

ENTREE

Tandoori Chicken (2 Pcs.)	\$12.50	(4 Pcs.)	\$18.50
Chicken on the bone marinated in tandoori spices and cooked in tandoor.			
Chicken Tikka	Overnight marinated boneless chicken	roast in tandoor.	\$14.50
Chicken 65	Marinated chicken deep fried and mixed in sauce.		\$17.50
Murgh Malai Tikka	Chicken marinated in mild spices with cheese, yoghurt, cream and roasted in tandoor.		\$15.50
Veg. Platter	Onion Bhaji (2 Pcs.)	Veg. Samosa (2 Pcs.)	\$9.00
Onion Bhaji (5 Pcs.)	Slice onion coated in gram FLOur and deep fry until golden brown.		\$10.00
Veg. Samosa (4 Pcs.)	Stuffed with potato, green peas, coriander, ginger and deep fry.		\$10.00
Meet Samosa (4 Pcs.)	Stuffed with lamb, green peas and chef special spices and deep fry.		\$12.00
Seekh Kabab (4 Pcs.)	Lamb minced mixed with chopped onion, mint coriander, specifics and roast in tandoor.		\$14.00
Hara Bhara Kabab (5 Pcs.)	Green peas, Mashed potato, Spinach, Green coriander mix and deep fry.		\$14.00
Veg Manchurian (8 Pcs.)	Grated mix veg ball deep fried and toasted in manchurian sauce.		\$13.50
Gobi Manchurian	Flowerets of cauliflower is battered slightly with corn flake and tossed in Manchurian sauce		\$12.00
Paneer Chilli Milli	Stir Fried Cottage cheese toasted in sauce with bell paper and onion.		\$14.00
Garlic Tandoori Prawn	Prawn cutlets, capsicum, onion marinated with garlic, spices and roasted in tandoor.		\$18.50

MAINS

Lamb

Lamb Rogan Josh	Overnight marinated dice lamb cooked with onion, tomato and rogan Josh spices.		\$16.95
Lamb Malai Korma	Lamb cooked in nut mix creamy sauce.		\$17.95
Lamb Madras	Lamb cooked in madras style with mustard seeds, curry leaves and coconut milk.		\$17.95
Lamb Vindaloo	Lamb cooked with very hot South Indian style vindaloo sauce.		\$16.95
Bombay Lamb	Lamb cooked with onion, mustard seed, curry leaves, cashew nuts and Finished with a hint of lemon.		\$17.95
Masala Lamb	Lamb cooked in fried masala(Spices) on hot flame.		\$18.95
Lamb Mushroom	Lamb cooked with mushroom.		\$18.95
Lamb Chetinadu	Tender lamb cube cooked with onion ginger and garlic sauces with selected spices.		\$18.95
Lamb Saag	Lamb cooked with spinach(Saag) in punjabi style.		\$18.95

GOAT

Goat Curry	Goat cooked in northern punjabi style with fresh spices.		\$18.95
Goat Madras	Goat cooked in madras style with mustard seed, curry leaves and coconut cream.		\$19.95
Goat Vindaloo	Goat cooked with very hot south style vindaloo sauce.		\$19.95

CHICKEN

Murgh Makhni (Butter chicken)	Diced chicken roasted in tandoor and cooked with mild sauce.		\$16.95
Chicken Malai Korma	Diced chicken breast cooked in nuts mix creamy sauce		\$16.95
Chicken Tikka Masala	Roasted dice chicken in dice onion, tomato and sauce		\$16.95
Chicken Madras Walla	Boneless chicken breast cooked in madras style with mustard seed, curry leaves and coconut cream.		\$16.95
Chicken Vindaloo	Chicken breast cooked with very hot south style vindaloo sauce.		\$16.95
Bombay Chicken	Chicken breast cooked with slice onion, cashew nut, potato, mustard seeds, curry leaves and finished with a hint of lemon.		\$16.95
Chicken Kadahi	Chicken breast cooked in thick sauce with tomatoes, onion and capsicum.		\$16.95
Chicken Methi Malai	Chicken breast cooked with methi(Fenugreek leaves) and masala sauce.		\$16.95
Creamy Chicken Mushroom	Chicken breast cooked in creamy sauce with mushroom.		\$19.90
Nwabi Chicken Curry	Chicken breast cooked in thick cashew nut and fried onion base gravy.		\$19.90
Chicken Chettinadu	Tender chicken pieces cooked with onion, ginger, garlic and tomatoes with spices and garnished with curry leaves.		\$17.95

BEEF

Beef Rogan Josh	Overnight marinated dice beef cooked with onion, tomato and rogan Josh spices.		\$15.95
Beef Malai Korma	Beef cooked in nut mix creamy sauce.		\$16.95
Beef Madras	Beef cooked in madras style with mustard seeds, curry leaves and coconut milk.		\$16.95
Beef Vindaloo	Beef cooked with very hot South Indian style vindaloo sauce.		\$15.95
Bombay Beef	Beef cooked with onion, mustard seed, curry leaves, cashew nuts and Finished with a hint of lemon.		\$16.95
Masala Beef	Beef cooked in fried masala(Spices) on hot flame.		\$17.95
Beef Mushroom	Beef cooked with mushroom.		\$17.95
Beef Chetinadu	Tender beef cube cooked with onion ginger and garlic sauces with selected spices.		\$17.95
Beef Saag	Beef cooked with spinach(Saag) in punjabi style.		\$17.95

Catering & Functions: For bookings 08 6296 3900
We do all type of indoor & Outdoor caterings with
Serving team and tandoor even at own premises.

SEA FOOD

Fish Madras	Fish cooked with mustard seeds, curry leaves, coriander seeds with coconut in medium or hot.		\$18.95
Prawn Madras	Prawn cooked with mustard seeds, curry leaves, coriander seeds with coconut in medium or hot.		\$18.95
Prawn Vindaloo	Prawn cooked with very hot South style vindaloo sauce.		\$18.95
Bombay Prawn	Prawn cooked slice onion, potatoes, cashew nut mustard seeds, curry leaves and finished with a hint of lemon.		\$18.95
Fish Chettinadu	Fish fillets fried with onion tomatoes, garlic, little spices and coconut cream.		\$18.95
Fish Masala	Fish cooked with dice onion, capsicum, tomato and masala base sauce.		\$19.95
Prawn Masala	Prawn cooked with dice onion, capsicum, tomato and masala base sauce.		\$19.95
Creamy Prawn Mushroom	Prawn cooked in creamy sauce with mushroom		\$20.95
Masala Prawn	Prawn cooked in fried masala(Spices) on high flame.		\$20.95
Prawn / Fish Korma	Prawn / Fish cooked in cashew mixed creamy sauce		\$19.95

VEG

Dhai Makhani	A mix of black dhal, kidney beans and cooked in panjabi style in butter.		\$14.95
Saag Paneer	Saag (spinach) cooked in punjabi style with paneer.		\$14.95
Mix Veg. Makhani	Mix vegetables cooked with cheese and tomato base sauce.		\$14.95
Bombay Potato	Potato cooked with slice onion, tomato cashew nut and a hint of lemon		\$14.95
Paneer Madras	Indian paneer cooked in madras style with mustard seeds, curry leaves and coconut cream.		\$14.95
Paneer Vindaloo	Paneer cooked with very hot South style vindaloo sauce.		\$14.95
Paneer Makhni (Butter Paneer)	Indian paneer (cottage cheese) cooked in tomato and nuts based sauce with butter.		\$15.95
Creamy Paneer Mushroom	Paneer cooked in creamy sauce with mushroom.		\$17.90
Paneer Kadahi	Paneer cooked in thick sauce with tomatoes, onion, capsicum and North Indian spices.		\$15.95
Paneer Malai Methi	Paneer cooked with methi (fenu-greek leaves) and masala sauce.		\$14.95
Malai Kofta	Delicious cheese balls cooked in a creamy sauce.		\$15.95
Channa Masala	Chickpea cooked in masala sauce.		\$15.95
Bhindi Masala	Okara Cooked in masala sauce.		\$13.95
Saag Aloo	Potato cooked in onion, tomato and masala sauce.		\$12.95
Dhal Tarka	Lentils cooked in punjabi tarka style.		\$13.95
Dhal & Vegetables (Samber)	Lentils cooked with vegetables and spices.		\$15.95
Dhal & Spinach Curry	Spinach cooked with lentils.		\$15.95

BIRIYANI

Goat Biryani Tender goat meat cooked with basamati rice, garam masalas, tomatoes, ginger, garlic and other spices.	\$17.95
Lamb Biryani Tender lamb meat cooked with basamati rice, garam masalas, tomatoes, ginger and other spices.	\$16.95
Beef Biryani Tender beef meat cooked with basamati rice, garam masalas, tomatoes, ginger and other spices.	\$15.95
Chicken Biryani Chicken pieces cooked with basamati rice, garam masalas, tomatoes, ginger, garlic and other spices.	\$15.95
Vegetable Biryani Vegetable cooked with basamati rice and spices.	\$13.95

UTAPPAM

Plain Uttappam Is a variant of thick dosa served with chutney and sambar.	\$13.00
Onion Uttappam Thick dosa with shredded onion on top served with chutney and sambar	\$15.00
Tomato Uttappam Thick dosa with tomato pieces on top served with chutney and sambar. \$14.00	\$15.00
Mixed Vegetable Uttappam Is a variant of thick dosa (mixed vegetables pieces on top) served with chutney and sambar.	\$15.00

DOSA

Cheese Dosa Is a variant of dosa is made by shredded cheese sprinkled on dosa and served with tomato chutney, coconut chutney and sambar.	\$14.95
Chicken Dosa Is a variant of dosa is made by stuffing with curried chicken pieces, onion, green chillies, spices and sambar. \$16.00	\$16.95
Prawn Dosa Is a variant of dosa is made by stuffing with curried prawns, onion, green chillies, spices and served with tomato chutney, coconut chutney and sambar.	\$18.95
Plain Dosa Is a variant of dosa served with coconut chutney, tomato chutney and sambar.	\$12.95
Masala Dosa Is a variant of dosa is made by stuffing dosa with potatoes, onion, green, chillies, spices and served with tomato chutney, coconut chutney and sambar.	\$13.95
Paneer Dosa Is a variant of doas is made by stuffing doas with curried cheese cubes, onion, green, chillies, spices and served with tomato chutney, coconut chutney and sambar.	\$14.95
Keema Dosa Is a variant of dosa is made by stuffing doas with curried lamb minced meat, onion, green, chillies, spices and served with tomato chutney, coconut chutney and sambar.	\$18.95
Onion Dosa Is a variant of doas is made by cut pieces of onion sprinkled on doas and served with tomato chutney, coconut chutney and sambar.	\$14.95

IDLY

Idly (3 Pcs.) Rice cake steam cooked.	\$9.00
Sambar Idly Two pieces in a bowl of sambar.	\$9.00
Chilli Idly Rice cake cubes fried with tomatoes, onion & capsicum.	\$12.00

RICE

White Rice	\$3.00
Saffron Rice	\$4.50

NAAN

Plain Naan	\$3.00
Garlic Naan	\$3.50
Cheese Garlic Naan	\$4.50
Butter Naan	\$3.50
Keema Naan Keema Naan Naan stuffed with roasted minced lamb onion, garlic, coriander and spices.	\$4.50
Paneer Naan Naan stuffed with Indian cheese.	\$4.50
Aloo Naan Naan stuffed with aloo (potato).	\$4.50
Chilli Naan Spread chopped green chilli on naan rost.	\$4.50

ROTI

Tandoori Roti	\$3.50
Tandoori Butter Roti	\$4.00

SALAD

Punjabi Salad Cucumber, Onion, Tomato and green chilli.	\$7.50
Green Salad Cucumber, Tomato, Lettuce, Spinach and Rocket.	\$6.50

SIDE DISHES

Papdum (2 Pcs.)	\$1.00
Mint Sauce	\$2.00
Mango Chutney	\$2.50
Tamarind Chutney	\$2.50
Garlic Chutney	\$2.50
Mixed Pickle	\$3.00
Cucumber Raita	\$4.00

SWEETS/DESSERT

Gulab Jamun (2 Pcs.)	\$5.00
Ras Malai (2 Pcs.)	\$5.00
Carrot Halwa	\$8.00
Mango Ice Cream	\$5.00

DRINKS

Mango Lassi	\$5.00
Jeera Lassi	\$4.00
Sweet Lassi	\$4.00
Mango Shake	\$6.50
Strawbery Shake	\$6.50
Jal Jeera	\$6.50

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