauce of cashew-nut based gravy with a selection of mild spices

Chicken | Lamb | Beef Madras **GF \$13.9** 🍴🍴

Mouth-watering meat quickly cooked in a medium-hot coconut based gravy with a touch of spice, mustard seeds and curry leaves

Chicken | Lamb | Beef Saag **GF \$13.9** 🍴🍴

Tender pieces of meat gently stirred through a puree of spinach, lightly spiced cream & herbs

Chicken | Lamb | Beef Vindaloo **GF \$14.9** 🍴🍴🍴

Traditionally a very hot curry with generous pieces of meat cooked in a selection of freshly ground spices, red chillies & a dash of vinegar & if **Very Hot** isn't hot enough ask for our "Deathly Hot" vindaloo - Suitable for adult chilli addict's only!

Beef Kaduwala Chef's Special **GF \$15.9** 🍴🍴

Our unique mild beef curry with sweet butternut pumpkin, spices and a touch of coconut milk

Goat Curry **\$15.9** 🍴🍴

Tender pieces of goat simmered in an onion and tomato gravy with selected spices and garnished with fresh coriander leaves

Chicken | Lamb Biryani **\$14.9** 🍴🍴

Succulent pieces of chicken or lamb cooked with long grain basmati rice over a low fire with special Indian biryani herbs and served with raita

Seafood

Barramundi Masala **GF \$16.9** 🍴🍴

Sweet barramundi fillet pieces cooked with fragrant Punjabi spices, tomato, onion and capsicum in our special Northern-Indian style gravy

Prawn | Barramundi Malabar **GF \$16.9** 🍴🍴

Prawn|Barramundi pieces cooked in onion and tomato gravy, complemented with coconut, mustard seeds and curry leaves

Prawn Vindaloo **GF \$16.9** 🍴🍴🍴

King prawns cooked with ginger, a selection of freshly ground spices, red chillies and a dash of vinegar

Prawn Jalfrezy **GF \$16.9** 🍴🍴

King prawns gently cooked with capsicum, tomatoes & onion in our traditional spices

Goan Seafood Masala Chef's Special **GF \$17.9** 🍴🍴

Simmered seafood [two generous pieces each of barramundi, prawn & squid] in an aromatic Southern-Indian coconut curry laced with tomatoes, onion, capsicum & spices

Prawn Biryani Chef's Special **\$16.9** 🍴🍴

King prawns cooked with aromatic long-grain basmati rice, garnished with nuts, fresh coriander with a side serve of raita

Vegetarian

Dal Makhni **GF \$10.9** 🍴🍴

Black lentils simmered on a slow fire overnight, flavoured with onions, ginger garlic and a touch of fresh cream

Sahi Paneer **GF \$11.9** 🍴🍴

Home-made Indian cottage cheese cooked with fresh onion, ginger, tomatoes, herbs and fresh cream

Aloo Gobhi **GF \$10.9** 🍴🍴

A favourite combination of potatoes and cauliflower cooked with onion, tomato and flavoured with ginger and spices

Navratan Korma **GF \$11.9** 🍴

Mixed seasonal vegetables tossed in butter and cooked in a cashew-nut gravy

Saag Paneer **GF \$11.9** 🍴🍴

Indian cottage cheese cooked in creamy aromatic purée of spinach with our special blend of spices

Aloo Chole Masala **GF \$10.9** 🍴🍴

Chickpeas and potatoes slow cooked with onions, tomatoes, ginger and garlic, spices and finished off with fresh coriander, lemon and garam masala

Malai Kofta **\$10.9** 🍴

Home-made Indian cottage cheese and potatoes dumplings filled with cashew nuts, almonds and herbs, braised in a spiced cashew-nut gravy

Baingan Masala Chef's Special **GF \$11.9** 🍴🍴

Eggplant in a traditional North Indian masala

Paneer Tikka Masala Chef's Special **GF \$11.9** 🍴🍴

Home-made Indian cottage cheese cooked in creamy tomato, ginger, garlic and almond sauce with capsicums, onions and garnished with fresh coriander

Vegetable Biryani Chef's Special **\$12.9** 🍴🍴

Aromatic long-grain Basmati rice stirred through with fresh vegetables, saffron, sultanas, coriander, cashew nuts and accompanied by raita

Surya Indian Cuisine | Take Away Menu