

BIRYANI (GF)

Biryani Kashmiri	\$9.90
Aromatic saffron rice cooked with mixed fruit	
Biryani Lamb/Beef	\$16.90
saffron rice cooked with diced lamb, selected herbs and spices	
Chicken Biryani	\$16.90
Saffron rice cooked with chicken and blended with spices	
Prawn Biryani	\$18.90
Saffron rice cooked with prawns, nut and selected herbs	
Saffron Rice	per person \$ 3.50
Fried Rice	\$ 8.90
Saffron rice cooked with green pea, carrot and fried egg	

VEGETARIAN DISHES (GF)

For Large Vegetarian \$5.00 ext.

Malai Kofta	\$15.90
cottage cheese balls cooked in a cashew nut sauce	
Palak Paneer (GF)	\$15.90
Cottage cheese cooked fresh baby spinach tempered with onion ,tomato, cumin, fresh garlic, green chilli and fenugreek leaves	
Matar mushroom Paneer (GF)	\$15.90
Fresh garden peas, mushroom and cottage cheese cooked in an onion/ tomato base curry with a touch of cream	
Paneer Makhani (GF)	\$16.90
cottage cheese cooked in tomatoes & cream sauce	
Kadai paneer (GF)	\$15.90
cottage cheese cooked with assorted pepper & spices	
Veg. Vindaloo (V) (GF)	\$14.90
Traditional Goa style spicy vegetable curry	
Saag Mushroom	\$15.50
Mushroom cooked with fresh baby spinach and spices	
Mix. Veg (V) (GF)	\$15.50
Fresh Garden veges cooked in spl. homemade style sauce & spices	
Veg. Madras (V) (GF)	\$14.90
Fresh vegetables cooked in onion sauce & coconut cream	

ACCOMPAINMENTS (GF)

Mango Chutney	\$2.50
Tomato and onion salad	\$2.50
Banana Coconut	\$2.50
Cucumber Raita	\$2.50
Lime Pickle	\$2.50
Chilli Pickle	\$2.50
Papadums	\$2.50
Hot Mint Chutney	\$2.50

ACCOMPAINMENTS PLATTER

Combination Of any 4 accompaniments	\$10.00
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KIDS MENU(GF)

Kids Menu Price \$7.90 each

Fish and chips
Chicken Nudggets and Chips

TANDOORI NAAN BREADS (GF)

Plain Naan	\$2.90
Leavened bread cooked in tandoor	
Garlic Naan	\$3.50
Naan with touch of garlic	
Chicken Naan	\$4.50
Naan stuffed with chicken pieces, onion and spices	
Cheese naan	\$4.50
naan stuffed with cheese	
Cheese and Garlic Naan	\$5.00
Naan stuffed with cheese and garlic	
Coconut naan	\$4.50
Naan stuffed with coconut, sultanas and cream	
Pommy Naan	\$4.50
Naan stuffed with chillies, onion, cottage cheese and coriander	
Keema kulcha naan	\$4.50
kulcha stuffed with lamb mince & spices	
Mushroom Naan	\$4.50
Naan stuffed with mushroom and spices	
Spinach Naan	\$4.50
Naan stuffed with fresh spinach,cheese and spices	
Masala Naan	\$4.50
Naan stuffed with potatoes, peas and onion	
Tandoori Parantha	\$3.50
Buttered and layered wholemeal bread	
Roti	\$3.00
Flat Wholemeal Bread	

SWEETS AND BEVERAGES(GF)

Gulab Jamun (2pcs)	\$4.90
Golden fried dumplings made of milk and garnished with coconut	
Mango Kulfi	\$4.90
Homemade Indian Ice cream made with mangoes and garnished with whipped cream	
Mango Lassi	\$4.00
From Mumbai's chowpatti Beach, a delight-fully refreshing drink to accompany your meal	
Coke/Sola/Sprite	
1.5ltr. Bottle	\$6.00
Can	\$3.00

SUNDAY SPECIALS(GF)

Chole Bhature	\$11.90
Aloo Parantha	\$ 5.00
Gobi Parantha	\$5.00
Paneer Parantha	\$5.00
Amritsari Kulcha	\$14.90
served with chickpea	
Paneer Sizzler	\$14.90



INDIAN RESTAURANT

AUTHENTIC INDIAN CUISINE



TAKEAWAY MENU

**Dine In Or Takeaway
BYO WINE ONLY**

**OPEN 7 Night from 5pm till late
For lunch - 11am to 2pm**

**Address- 2/30 Donald Street Nelsonbay
NSW 2315**

**Contact No. 0249055608
0240137050**

www.2brothersindian.com



VEGETABLE ENTREE (GF)

Vegetable Pakora	\$6.90
Mixed vegetable delicately spiced, dipped in butter and fried (4 per serve)	
Vegetable Samosa	\$6.90
Pastry triangle filled with potatoes,peas, sultanas, cumin seeds and fried (2 per serve)	
Papdi Chat	\$6.90
Dipped pastry in yummy yoghurt with sweet sauces and spices	
Vegetable Platter for 2	\$13.90
Variety of samosa, Pakora and Onion Bhaji	

Onion Bhaji (V) (GF)	\$7.50
A combination of fresh spring and sliced onions binded with chickpea flour and deepfried till golden and served with mint sauce (9pcs. per plate)	
Samosa Chaat	\$10.00
Crisped flaky, pyramid shaped pasteries served with chickpeas, chillies, yoghurt, tamarind chutney & mint chutney topped with fresh coriander	
Tandoori Paneer Tikka (GF)	\$14.90
Cottage cheese, assorted peppers, onions and capsicum marinated with tandoori spices and cooked in a traditional tandoor clay oven (4pcs.per plate)	
Tandoori Mushroom	\$13.00
Fresh Mushroom marinated with tandoori spices and cooked in a traditional tandoori oven (4pcs. per plate)	

NON-VEGETABLE ENTREE (GF)

Meat samosa	\$7.90
pastry triangles with mince meat, peas, sultanas, cumin seeds and fried (2 per serve)	
Chicken Tikka	\$11.90
Boneless chicken marinated in yoghurt, lime juice and spices	
Tandoori Chicken	half/full \$11.90/\$17.90
Chicken drumsticks marinated in yoghurt, selected herbs and spices	
Mixed Platter for 2	\$17.00
Variety of tandoori chicken, Tandoori Lamb Kebab, Vegetable samosa, Tandoori Prawns .	
Fish Tikka	\$11.90
Fish marinated with spices and cooked in tandoor (4pcs.)	
Tawa Kebab	\$11.90
Lamb mince cooked with butter sauce, capsicum, onion	
Shahi kebab	\$11.90
Lamb mince cooked in tandoor, touch with cream and onion	

Murg Malai Tikka (GF)	\$11.90
marinated chicken chunks mix in grated cheese& spices cooked in tandoor	
Lamb Cutlets (GF)	\$18.90
Cutlets marinated with fresh ginger garlic, yoghurt & flavoured fenugreek leaves and cooked in traditional tandoori clay oven (4pcs.)	
Tandoori Prawns (GF)	\$18.00
King prawn marinated with yogurt tandoori spices garlic , ginger cooked in Tandoor (8pcs.)	

CHICKEN (GF) For Large Chicken \$5.00 ext.

Butter Chicken	\$18.90
Tandoori chicken tikka cooked with mild spices and cream	
Chicken Korma	\$18.90
Tender chicken pieces marinated in special spices and prepared with cream and almonds	
Chicken Do Pyaaza	\$18.90
Tender chicken prepared with onions, capsicum and mushroom	
Chicken tikka Masala	\$18.90
Tender chicken pieces cooked with capsicum, tomato and lime juice	
Chilli Chicken	\$18.90
tender chicken pieces with onion, tomato, capsicum cooked in soya and sweet chilli sauces	
Mango chicken	\$18.90
tender chicken filled prepared with mango and cream.	
Chicken Vindaloo	\$18.90
South Indian traditional vindaloo sauce with vinegar, garlic and mixed spices and herbs	
Chicken Saag	\$18.90
chicken pieces cooked in fresh English spinach and mild spices	
Chicken Madras	\$18.90
Chicken pieces cooked in hot spicea and coconut cream. a south Indian speciality	
SOME OTHER CHICKEN DISHES	
Kadhi chicken	\$19.90
Boneless chicken cooked with onion, capsicum, onion sauce with spice	
Chicken Tangri	\$19.90
Drumstick cooked with Chief special recipes	
Kadhi Tangri	\$19.90
Drumstick cooked with onion, capsicum, onion touch with coriander spice	

LAMB/BEEF (GF) For Large Lamb/Beef \$5.00 ext.

Lamb Price- \$19.90	
Beef Price- \$18.90	
Goat Price- \$21.90	
Lamb/Beef Korma	
thick creamy gravy with almonds and cashew nut sauce	
Lamb/Beef Rogan Josh	
Cooked in traditional herbs in provincial style	
Lamb/Beef Saag	
Cooked in fresh English Spinach and mild spice	
Lamb/beef Madras	
Cooked in hot spices and coconut cream. a south Indian speciality	
Lamb/Beef Dansak	
Diced pieces cooked with black and yellow lentils	
Lamb/Beef Channa	
Diced pieces cooked with chickpeas and traditional herbs	
Lamb/Beef Mughlai	
Mild curry in a thick and Indian Kashmiri Sauce	
Lamb/Beef Kadhi	
Diced pieces cooked with onion, capsicum, tomato and herbs	
Lam/ Beef Vindaloo	
South Indian traditional vindaloo sauce with vinegar, garlic and mixed spices and herbs	
SOME GOAT DISHES	
SPECIAL Goat Curry	
Goat meat with born cooked in special Indian touch	
Goat Kadhi	
Goat meat with born cooked, onion, tomato, capsicum, with special Indian touch	

VEGETARIAN (GF) For Large Vegetarian \$5.00 ext.

Dal Tadka	\$15.00
Combination of black and yellow lentils seasoned and tempered with butter	
Dal Makhani	\$15.00
Combination of black and yellow lentils cooked with butter sauce and tempered wit butter	
Vegetable Makhani	\$15.90
Fresh garden vegetable prepared with spices, tomato, cream and butter	
Nentara	\$15.90
Fresh garden vegetable in season deliciously spiced for a gourment	
Paneer/ Aloo/ Vegetable Saag	\$15.90
Home made cottage cheese/ golden fried potatoes/ fresh mixed garden vegetable with fresh English spinach	
Potato and Eggplant	\$15.90
Golden fried potatoes and eggplant mildly spiced	
Vegetable Korma	\$15.90
Fresh arden vegetable prepared with cream, cottage cheese and spices	
Zenobia	\$15.90
Balls of cottage cheeseand potatoes cooked in a rich butter sauce	

SEA FOOD(GF) For Large Sea food \$5.00 ext.

Fish/ Prawn Masala	\$20.90
Boneless Fish cooked with tomato, Onion, Capsicum, Ginger, Garlic and herbs	
Kashmiri Prawn	\$20.90
King Prawns marinatedwith fresh spices and cooked with mixed fruits	
Mix Sea food	\$20.90
Pan fried seafood cooked with tomato, onion, capsicum, ginger, garlic and herbs	
Saag Prawn/ Fish (GF)	\$20.90
Cooked with fresh baby spinach and spices	
Garlic Prawn/ Fish (GF)	\$20.90
Cooke dwith assorted perppers and flavoured with garlic	
Malabar Prawn/ Fish (GF)	\$20.90
Cooked with assorted peppers, tempered with mustard flavoured with coconut cream	
Vindaloo Prawn/ Fish (GF)	\$20.90
Traditional Goa style spicy prawn curry	
Jalfrezi Prawn/ Fish (GF)	\$20.90
Cooked in a mild tomato based sauce with fresh vegetables	
Goa Fish/ Prawn Curry (GF)	\$20.90
Traditional goa style fish curry cooked with capsicum & touch of coconut milk	
Andhra Fish/ Prawn Curry (GF)	\$20.90
Spicy curry with an onion /tomato / tamarind base with a touch of coconut cream	
Mango Fish/ Prawn Curry (GF)	\$20.90
Cooked in a mild sauce made with mango pulp, tempered with mustard seeds and fresh curry leaves	
Kadai Fish/ Prawn Curry (GF)	\$20.90
Fish/ Prawn cooked in chopped tomato gravy with pounded red chilli & coriander seeds	
Butter Prawn (GF)	\$20.90
A mild curry in which marinated prawn are cooked in butter with a rich and creamy sauce	