

FRESHLY BAKED BREAD

NAAN (Plain flour bread with butter)	4.0	
GARLIC NAAN (Plain flour bread with garlic butter)	4.5	
CHEESE NAAN (Plain flour bread stuffed with mozzarella)	5.0	
CHEESE & GARLIC NAAN	5.5	
ROTI (Wholemeal bread)	4.0	
PARANTHA (Flaky Wholemeal bread with butter)	4.5	
ALOO PARANTHA (Stuffed with spicy potato & peas)	5.0	
KASHMIRI NAAN (Stuffed with dried fruit & nuts)	5.5	
KEEMA NAAN (Stuffed with lamb mince)	5.5	

ACCOMPANIMENTS

RAITA	Large	5.5	
(Spicy cucumber and carrot yoghurt dip)	Reg	4.0	
MIXED PICKLE		3.5	
MANGO CHUTNEY		3.5	
GREEN SALAD		5.5	
MINT CHUTNEY		3.0	
RED CHUTNEY		3.0	
PAPPADAMS	(4 pieces)	3.0	

DESSERT

GULAB JAMUN	8	
(Fried dumplings served with a scoop of vanilla ice-cream)		
MANGO KULFI	8	
(Mango flavoured Indian ice-cream)		
PISTACHIO KULFI	8	
(Pistachio flavoured ice-cream)		
GAJAR HALWA	8.5	
(Warm carrot pudding)		
BADAM KHEER	8	
(Warm rice pudding)		
DAIRY FREE ICE-CREAM	6.5	

BEVERAGES

MANGO LASSI (Mango flavoured yoghurt drinks)	5.5	
SOFT DRINK Can Bottle 1.25L	2	5



ROYALE INDIA RESTAURANT

TAKEAWAY MENU

230 BAY ST, BRIGHTON

ORDER ONLINE

royaleindia.com.au

DINNER - DINE IN OR TAKEAWAY

Open 7 days 5pm - 10.30pm

LUNCH - By bookings only

info@royaleindia.com.au

HOME DELIVERY

AVAILABLE IN BRIGHTON, ELWOOD & HAMPTON

Minimum order \$50 | \$5 Delivery fee



VEGETARIAN STARTERS

ONION BHAJI	4pce	8.9
(Onion slices marinated in spices and fried in a chickpea batter)		
VEGETABLE PAKORA	4pce	8.9
(Spinach & Cauliflower fritters coated in a spicy chickpea batter)		
VEGETABLE SAMOSA	2pce	9.5
(Crispy pastry stuffed with spiced potato & peas)		
SAMOSA CHAAT		13.5
(Samosa covered in cumin, yoghurt, tamarind chutney and spices)		
PAPRI CHAAT		13.5
(Crispy flat pastry covered in cumin yoghurt, tamarind chutney and a hint of chilli)		
PANEER TIKKA		14.5
(Marinated & charcoal grilled cubes of cottage cheese cooked with roasted peppers)		
VEGETABLE MANCHOORIAN		13.5
(Ground vegetable fritters cooked in an Indo curry)		
GRILLED MUSHROOM	6pce	13.5
(Marinated in Tandoori spices)		

GRILLED

MIX PLATTER		20.5
(A variety of chicken, lamb & fish)		
SEEKH KEBAB	2pce	14.5
(Spicy lamb sausages)		
LAMB CUTLETS	4 pce	20.5
(Succulent spiced baby lamb cutlets broiled in tandoor and served with mint chutney)		
CHICKEN TIKKA	6pce	15.5
(Fillets of chicken marinated & roasted in tandoor)		
GRILLED PRAWNS		19.5
(Prawns marinated in yoghurt, ginger, garlic, mace powder, fenugreek, lemon and grilled in oven)		
GRILLED FISH		18.5
(Rockling fish fillet marinated with yoghurt, ginger, garlic, coriander,cumin, nutmeg and cooked in oven)		
TANDOORI CHICKEN	8pce	22.5
	4pce	12.5

BEEF

BEEF CURRY	Reg	19.5	Large	21.5
(Cooked in tomato & onion curry)				
BEEF MADRAS				
(Simmered in mustard seeds, coconut & roasted chilli curry)				
BEEF MASALA				
(Cooked in capsicum, tomato & onion)				
BEEF VINDALOO				
(Cooked in hot curry)				
BEEF KORMA				
(Cooked in creamy curry sauce)				



CHICKEN

BUTTER CHICKEN MAKHANI	Reg	18.5	Large	21.5
(Cooked in creamy tomato curry)				
CHICKEN TIKKA MASALA				
(Cooked in tomato, capsicum & onion)				
CHICKEN KORMA				
(Cooked in creamy curry)				
CHICKEN VINDALOO				
(Cooked in hot curry)				
CHICKEN MADRAS				
(Simmered in mustard, coconut and roasted chilli)				
CHICKEN CURRY				
(Cooked in mild curry)				
CHICKEN SAAG				
(Cooked in a creamy spinach curry)				
CHICKEN MUNCHOORIAN				
(Shallow fried and cooked in our own indo-asian curry)				



LAMB

ROGAN JOSH	Reg	19.5	Large	21.5
(Cooked in yoghurt & spices)				
LAMB MASALA				
(Cooked in ginger, onion, capsicum & tomato)				
LAMB MADRAS				
(Simmered in mustard seed, coconut and roasted chilli)				
LAMB VINDALOO				
(Cooked in hot curry)				
LAMB KORMA				
(Cooked in creamy curry)				
LAMB SAAG				
(Cooked in a creamy spinach curry)				



SEAFOOD

PRAWN MASALA	Reg	22.9	Large	24.9
(Cooked with tomato, capsicum & onion)				
PRAWN MALAI				
(Cooked in a mild tomato and coconut cream sauce)				
PRAWN MADRAS				
(Simmered in mustard seeds, coconut & roasted chilli)				
FISH MADRAS CURRY				
(Cooked in mustard seeds, coconut & roasted chilli)				
GOAN FISH CURRY				
(Mild fish curry cooked with a touch of coconut curry)				
FISH HARIYALI				
(Cooked with coconut and spinach sauce)				



VEGETARIAN

VEGETABLE VINDALOO	Reg	14.9	Large	16.9
(Mixed vegetables cooked in hot curry)				
VEGETABLE DHANSAK				
(Mixed vegetables cooked with lentils)				
MALAI KOFTA				
(Cottage cheese & potato dumplings in curry)				
PALAK PANEER				
(Mild spinach curry cooked with cottage cheese)				
SHAHI PANEER				
(Cooked in mild creamy onion yoghurt curry)				
KADAI PANEER				
(Cottage cheese cooked in onion & capsicum)				
VEGETABLE MANCHOORIAN				
(Ground vegetable fritters cooked in an Indo curry)				
DAAL MAHARANI				
(Mixed black lentil curry)				
TADKA DAAL				
(Mixed yellow lentil curry)				
ALOO MUTTER				
(Mild potato and pea curry)				
ALOO BAINGAN				
(Potato & eggplant cooked in a tomato & coconut curry)				
ALOO GOBI				
(Potato and cauliflower curry)				
ALOO PALAK				
(Creamy spinach curry cooked with potato)				
BOMBAY POTATOES				
(Diced potatoes cooked with fresh curry leaves & cumin)				



RICE

PULAO RICE	Reg	4.0
(Indian saffron rice)		
	Large	5.5
PEA PULAO	Reg	5.0
(Saffron rice cooked with peas & onion)		
	Large	6.5
COCONUT RICE	Reg	5.0
(Saffron rice with coconut flakes & sultanas)		
	Large	6.5
VEGETABLE BIRYANI		13.5
(Saffron rice cooked with vegetables)		
CHICKEN BIRYANI		16.5
(Saffron rice cooked with chicken)		
LAMB BIRYANI		16.5
(Saffron rice cooked with lamb)		

