

BREADS

TAWA ROTI\$3.00

whole wheat flour flatbread, freshly puffed on the griddle until and tender and pillowy.

RAITA

CUCUMBER RAITA\$ 3.40

Sweet and salty yogurt mixed with spices and cucumber

KIDS

KIDS PACK(6 NUGGETS AND SMALL CHIPS)....\$11.90

RICE

PLAIN RICE\$6:00

Boiled white rice.

Jeera Rice.....\$6.00

Roasted cumin seeds mixed with Rice .

SAFFRON RICE.....\$6.00

Saffron flavoured boiled white rice

Socials @little_punjab.moonah

Available on Uber & Doordash

0362286926

littlepunjab7009@gmail.com

SALADS

GARDEN SALAD.....\$ 7.00

Leafy green salad mix .

ONION SALAD.....\$5.00

Red onions sprinkled with chaat masala and lemon juice.

EXTRAS

EXTRA PARANTHA\$9.00

EXTRA BHATURA\$4.50

TAMARIND SAUCE\$3.00

YOGURT.....\$6.00

CHICKPEA CURRY 220ML\$10.00



LITTLE PUNJAB
INDIAN CUISINE



Please Order at
❄️ Counter ❄️



LITTLE PUNJAB

SAMOSA\$ 8.50

A savoury pastry with a filing of potatoes, onions & peas .
Tamarind sauce on side.

BREAD PAKODA.....\$ 12.50

Bread pakoda is made by frying 2 slices of bread dipped
in a spiced gram flour batter .Tamarind sauce on side.

PANEER PAKODA.....\$ 16.90

Paneer pakoda is made by frying slices of paneer dipped in a
spiced gram flour batter .Mint and Tamarind sauce on side.

CHIPS.....\$ 9.50

Serving of chips. Tomato sauce on side.

CHAATS

SAMOSA CHAAT.....\$14.90

2 samosas topped with red onions, chickpea curry & chutneys.

TIKKI CHAAT WITH CHICKPEAS.....\$14.50

2 mashed spiced potato patties topped with red onions,
chickpea curry & chutneys.

TIKKI CHAAT WITH YOGURT.....\$14.50

2 mashed spiced potato patties topped with red onions,
yogurt & chutneys.

BHALLA PAPDI CHAAT.....\$14.50

Crispy papdi(crackers),tangy tamarind chutney,yogurt and
spicy mint chutney topped with lentil dumplings , red onions.

SMALL MAINS

AMRITSARI FISH (I)\$18.90

8 pieces Basa fish marinated and crumbed in spices and gram
flour, then deep fried. Mint sauce and small garden salad on side.

MASALA NOODLES.....\$17.90

Noodles cooked with seasonal veggies, soy sauce and spices .
cooked in Indian way.

NOODLE BURGER.....\$15.90

Veggie patty , noodles,tomato, mint and tamarind sauce , red
onions , cucumber slices.



\$20

Premium Thali (per person)

**Available from
11:00 am to 4:00 pm**

PARANTHAS

ALOO PARANTHA\$19.90

Potatoes & onions stuffed 2 paranthas served with yogurt,
butter and achaar .

MIXED PARANTHA.....\$19.90

Potatoes, Paneer & onions stuffed 2 paranthas served with
yogurt, butter and achaar.

Aloo GOBI PARANTHA.....\$19.90

Potatoes cauliflower & onions stuffed 2 paranthas served
with yogurt, butter and achaar.

GOBI PARANTHA.....\$19.90

Cauliflower & onions stuffed 2 paranthas served with yogurt,
butter and achaar.

VEGETARIAN MAINS

ALL CURRIES ARE SERVED WITH SAME SIZE OF RICE

PANEER BUTTER MASALA\$22.90

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

SHAHI PANEER.....\$22.90

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

KADHAI PANEER.....\$22.90

Paneer cooked with capsicum onions and tomatoes in a
thick, spiced gravy.

SAAG PANEER.....\$ 22.90

Panner cooked with mildly spicy spinach gravy.

DAAL MAKHNI.....\$22.90

Black lentils cooked in rich creamy onion, cashews and
tomato based gravy.

DAAL TADKA.....\$22.90

Yellow lentils cooked with garlic, cumin and onions.

PANEER DO PYAZA.....\$22.90

Paneer in creamy tomato based gravy with diced red onion.

CHICKEN MAINS

BUTTER CHICKEN.....\$24.90

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

CHICKEN KORMA.....\$24.90

Fragrant and creamy curry made with tender chicken
simmered in a sauce of yogurt, tomatoes and cashews with
blend of spices, offering a rich and mildly spiced flavour.

METHI CHICKEN.....\$24.90

Tender chicken cooked in a spiced gravy of fresh
fenugreek leaves.

CHICKEN CURRY.....\$24.90

Tender chicken pieces simmered in a spiced sauce of
tomatoes , onions.

SAAG CHICKEN.....\$24.90

Chicken simmered in a creamy sauce of spinach and
spices

LAMB MAINS

LAMB CURRY.....\$27.90

Lamb pieces cooked in a rich spiced gravy of tomatoes
onions and a blend of aromatic spices.

LAMB KORMA.....\$27.90

Tender lamb cooked in creamy, nut based sauce
infused with aromatic spices .

LAMB ROGAN JOSH.....\$27.90

Lamb pieces slow cooked in a vibrant sauce of yogurt
tomatoes and a blend of aromatic spices.

DESERT

GULAB JAMUN\$3.00

Deep fried balls made from milk and semolina, soaked in
rose flavoured sugar syrup.

GULAB JAMUN WITH ICE CREAM.....\$10.00

2 Hot gulab jamuns served with vanilla ice cream & dry
fruits.



\$19.90

CHOLLE BHATURE

2 fried Bhature with chickpea
curry , onions and achaar.

DRINKS

MASALA TEA.....\$4.90

CLASSIC SWEET LASSI.....\$6.90

Yogurt based sweet drink

CLASSIC SALTY LASSI.....\$6.90

Yogurt based salted lassi with hint of cumin .

STRAWBERRY LASSI.....\$6.90

Yogurt based sweet drink with strawberry syrup.

LEMON MASALA SODA.....\$6.00

Lemonade with aromatic spices.

MANGO LASSI.....\$6.90

Sweet lassi with mango mash.

MASTANI LASSI.....\$6.90

Sweet lassi with hint of rose water topped with ice cream
and nuts.

DEEWANI LASSI.....\$6.90

Sweet lassi with hint of rose syrup topped with ice
cream and nuts.

