

- Malai Kofta** \$21.95
Potato balls stuffed with sultanas, peas, cooked in creamy sauce.
- Cheese Kofta** \$21.95
Homemade cottage cheese & potato balls cooked in creamy sauce.

RICE AND BREAD

BIRIYANI

- Chicken Biryani** \$22.95
Basmati Rice Cooked with Chicken, herbs and spices.
- Vegetable Biryani** \$22.95
Rice Cooked with vegetables, herbs and spices.
- Beef Biryani** \$22.95
Rice cooked with Beef pieces, herbs and spices.
- Lamb Biryani** \$24.95
Rice cooked with lamb, herbs and spices.

RICE

- Plain Basmati Rice** Large \$6.95 Small \$5.95
Steamed fragrant long-grain basmati rice.
- Pulao Rice (Peas)** \$11.95
Basmati rice with green peas and mild spices.
- Jeera Rice (Cumin Seeds)** \$10.95
Basmati rice tempered with cumin seeds.
- Coconut Rice** \$12.95
Basmati rice cooked with coconut milk for subtle sweetness.

BREAD

- Butter Naan - Plain flour naan with butter** \$5.50
Naan - Plain flour naan \$4.50
Garlic Naan - Naan with garlic \$5.00
Roti - Wholemeal flour flatbread \$5.00
Goa Naan \$7.95
Stuffed with onion, capsicum and cheese and coriander.
- Cheese & Spinach Naan** \$7.95
Cheese and spinach stuffed naan.
- Cheese Naan** \$6.95
Naan stuffed with cheese.
- Cheese & Garlic Naan** \$7.95
Naan stuffed with cheese and garlic.
- Veg Paratha** \$7.95
Pan-fried layered vegetable paratha.
- Paneer Naan** \$7.95
Naan stuffed with cottage cheese.
- Peshawari Naan** \$7.95
Stuffed with coconut and dried fruits.

SIDE DISHES

- Punjabi Salad** \$9.95
Fresh cucumber, tomato, onion, and carrot with lemon dressing.
- Raita** \$7.95
Yoghurt and cucumber (with a touch of spices).
- Tomato Onion Salad** \$5.95
Onion Salad \$5.95
Pickles (AU) \$4.95

- Mango Sweet Chutney** \$4.95
Plain Yoghurt \$7.95
Vindaloo Hot Sauce \$7.95

DESSERT

- Gulab Jamun** \$7.50
Traditional North Indian sweet made from homemade condensed milk, served warm in sugar syrup.
- Ras Malai** \$9.95
Soft cheese patties soaked in sweet, creamy milk flavoured with cardamom and saffron.
- Mango Kulfi** \$9.95
Mango Kulfi - Traditional Indian mango ice cream.

DRINKS

- Mango lassi** \$6.95
Soft Drink \$4.50
(Solo, fanta, Dew, Coke, Coke zero, Lemonade)

- ▶ **Dinner** : 6 Nights from 5pm to till late (Closed Monday)
- ▶ **Location**: 3/18 Market St, Woolgoolga
- ▶ **Phone** : 02 6654 541 / 02 6652 4259
- ▶ **Surcharges**: 15% Surcharge applies on Public Holidays.
- ▶ **Delivery**: Minimum Order for delivery is \$50. Delivery fees apply to all orders.
- ▶ **Delivery Areas**: Woolgoolga, Sandy Beach, Safety Beach, Emerald Beach, Arrawarra, Mullaway, Corindi Beach.

BYO



WOOPI TANDOORI NIGHTS

INDIAN RESTAURANT



02 6654 0541

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www.woopitandoorinights.com.au



3/18 Market Street, Woolgoolga

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WOOPI TANDOORI NIGHTS

INDIAN RESTAURANT



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TRADING HOURS
TUESDAY TO SUNDAY
5:00PM TO 9:00PM OR TILL LATE
MONDAY CLOSED



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3/18 Market Street, Woolgoolga

TAKEAWAY MENU

STARTERS

Tandoori Chicken (GF) Full **\$30.95**
Half **\$17.95**

Chicken marinated in fresh yoghurt with blend of aromatic spices.

Chicken Tikka (GF) (4 pieces) **\$17.95**

Boneless chicken subtly marinated overnight in rare spices from the Master Chef's spice box.

Malai Chicken Tikka (GF) (4 pieces) **\$17.95**

Marinated in creamy yoghurt and spices, served with grilled capsicum and onion.

Chicken Wings (GF) (6 pieces) **\$17.95**

Marinated in the Chef's secret recipe and roasted to perfection in the tandoor.

Keema Samosa (2 per serve) **\$12.95**

spiced minced lamb wrapped in triangular home-made pastry.

Lamb Cutlets **\$30.95**

Marinated overnight in yoghurt and aromatic spices, then cooked in the tandoor.

VEGETARIAN STARTERS

Veg Samosas Full **\$11.95**

Crispy pyramid-shaped pastry filled with spiced mashed potatoes and peas, served with fresh mint chutney.

Papadums (GF) (4per Serve) **\$3.95**

Dahi Bhalle **\$12.95**

Lentil dumplings served with yoghurt, chutneys and spices.

Pakora (GF) (4per Serve) **\$12.95**

Spinach and onion fritters coated in chickpea flour batter.

Onion Bhaji (GF) **\$12.95**

Served with mango chutney and mint sauce.

Paneer Tikka (GF) **\$18.95**

Cottage cheese cubes marinated in yoghurt with capsicum and onion, roasted in the tandoor.

Papri Chaat (2 pieces) **\$14.95**

Crispy wafers made from plain flour and urad dal, topped with potato, onion, yoghurt, sultanas, and spices.

Samosa Cholle **\$12.95**

Samosa served with chickpea curry, tamarind sauce, and fresh herbs.

Aloo Tikki (2 pieces) **\$12.95**

Potato patties mixed with coriander, onion, yoghurt, and spices, deep-fried until golden.

Paneer Pakora **\$12.95**

BEEF

Beef Curry **\$21.95**

(GF) Traditional Beef Curry.

Beef Korma (Mild) **\$21.95**

(GF) Beef Cooked in Creamy Sauce with crushed Cashew nuts.

Beef Jalfreji **\$21.95**

(GP) Beef Cooked with potatoes and spicy tomato based Sauce

Beef Vindaloo (Hot) **\$21.95**

(GF) Hot and Spicy dish created for these who love the taste of vindaloo.

Mumbai Beef **\$21.95**

(GF) Cooked with Capsicum and tomatoes with Creamy Sauce and herbs.

Beef Madras **\$21.95**

(GF) Cooked in Creamy masala sauce with Crushed Cashew nuts and coriander.

Beef Saag **\$21.95**

Beef blended to perfection with fresh green spinach and spices.

GOAT

Punjabi Goat (Traditional) (GF) **\$24.95**

Lahori Goat Curry (Med) **\$24.95**

(GF) Cooked in masala sauce with a touch of yoghurt and spicy masala gravy.

CHICKEN

Butter Chicken (Mild) **\$22.95**

(GF) Chicken marinated and roasted in Tandoor and Cooked un Creamy sauce.

Punjabi Butter Chicken **\$22.95**

(GP) Boneless chicken marinated and cooked in clay oven Punjabi Style.

Chicken Korma (GF) (Mild) **\$22.95**

Boneless Chicken Cooked in a creamy sauce with crushed Cashew Nuts.

Chicken Madras **\$22.95**

(GF) Boneless chicken Cooked in a creamy sauce with crushed Cashew Nuts

Mango Chicken (Mild) **\$22.95**

(GF) Fillet of chicken cooked in a delicious mango sauce.

Chicken Tikka Masala **\$22.95**

(GF) Roasted boneless chicken in a spicy masala sauce with capsicum and onion.

Chicken Vindaloo (Hot) **\$22.95**

(GF) Hot and Spicy.

Chilli Chicken **\$24.95**

(GF) Boneless chicken Pieces, Onion and Capsicum Cooked in tomato and some secret spice.

Chicken Saag **\$22.95**

Chicken blended to perfection with fresh green spinach and spices.

LAMB

Lamb Curry **\$24.95**

(GF) Tender lamb cooked in a tomato, yoghurt, and onion-based sauce with fresh ginger and spices.

Lamb Korma (Mild) **\$24.95**

(GF) Cooked in creamy sauce with Crushed Cashew nuts.

Lamb-Do-Piazza **\$24.95**

Marinated and cooked in a creamy yoghurt and onion sauce with capsicum.

Rogan Josh **\$24.95**

(GF) A Kashmiri specialty – lamb pieces cooked in traditional Kashmiri spices and sauce.

Saag Gosht **\$24.95**

(GF) Lamb blended to perfection with fresh green Spinach and spices.

Lamb Vindaloo (Hot) **\$24.95**

(GF) Hot and spicy.

Lamb Madras (GF) **\$24.95**

Lamb cooked in a creamy masala sauce with crushed cashew nuts and fresh coriander.

PRAWN

Prawn Masala **\$24.95**

(GF) Cooked in freshly ground spiced masala.

Prawn Malabar (Mild) **\$24.95**

(GF) Prawns cooked in a creamy sauce with peas, capsicum, and coconut milk.

Kadai Prawn **\$24.95**

(GP) Prawns sauteed with garlic, capsicum, onion, and a tomato-based sauce.

Prawn Saag **\$24.95**

(GF) Prawns cooked with fresh green spinach and spices.

FISH

Fish Masala **\$23.95**

(GP) Fillets of fish Cooked in traditional Curry.

Fish Vindaloo (Hot) **\$23.95**

(GF) Fish fillet Cooked in hot and spicy Vindaloo Sauce.

Panjum fish Curry **\$23.95**

(GF) Boneless fish pieces simmered in a spicy, creamy sauce with coconut milk.

VEGETARIAN

Kadai Paneer (GF) **\$22.95**

Paneer cooked with onion, capsicum, garlic, ginger, and a touch of cream.

Paneer Tikka Masala (GF) **\$22.95**

Cottage Cheese (Paneer) cooked with capsicum and onion in a tomato-onion masala sauce.

Paneer Butter Masala (GF) **\$22.95**

Paneer cooked in a rich and creamy buttery sauce.

Saag Paneer (GF) **\$22.95**

Cottage cheese and spinach curry.

Shahi Paneer **\$23.95**

Homemade cottage cheese cooked in creamy sauce with cashew nuts and sultanas.

Mutter Paneer (GF) **\$22.95**

Homemade cottage cheese and peas curry.

Cheese Chilli **\$23.95**

Cottage cheese, onions, capsicum pieces cooked in tomato sauce.

Potato Saag (GF) **\$21.95**

Spinach curry with potatoes.

Potato & Pea Curry (GF) **\$21.95**

Fresh garden vegetables cooked with herbs, tomato, and onion.

Dal Makhani (GF) **\$21.95**

Black urad lentils cooked in butter and fresh ginger.

Dal Masala (GF) **\$21.95**

Black urad lentils cooked in tomato onion based sauce and herbs.

Veg Korma (GF) **\$21.95**

Mixed vegetables cooked with creamy sauce.

Mixed Veg (GF) **\$21.95**

Seasonal vegetables prepared with fresh herbs, tomato, and onion.

Channa Masala (GF) **\$21.95**

Chickpeas cooked in a spiced tomato and onion-based sauce.