VEGETARIAN CURRIES \$13.95 MILD / MED / HOT

Aloo Gobi

Cauliflower, potatoes, tomato, fenugreek sautéed in herbs and spices.

Aloo Eggplant Potatoes, eggplant, tomato, fenugreek sautéed in herbs and spices.

Malai Kofta Cottage Cheese, mixed veggies & potatoes cooked in tomato & creamy sauce

Channa Masala

Garbanzo beans cooked in special blend of spices and herbs.



NON-VEG CURRIES

Chicken \$14.95 / Lamb \$15.95 / Beef \$15.95 Goat \$16.95 / Fish \$15.95 / Prawn \$16.95 MILD / MED / HOT

Shahi korma

Traditionally mild curry cooked in a creamy sauce made of a cashew nut paste, cream and blended with aromatic spices.

Roganjosh

An aromatic lamb dish originating from Kashmir made with lean lamb in yogurt and curry spices, the red colour is derived from paprika.

Vindaloo

A hot favourite goa dish. Vinegargives it a lovely aroma cooked in an authentic vindaloo gravy.

Madras

The dried roasted spices cooked in ghee and then other major fresh ingredients such as garlie & ginger, coconut milk are added with meat.

Spinach

Cooked in a rich spinach gravy with a mixture of authentic Indian spices.

Hyderabadi Special

Chicken/Lamb/Beef or Goat pieces sautéed with ginger garlic paste & cooked with rich oniontomato paste, finally with a touch of rich cashew past and Indian spices.

Butter chicken

North India'sbest known dish. Boneless chicken pieces marinated overnight roasted in a traditional Indian oven and finished with creamy tomato gravy and finely chopped cashew nuts.

Chicken Tikka Masala Cooked in a delicious, thick tomato and onion gravy with green peas. capsicums and Indian spices.



NON-VEG CURRIES

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Do-Piaza



Sliced onions, bell-pepper, fresh Cilantro, roasted garam masala, sweet Kashmiri Chili & mild spices

Goan Fish / Prawn Curry

Cooked in a delicious, thick tomato and onion gravy with coconut cream and mustard seeds





\$15.95 Chicken Birvani Goat Biryan Lamb Birvani \$16.95

Vegetable	Bi

\$15.95

Basmati rice cooked with chicken/lamb/Goat/Veg marinated withfresh spices & garnished with fresh coriander. A delicious wholesome meal served with tomato/mirchi ka salan and raita.

1				RICE		
	Plain rice	\$2.90		Sallron rice	\$3.90	1000
	Zeera Rice	\$3.90		Green Pea Pulao Rice	\$4.90	Ó
	Biryani Rice Basmati rice is cooke	\$7.95 ed with whole	spices			
				BREAD		
	Plain Naan	\$2.50	0	Cheese & Garlic Naan	\$4.00	
	Butter Naan	\$3.00	0	Aloo Kulcha	\$5.00	0
	Garlic Naan	\$3.50		Paratha	\$5.00	
	Cheese Naan	\$3.50		Chapathi	\$3.50	0
				DESSERTS		
	Gulab Jamun	\$3.50	20	Gulab Jamun with Ice-Cream	\$5.00	1
	Double ka Meetha	\$5.00	-			
			LASS	SI & SOFT DRINKS		
	Mango Lassi	\$4.50	2	Pineapple Lassi	\$5.00	
	Soft Drinks	\$2.95	作的			
				SIDES		
	Raitha	\$2.95	0	Mango Chutney	\$2.95	
	Spicy Mixed Pickle	\$2.95	6	Roasted Papadums	\$2.95	
	Green Salad	\$4.95	6			

100



























Takeaway Menu **Restaurant Brochure**

JOHNNY'S KITCHEN

Experience the best taste....

11AM - 02PM (Saturday-Sunday) 5PM-09PM (Thursday-Tuesday)

Shop# 3, 101 Prospect Rd, Prospect SA 5082, Australia

+61 8 7226 0099



johnnyskitchensa@gmail.com johnnyskitchen.com.au

BREAKFAST

Idli

\$8.00

Idli is a soft, pillowy steamed savory cake made from rice and lentil batter. The lentils used in making idli are urad dal (black gram). Idli is a traditional breakfast. Idli is a naturally vegetarian, vegan, gluten free and makes for one of the healthiest breakfast.Idli served with Sambar and Coconut Chutney

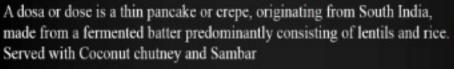
MeduVada

Meduvada, made with urad dal (black gram) flour. This vada is shaped like a doughnut with a hole in the middle. It is the most common vada type throughout South India and the most recognisable throughout India. Vada served with Coconut chutney and Sambar.

Plain Dosa

\$9.00

\$8 00



Masala Dosa

\$12.00

\$11.00

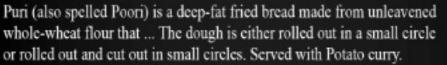
Masala dosa is one that is crisp, aromatic, flavourful and has a potato masala or spiced seasoned potatoes stuffed in it. Served with coconut chutney and Sambar.

Onion Dosa

Cheese Dosa

Aloo Puri





Chole Bhatura

\$12.00

Chole Bhature also known as Chana Bhatura is one of the most popular Punjabi dish liked almost all over India. Chole stands for a spiced tangy chickpea curry and Bhatura is a soft and fluffy fried leavened bread.

INDO-CHINESE

\$12.95

Aloo 65

Potato 65, or aloo 65 is a south Indian starter or snack of deep-fried battered potato cubes (or whole small potatoes as we prefer) marinated in a yogurt-based sauce seasoned with a mélange of spices and tempered to perfection.

Gobi Manchurian

Gobi/Cauliflower is coated with corn flour mix with seasoning salt and pepper and deep fried and tossed with soya sauce and tomato ketchup.



INDO-CHINESE

\$13.95

\$13.95

\$13.95

\$13.95

\$12.95

\$13.95

\$14.95

This paneer chilli recipe is a Indo Chinese style stir fry of deep fried cottage cheese cubes with bell peppers, chillies, onion, garlic and Chinese sauces.

Chicken 65

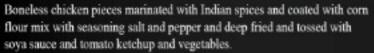
Chilli Paneer

Boneless chicken marinated with authentic spices and deep fried, tossed with soya sauce, vinegar, chilli flakes and curry leaves.

Chilli Chicken

Chilli chicken is popular chicken appetizer from the Indo-chinese cuisine. Boneless chicken are marinated in egg.cornflour, salt & authentic spices then deep fried and seasoned in sauces & vegetables to get the best chili chicken.

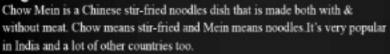
Chicken Manchurian



Apollo Fish

A very famous delicacy from Hyderabad. This dish is very popular & commonly served in bars and pubs. The marinated fish pieces are dipped in batter and deep fried and then tossed with spicy sauces and served hot with garnishing.

Veg. Chow Mein



Chicken Chow Mein

Chow mein is a traditional Chinese dish made with egg noodles and stir-fried veggies. We love adding a protein & our favourite is chicken, but you can try different meat or tofu. This dish is pan-fried so the noodles get a nice crisp to them & then tossed in a yummy sauce.

American Chopsuev

American chopsuey is a famous and most common dish available in Chinese restaurants in India. The combination of crispy noodles, crunchy vegetables & meat with sauce & egg makes very tasty & appetizing as a popular Indo-Chinese dish. The sauce made for the crunchy noodles is sour & sweet and goes well with our crunchy vegetables & crunchy noodles.



Seekh Kebab (Lamb)

Lamb mince marinated in spices & cooked by perfection on skewers in our tandoor.

Chicken Tikka

Boneless chicken fillets marinated overnight with yogurt, ginger, garlic and our blend of special herbs and spices then roasted in a charcoal tandoor.

Malai Tikka

Boneless chicken pieces marinated in cashew nut paste, cheese, yogurt, herbs and ground spices & cooked to perfection in a tandoor.

Tandoori Chicken

Whole chicken marinated in ginger & garlic paste with chef's selection of fresh herbs & selected Indian spices and Yogurt.













Mutter Paneer Cottage cheese cubes & green peas cooked in an indian homemade style.

Butter Paneer Cubes of cottage cheese cooked in a delicious creamy tomato gravy and garnished with cashews.

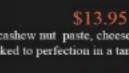
Vegetable Korma Traditionally mild curry cooked in a white creamy sauce made of cashew nut paste, cream and blended with aromatic spices.

\$13.95

\$13.95









Half \$12.95, Full \$18.95





\$12.00 \$10.00



ENTREEs (VEG)

Samosa

\$ 8.00 Flaky pastry filled with seasonal potato, green peas, cumin seeds, then deep fried till golden brown

Aloo tikki (2piece)

\$9.95 Aloo Tikki or Potato patty is very popular street food of Indian cuisine. Aloo Tikki is topped with Yellow peas masala gravy and yoghurt, mint chutney and sweet Tamarind chutney.

Chaatpapri

Paprichaat is traditionally prepared using crisp fried dough wafers known as papri, along with boiled chick peas, yogurt and tamarind chutney and topped with chaat masala and sev.

Samosa chat

\$0.05

\$9.95

This Samosa chat is very popular street food of Indian cuisine. The spicy taste of the crispy samosa topped with Yellow peas masala gravy and yoghurt, mint chutney and sweet tamarind chutney.

Onion Bajji

\$7.50 Fritters of sliced onions marinated with a authentic Indian spices and chickpea batter and deep fried.

Pav Bhaji

Pay bhaji is a popular Indian street food that consists of a spicy mix vegetable mash & soft buns. Usually pav bhaji is served with a generous amount of butter topped along with some fresh chopped onions & lemon juice. The butter toasted pav are caten along with the veggie mash or bhaji.

Vada Pav

\$10.00

Vada Pav means a sandwich or a burger made. It consists of Vada the filling or the patty and pav means the bread or the bun. Vada is made of a potato mixture, which is seasoned with spices. It is then coated with gram flour batter and then deep-fried

/EGETARIAN CURRIES MILD / MED / HOT \$13.95

Dal Tadka

Yellow lentils cooked on a slow heat and seasoned with butter, onion, ginger, garlic, tomatoes and garnished with coriander.

Palak Paneer

Cottage cheese cubes cooked with spinach, spices & a dash of cream.

Paneer Tikka Masala

Paneer tikka masala is a delicious, creamy and flavorful Indian dish made by gilling paneer and then simmering it is a masala gravy along with some vegetables. It is usually served with Butter Naan/paratha or Basmati rice.



























