

Starters

1. **SALMON CHEESE NAAN (TASTY & NEW)** \$7.00
Bread stuffed with salmon cheese and coriander served with raita dip
2. **SAMOSA (2 PCS)** \$7.50
Home made savoury pastry filled with spice potato and peas
3. **VEGETABLE PAKORA (2 PCS)** \$6.50
Spinach and potato mixed in a batter of chick pea flour and deep fried
4. **ONION BHAJI (2 PCS)** \$6.50
Spicy onion fritters, deep-fried.
5. **COCONUT CRAB** \$12.95
Crab meat blended with ginger, chilli, onion, served in skinned potato
6. **BOMBAY MUSHROOM** \$9.00
Mushroom stuffed with lamb mince, cheese and deep-fried
7. **AMRITSARI FISH** \$18.00
Mouth watering fried fish (Rockling Fillets) lightly spiced and served with chutney.
8. **CHICKEN KADHI ROLL (2 PCS)** \$9.00
Home made pastry filled with chicken tikka & onion deep fried

Grilled items (tandoor) served in sizzler with fresh salad.

9. **GRILLED MUSHROOM (4 PCS)** \$10.50
Mushroom marinated in exotic Indian spices and chargrilled
10. **MALAI TIKKA (4PCS) (MILD & TASTY)** \$13.95
Breast chicken pieces marinated in ginger, garlic and yoghurt, cooked in tandoor
11. **CHICKEN TIKKA (4PCS)** \$12.95
Free range chicken fillet marinated in spices and cooked in tandoor.
12. **LAMB SEEKH KEBAB (4PCS)** \$10.95
Lamb mince mixed with ginger, garlic and aromatic herbs, rolled on skewer and cooked in clay oven.
13. **TANDOORI CHICKEN (HALF) (4PCS)** \$11.95
Chicken marinated in Indian spices, yoghurt, garlic and ginger, cooked in clay oven.
14. **TANDOORI PRAWN** \$18.00
King prawns marinated with ginger & spices
15. **LAMB CUTLETS (4 PCS)** \$16.00
Juicy lamb cutlets marinated in rum and spices cooked in tandoor.
16. **KASTURI MIX PLATTER** \$23.95
It's an assortment of sizzling tandoori specialities.

We always use fresh vegetables, lean lamb and beef and cholesterol free oil in our cooking

Chicken

17. **TANDOORI CHICKEN (FULL)** \$20.95
Chicken marinated in Indian spices, yoghurt, garlic and ginger, cooked in clay oven.
18. **BUTTER CHICKEN** \$14.95
Old time favourite & popular dish char grilled fillet chicken harmonious blend of tomatoes, enriched with cream.
19. **CHICKEN TIKKA MASALA** \$15.50
Char grilled boneless chicken cooked with fresh tomato and spring onion.
20. **CHICKEN KORMA** \$16.00
For mild taste buds, chicken cooked with cream and cashew nut sauce garnished with almonds.
21. **CHICKEN CURRY** \$14.95
Authentic chicken curry cooked with potato and garnished with coriander.
22. **HARYALI CHICKEN** \$16.00
Chicken cooked with fresh spinach and herbs and finished with fresh cream.
23. **KASTURI SPECIAL CHICKEN** \$16.50
Chicken tikka cooked with chef's special recipe and finished with boiled egg and cashew nuts
24. **CHICKEN VINDALOO** \$14.95
Chicken cooked with potatoes and hot chilli sauce finished with fresh coriander. For the chilli lovers
25. **CHICKEN JALFRIZI** \$15.95
Chicken cooked with fresh capsicum, onion and tomato, lightly spiced
26. **CHICKEN CHICK PEAS MASALA** \$15.95
Chicken curry mixed with chick pea & garnished with coriander and ginger
27. **TAWA CHICKEN** \$15.95
Chicken tikka cooked in chopped tomato and onion and finished with spicy sauce
28. **MANGO CHICKEN** \$16.00
Chicken cooked with mango pieces and a touch of cream

Lamb

29. **ROGAN JOSH** \$16.00
Authentic lamb curry, all time favourite
30. **LAMB LAZZIZ KORMA** \$16.50
Delicious mild lamb cooked in yoghurt based gravy, garnished with cashew nuts
31. **CHENNAI LAMB CURRY** \$16.00
Authentic South Indian lamb curry made with hot sauce to spice you up
32. **HADI GOST** \$16.00
Lamb cooked with onion and tomato and ground coriander seeds, cummin seeds and finished with mint

33. **LAMB VINDALOO** \$16.00
Lamb cooked with potato and hot chilli sauce finished with fresh coriander and ginger
34. **LAMB SAAG** \$16.50
Lamb cooked with spinach and herbs and finished with cream.

Beef

35. **BEEF ROGANI** \$14.95
Authentic beef curry cooked with spices and herbs
36. **BEEF MASALA** \$14.95
Tender beef cooked with capsicum and tomato and spring onion
37. **BEEF DO PIAZZA** \$14.95
Beef cooked with onion rings and finished with coriander
38. **KASHMIRI BEEF** \$15.50
Mild beef cooked with cashew and onion gravy, garnished with mixed fruits
39. **BEEF VINDALOO** \$14.95
Beef cooked with chilli sauce and garnished with coriander and ginger.
40. **HYDRABADI BEEF CURRY** \$15.50
Beef cooked with lightly spiced and finished in mint flavour.

Seafood

41. **FISH DIL WALA** \$18.00
Rockling fish cooked with tomato and butter sauce.
42. **FISH MASALA** \$18.00
Rockling fillets cooked with capsicum and onion and tomato then garnished with coriander
43. **GOAN FISH CURRY** \$18.00
Fish prepared with coconut cream and South Indian spices and cooked in slow fire
44. **CHILLY FISH** \$18.00
Rockling fillets cooked with capsicum, onion and spicy sauce
45. **PRAWN MASALA** \$22.00
Prawn tossed with ginger and garlic and cooked with five spices
46. **PRAWN COCONUT CURRY** \$22.00
Prawn cooked in mild coconut cream and finished with desiccated coconut
47. **GARLIC PRAWN** \$22.00
Prawn cooked with garlic, onion and capsicum and finished with coriander and ginger

Vegetable Garden

48. **EGGPLANT MASALA** \$12.95
Eggplant cooked with potato and tomato rich sauce and garnished with spring onion
49. **MALAI KOFTA** \$12.95
Potato & cheese balls, mixed with dry fruits & nuts simmered in almond flavoured sauce

- 50. **PALAK PANEER** \$12.95
Cottage cheese cooked in fresh spinach and herbs.
- 51. **STIR FRY VEGETABLE** \$12.95
Fresh mixed vegetable cooked with spices and spring onion
- 52. **MUSHROOM JALFRIZI** \$12.95
Fresh mushroom cooked with spring onion, capsicum, tomato and finished with coriander.
- 53. **PUMPKIN MASALA** \$12.95
Butter nut pumpkin cooked with mustard seed, curry leaves in rich tomato gravy garnished with almonds
- 54. **DHAL MAHARANI** \$11.50
Whole black lentils and Urud dhal cooked with rich tomato sauce
- 55. **ALOO PALAK** \$12.95
Potatoes cooked with fresh spinach and garnished with cream.
- 56. **ALOO GOBI** \$12.95
Cauliflower and potatoe stirfry with spices finished with fresh tomatoes.
- 57. **CHICK PEA MASALA** \$12.95
Chickpea cooked with onion and capsicum and spices garnished with spring onion.
- 58. **PANEER BUTTER MASALA** \$12.95
Home made cottage cheese cooked with butter sauce and finished with cream

Rice and Buriyani

- 59. **SAFFRON RICE** MED \$4.00 LGE \$4.50
Indian basmati rice flavoured with saffron
- 60. **KASHMIRI PULAO** \$7.50
Basmati rice cooked with dry fruits and nuts.
- 61. **VEGETABLE PULAO** \$8.50
Rice cooked with mixed vegetables.
- 62. **LAMB BURIYANI** \$12.95
Rice cooked with lamb garnished with crispy onion
- 63. **HYDRABADI CHICKEN BURIYANI** \$12.95
Rice cooked with chicken and garnished with crispy onion.
- 64. **LEMON RICE** \$7.50
Rice cooked with mustard seed and curry leaves and finished with lemon juice.
- 65. **COCONUT RICE** \$7.50
Rice cooked with grated cocount

From the Tandoor

- 66. **NAAN** \$3.00
Plain flour bread
- 67. **SALMON CHEESE NAAN** \$7.00
Bread stuffed with salmon cheese and coriander served with raita dip
- 68. **CHEESE NAAN** \$6.00
Plain flour bread stuffed with shredded cheese and coriander.

- 69. **KEEMA CHEESE NAAN** \$6.50
Bread stuffed with lamb mince and cheese
- 70. **GARLIC NAAN** \$3.50
Plain flour bread garnished with garlic
- 71. **PARATHA** \$4.00
Flaky wholemeal bread
- 72. **ALOO PARATHA** \$5.50
Wholemeal bread stuffed with potato and herbs.
- 73. **MASALA KULCHA** \$5.50
Bread stuffed with potato and herbs.
- 74. **KEEMA NAAN** \$6.00
Bread stuffed with lamb mince and herbs.
- 75. **ROTI** \$3.00
Wholemeal bread
- 76. **KASHMIRI NAAN** \$6.00
Bread stuffed with fruits and nuts.
- 77. **ONION KULCHA** \$4.50
Flakey bread stuff with onion and cooked in tandoori oven

Bypass Order

- 78. **RAITA** \$3.50
Dice cucumber in home made yoghurt
- 79. **CHICKPEA CHAT** \$7.50
Chickpea & onion flavoured with chat masala
- 80. **CACHUMBER SALAD** \$6.00
Spicy Indian salad
- 81. **FRESH GARDEN SALAD** \$6.00
Fresh vegetable salad garnished with lemon juice
- 82. **CHICKEN CHAT SALAD** \$9.00
Chicken mixed with fresh salad and onion and spices
- 83. **TANDOORI SALAD** \$9.00
Tandoori chicken mixed with fresh garden salad and yoghurt
- 84. **MANGO CHUTNEY** \$2.50
- 85. **MIX PICKLE** \$2.50
- 86. **PAPPDAM** \$2.00

For the Sweet Toothed

- 87. **KULFI** \$6.00
Home made Indian ice-cream with pistachio nuts.
- 88. **GULAB JAMUN** \$6.00
Home-made cottage cheese dumpling in sweet syrup.
- 89. **WATTALAPPAN** \$6.00
Authentic Sri Lankan Coconut Pudding
- 90. **ASSORTED ICE-CREAM** \$6.00
- 91. **MIXED FRUIT ICE-CREAM** \$6.00
- 92. **LASSI (PLAIN / MANGO)** \$4.50
A soothing yoghurt drink
- 93. **WHITECHOCOLATE MOUSSE** \$7.00
with passion fruit

GET ADDICTED TO GOOD FOOD AT KASTURI

#1

▶ **10% OFF ON ALL TAKE AWAYS**
offer valid for limited time only, cash only

▶ **FAMILY PACK \$34⁰⁰**

Discount not applicable
Any change in items will incur \$2.00 extra
**2 Samosa, 2 Seekh Kebab
Rogan Josh, Butter Chicken
Rice, Naan or Garlic Naan, Raita**
Take Away only Delivery \$4.00 Extra

▶ **LUNCH SPECIAL \$8⁵⁰**
take away

Any curry with rice & raita
seafood not included

▶ **LUNCH: Thu & Fri 12 noon to 2.30pm**
DINNER: 7 nights a week 5.30pm till late

▶ **Home delivery available**
Minimum order \$25 (Discounts not applicable)

KASTURI

SHOP 5, 20A BEACH ST., FRANKSTON

9770 5505 / 9770 5338

Visit www.kasturi.com.au

All prices are inclusive of GST subject to change without notice