

Little Punjab Moonah



LITTLE PUNJAB
INDIAN CUISINE

www.lilpunjab.com | 03 6228 6926

 **DOORDASH** 

ENTRÉE

Papadums

Samosa

A savory pastry with a filling of potatoes ,peas & onions

Bread Pakoda

Bread pakora is made by frying a slice of bread dipped in a spiced gram flour batter

Paneer Pakoda

Paneer pakora is made by frying a slice of paneer dipped in a spiced gram flour batter.

Tikki chaat with yogurt

2 mashed spiced patties topped with yogurt & chutney.

Tikki chaat with chickpeas

2 mashed spiced patties topped with chickpea curry & chutneys

Samosa chaat

2 samosas topped with chickpea curry & chutneys

Bhalla papdi chaat

crispy papdi (crackers), tangy tamarind chutney,yogurt, and spicy green chutney, topped with soft and fluffy dahi bhallas (lentil dumplings).

Amritsari Fish

Boneless fish that's been marinated in spices and gram flour, then deep-fried until crispy and golden brown

Masala noodles

Noodles cooked with seasonal veggies

INDIAN STREET FOOD

ALLOO PARANTHA

2 potatoes stuffed rotis served with achaar and yogurt

MIXED PARANTHA

2 stuffed rotis stuffed with panner and potatoes served with achaar and yogurt

CHOLLE BHATURE

Flatbreads served with chickpeas curry , vinegar onion

MAINS

VEG

REGULAR \$19.90 | LARGE \$23.90

Paneer butter masala

Soft cubes of paneer simmered in a velvety tomato-based gravy.

Shahi paneer

Paneer in a smooth, mildly spiced gravy of tomatoes, cashews, and cream.

Kadhai paneer

paneer cooked with capsicums, onions and tomatoes in a thick, spiced gravy.

Saag paneer

Paneer cooked with richly spiced spinach gravy

Matar panner

Grean peas and panner cooked in onion based gravy

Daal tadka

Yellow lentils cooked with garlic ,cumin and onions

Daal makhni

Black lentils cooked in rich creamy onions gravy .

Bhindi masala

Sauteed okra with garlic ginger and onions

NON-VEG

Chicken

Regular \$21.90 | Large \$25.90

Butter chicken

rich and creamy tomato-based curry featuring tender chicken pieces simmered in a buttery sauce, seasoned with aromatic spices.

Chicken korma

fragrant and creamy curry made with tender chicken simmered in a sauce of yogurt, nuts, and a blend of spices, offering a rich and mildly spiced flavor.

Chicken curry

tender chicken pieces simmered in a spiced sauce of tomatoes, onions

Methi chicken

tender chicken cooked in a spiced gravy of fresh fenugreek leaves,

Saag chicken

chicken simmered in a creamy sauce of pureed spinach and spices

LAMB & GOAT

REGULAR \$22.90 | LARGE \$26.90

LAMB CURRY

lamb pieces cooked in a rich, spiced gravy of tomatoes, onions, and a blend of aromatic spices

Lamb korma

Lamb Korma is a luxurious curry featuring tender lamb cooked in a creamy, nut-based sauce infused with aromatic spices

Lamb rogan josh

lamb pieces slow-cooked in a vibrant sauce of yogurt, tomatoes, and a blend of aromatic spices

Goat masala

goat meat cooked with a robust blend of tomatoes, onions, and a variety of spices

DESERTS

Gulab jamun

2 Deep fried balls made from milk solids and semolina , soaked in rose syrup

Gulab jamun with ice cream

Hot gulab jamuns served with vanilla ice cream & dry fruits

DRINKS

Masala tea

Mango lassi

Sweet lassi with mango mash

Classic sweet lassi

Yogurt based sweet drink

Classic salty lassi

Yogurt based salted lassi with hint of cumin

Lemon masala soda

Lemonade with aromatic spices

Deewani lassi

Sweet lassi with rooh afza dry fruits & ice cream

Mastani lassi

Sweet lassi with roseate dry fruits & ice cream

BREADS

PLAIN NAAN

BUTTER NAAN

GARLIC BREAD

TANDOORI ROTI

TAWA ROTI

RAITA

CUCUMBER RAITA

Cucumber Raita is a refreshing yogurt-based side dish featuring grated cucumber and spice

BOONDI RAITA

crispy fried gram flour balls (boondi) mixed with spices and herbs

BREADS

PLAIN RICE

SAFFRON RICE

JEERA RICE

EXTRAS

ONION SALAD

MIXED SALAD

MANGO CHUTNEY

MINT SAUCE