

MO:MO (NEPALESE STYLE DUMPLINGS)

All Dumpling Servplings In A 10 Pcs
Choose: Veg & Paneer or Chicken & Buff

Steamed MO:MO \$15.90 / 16.90 / 18.90

Nepalese style dumplings wrapped in flour dough and steamed, served with tomato & sesame seeds dip

Plain Fried MO:MO \$15.90 / 16.90 / 18.90

Nepalese style dumplings wrapped in flour dough and fried, served with tomato & sesame seeds dip

Chilli (C) MO:MO \$17.90 / 18.90 / 19.90

Nepalese style dumplings wrapped in flour dough pan tossed with Chilli sauce

Fried only

Choose spice level: | **Medium** | **Hot**

Sadeko MO:MO (Salad Dumplings) \$17.90 / 18.90 / 19.90

Steamed dumplings marinated w/lemon juice, fresh onion, tomatoes and Himalayan spices.

Choose spice level: | **Medium** | **Hot**

Jhol MO: MO (Sesame & tomato gravy) \$17.90 / 18.90 / 19.90

Steamed Dumpling mixed with spicy sesame seeds and soya bean gravy

Choose spice level: | **Medium** | **Hot**

Sekuwa MO:MO (Skewer Dumpling) \$17.90 / 18.90 / 19.90

Dumplings marinated ni Himalayan spices and grilled in the tandoori oven and served in a skewer stick

Choose: **Veg & Paneer** or **Chicken** or **Buff**

Choose spice level: | **Medium** | **Hot**

Jumbo MO:MO Share Platter \$32.90 / 35.90 / 38.90

Served with 4pcs of each C- mo:mo, jhol mo:mo, Fried mo:mo, Steamed mo:mo and Sadeko mo:mo

Choose: **Veg & Paneer** or **Chicken** or **Buff**

CHOW MEIN (NEPALESE STYLE STIR FRIED NOODLE)

(Stir-fried noodles with Onion, carrot, bell pepper cooked in homemade tangy tomato and soya sauce, garnished with fresh cilantro and green onions with Choice of)

Choose spice level: **Mild** | **Medium** | **Hot**

Veg & Paneer Chowmein \$16.90

Egg Chowmein \$17.90

Chicken Chowmein \$18.90

Buff Chowmein \$18.90

Mixed Chow Mein (Chicken+Buff+Egg) \$19.90

NEPALESE & INDO - CHINESE MAINS

Paneer Chilli Garlic (Medium | Hot) \$22.90

Home-made paneer cooked with garlic, onion capsicum and chilly soy sauce

Veg Manchurian (Mild | Medium | Hot) \$22.90

Mixed Vegetable balls seasoned with coriander, celery and sautéed ginger and garlic and soy sauce

Chilli Chicken (Medium | Hot) \$22.90

Mouth-watering boneless chicken mixed with red chilli, onion, capsicum, and soy sauce

Chicken Manchurian (Mild | Medium | Hot) \$22.90

Mouth-watering boneless chicken seasoned with coriander, celery and sautéed ginger and garlic and chilly soy sauce

Fish Curry (Mild | Medium | Hot) \$23.90

Boneless Barramundi fish filet cooked in Nepalese spice and herbs

Goat Curry with Bone (Medium | Hot) \$23.90

(DF) (GLOBAL NEPALESE FAVOURITE)

Goat meat marinated in herbs & spices-flavoured with black pepper & shallow fried.

Chicken Curry with Bone (Medium | Hot) \$22.90

(DF) (GLOBAL NEPALESE FAVOURITE)

Chicken marinated in Nepalese herbs & spices-flavoured with timur (Sichuan Pepper), fenugreek seeds & shallow fried.

NEPALESE & INDO- CHINESE RICE DISHES

Choose Spice Level **MILD** | **MEDIUM** | **HOT**

Chicken & Egg Fried Rice \$18.90

Buff Fried Rice \$18.90

Veg & Paneer Fried Rice \$17.90

Egg Fried Rice \$17.90

DESERTS

Mango Kulfi \$6.50

Homemade Mango Ice Cream

Gulab Jamun (4pcs) \$6.50

Deep Fried Dumplings in Sugar Syrup

KIDS MENU

ALL KIDS MEAL INCLUDE A COLD SOFT DRINK OR JUICE

KIDS DINNER \$14.90

Chicken Nuggets & Chips

Butter Chicken With Rice

Lamb Korma With Rice

Chicken or Veg Noodles

Paneer Makhani with Rice



INDUS Indian & Nepalese Restaurant

MENU

ESTD 2015

OTHER LOCATION

INDUS INDIAN & NEPALESE RESTAURANT (GOLDCOAST)

☎ 0755933112 | 0425171622

🌐 www.Indusrestaurant.com.au

📍 18 Cypress Ave, Surfers Paradise QLD 4217

INDUS CURRY EXPRESS (BRISBANE)

☎ 0732162686 | 0403136236

🌐 www.Indusrestaurant.com.au

📍 7/328 Newman Road, Geebung 4034, QLD Brisbane

NEPALESE & INDO-CHINESE

Entree

Pani Puri (10 pcs) \$12.90

It's a crispy, hollow, fried dough balls (puri) stuffed with a combination of finely diced potato, onion, peas and chickpea together with spicy tangy water easily fills one's mouth.

Chicken Sausage (2) \$7.90

Deep fried sausage with spicy pickle which is very popular street food in Nepal

Crispy Chicken WINGS 5 Pieces \$10.90

Chicken wings marinated in chefs' special spices, batter coated and deep fried, served with tomato and Sesame seeds dip

Chicken 65 \$15.90

Succulent chicken breast lightly sautéed with coconut, mustard seed and finished with fresh herb

Buff Chilli (Medium | Hot) \$16.90

Pan fried buff on rich tomato chilli sauce with onion and capsicum and secret Nepalese spices

Goat Sekuwa \$14.90

Goat sekuwa is a traditional Nepalese dish of goat meat that's been marinated and roasted on a charcoal wood fire, Garnish with chopped onion, ginger, and coriander.

Newari Khaja Set \$25.90

Traditional combinatorial Khaja set of chicken or Buff or Goat choyla, Fried chicken Giblets, Aloo sadeko mula ko Achar, Bhatmas sadeko, masala fried cheura, Salad and prawn crackers

Choose: **Chicken**, **Buff**, **Goat**

SADEKO

(Tenderly char-grilled meat marinated in fresh ginger, garlic, onion, tomato & green Nepalese spices)

Choose Spice Level **MEDIUM** | **HOT**

Chicken \$16.90

Goat \$16.90

Buff \$16.90

JHANEKO SEKUWA (DINE IN ONLY)

(Tenderly char-grilled meat Tossed with onion, capsicum and served in smoky sizzler plate)

Choose Spice Level **MEDIUM** | **HOT**

Chicken \$18.90

Goat \$18.90

Buff \$18.90



INDIAN MENU

Entree

VEGETARIAN

- Bowl of Fries** \$10.90
Perfectly seasoned, golden, crunchy beer battered fries served with tomato sauce
- Pea & Potato Samosa (2pcs)** \$8.90
Served with date & tamarind chutney
- Veg Pakora (V/GF) (6 pcs)** \$8.90
It is a delightful vegan vegetable pakoras, fried to crispy golden-brown perfection and served with date and tamarind sauce

NON-VEGETARIAN

- Chicken 65** \$15.90
Delicious juicy deep fried spicy piece of chicken meat bursting with flavour of mustard, chilly, curry leaves and coconut.
- Chicken Tikka (GF) (4 pcs)** \$14.90
Tender chicken pieces flavoured with yoghurt and spices, cooked in a traditional clay tandoor oven. (GF)
- Amritsar Tandoori Chicken (GF)**
Half \$15.90 Full \$22.90
Skewered chicken marinated in traditional yoghurt, spices and grilled in tandoori oven.

INDUS SPECIAL ENTREE COMBO

- Indus Mix Platter for Four (x4 pcs each)** \$24.90
Our platter contains
-Veg Pakora
-Vegetable Samosa
-Chicken Tikka

Mains

Please allow minimum 20 minutes as all dishes are cooked fresh to order.
All curries are Gluten free & some curries are Dairy free as marked = DF & Vegan as mark

INDUS DESIGNER CURRIES

- Chicken** \$22.90
Step 1: Select one of the following:
- Lamb** \$23.90
- Beef** \$22.90
- Mixed Veg** \$21.90

Step 2: Choose your sauce from any of the following:

- Choose Spice Level** MILD | MEDIUM | HOT

- Karahi (DF):** Rustic and flavoursome spicy & home style Gravy Made with Karahi spices, fresh ginger, onion, Capsicum, and tomatoes.
- Rogan Josh (DF):** A popular North Indian dish cooked with fried onions, ground spices, tomato & herbs.
- Saag (Spinach):** Smooth spinach curry scented with nutmeg, cumin & fresh herbs.
- Korma:** Creamy yellow sweet, mild onion & almond and Cashew sauce.
- Vindaloo (DF):** Hot & spicy sauce made with red chillies, cumin, tomato, onion & vinegar.
- Madras (DF):** A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes, & coconut with fresh herbs and spices

INDUS CHEFS SPECIAL \$23.90

- Choose Spice Level** MILD | MEDIUM | HOT

- Butter Chicken (GLOBAL INDIAN FAVOURITE):** Diced Chicken Breast cooked in creamy, tomato, ginger & almond and Cashew sauce.
- Chicken Tikka Masala (GLOBAL INDIAN FAVOURITE):** Chicken Breast cooked in tomato, ginger & creamy sauce with diced onion, capsicum & herbs.
- Murg Methi Chaman :** Methi Chaman is a superb chicken dish combined with fenugreek & touch of greens gravy.
- Aloo Gosht (Classic Lamb & Potato Curry):** It is a beloved classic a hearty curry that combines tender piece of lamb with soft, succulent potatoes, all bathed in rich and fragrant sauce.
- Lamb Cashew with black spice :** A delicious thick, nutty lamb curry cooked with cashew nut, black pepper, and secret spicespepper & shallow fried.

SEAFOOD LOVERS \$23.90

- Choose Spice Level** MILD | MEDIUM | HOT

- Barra Fish/ Prawn Goan (DF):** A fish/Prawn curry, delicacy of Southern India, prepared with tomato, onion, fresh herbs and spices, coconut, and curry leaves.
- Barra Fish/ Tiger Prawn Vindaloo (DF):** Hot & spicy sauce made with red chillies, cumin,
- Tiger Prawn Balti (DF) :** Prawn cooked with a delicious blend of Balti spices, tomatoes, chillies, garlic, onions, and capsicum.
- Fish / Prawn Methi Malai :** Almond & cashew nut gravy cooked with fenugreek & mild spices

VEGETABLE / VEGAN CURRY \$21.90

Please advise staff when ordering vegan option

- Choose Spice Level** MILD | MEDIUM | HOT

- Paneer Butter Masala:** Cottage cheese cubes in a rich tomato, almond & creamy ginger sauce.
- Palak Paneer:** Cottage cheese cubes in a spinach & aromatic spices curry.
- Paneer Kadhai:** Cottage cheese cooked with in a rich onion & tomato sauce.
- Bombay Aloo (Vegan):** Potato cubes & peas pan-fried with ginger, garlic & spices with a tomato onion sauce.
- Mix-Veg Curry (Vegan):** Our special curry seasoned with cauliflower, carrot, potato, garden peas and beans.
- Chana Masala (Chole) (Vegan):** It is a mixture of chickpeas, garam masala, and, typically, onion, tomatoes, coriander, garlic, ginger, and chiles sauce.
- Muttar Paneer:** Home-made cottage cheese cooked with green peas and tomato and onion-based sauce spiced with garam masala.
- Eggplant and Potato Curry (Vegan):** A rich & spicy eggplant, potato curry with aromatic spices , curry leaves , onions and tomato.

FAVOURITE LENTILS \$20.90

- Choose Spice Level** MILD | MEDIUM | HOT

- Tadka Dahl (Vegan):** Traditional tempered dahl with garlic, chillies, onions, tomatoes, curry leaves & mustard seeds.
- Black lentil and Kidney Beans (Vegan):** Black lentil and Kidney Beans prepared in a special pot served with tempered fresh ginger, garlic, tomato and coriander.
- Dahl Makhni:** Dahl cooked in a rich tomato, almond & creamy ginger sauce.

HYDERABADI DUM BIRYANI \$23.90

Choose: Chicken / Lamb / Goat / Veg and Paneer

Please allow a minimum of 20 minutes from the time of order. A traditional rice & veg or meat dish garnished with fried onions & served with raita.
(Note: Chicken and Goat Biryani is with bone)

Special Banquet Deal

Couples Pack (for 2 guest only) Save up to \$14.90 \$65.90

Entree

- 1x Veg Pakora (4 pcs)
- Mains
- 2x Any Main Meals
- 2x Basmati Steamed Rice
- 1x Plain or Garlic Naan
- 1x Raita
- Dessert
- 1x Gulab Jamun (Milk dumpling) with yoghurt or Mango Kulfi

Family Pack (Minimum 4 guest) Save up to \$19.90 \$165.90

Entree

- 2x Veg Pakora (8pcs)
- 2x chicken Tikka (8pcs)
- 2x vegetable Samosa (4pcs)
- Mains
- 4x Curries of your choice (any 2 veg and 2 non-veg curry)
- 4 x Basmati Steamed Rice
- 2x Plain or Garlic Naan
- 1x Raita
- 1x Papad
- Desert
- 1x Gulab Jamun (Milk dumpling) with yoghurt or Mango Kulfi

RICE DISHES

- Steam Rice** \$2.50
- Saffron Rice** \$4.00
- Coconut Rice** \$4.00
- Chicken & Egg Fried Rice** \$18.90
- Veg & Panner Fried Rice** \$17.90

ACCOMPANIMENTS

- Cucumber & Yoghurt Raita** \$4.00
- Mango Chutney** \$3.00
- Pappadums (4)** \$3.00
- Green Salads** \$6.90

NAAN BREADS

- Roti (Whole meal tandoori bread)** \$4.00
- Plain Naan (without Butter)** \$4.50
- Plain Naan (with Butter)** \$5.00
- Garlic Naan** \$5.90
- Cheese and Garlic Naan** \$6.90
- Potato Naan** \$5.90
- Tasty Cheese Naan** \$6.90
- Peshwari Naan (dry fruits & nuts)** \$6.90
- Spinach & Cheese Naan** \$6.90
- Chicken & Cheese Naan** \$6.90
- Chilli, Cheese and Capsicum (CCC)** \$6.90

