

* AMRITSARI CHOLE (KABLI) GF/NF/DFP	13.99
A tangy tribute of chickpeas cooked with spices of Punjab	
* DAL MAKHNI (med) NF/GF	13.99
Overnight slow cooked black lentils with creamy suaces & butter	
* MIX VEGETABLE CURRY (mild-med) GF/NF/DF	13.99
Mix farm fresh vegetables, cooked with homemade spices	
* MIX VEGETABLE KORMA (mild) GF/NFP	15.99
A royal dish, featuring nine different vegetables, served with a creamy korma sauce	
* PALAK PANEER (med) GF/NF	15.99
A classic combination of creamy paneer and fresh spinach, cooked in light flavourful sauce	
PANEER BUTTER MASALA (med) GF/NFP	15.99
Cottage cheese cooked in tomato, butter & creamy gravy	
PANEER MAKHAN WALA (mild) GF/NFP	15.99
Tender paneer cubes, simmered in a rich creamy tomato based gravy	
CREAMY KOFTE (mild) NFP	15.99
Fried dumpling mnade with mashed potato, paneer and spices, served with creamy flavourful sauce	
KADHAI PANEER (med-hot) GF/NF	15.99
Tender paneer, bell pepper, cooked in a wok with spices	
SOYA MAKHANI (mild) NF	15.99
Soya chunks cooked in butter & tomato based gravy	
SOYA KADHAI (hot) NF	15.99
soya chunks tossed capsicum stir fried with coriander & chillies (vegetarian recipe)	
PANNEER JAIPURI MAKHAN	15.99
PANNEER JAIPURI BHURJI	15.99

ACCOMPANIMENTS

PAPADUMS	1.99
CUCUMBER RAITA (YOGHURT SALAD)	2.99
SPICED SLICED ONION SALAD	4.99
GARDEN GREEN SALAD	5.99

Cumin Club Biryanis & Rice

All biryani comes with raita and papadum

BASMATI RICE GF/NFP	4.99
VEG BIRYANI (mild to med) GF/NFP	15.99
Basmati rice layered with fresh vegetables and aromatic spices	
MURGH TIKKA BIRYANI (med) GF/NFP	17.99
Fragrant biryani layered tandoori chicken	
HYDERABADI CHICKEN DUM BIRYANI GF/NFP	17.99
(med to hot) Slow cooked layered rice with scrumptious spices and chicken	
GOAT BIRYANI (med to hot) GF/NFP	19.99
Basmati rice layered with fresh vegetables and aromatic spices	

Breads From The Tandoori Oven

PLAIN NAAN	2.99
The traditional leavened bread from the clay oven	
TANDOORI ROTI DFP	2.99
Whole wheat flour bread	
BUTTER NAAN / GARLIC NAAN / ONION SEED	3.99
CHEESE NAAN	4.99
CHEESE & GARLIC NAAN	5.49
KASHMIRI NAAN	6.49
Leavened bread with a stuffing of exotic nuts & raisins	
ROOMAALI ROTI	2.99
CHICKEN TIKKA & CHEESE NAAN	6.49

DESSERTS

KULFI (Traditional Indian home made ice cream) GF	4.99
Choose from: Paan (Betel Leaf) / Mango / Apricot & Pistachio	
GULAB JAMUN NFP	4.99
Sweet dumplings in a rose syrup	

DRINKS

CAN OF ANY DRINK / BOTTLE OF WATER	2.99
MANGO LASSI	4.99

FAMILY MEAL DEALS

1 MAIN CURRY + 1 RICE + 1 NAAN OR ROTI + 1 DESSERT	21.99
2 MAIN CURRIES + 1 RICE + 2 NAAN OR ROTI + 1 DESSERT	34.99

NF = nuts free
DF = dairy free
GF = gluten free

NFP = nuts free possible
DFP = dairy free possible

LIVE CATERING AVAILABLE FOR ALL OCCASIONS



Fresh Indian Sweets Available Here

CUMIN CLUB
INDIAN CUISINE

TAKE AWAY MENU

TRADING HOURS LUNCH

WEDNESDAY TO SUNDAY
11.30AM-2.30PM

DINNER
MONDAY TO SUNDAY
5PM-9.30PM

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*Deliveries \$5 within 4km
Deliveries \$10 further than 4km*

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Entree Veg

All served with either tamarind or mint coriander chutney

PANI PURI (GOL GAPPE) 6pc DF	7.90
Crispy semolina parcels filled with potatoes, chickpeas & tangy sauces served with aromatic Matka pani shot	
VEGETABLE SAMOSA 1pc NF/DFP	4.99
Triangle pastry stuffed with potato & peas	
VEGETABLE PAKORA NF/GF/DFP	4.99
Crispy bite size vegetable fritters	
PANEER PAKODA 2pc NF	4.99
Slice of Indian cottage cheese fried in spiced gram flour batter	
BREAD PAKODA 1pc NF/DF	4.99
Slice of bread fried in spiced gram flour batter	
HARA BHARA KEBAB 4pcsNF/DF	9.99
Crispy spinach and peas patties enriched with coarse spice mixes	
PAPRI CHAAT (medium) NF	9.99
Traditional Indian street food snack	
SAMOSA CHAAT (medium) NF/DFP	9.99
Crispy samosa topped with flavoured chutneys	
ALOO TIKKI CHAAT (medium) NF/DFP	9.99
Crispy potato patties flavoured with spices and topped with yoghurt, chickpeas, and chutneys	
PAV BHAJI NF/DFP	13.99
Thick spicy vegetable curry (bhaji) served with a soft buttered bread roll (pav)	
VADA PAV DFP 1pc	4.99
Deep-fried potato dumpling placed inside a bread bun (pav) sliced through the middle Topping with chutney green chili pepper.	
CHOLLE PURI 3pc NF	13.99
Deep fried bread (Puri) served with tangy chickpea curry	
CHOLLE BHATURE 2pc (medium) NF	13.99
puffed deep fried bread served with tangy chickpea curry, onion and pickle	
PANEER TIKKA (medium) GF/NF	14.99
Paneer cubes marinated in yoghurt and spices, grilled in a tandoor	
CHARCOAL SOYA KEBAB (medium) NF	14.99
Roasted soys chunks vegetarian recipe prepared with yoghurt and spices	

Entree Non Veg

All served with fresh green salad and mint coriander chutney

CHICKEN 65 NF/GF/DFP	14.99
Crispy spicy & flavourful South Indian fried chicken	
AJWAINI FISH AMRITSARI NF/GF/DFP	14.99
Marinated fish with homemade Punjabi spices	
CHICKEN TIKKA (medium) GF/NF	15.99
Tandoori grilled chicken marinated in yoghurt and homemade spices	
CHICKEN MALAI TIKKA (mild) GF	15.99
Boneless chicken pieces marinated with herbs and spices	

Indo Chinese

VEG FRIED RICE (med) GF/NF	12.99
Vegetable tossed at high heat with Basmati rice	
EGG FRIED RICE (mild) GF/NF	14.99
Cooked rice, eggs, spring onions and soy sauce	
CHICKEN FRIED RICE (mild) NF	15.99
Traditional Chinese preparation of cooked rice, vegetables, chicken, soy sauce and aromatics	
VEG MANCHURIAN (med) GF/NF	14.99
Fried vegetable balls in a tangy and flavourful tomato sauce	
CHILLI PANEER (med-hot) NF	14.99
Crispy paneer chinese appetiser with hot & tangy chilli sauce	
CHILLI CHICKEN (med-hot) NF/DFP	15.99
Fried chicken in a spicy hot chilli sauce	
HAKKA NOODLES (mild) NF	12.99
Noodles with cabbage and mixed vegetables	
CHILLI GARLIC NOODLES (hot) NF	14.99
Noodles cooked in extra garlic and chilli	

NON-VEGETARIAN CURRIES CHICKEN

BUTTER CHICKEN (mild) GF/NF	16.90
Creamy & flavourful chicken in a rich tomato based sauce	
CHICKEN TIKKA MASALA (med) GF/NFP	16.90
Tandoori chicken cooked with onion, capsicum and tomato butter sauce	
* CHICKEN SAAG (med) GF/NF/DFP	16.90
Chicken cooked in a creamy spinach gravy in traditional Punjabi style	
* RAJASTHANI MURGH CURRY (hot) GF/DF/NF	16.90
A fiery and flavourful chicken curry from the heart of Rajasthan	
CHICKEN KORMA (mild) GF	16.90
Creamy & fragrant chicken curry enriched with nuts & cream	
KALIMIRCH CHICKEN (med) GF/NF/DFP	16.90
Chicken cooked in a black pepper creamy gravy	
CHICKEN VINDALOO (hot) GF/NF/DF	16.90
A spicy dish cooked in Vindaloo sauce with aromatic herbs & spices	

LAMB

* LAMB KORMA (mild)GF	18.99
A classic Mughlai dish made with tender lamb marinated in yoghurt and cooked in a creamy almond sauce	
LAMB ROGAN JOSH (med) GF/NF/DF	18.99
A traditional dish from valley of Kashmir made with marinated lamb cooked in flavourful sauce of Kashmiri chillies	
HARE MASALA KA GOSHT (med) GF/NF/DF	18.99
Spring lamb braised in a mint & coriander gravy	
RAILWAY LAMB CURRY (med) GF/NF/DF	18.99
Authentic South Indian dish inspired by Indian railways made with ginger, garlic and spices	
LAMB VINDALOO (hot) GF/DF/NF	18.99
Spicy marinated lamb cooked with vinegar, fresh ginger & spices	
RAJASTHANI LAAL MAAS (CHEF SPECIAL) (hot) NF	18.99
Royal cuisine of Rajasthan made with rich & spicy red chilli sauce	

GOAT

GOAT CURRY (med) GF/NF	19.99
Tender goat meat cooked in a rich and aromatic curry sauce, infused with special spices and herbs	
GOAT KADHAI (medium) GF/NF	19.99
Slow cooked goat with onion, tomatoes and capsicum	

VEGETARIAN CURRIES

DAL PALAK (mild) GF/NF/DFP	13.99
Arhar and Masoor lentils, cooked with farm fresh spinach and tempered with home made masala	
DAL TADKA (mild) GF/NF/DFP	13.99
Village style yellow lentils tempered with ghee & spices	
RAJASTHANI ALOO GOBHI (med) GF/NF/DFP	13.99
A fiery dish with roasted cauliflower and potatoes, topped with Bikaneri sev	