

GOAT

GOAT CURRY \$14.50

Cooked in onion, ginger, garlic, tomato and Indian spices

GOAT MASALA \$14.50

Cooked in tomato and onion based thick gravy and Indian spices

FISH

FISH CURRY \$14.50

Marinated fish cooked in onion, tomato, Tamarind Paste, thin Coconut Milk and dash of lemon

FISH MADRAS \$14.50

Madras style fish cooked with traditional spices, mustard seeds and curry leaves

PRAWNS

PRAWNS KADHAI \$17.50

Prawns cooked with traditional Indian gravy with onion, tomato, ginger and spices

PRAWN CURRY \$17.50

Prawns cooked with cashewnuts based gravy and blend of spices

RICE

SAFRON RICE \$4.00

ZEERA RICE \$4.00

FRIED RICE \$6.50

VEGETABLE BIRYANI \$6.50

KASHMIRI PULAO \$6.50

CHICKEN BIRYANI \$11.50

GOAT BIRYANI \$14.00

LAMB BIRYANI \$13.00

BEEF BIRYANI \$13.00

BREADS

PLAIN NAAN \$2.50

BUTTER NAAN \$3.50

GARLIC NAAN \$3.00

CHEESE NAAN \$3.50

CHEESE & GARLIC NAAN \$3.50

KASHMIRI NAAN \$3.00

AMRITSARI KULCHA \$3.50

LACHA PRANTHA \$3.00

MAKKI ROTI \$3.00

TANDOORI ROTI \$2.00

TAWA ROTI \$1.20

CHICKEN & CHEESE NAAN \$3.90

KEEMA NAAN \$3.90

SIDES

ONION SALAD \$3.00

KACHUMBER SALAD \$3.00

CUCUMBER RAITA \$3.50

ALOO RAITA \$3.50

BOONDI RAITA \$3.50

MINT CHUTNEY \$2.00

PAPPADUM (2PCS) \$1.00

DESSERTS

KESAR (SAFRON) KHEER \$4.50

GAJRELA \$4.50

GULAB JAMUN \$3.90

KHOYA KULFI \$4.50

FALUDA KULFI \$5.00

DRINKS

PUNJABI TEA \$2.00

SALTED LASSI \$3.50

MANGO LASSI \$3.90

COLD DRINKS \$2.00

THALIS

PUNJABI VEGETABLE THALI \$13.50

2 Curries, Raita, Rice, Dessert, 2 Plain Naan or 2 Tandoori Roties Or 3 Chapaties & drink

SPECIAL SAAG THALI \$13.50

Sarso Da Saag, 3 Makki Roti, Dahi, Salad and Drink

NON-VEG THALI (NO SEAFOOD) \$15.50

2 Non-veg curries, Rice, Dessert, 2 Plain Naan or 2 Tandoori Roties Or 3 Chapaties & drink

KULCHA THALI \$13.50

Potato stuffed bread with chick peas, yoghurt, drink and salad

COMBO THALI (OPTION 1) \$17.50

2 Veg, 1 Non-Veg, Rice, Raita, 2 Naan or 2 Tandoori Roti or 3 Chapati and Drink

COMBO THALI (OPTION 2) \$19.00

1 Veg, 2 Non-Veg, Rice, Raita, 2 Naan or 2 Tandoori Roti or 3 Chapati and Drink

TIFFIN SPECIAL

VEGETARIAN

2 CURRIES, 6 ROTIES, RAITA \$10

NON-VEGETARIAN

1 CURRY (440g), RICE, 4 ROTIES, RAITA \$13

FAMILY DEAL

3 CURRIES (ANY VEG-NON VEG) - No Seafood

1 RICE, 4 NAAN, 1 YOGHURT,

1 COKE 1L, DESSERT, SALAD

\$44.90

DEALS

VEGETARIAN

Rajmah / Channa / Daal / Kadi Pakora/ Rice/ Drink \$8.50

NON-VEGETARIAN

Chicken / Lamb / Goat Curry/ Rice / Drink \$10.50

Note: Choose any 1 Curry, Rice & Drink

FREE DELIVERY WITHIN 5KM RADIUS MINIMUM ORDER \$40

EFTPOS AVAILABLE

FULLY LICENCED

FOLLOW US ON



Chahat

AUTHENTIC INDIAN CUISINE

OPEN 6 DAYS
(CLOSED TUESDAY)

NOW OPEN FOR
LUNCH BUFFET

\$9.99 Per Person
(DINE IN ONLY)

1 Non Veg Curry, 2 Veg Curries
Rice, Raita, Roties

WED - MON 10AM - 3PM

LUNCH SPECIAL DEAL
BUTTER CHICKEN / RICE / DRINK (375ml)
\$7.99

TAKEAWAY MENU

DINNER

3.30 PM TO 11 PM

08 8351 7937

M 0415 311 831

Shop 7, 154 Marion Road,
West Richmond, SA 5033

E: ramanbajwa77@yahoo.com

www.chahat.com.au

DINE IN • TAKEAWAY • TIFFIN • CATERING

ALL PRICES PLUS GST

BREAKFAST

ALOO PARANTHA (2PCS)	\$11.90
Gobi PARANTHA (2PCS)	\$11.90
MOOLI PARANTHA (2PCS)	\$11.90
PANEER PARANTHA (2PCS)	\$11.90
CHOLE BATHURA	\$11.90
ALOO PURI	\$11.90

(SPECIAL: BREAKFAST SERVED WITH YOGHURT, BUTTER, PICKLE & LASSI)

ENTREES**VEGETARIAN**

VEGETABLE SAMOSA (2PCS)	\$6.50
Delightful pastries filled with potato, peas and ground spice	
BREAD PAKORA (2 PCS)	\$6.50
Stuffed with potatoes, served with tomato & mint sauce	
ALOO TIKKI (2 PCS)	\$6.50
PANEER PAKORA (4 PCS)	\$7.00
Cottage cheese, smothered in chickpea batter and fried till golden brown	
GOBI PAKORA (6 PCS)	\$6.50
Cauliflower marinated in chickpea flour batter and fried served with sauce.	
MIX VEGETABLE PAKORA (6 PCS)	\$6.50
Seasonal veg. marinated in mildly spiced chickpea flour batter and fried, Served with sauce	
ONION BHAJI	\$6.50
Onion rings coated in mild spicy chickpea batter, fried until its crisp Served with sauce.	
VEG. PLATTER	\$8.00
1 Samosa, 1 Veg Tikki, 1 Paneer pakora and 1 Veg pakora	
DAHI (DAHI BHALA)	\$6.50
Urad and chanaout put dumpling balls topped with chutney	
CHEESE SIZZLER (6PCS)	\$8.00
Marinated cheese skewers in yoghurt, garlic giner and tradional Indian spices	
CHAT PAPRI	\$7.50
SAMOSA CHAT	\$7.50
ALOO TIKKI CHAT	\$7.50
VEGETABLE NOODLES	\$7.50
GOBI MANCHURIAN	\$9.00
VEGETABLE MANCHURIAN	\$9.00
PANI PURI (10 PCS)	\$10.00
PAV BHAJI	\$9.00

NON-VEGETARIAN

AMRITSARI FISH (4 PCS)	\$8.00
Fish cubes marinated in special spices, dipped in batter and deep fried	
CHICKEN TIKKA (5 PCS)	\$8.50
Boneless chicken marinated in yoghurt, lemon and spices baked in charcoal tandoor	
SEEKH KEBAB	\$8.50
Lamb/Chicken marinated in spices and cooked by perfection on skewers in charcoal tandoor	
TANDOORI CHICKEN (HALF)	\$9.00
Chicken marinated in yoghurt, fresh garlic, ginger and spices baked in charcoal tandoor	
TANDOORI CHICKEN (FULL)	\$15.00
Chicken marinated in yoghurt, fresh garlic, ginger and spices baked in charcoal tandoor	
PRAWN PAKORA	\$18.00
Prawn smothered in chickpea batter and fried till golden brown	
NON-VEG PLATTER	\$20.00
2 Chicken tikka, 2 Amritsari fish, 2 Prawns, 2 Seekh kebab	

CHICKEN NOODLE	\$10.00
TANDOORI FISH	\$10.00

MAIN COURSE**VEGETARIAN**

MALAI KOFTA	\$10.50
Cottage cheese and potato balls cooked with fresh herbs, cream and spices	
SHAHI PANEER	\$10.50
Cottage cheese cubes cooked with dry fruit, cream, fresh herbs and spices	
KARAHI PANEER	\$10.50
Cottage cheese cubes cooked with capsicum, onion, tomato and thick Indian style gravy	
PALAK PANEER	\$10.50
Cottage cheese cubes cooked with spinach, ghee and spices	
PANEER DO PIAZA	\$10.50
Cottage cheese cubes tempered with onion, garlic, ginger, tomato, green coriander and green chillies	
PANEER BUTTER MASALA	\$10.50
Cottage cheese in a rich gravy of tomato, cashew with subtle spices, cream and yoghurt and capsicum	
MUTTER PANEER	\$10.50
Cottage cheese cubes and green peas cooked in ginger, garlic, tomato and onion gravy	
KARI PAKORA	\$10.50
Mix veg dumpling balls dipped into chick peas flour and Indian spices	
RAJMAH	\$10.50
Red kidney beans cooked with garlic, ginger, tomato & onion thick gravy	
ALOO MUTTER	\$10.50
Potato and green peas cooked with thick Indian style gravy	
ALOO GOBI	\$10.50
Potato, cauliflower and peas cooked in turmeric and mild spice	
CHANNA MASALA	\$10.50
Chickpeas cooked in tomato and onion based gravy and spices	
BANGAN BHARTHA	\$11.50
Roasted Eggplant cooked with onion, herbs and spice	
NAVRATANA KORMA	\$10.50
Assorted vegetables cooked in white creamy sause made of cashew nut paste, cream, fresh herbs and spices	
MIX VEG	\$10.50
Freshly cut veg cooked in tomato and onion gravy	
VEG JALFREZI	\$10.50
Freshly veg tossed in spices & finished with cinnamon and spice mix	
CHILLI CHEESE	\$11.50
Cottage cheese tossed with home made chilli sauce, capsicum and onion	
MATTER MASHROOM	\$10.50
Mushroom tossed in onion, garlic and pepper	
PANEER VINDALOO	\$11.00
Cottage cheese cooked with garlic, ginger, spices and vinegar	
PANEER BHURJI	\$12.00
Crushed cottage cheese cooked in onion & tomato gravy	
PANEER MADRAS	\$11.00
Madras style cottage chesse cooked with traditional spices, mustard seeds and curry leaves	
DAL MAKHANI	\$10.00
Traditional black lentil cooked on slow flame for 12 hours with butter, cream, ginger and spices	
DAL TADKA	\$10.00
Mix lentil cooked with ginger, garlic, onion, coriander & green chillies	

SARSO KA SAAG	\$11.50
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Fresh mustard leaves cooked on slow flame with garlic, ginger, onion, ghee and spices

BHINDI MASALA	\$11.50
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Okra cooked with red onion, tomato, yoghurt and spices.

NON-VEGETARIAN**CHICKEN**

BUTTER CHICKEN	\$12.50
Boneless chicken marinated overnight roasted in charcoal tandoor, simmered in a creamy, cashew nut based tomato gravy	
CHICKEN CURRY	\$12.50
Boneless chicken cooked in a mild sauce blended with select herbs and spices	
CHICKEN TIKKA MASALA	\$12.50
Boneless chicken cooked in delicious, thick tomato and onion gravy with capsicum and spices	
CHICKEN VINDALOO	\$12.50
Chicken pieces cooked with garlic, ginger, spices and vinegar	
HAANDI CHICKEN	\$12.50
Chicken cooked with onion, tomato, ginger garlic cooked in spices.	
CHICKEN KORMA	\$12.50
Cooked in traditionally mild curry cooked in a white creamy sauce of nuts paste, cream and Blended with aromatic spices	
MANGO CHICKEN	\$12.50
Boneless chicken pieces cooked in mango gravy and spices	
SAAG CHICKEN	\$12.50
Boneless chicken cooked in mustard leaves with ginger, garlic and spices	
CHICKEN MADRAS	\$12.50
Madras style chicken cooked with traditional spices, mustard seeds and curry leaves	
CHILLI CHICKEN	\$13.50
Spicy chicken cooked with pepper, cornflour, spices and soy sauce, and then tossed with onions and capsicum into a thick dry sauce	
LAMB	
LAMB ROGAN JOSH	\$13.50
A Kashmir style of lamb pieces cooked with yoghurt, herbs and spices	
LAMB VINDALOO	\$13.50
Lamb pieces cooked with garlic, ginger, spic and vinegar	
LAMB KORMA	\$13.50
Cooked in traditionally mild curry cooked in a white creamy sauce of nuts paste, cream and blended with aromatic spices	
LAMB DO PIAZA	\$13.50
Lamb pieces tempered with onion, garlic, ginger, tomato, green coriander and green chillies	
LAMB SAAG	\$13.50
Lamb pieces cooked in fresh spinach with ginger, garlic, spices and garnished with cream	
LAMB MADRAS	\$13.50
Madras style lamb cooked with traditional spices, mustard seeds and curry leaves	
BEEF	
BEEF KORMA	\$13.50
Cooked in traditionally mild curry cooked in a white creamy sauce of nuts paste, cream and blended with aromatic spice	
BEEF VINDALOO	\$13.50
Tender piece of beef cooked with garlic, ginger, spices and vinegar	
BOMBAY BEEF	\$13.50
Beef pieces cooked with garlic, ginger, Indian spices and coconut milk garnished with cream	
BEEF MADRAS	\$13.50
Madras style beef cooked with traditional spices, mustard seeds and curry leaves	