

## DAL/LENTILS

### Mesquite Dal Makhani \$15.50 Side Dish \$8.90

A dal preparation which makes an excellent accompaniment to any Indian meal. Lentils and red kidney beans cooked with an aromatic combination of spices

### Yellow Dal Tadka \$15.50 Side Dish \$8.90

A full-flavoured lentil dish tempered with a sprinkling of green chillies, curry leaves or coriander leaves, garlic and cumin

### Royal Panch Ratni Dal \$15.90 Side Dish \$8.90

Panch means five types of lentil cooked together preserving the healthy rich flavour mixed with fried onion, garlic, ginger and tomatoes

## BASMATI RICE & FRAGRANT BIRYANI

### Steamed Rice \$3.25

Long grain aromatic basmati rice cooked in steam

### Saffron Rice \$3.50

Basmati rice flavoured with saffron and enhanced with mint leaves, fried onion and rose water!

### Ultimate Chicken/Beef Biryani \$15.90

A trademark of home-cooking in southern India, this luscious chicken or beef dish is Hyderabadi-style biryani

### Classic Vegetables Biryani \$15.90

Basmati rice cooked with vegetables include beans, carrots, cauliflower florets, green peas and onions

### Gourmet Lamb Biryani \$16.50

A richly flavoured baked casserole of basmati rice and lamb cubes

## HEARTY TANDOORI BREADS

### Plain Naan \$3.25

Soft, delicious, tandoor flame-baked breads made of refined flour

### Butter Naan \$3.50

Plain naan smeared with butter

### Tandoori Roti \$3.25

Wholemeal bread baked in our tandoor

### Garlic Naan \$3.75

Naan bread stuffed with crushed garlic and tandoor baked

### Kheema Naan \$4.50

This tasty naan bread is stuffed with ground lamb mixed with chopped coriander

### Paneer Naan \$4.50

Traditional naan bread stuffed with Indian cottage cheese and baked in our tandoor

### Kashmiri Naan \$4.50

Soft delicious fresh naan stuffed with a sweet cashew, almond and coconut paste

### Aloo Paratha \$4.50

Parathas stuffed with spiced mashed potatoes

### Onion/Masala Kulcha \$4.50

Kulcha stuffed with your choice of filling of onion/potato/cheese/masala

### Masala house basket (for two) \$13.50

Combination of onion kulcha, garlic naan, plain naan and tandoori roti (one each)

## SIDES & DIPS

### Poppadom (4 pcs) \$3.00

Made from lentils and rice flour, our plain poppadom has a salty-sweet flavour

### Mixed Pickles \$3.50

Mango/lime/chilli/mixed pickles & mango chutney

### Banana Coconut \$4.50

Banana slices coated with lemon juice and sprinkled with coconut

### Fresh Garden/Kachumber Salad \$4.50

A fresh-tasting accompaniment to most cooked dishes

### Cool Raita \$4.50

Seasoned yoghurt with herbs and spices has a cooling effect on the palate

## DESSERTS

### Ice Cream \$6.50

Vanilla ice cream flavoured with strawberry or chocolate

### Utterly Delicious Pista Kheer \$6.90

End your evening with a sampling of our exciting desserts that include special Kheer

### Lush Gulab Jamun (2 pcs) \$7.50

Literally translated to "rose-flavoured plum" – an extremely popular Indian sweet

### Gulab Jamun with Ice Cream \$6.90

Succulent gulab jamun served slightly warm with cold vanilla ice cream

### Yummy Vanilla/Mango Kulfi \$7.50

Homemade Indian ice cream with mango pulp, pistachios and cardamom

## Special Services

We present Canberra's first Bollywood Entertainment Restaurant and provide the following services for all your special occasions, functions & catering requirements:

- **Bollywood Entertainment and workshops**
- **Bollywood extravaganza nights**
- **Live Bollywood performances and karaoke nights**
- **Birthday Parties**
- **Social or Business dining**
- **Hen's Night (Bollywood theme)**

Please feel free to discuss entertainment options when booking



## Dance School

Where Indian dancing reaches a new dimension...  
(A PROUD PARTNER OF CANBERRA INSTITUTE OF TECHNOLOGY)

Founded by Artistic Director Anshu Srivastava, Bollywood Dimensions Dance and Fitness School is Canberra's first and one of the most popular schools of Bollywood Dancing. This school has been setup for the promotion of excellence in the Bollywood Style of dancing.

Bollywood Dimensions is providing the perfect setting for authentic Indian Bollywood dance style with the education of performing arts at five major town centres of Canberra.

Contact: Anshu Srivastava 0400 017 269 or email [anshu@bigpond.net.au](mailto:anshu@bigpond.net.au)

For complete information about the regular dance classes and the events visit our website [www.bollywooddimensions.com.au](http://www.bollywooddimensions.com.au)

## Newly Opened in Braddon



## BOLLYWOOD DIMENSIONS

### BOLLYWOOD DIMENSIONS

### INDIAN CUISINE

Where we take your taste buds to a new dimension...

#### Free Home Delivery

7 Nights, Inner City area only minimum order \$35  
North Canberra suburbs on a pre-arranged basis surcharge applies  
Call 6257 7773/0400 017 269

#### Takeaways

Lunch Pack I \$8.50 each  
Lamb/Chicken/Beef/Vegetarian curry with rice  
Lunch Pack II \$15.50 each  
Lamb/Chicken/Beef/Vegetarian curry with rice, naan, poppadom & mixed pickle

#### Free Workplace Lunch Pack Delivery

Monday to Friday, Inner City area only minimum order of 15 lunch packs  
Other areas on a pre-arranged basis-surcharge applies  
call 6257 7773/0400 017 269

#### CATERING SERVICES AVAILABLE

call 6257 7773/0400 017 269

Fully licensed & BYO (Bottled Wine Only)  
All prices include GST and prices subject to change without notice

10% discount for takeaway orders over \$20.00  
Discount does not apply to Home Deliveries & Lunch Packs Eftpos/Credit Cards Welcome - Min \$20

#### Opening hours:

Dinner: 7 Nights: 5:30pm to 10:30pm  
Lunch: Monday to Friday: 12 noon to 2:00pm

#### Address

Unit 12, 33 Mort Street, Braddon, ACT 2612  
Phone: 6257 7773 Fax: 6257 7760

**Complete Information**  
[www.bollywooddimensions.com.au](http://www.bollywooddimensions.com.au)

The food is generally extra mild but we can prepare mild, medium or hot. All the meals are cooked in cholesterol free sunflower oil. Diabetics, gluten free, high and low cholesterol diets can be catered for on request. Wheelchair access ramp to the disabled toilet. Ample parking available.  
All meat served is HALAL

## ENTREE

### Mumble Chumble Vegetable Samosa (2 pcs) \$7.90

Little triangular pastry parcels with vegetable filling – a house specialty

### Crunch-Scrunch Vegetable Pakoras (4 pcs) \$7.90

Vegetable fritters battered with delicately spiced zesty chick pea flour

### Masala Vada or Dal Vada (4 pcs) \$7.90

A delicious South Indian snack

### Murmur Paneer Pakoras (4 pcs) \$8.90

Crispy bite size pieces of cottage cheese in a light batter

### Crunchy Chicken Pakoras (4 pcs) \$8.90

Crispy and succulent tender chicken pieces in a light batter

### Yummy Fried Fish (4 pcs) \$14.90

Delicately marinated succulent cubes of fried fish

### Delicious Meat Samosa (2 pcs) \$8.90

Triangular pastries filled with minced lamb and spices

### Spiced Fried Prawns (6 pcs) \$17.90

Prawns deep fried in a mildly spiced flour batter

### Assorted Vegetarian Entrée (serves two, 8 pcs) \$18.90

4 pcs vegetable pakoras, 2 pcs vegetable samosas, 2 pcs paneer pakoras

### Assorted Tandoor Non-Vegetarian Entrée (serves two, 8 pcs) \$24.90

Assorted delicacies from our tandoor (Beef Seekh Kebab, Tandoori Chicken Tikka, Tandoori Prawn, Tandoori Lamb Outlets – 2 pcs each)

## TANDOOR & GRILL

### Exotic Tandoori Paneer (4 pcs) \$9.90

Tandoori Paneer marinated in a paste of ground garlic, ginger, jeera and green chillies

### Tandoori Mushroom (4 pcs) \$9.90

Mushrooms lightly dusted with herbs and spices; charcoaled in our tandoor

### Tender Tandoori Chicken Tikka (4 pcs) \$11.90

Chicken chunks marinated in a blend of authentic sauces and barbecued on a skewer in our tandoor

### Our Tandoori Chicken, Your Obsession! Half \$13.90 Full \$20.90

Young and tender skinless chicken, marinated 24 hours in our exotic marinade, then cooked to perfection in our tandoor

### Sizzling Lamb Seekh Kebab (1 Seekh into 4 pcs) \$11.90

Spiced minced lamb, skewered and finished in our tandoor

### Tender Tandoori Lamb Cutlets (4 pcs) \$18.50

Tandoor roasted lamb cutlets marinated overnight with garlic and pepper

### Tasty Tandoori Fish (4 pcs) \$15.50

Fish pieces lightly dusted with herbs and spices, cooked in our tandoor

### Exotic Tandoori Prawns (6 pcs) \$18.50

Inspired by the ancient cuisine of Indian kings and queens, this tandoori bursts with exotic flavours yet it is light and refreshing

### Irresistible Beef Seekh Kebab (1 Seekh into 4 pcs) \$10.90

Ground beef, onions, peppers and spices roasted in our tandoor oven and served as appetisers

## CHICKEN

### Classy Chicken Kadai \$16.90

Strips of chicken cooked with onions, garlic, tomatoes and bell peppers in an Indian wok

### Heavenly Chicken Jalfrezi \$16.90

Strips of chicken marinated with fresh ground spices and sautéed with tomatoes, onions and bell peppers

### Hearty Chicken Lahore \$16.90

This chicken curry with onion paste, tomatoes and authentic Indian spices is a Lahoris staple

### Piquant Black Pepper Chicken \$16.90

Succulent thigh Fillets of chicken cooked in a peppery gravy

### Angelic Chicken Saag \$16.90

Chicken with freshly ground English spinach, sautéed in butter, ginger and garlic, then finished with a hint of cream

### Majestic Chicken Tikka Masala \$17.50

Boneless barbecued chicken pieces tossed with capsicum, onion & shallots, then sautéed with crushed tomatoes, fenugreek and pepper

### Aromatic Chicken Korma \$17.50

This mild dish is cooked very slowly to let the subtle flavours emerge

### Portuguese Chicken Vindaloo \$17.50

Vindaloo is Portuguese for "vinegar and garlic" and was invented by the Portuguese in Goa. For people who have a passion for hot spicy food

### Awesome Butter Chicken \$17.50

Butter Chicken is a Moughul dish. Rice is an ideal accompaniment and pieces of tandoori roti or naan can be used to mop up the delicious juices

### Lusty Chicken Do Piazza \$16.90

Do Piazza literally means "onion twice". This can be interpreted to mean double the quantity of onions or meat. A must-try chicken dish

### Kingly Chicken Maharaja \$17.50

Boneless chicken pieces are cooked in a highly aromatic sauce flavoured with cardamom. A truly unique taste experience

## LAMB

### Splendid Rogan Josh \$17.50

Rogan is Farsi for clarified butter and Josh means hot or passionate. Rogan Josh thus means meat cooked in clarified butter at intense heat – a classic lamb curry

### Angelic Lamb Saag \$17.50

Lamb with freshly ground English spinach, sautéed in a hint of butter, ginger and garlic. This is a richly flavoured, traditional dish from North India

### Savoury Lamb Keema Matar \$17.50

Dry style mince curry. Fresh ground lamb cooked with green peas and spices. A traditional and a popular dish from North India

### Persian Lamb Kofta Curry (4 pcs) \$17.90

These soft and succulent miniature meatballs are a typical example of a dish that migrated from Persia to India

### Peppery Lamb \$17.50

Boneless lamb marinated and cooked with bell peppers, tomatoes, herbs and spices in a thick gravy seasoned with onions

### Super Aloo Ghost \$17.50

This mild, subtly flavoured North Indian dish combines tender lamb with chunks of potato. Potato starch helps to thicken the sauce and traditional spices give it an authentic taste

### Awesome Lamb Coconut Fry \$17.50

A superb dish of diced lamb that flavoured with desiccated coconut and curry leaves. A must-try dish

### Luscious Lamb Korma \$17.90

This mild dish comes in many variations and is a great taste experience

### Aromatic Lamb Madras \$17.50

The lamb Madras is slightly spicy but has a great depth of flavour. It is cooked slowly so the lamb absorbs the sauce and the curry matures to a full flavour

### Robust Bhuna Lamb \$17.50

Boneless lamb in a pickled spice sauce. For people who have a passion for spicy food

### Blazing Lamb Vindaloo \$17.90

A spicy lamb dish created by the Portuguese in Goa. For people who have a passion for hot spicy food

### Lusty Lamb Do Piazza \$17.90

Boneless lamb pieces cooked with extra onions and Chef's special sauce. A must-try dish

### Marvellous Lamb Pasanda \$17.90

Pasanda means that the dish is to everyone's liking. The lamb is marinated overnight to ensure that the meat is tender and full of flavour

## BEEF

### Robust Bhuna Beef \$16.90

Diced beef tossed with red and green capsicums, onions, tomatoes, pepper sauce and finished with roasted and crushed cumin and pepper

### Classy Kadai Beef \$16.90

Beef strips cooked with onions, tomatoes and bell peppers in an Indian wok

### Lusty Beef Kofta Curry (4 pcs) \$16.90

A Persian-inspired miniature beef meatballs dish

### Super Beef Aloo \$16.90

This mild, subtly flavoured North Indian dish combines tender beef with chunks of potato

### Tasty Beef Mushroom \$16.90

Enjoy a hearty dish that has been tweaked to become heartburn-friendly

### Aromatic Beef Madras \$17.50

The beef Madras is slightly spicy with a great depth of flavour

### Blazing Beef Vindaloo \$17.50

The beef curry is prepared mildly hot with amazing depths of flavour

### Luscious Beef Korma \$17.50

This beef korma is cooked slowly to allow the flavours to meld for a unique taste

### Marvellous Beef Pasanda \$17.50

The beef is marinated overnight to create a tender, flavourful meat dish

## SEAFOOD

### Splendid Fish Curry \$19.90

Indian fish curry originated in Southern India and soon became popular in North India where it took on a whole new flavour

### Magnificent Fish Masala \$19.90

A dry type of curry with a fairly thick sauce that works well with the rich fleshy fish

### Blazing Fish Vindaloo \$21.50

A spicy fish version of the famous vindaloo created by the Portuguese in Goa

### Awesome Kashmiri Fish \$22.50

An authentic recipe from Kashmir. Fish slices cooked with special spices to give this aromatic dish a delicate flavour

### Lusty Prawn Masala \$22.90

North Indian-style prawn masala prepared with garlic, ginger, onion and finished with chopped tomatoes and fresh coriander. A must-try dish

### Exotic Prawn Vindaloo \$22.90

A spicy prawn vindaloo. Suits those with a preference for hot and spicy

### Malabar Prawn Coconut Fry \$22.90

A superb dish flavoured with desiccated coconut, fresh garlic paste & curry leaves. This is a mild dish as the coconut sauce tones down the heat

### Majestic Prawn Curry \$22.90

This coconut-flavoured prawn curry is a Bengal speciality. Prawns are tossed with crushed fried garlic in a thick tomato gravy with a hint of mustard seeds

## VEGETABLES

### Super Bombay Aloo \$15.90

A wonderfully spicy dish with a selection of traditional spices

### Tasty Mixed Vegetables \$15.90

An excellent vegetarian main course. Seasonal mixed vegetables with special sauce and tossed with onion

### Savoury Aloo Gobi \$15.90

Potatoes cooked with cauliflower in a tomato onion and ginger sauce. An Indian classic

### Dainty Vegetable Korma \$16.50

Fresh assorted vegetables and dried fruits cooked in a mild creamy gravy

### Amazing Eggplant Masala \$15.90

Eggplant roasted and topped with Chef's special mild masala sauce

### Savory Aloo Palak \$15.90

Very nice variation on the usual palak paneer

### Sumptuous Matar Mushroom \$15.90

The delicate flavour of mushrooms requires little or no spice be added to them while cooking

### Delectable Matar Paneer \$16.90

Cottage cheese stir fried with chunky capsicums, onions and peas

### Awesome Palak Paneer \$16.90

A delicious North Indian dish prepared with spinach and Indian cheese. This traditional vegetarian and mildly flavoured dish is super healthy too

### Creamy Butternut Pumpkin \$15.90

Diced pumpkin with onions, cumin, mustard and fenugreek and cooked with chopped onions and tomatoes

### Pappy Malai Kofta \$15.90

Croquettes of cottage cheese simmered in a sauce of crushed tomatoes and almond sauce

### Utterly Butterly Paneer Tikka Masala \$17.50

Simple yet special, this dish has a tangy flavour. The paneer is marinated in lemon juice, ginger, garlic, coriander and salt then cooked with onions and tomatoes

### Heavenly Paneer Jalfrazi \$17.50

Paneer cooked with onions, capsicums, tomatoes and garnished with coriander

### Dainty Baigan Bharta \$15.90

Eggplant grilled in our tandoor, mashed and cooked with fresh tomatoes, onions, garlic, ginger and spices. A house specialty

### Majestic Shahi Paneer \$17.50

Shahi paneer is an excellent dish made from cottage cheese. A must try dish