

➤ LAMB ENTREE ➤

- Seekh Kebab (GF)** \$18.99
Mince of lamb seasoned with Indian herbs and spices skewered and cooked in a charcoal oven.
- Lamb Meat Balls (GF)** \$18.99
Lamb meatball seasoned with spicy tangy sauce, served semi dried.
- Lamb Chops (GF)** \$26.95
Marinated lamb cutlets cooked in charcoal oven seasoned with garam masala and yoghurt.

➤ SEAFOOD ENTREE ➤

- Garlic King Prawns (GF)** \$23.99
King prawn seasoned with grounded spices and lemon juice. cooked in tandoor oven served with mint sauce.
- Calamari Chilli Milli** \$19.99
Squid rings tossed with black pepper, capsicum and tangy sauce.
- Fish Amritsari** \$18.99
North Indian local fried fish fantasy served on iceberg lettuce and spiced aioli.
- Chilli Garlic Prawns** \$19.99
Prawn sauteed with dried chillies, garlic, spring onions.

➤ PLATTERS ➤

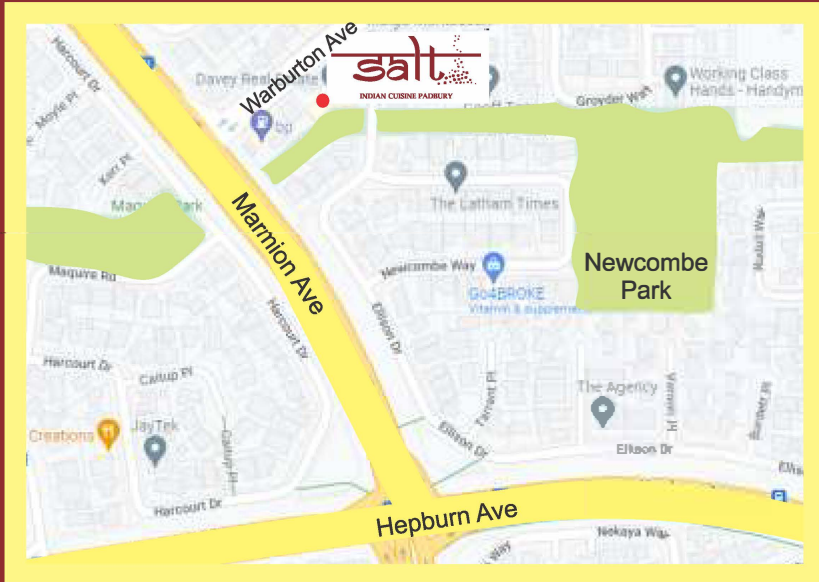
- Vegetarian Platter** \$24.99
(Samosa, vegetable kebab, onion bhaji, paneer tikka and spring rolls)
- Mixed Platter** \$27.99
(Samosa, onion bhaji's, chicken tikka, malai kebab and seekh kebab)

➤ VEGETARIAN ENTREE ➤

- Samosa (4 Pcs)** \$12.99
Triangular shaped pastry filled with potatoes, peas and spices.
- Onion Bhaji (5 Pcs)** \$11.99
Chickpea battered crunchy onion ring fritters served with mint chutney.
- Vegetable Kebab (4 Pcs)** \$13.99
Crispy fried mix vegetable, spinach and cheese patties.
- Paneer Chilli Milli** \$18.50
Fried cottage cheese tossed with capsicum, onion and herbs.
- Manchurian (veg/chicken)** \$17.99/18.99
Your choice of vegetarian and chicken Indian and Chinese style dumplings tossed with garlic, onion, sweet chili, soy sauce and spices.
- Paneer Tikka (GF)** \$18.50
Marinated cottage cheese cubes cooked in tandoori oven.
- Chilli Mushroom** \$17.99
Mushrooms sauteed with peppers and chilli with tomato sauce.

➤ CHICKEN ENTREE ➤

- Tandoori Chicken (GF)** \$17.99/24.99
Authentic tandoori marinated chicken with Bones cooked In charcoal tandoor served with mint chutney.
- Chicken Tikka (GF)** \$16.99/23.99
Boneless chicken breast marinated in ginger, garlic, yoghurt and grounded spices cooked in tandoori oven.
- Chicken Malai Kebab (GF)** \$16.99/23.99
Chicken breast marinated with cheese cream and ground black Pepper cooked in a charcoal oven.
- Chilli Chicken** \$18.99
Indo-chinese style fried diced chicken cooked with onion, capsicum, spring onion and garlic.
- Chicken 65** \$18.99
Traditional south Indian style chicken marinated with coconut, mustard and garlic tossed with onion, curry leaves and grounded spices.



salt

INDIAN CUISINE PADBURY

Opening Hours :
Open 7 days (5.00pm to 10.00pm)

**TAKEAWAY
& DELIVERY**

Ph: (08) 6200 8214

5/4 Warburton Avenue, Padbury WA 6025

Email: saltpadbury@gmail.com

www.saltpadbury.com.au

find us on  

Note : Please notify us if any possible allergies



➤ VEGETARIAN MAIN COURSE ➤

Dal Tadka (GF)	\$16.99
Yellow lentil tempered with green chilli, ginger, garlic & cumin seeds.	
Dal Makhani (GF)	\$19.99
-Black urad and red kidney beans cooked with cream and tomatoes, flavoured by fenugreek.	
Palak Paneer (GF)	\$21.99
-Pan-fried cottage cheese cooked in spiced spinach gravy and finished with fresh cream.	
Adraki Aloo Gobhi (GF)	\$19.99
Spiced cauliflower florets and potato cooked with ginger and onion tomato masala.	
Malai Kofta (GF)	\$21.99
Dumplings of crumbed cottage cheese and fruits cooked in creamy cashew nut gravy.	
Paneer Makhani (GF)	\$21.99
Cottage cheese cubes cooked in onion, tomato and cashew nut based royal gravy.	
Paneer Laziz (GF)	\$21.99
Crispy fried cottage cheese cooked with fennel, tomato butter masala and finished with cashew cream sauce.	
Paneer Tikka Masala (GF)	\$21.99
Paneer cubes cooked with onion, capsicum, tomatoes ground spices.	
Bombay Potato (GF)	\$18.99
Diced potato tempered with curry leaves, mustard seeds and garlic. Garnished with spring onion.	
Mutter Mushroom (GF)	\$19.99
Green pea and mushroom based dish cooked with onion tomato masala and garnished with fresh coriander.	
Mutter Paneer (GF)	\$21.99
Green pea and cottage cheese cooked in onion, tomato and almond powder based royal gravy.	
Subz Handi (GF)	\$18.99
Mixed vegetable cooked with Wok sauce and flavoured with spices.	
Veg Korma (GF)	\$21.99
Varieties of mixed vegetable dish cooked in Creamy cashewnut gravy flavoured with cardamom.	
Chickpea Masala (GF)	\$18.99
Chickpea based wet dish cooked in a tomato and garam masala gravy.	
Vegetable Jalfrezi (GF)	\$20.99
Mixed vegetables with capsicum and onions cooked in sweet chilli sauce flavoured gravy.	
Bhindi Do Pyaza (GF)	\$20.99
Fried okra cooked With onion, capsicum, spices and mango powder.	
Kadhai Paneer (GF)	\$21.99
Cottage cheese chunks cooked with capsicum and onions in a tomato based gravy with house.	
Aloo Palak (GF)	\$20.99
Potato and spinach cooked with onion, tomato, garlic and ginger.	
Egg Plant Masala (GF)	\$20.99
Egg plant tossed and cooked with onion, tomato gravy & ground spices.	
Pumpkin Masala (GF)	\$20.99
Pumpkin cooked with garlic, capsicum, onion, tomato masala.	

➤ CHICKEN MAIN COURSE ➤

Butter Chicken	\$22.99
Boneless tandoori chicken cooked in rich creamy tomato and cashewnut gravy.	
Chicken Korma (GF)	\$22.99
Diced boneless chicken cooked in a cashewnut gravy finished with cream.	
Chicken Vindaloo (GF)	\$22.99
Goan style spicy chicken curry cooked with vindaloo sauce, ginger and red chillipowder based gravy.	
Chicken Tikka Masala (GF)	\$22.99
Tandoori boneless chicken cooked with garlic onion, capsicum and tomato masala.	
Chicken Saag (GF)	\$22.99
Boneless chicken cooked with freshly blend spinach, garlic & spices.	
Dahiwala Murg (GF)	\$22.99
Chicken marinated with yoghurt cooked in cashewnut sauce fresh mint and coriander.	
Chicken Madras (GF)	\$22.99
South Indian style chicken cooked with onion, mustard seeds, herbs; tomato coconut based gravy.	
Chicken Dhansak (GF)	\$22.99
Boneless chicken in masala sauce cooked with lentils and coriander.	
Chicken Jhalfrezi (GF)	\$22.99
Boneless chicken cooked with capsicum, onion, tomatoes and ginger with some lemon juice.	
Chicken Balti (GF)	\$22.99
A British version of Indian chicken curry made of freshly ground spices and black pepper.	

➤ CHEF SPECIALS ➤

Aandhra Chicken (GF)	\$22.99
A very spicy delicacy of chicken from southern state of Aandhra cooked with tamarind, curry leaves and ground chillies.	
Nawabi Chicken (GF)	\$22.99
Tender boneless chicken cooked in fried onion cashew based gravy with garlic saffron, chilli and spices.	
Mango Chicken (GF)	\$22.99
Tender pieces of chicken cooked in mango based sauce finishing with coconut cream.	
Lamb Bhuna (GF)	\$24.50
Sauteed Lamb curry with housemade spices mix with tomato & onions.	
Beef Southern	\$23.99
A spicy beef curry from malabar coast of southern India spiced with mustard seed, desi cated coconut and peppers.	

➤ GOAT MAIN COURSE ➤

Goat Rogan Curry	\$24.99
-Tender pieces of goat marinated with yoghurt and Indian herbs, cooked with authentic Indian gravy.	

➤ LAMB MAIN COURSE ➤

Lamb Rogan Josh	\$23.99
-Diced lamb pieces cooked with onion tomato gravy flavoured with garam masala and cinnamon.	
Lamb Korma (GF)	\$23.99
-Diced lamb pieces cooked with cashewnut gravy and spices, cardamom flavoured.	
Lamb Vindaloo (GF)	\$23.99
Lamb cooked in goan style with spicy vindaloo sauce curry.	
Lamb Saag (GF)	\$24.99
Tender diced lamb pieces cooked in freshly blend spinach & fragrant spices.	
Lamb Jaalfrezi (GF)	\$23.99
Tender lamb pieces cooked with capsicum onion ginger & lemon juice.	
Lamb Madras (GF)	\$23.99
-South Indian style lamb cooked with onion herbs tomato coconut based gravy and ground spices.	
Lamb Kofta Curry (GF)	\$23.99
Coriander flavoured lamb dumpling cooked with onion tomato masala gravy.	
Pepper Butter Lamb (GF)	\$24.99
Baby lamb pieces cooked in onion shallots based sauce with butter and pepper, served semi dry.	

➤ BEEF MAIN COURSE ➤

Beef Curry (GF)	\$23.99
Diced beef pieces cooked with onion tomato gravy flavoured with garam masala and cinnamon.	
Beef Madras (GF)	\$23.99
Traditional style beef cooked with fresh aromatic spices & coconut based gravy.	
Beef Korma (GF)	\$23.99
Mughlai style beef curry cooked with cashew nuts, cream and mild Spices.	
Beef Vindaloo (GF)	\$23.99
A Goan speciality, vinegar marinated beef cooked with vindaloo sauce.	
Beef Saag (GF)	\$23.99
Tender diced beef pieces cooked in freshly blend spinach and fragrant Spices.	

➤ SEAFOOD MAIN COURSE ➤

Goan Fish Curry (GF)	\$23.99
-A goan style curry, fish prepared with coconut milk, kashmiri chilly, fenugreek and coriander seeds.	
Prawn Curry (GF)	\$23.99
Prawns cooked with aromatic creamy sauce, coconut, mustard, curry leaves.	
Kadhai Prawn (GF)	\$23.99
Goan style prawn cooked with onion, capsicum mustard & curry leaves.	
Fish Kolhapuri (GF)	\$23.99
Mumbai style fish curry marinated with special ingredients finished with coconut based creamy gravy.	

➤ SIDE AND CONDIMENTS ➤

Raita	\$5.50
-Yoghurt topped with cucumber and fine diced tomato and garnish with cumin seed.	
Mango Chutney	\$2.99
Papadam	\$3.99
Mixed Salad	\$5.99

➤ RICE ➤

Steamed Rice	\$5.99
-Whole Grain Basmati Rice	
Saffron Rice	\$6.99
-Whole grain basmati rice with saffron flavour.	
Garlic Spinach Rice	\$7.99
-Basmati rice with garlic and spinach.	
Jeera Rice	\$7.99
Rice sautéed with cumin seeds, coriander & lemon juice.	
Kashmiri Pulao	\$7.99
Aromatic sweet Basmati rice cooked with dry fruits and nuts.	
Veg Pulao Rice	\$7.99
Stir fried rice cooked with vegetables and other ingredients.	
Mushroom Rice	\$7.99
Rice sautéed with fresh mushroom and cumin seed.	

➤ BIRYANI ➤

Delicious aromatic combination of basmati rice cooked with spices and your choice of meat or vegetables.	
Vegetable	\$20.99
Chicken	\$21.99
Lamb / Goat	\$22.99

➤ BREAD ➤

Plain Naan	\$5.00
-Plain flour bread.	
Butter Naan	\$5.50
-Plain flour bread with butter.	
Garlic Naan	\$6.00
-Plain flour bread with garlic coriander and butter.	
Roti	\$4.00
-Whole meal flour bread.	
Paratha	\$7.99
-Whole meal flour bread with flaky layers and butter.	
Peshawari Naan	\$7.99
-Naan stuffed with dry fruits and banana.	
Keema Naan	\$8.00
-Naan stuffed with lamb mince, garlic, coriander.	
Stuffed Naan	\$8.00
-Potato, cheese, onion, chilli or cauliflower.	

➤ DESSERTS ➤

Gulab Jamun (2 Pcs)	\$4.99
Milk solid fried dumplings served in saffron, cardamom sugar syrup.	
Mango Kulfi	\$4.99
Housemade mango flavoured ice-cream made with evaporate milk.	

➤ SOFT DRINKS ➤

Soft Drinks (Can / Bottle)	\$3.50/\$6.00
Juice	\$5.00
Mango Lassi	\$5.99

➤ KIDS MENU ➤

Chicken Nuggets & Potato Fries	\$14.99
Chicken nuggets and chips served with tomato sauce.	
Veg Spring Roll	\$9.99
Chips	\$9.99