

- |  |         |
|--|---------|
| 62. <b>Malai Kofta</b> (Mild to Med)<br>Grated cheese & potato dumplings cooked in mild creamy sauce.      | \$18.00 |
| 63. <b>Bombay Mix Vegetable</b> (Med)<br>Combination of seasonal vegetables cooked in fresh herbs          | \$16.00 |
| 64. <b>Vegetable Korma</b> (Mild)<br>Mixed vegetable cooked with mughlai creamy sauce                      | \$16.00 |
| 65. <b>Egg Plant with Potato</b> (Mild to Med)<br>Eggplant and potato prepared with exotic herbs & spices. | \$16.00 |
| 66. <b>Dal Bollywood</b> (Med)<br>Black lentils, red kidney beans cooked with onion masala sauce.          | \$16.00 |
| 67. <b>Saag Aloo</b> (Med)<br>Green spinach cooked with potatoes and fresh herbs.                          | \$16.00 |
| 68. <b>Tawa Mushroom</b> (Med to Hot)<br>Mushroom cooked on hot plate with semi dry masala gravy.          | \$16.00 |
| 69. <b>Bombay Potato</b> (Med)<br>Diced potato cooked with dry crushed herbs and spices.                   | \$16.00 |
| 70. <b>Cauliflower with Potato</b> (Med)<br>Cauliflower Cooked With Potato & Spices                        | \$16.00 |
| 71. <b>Chana Jor Gram</b> (Med)<br>Chick peas cooked with basic traditional masala gravy                   | \$16.00 |
| 72. <b>Corn Methi Matter</b> (Mild)<br>Sweet Corn cooked with Green Peas                                   | \$16.00 |
| 73. <b>Bhindi Masala</b> (Med)<br>Okra Cooked with onion masala sauce.                                     | \$16.00 |
| 74. <b>Dal Tarka</b> (Med)<br>Yellow Lentils cooked in tomato onion and spices                             | \$16.00 |

### RICE DISHES

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|---|--------|
| 75. <b>Steamed Rice Plain</b>   | \$5.00 |
| 76. <b>Jeera Pulao</b><br>Basmati rice cooked with cumin seeds and spices.                              | \$6.00 |
| 77. <b>Biryani Rice Plain</b><br>Plain basmati rice cooked with special herbs                           | \$6.00 |
| 78. <b>Matter Masala Pulao</b><br>Basmati rice cooked with green peas and spices.                       | \$8.00 |
| 79. <b>Mix Vegetable Pulao</b><br>Seasonal mix vegetable cooked with Basmati rice & spices.             | \$8.00 |
| 80. <b>Kashmiri Navrattan Pulao</b><br>Seasonal mix vegetables cooked with dry fruits and basmati rice. | \$8.00 |
| 81. <b>Mushroom Pulao</b><br>Basmati rice cooked with mushroom & herbs.                                 | \$8.00 |
| 82. <b>Spinach Masala Pulao</b><br>Basmati rice cooked with spinach                                     | \$8.00 |

### BIRYANI DISHES

(All biryanis cooked with basmati rice and fresh herbs)

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|-------------------------------------|---------|
| 83. <b>Vegetable Biryani</b> (Med.) | \$17.00 |
| 84. <b>Chicken Biryani</b> (Med.)   | \$20.00 |
| 85. <b>Lamb/Goat/Beef Biryani</b>   | \$20.00 |
| 86. <b>Prawn Biryani</b>            | \$21.00 |

### BREADS FROM THE TANDOORI OVEN

- |  |        |
|--|--------|
| 87. <b>Plain Naan</b><br>Bread made from dough of refined plain flour. | \$4.00 |
| 88. <b>Chilli Naan</b><br>Naan cooked with chili & spices              | \$5.00 |

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|---|--------|
| 89. <b>Garlic Naan</b><br>Leavened bread with garlic and butter.                        | \$5.00 |
| 90. <b>Butter Naan</b><br>Leavened bread freshly baked & glazed with butter.            | \$5.00 |
| 91. <b>Naan Peshawari</b><br>Naan stuffed with dry fruits glazed with butter.           | \$6.00 |
| 92. <b>Cheese Naan</b><br>Our famous Naan stuffed with ricotta cheese and light spices. | \$6.00 |
| 93. <b>Cheese Aloo Naan</b><br>Naan stuffed with mozzarella cheese & Potato             | \$6.00 |
| 94. <b>Keema Naan</b><br>Another famous naan stuffed with spices and lamb meat.         | \$6.00 |
| 95. <b>Aloo Masala Naan</b><br>Naan stuffed with potato and herbs.                      | \$6.00 |
| 96. <b>Tandoori Paratha</b><br>Unleavened whole meal flaky bread.                       | \$5.00 |
| 97. <b>Tandoori Roti</b><br>Unleavened whole meal bread                                 | \$4.00 |

### SIDE DISHES

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|---|--------|
| 98. <b>Pappadums (2 Pcs)</b> Made form lentils flour.                               | \$2.00 |
| 99. <b>Mango Chatney/Mint Chutney/Mixed Pickles</b>                                 | \$2.50 |
| 100. <b>Cucumber Raita</b><br>Home made yoghurt mix with grated cucumber and herbs. | \$3.00 |
| 101. <b>Green Salad</b><br>Sliced Cucumber Tomato, Onion with salt & and pepper.    | \$4.00 |

### DRINKS

- |   |        |
|---|--------|
| 102. <b>Assorted Soft Drinks</b>  | \$3.00 |
| 103. <b>Apple Juice/Orange Juice/Lemon Lime &amp; Bitter</b>                                | \$3.00 |
| 104. <b>Mango Lassi/Salty Lassi/Sweet Lassi</b><br>A homemade yogurt drinks of your choice. | \$5.00 |

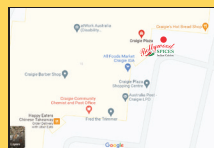
### DESSERTS

- |  |        |
|--|--------|
| 105. <b>Gulab Jamuns (3 Pcs)</b><br>Homemade sweets milk dumpling, they just melt in your mouth. | \$4.00 |
| 106. <b>Mango Kulfee</b><br>Homemade Indian ice-cream with mango pulp.                           | \$4.00 |
| 107. <b>Pista Kulfee</b><br>Homemade Indian ice-cream with pistachios.                           | \$4.00 |

### KIDS MENU

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|--|---------|
| 108. <b>Chicken Nuggets with Chips (6 Pcs)</b> | \$10.00 |
| 109. <b>Potato Chips (Generous Serve)</b>      | \$10.00 |

Note: Please ask our staff for assistance if you have any allergies from Nuts & Dairy or special dietary requirement.



**HOME DELIVERY**  
Within Radius of 5 kms.  
Minimum delivery order \$30.00  
Delivery Charges \$5.00  
(Subject to availability of manpower)



SCAN ME TO ORDER!

Estd. 2010



## Take-Away Menu

Ph: (08) 9307 7492

Mob: 0410 745 222

Opening Hours

Dinner 6 Days 4.00pm to 9.30pm

Wednesday to Monday (Tuesday Closed)

Lunch Hours: Friday, And Saturday:

11.30am to 2.00pm (Street Food)

All Public Holidays Open

BYO only

All prices include GST

Most of our Dishes are Dairy and Gluten Free

We also cater for office/home parties and all events.

Finalist

★ Urbanspoon 2012 Top Restaurant WA ★  
★ WA Food and Catering 2016 Gold Plate ★

Shop 9/15 Perilya Road Craigie  
Plaza Shopping Centre Craigie WA 6025

Email: [infobollywoodspices@gmail.com](mailto:infobollywoodspices@gmail.com)

Website: [www.bollywoodspicescraigie.com.au](http://www.bollywoodspicescraigie.com.au)

Note: Please request an alternative if required.

Bollywood Spices Indian Cuisine,

Restaurant is not related to any other restaurant in WA.

(Prices are correct at the time of printing but subject to changes without notice)

Note: Please request an alternative if required

## ENTREE

1. **Garlic Prawn (6Pcs)** \$18.00  
This is mouth watering prawns cooked with cream and garlic herbs.
2. **Fish Tikka Amritsar (8Pcs)** \$16.00  
Boneless fish pieces coated with gram flour, fresh spices & cooked until crispy
3. **Tandoori Chicken (4Pcs)** \$16.00  
Chicken on the bone marinated in tandoori spices & grilled tandoori oven.
4. **Bollywood Plater for 2 person** \$23.00  
Seekh kebab, Chk tikka, Prawn, Fish tikka
5. **Spicy Chicken Wings (4Pcs)** \$16.00  
Chicken Wings cooked In hot pot
6. **Chicken Tikka Kesari (6Pcs)** \$16.00  
Boneless thigh marinated in yoghurt, mix spices and grilled in tandoori oven
7. **Chicken Chilli Milli (6Pcs)** \$16.00  
Boneless Chicken cooked with onion & capsicum)Hot
8. **Seekh Kebab (4Pcs)** \$16.00  
Lamb minced skewered grilled with spices grilled with aromatic spices in tandoori oven
9. **Chicken Malai Tikka (6Pcs)** \$16.00  
Chicken Cooked with creamy sauce
10. **Tandoori Paneer Tikka (4Pcs)** \$14.00  
Chunk of cottage cheese marinated in spices and grilled in tandoori oven.
11. **Paneer Takatak (4Pcs)** \$14.00  
Chunk of paneer tossed with bell pepper & fresh herbs. A must try.
12. **Chili Mushroom (Generous serve)** \$14.00  
Indo Chinese style mushroom tossed with garlic & chili, (generous serve)
13. **Mix Veg. Pakora (Generous serve)** \$10.00  
Fresh vegetable marinated in gram flour & cooked until crispy. (generous serve)
14. **Veg. Samosa (4Pcs)** \$10.00  
Home made crispy pastry filled with mash potatoes.
15. **Onion Bhaji (4Pcs)** \$10.00  
Onion slices coated in gram flour & cooked until golden brown
16. **Masala French Fry (Generous serve)** \$10.00  
Potato chips toss with masala sauce

## MAIN COURSE - CHICKEN

17. **Butter Chicken (Mild to Med.)** \$18.50  
Chef Specialty tender chicken cooked in tomato based sauce finished with hint of cream.
18. **Bollywood Butter Chicken Masala (M)** \$18.50  
Maryland Chicken cooked with bone
19. **Chicken Korma Handi (Mild to Med)** \$18.50  
This is aromatic dish boneless chicken cooked in a mildly spiced creamy sauce with ground cashew nuts

20. **Chicken Jhalfrezi (Med. to Hot)** \$18.50  
Boneless chicken cooked with capsicum, onion, tomato gravy.
21. **Chicken Saag (Mild to Med)** \$18.50  
Boneless pieces of chicken cooked with spinach & fresh Indian herbs.
22. **Chicken Malabar (Mild to Med)** \$18.50  
Boneless chicken cooked with mustard seeds, fennel seeds and masala sauce.
23. **Chicken Karahi (Med to Hot)** \$18.50  
Boneless chicken cooked with diced green bell pepper & spices
24. **Chicken Tikka Masala (Med Hot)** \$18.50  
Grilled chicken tikka pieces cooked in tomtom onion masala sauce.
25. **Chicken Vindaloo (Med Hot)** \$18.50  
Tender chicken cooked in a spicy hot sauce & finished with vinegar.
26. **Murgh Methi (Mild, Med, Hot)** \$18.50  
Chicken thigh cooked with fenugreek leaf & fresh herbs.
27. **Mango Chicken (Mild, Med, Hot)** \$18.50  
Chicken thigh cooked with mango based sauce and mustard seeds.
28. **Chicken Madras (Med, Hot)** \$18.50  
Boneless thigh cooked with coconut milk and mustard seeds.
29. **Bombay Chicken (Med)** \$18.50  
Boneless Chicken cooked with Potato & spices
30. **Chicken Pepper Masala (Hot)** \$18.50  
Tender Chicken cooked with black pepper & herbs

## LAMB & BEEF SPECIALTIES

31. **Lamb or Beef Rogan Josh (Med)** \$20.00  
Tender lamb or beef slowly cooked in the traditional onion and tomato based sauce.
32. **Lamb or Beef Bhuna Gosht (Med to Hot)** \$20.00  
Tender lamb or beef cooked with mix masala & delicate spices
33. **Lamb or Beef Saag (Mild to Med)** \$20.00  
House speciality lamb or beef curry cooked with green spinach.
34. **Lamb or Beef Korma Shahi (Mild to Med)** \$20.00  
A creamy aromatic dish, boneless lamb or beef cooked with mild spices, cashew nuts, and finished with a hint of cream.
35. **Lamb or Beef Bombay Curry (Med)** \$20.00  
(Diced lamb or Beef cooked with potato & Spices
36. **Lamb or Beef Madras (Med to Hot)** \$20.00  
South Indian curry cooked in crushed spices, coconut & masala sauce.
37. **Lamb or Beef Jhalfrezi (Med to Hot)** \$20.00  
Diced lamb or beef cooked with capsicum & onion masala sauce.
38. **Lamb or Beef Vindaloo (Med to Hot)** \$20.00  
Tender lamb or beef cooked in spicy hot sauce, finished with vinegar.

39. **Lamb or Beef Balti (Med)** \$20.00  
Lamb or Beef Cooked with diced bell pepper & herbs
40. **Lamb or Beef Matter Masala (Med)** \$20.00  
Tender Lamb or beef cooked with green peas & spices.
41. **Lamb Seekh Kebab Masala (Med)** \$20.00  
Lamb kebab cooked with Chef masala sauce

## SEAFOOD SPECIALITY PRAWN OR FISH

42. **Prawn or Fish Bollywood Masala (Med.)** \$21.00/\$18.00  
Prawn or fish cooked in traditional pot & Bombay masala sauce.
43. **Prawn or Fish Malabar (Mild to Med.)** \$21.00/\$18.00  
Prawn or fish cooked with dried coconut, mustard, crushed coriander and onion sauce finished with coconut cream.
44. **Prawn or Fish Hyderabad (Med to Hot)** \$21.00/\$18.00  
Prawn or Fish cooked with mint, fenugreek, and curry leaves.
45. **Prawn or Fish Kerala** \$21.00/\$18.00  
Cooked with med to hot curry
46. **Prawn or Fish Goan Curry (Med)** \$21.00/\$18.00  
Prawn or Fish cooked in Goan style sauce with crushed dry herbs.
47. **Prawn or Fish Methi (Med)** \$21.00/\$18.00  
Prawn or Fish cooked with fenugreek leaf and masala sauce.
48. **Prawn or Fish Chettinad Curry (Med to Hot)** \$21.00/\$18.00  
(Cooked with blend of spices, speciality of South

## CHEF CHOICE

49. **Garlic Prawn** \$21.00  
This is mouth-watering prawns cooked with cream & garlic herbs.
50. **Goat Curry/Vindaloo/Masala/Korma** \$20.00  
Baby goat on the bone cooked with choice of sauce.

## FROM THE VEGETABLE GARDEN

51. **Kaju Curry Masala (Med to Hot)** \$18.00  
A delicate mixture of cashew nuts cooked in masala based sauce finished with hint of cream.
52. **Saag Paneer (Med)** \$18.00  
Green chopped spinach cooked with cottage cheese & spices.
53. **Paneer Korma (Mild)** \$18.00  
Diced paneer cooked with Cashew onion sauce.
54. **Matter Paneer (Med)** \$18.00  
Green peas cooked with fresh ricotta cheese & masala sauce.
55. **Paneer Jhalfrezi (Med to Hot)** \$18.00  
Ricotta cheese cooked with green bell pepper & master sauce.
56. **Paneer Chili Milli (Hot)** \$18.00  
Ricotta cheese cooked with diced bell pepper and onion, tomato based sauce.
57. **Paneer Bhurjee (Med)** \$18.00  
Mashed paneer cooked with onion, capsicum masala sauce.
58. **Paneer Tikka Masala (Med to Hot)** \$18.00  
Paneer cooked with green pepper and chef spl. Masala
59. **Paneer Butter Masala (Mild to Med)** \$18.00  
Paneer cooked with cashew capsicum masala sauce.
60. **Paneer Kadhi (Med to Hot)** \$18.00  
Diced paneer cooked with crushed pepper & coriander seeds.
61. **Paneer Lababdar (Med)** \$18.00  
Cooked with slice Bell Pepper and Herbs