

ENTREE

Papadum & Chutney	6.50
Pakorras // Carom seeds & ginger spiced cauliflower fritters in a chick pea batter.	15.00
Batata Wada // Potato croquettes spiced with turmeric, curry leaves and mustard seeds in a crispy chick pea batter.	15.00
Onion Bhajia // A roadside snack from Mumbai of crispy onion fritters flavoured with ground cumin, red chilly, crushed coriander and ginger.	15.00
Chicken Tikka // Boneless pieces of chicken in a traditional marinade of hung yoghurt, mild kashmiri red chillies and our own blend of spices.	17.00
Gippsland Lamb Cutlets // Marinated in hung yoghurt with a pesto of fresh mint, coriander and jaggery. It is then barbecued in the Tandoor and served with our own Vindaloo slaw.	18.00
The Southall Tandoori Seekh // Tandoor barbecued lamb off the skewer infused with coriander, mint, onions and garam masala. Served with Southall slaw.	18.80
Keema Naan // Tandoor baked leavened bread filled with lamb mince cooked as in Roghan Josh glazed with our own shredded mango chutney.	21.00

MAIN COURSE

Vegetarian

Saag Paneer // Fresh paneer cheese made in house in a spicy curry made with fresh baby spinach.	26.00
Nelson Wang's Manchurian Gobi // The famous Indo chinese dish from 1975 from the Cricket Club of India. A spicy dry sticky cauliflower indo chinese curry.	26.00
Dal Tadka // Traditional home-made yellow dal tempered with cumin, garlic, ginger and tomatoes.	23.80
48 Hour Kaali Daal // The quintessential rich punjabi home style daal cooked slow over charcoal for 48 hours with garam masala, ginger, garlic, tomatoes, coriander and butter.	28.00
Vegetarian Biryani // A complete meal of long grained basmati rice slow cooked with curried vegetable, fried onions, cashew nuts and sultanas. 30m prep time.	28.80
Kadai Aloo Bengan // A truly Punjabi pan cooked eggplant and potato curry	25.00

Chicken

Chicken Korma // Chicken fillets cooked in a mild curry enriched with cashew nuts almonds apricots Iranian saffron and raisins.	28.50
CTM // Chicken Tikka Masala from good old Blighty.	27.00
Chicken Kolhapuri // A spicy rich chicken curry with black pepper, onions, garlic, ginger, coconut milk and ground poppy seeds.	28.50
Butter Chicken // Internationally accepted, creamy tomato based dish of tandoor cooked chicken finished with fenugreek leaves and pepper.	27.00
The Southall Main Course chicken tikka // 6 Pieces of Tandoori barbecued chicken tikka served with mint chutney and Southall Slaw	26.00

Meat

Lamb Korma // slow cooked of the bone lamb leg cooked with cashew nuts, dried apricots, browned onions and cream.	28.50
Lamb Shank Rezalla // a rich creamy curry made with aromatics. Garlic, Mace, Dried Red Chillies, Cashews, Poppy seeds, White pepper, mace, Saffron and Onions.	32.00
Lamb Bhuna // A slow cooked, braised, spicy diced leg of lamb curry with ginger, green chillies and tomatoes. A true British classic.	28.00
Lamb or Beef Saag Gosht // Another classic north Indian Rogan Josh style meat curry with spinach.	28.00
Beef Vindaloo // Our own version of a hot Goan style Vindaloo with traditional Goan Choriz, braised beef, red chillies, fenugreek, cumin and a hint of coconut. Perfect for that hot curry fix.	28.00
Lamb Biryani // A complete meal of slow cooked shoulder lamb, basmati rice, whole spices, browned onions cashew nuts and sultanas. Served with Raita. 30m prep time.	37.80

Seafood

Goan Style Fish Curry // A curry cooked with a spicy paste of Kashmiri red chillies coconut and roasted aromatic spices.	35.00
Balti Prawn Curry // Tiger prawns in a curry made with a rich tomato reduction, flavoured with mustard, curry leaves, cumin, nigella seeds and fresh ginger tempered with whole red chillies.	35.00

RICE

Rice // Fragrant long grain aged basmati rice	8.00
Kabuli Pulao // Basmati rice with Iranian saffron, cashew nuts and green sultanas	10.00

BREAD

Plain Naan	5.80
Roti // Whole wheat tandoori bread	5.80
Garlic Naan	5.80
Paratha // A flaky wholewheat layered flat bread	10.00
Kashmiri Naan // Naan with a filling of dried apricots, cashew nuts and a hint of saffron	12.00
Aloo Paratha // Tandoori bread stuffed with spiced potatoes and coriander	12.00

ACCOMPANIMENTS

Mango Chutney Or Pickle	6.00
Raita // Yoghurt with roasted cumin, cucumber and tomatoes	8.50
Southall Slaw with a vindaloo influenced remoulade	12.00
Katchumber/ A spicy salad with lime juice, chaat masala, cucumber, tomatoes & spanish onion	12.00

* All prices and items subject to change

* All prices are inclusive of **10% GST**

* Please advise us of your Dietary requirements


Cake service charge: \$4.00 per person / Corkage:
\$11.50 / bottle of wine

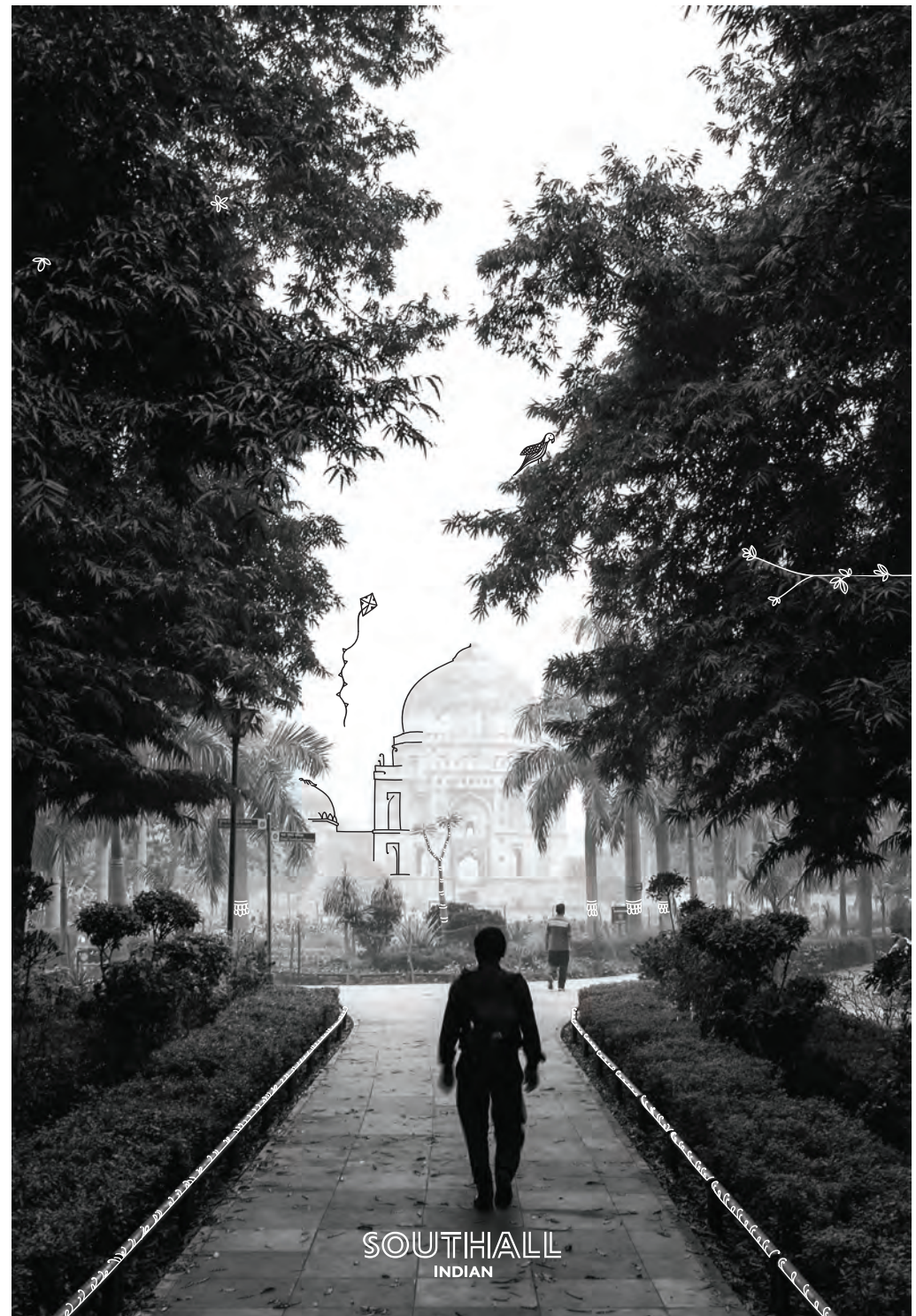


BOMBAY BY NIGHT 1990-2015

SOUTHALL ST KILDA 2017-2023

SOUTHALL HAMPTON 2024....

 @cafesouthallmelbourne



SOUTHALL
INDIAN