



MENU

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BANQUET

VEG - \$22.90 (MINIMUM 2 PERSONS CHOOSING SAME MENU)

Choose Any 3	Choose Any 3	Choose Any 1
Samosa Palak Pakora Aloo Tikki Chat Papri Onion Bhaji	Dal Makhani / Tadka Navrattan Korma Veg Vindaloo Malai Kofta Mutter Malai Methi Palak Paneer Paneer Tikka Masala Shahi Paneer	Gulab Jamun Kheer Gajar Halwa

NON -VEG - \$24.90 (MINIMUM 2 PERSONS CHOOSING SAME MENU)

Choose Any 3	Choose Any 3	Choose Any 1
Samosa Palak Pakora Aloo Tikki Chat Papri Onion Bhaji Fish Tikka Chicken Tikka Chilli Chicken	Butter Chicken Chicken Tikka Masala Dildar Punjabi Chicken Lamb Rogan Josh Goat Curry Dal Makhani / Tadka Navrattan Korma Veg Vindaloo Mutter Malai Methi	Gulab Jamun Kheer Gajar Halwa

GHAZAL SPECIAL VEG - \$34.90 (MINIMUM 4 PERSONS CHOOSING SAME MENU)

Choose Any 4	Choose Any 4	Choose Any 1
Samosa Palak Pakora Aloo Tikki Chat Papri Onion Bhaji Veg Manchurian Fish Tikka Chicken Tikka Chilli Chicken	Butter Chicken Chicken Tikka Masala Dildar Punjabi Chicken Lamb Rogan Josh Goat Curry Fish Masala Dal Makhani / Tadka Navrattan Korma Veg Vindaloo Mutter Malai Methi Paneer Tikka Masala Malai Kofta	Gulab Jamun Kheer Gajar Halwa Ice Cream

OPEN FOR LUNCH MONDAY TO FRIDAY FROM 11:30 AM TILL 3:00 PM
OPEN FOR DINNER MONDAY TO SUNDAY FROM 5:30 PM TILL 10:30 PM

Entree

01. **Papadams (5 pcs)** \$2.00
Crispy lentil wafers which compliment all curries.
02. **Palak Pakora (5pcs)** \$6.90
Bite size pieces of in-season palak crisp fried in a light batter.
03. **Onion Bhaji (6pcs)** \$5.90
Chopped onions battered in chickpea flour and fried.
04. **Chili Gobi (6pcs)** \$7.90
Cauliflower marinated with ginger, garlic, chilli, spices and fried.
05. **Samosa Chaat (2 pcs)** \$6.90
Mashed potato and green peas lightly spiced & pan fried filled into triangle pastry & golden defried served with chic peas.
06. **Aloo Tikki Chaat** \$5.90
Spiced yet yangy potato cakes served with chic peas.
07. **Papri Chaat** \$5.90
Prepared with papri, boiled potatoes, onion garnished with mint, tamarind sauce and yoghurt.
08. **Paneer Pakora** \$12.90
Cottage Cheese fritters marinated in spices.
09. **Chili Cheese** \$13.90
Batter fried chicken with specially made chilli sauce tossed in wok.
10. **Fish Pakora (6 pcs)** \$11.90
Succulent cubes of fish, delicately marinated with spices.
11. **Chili Chicken** \$12.90
Batter fried chicken with specially made chili sauce tossed in wok.
12. **Garlic Prawns (6 pcs)** \$15.90
Prawn marinated with garlic + cooked with indian spices.

Entrees from the Tandoor

13. **Paneer Tikka** \$12.90
Succulent cubes of cheese, delicately marinated with spices & baked in tandoor.
14. **Chicken Tikka** \$12.90
Traditionally skewers with small pieces of boneless chicken with spices & yogurt baked in tandoor.
15. **Afghani Chicken Tikka (5 pcs)** \$12.90
Traditionally skewers with small pieces of boneless chicken with spices, cashew, mint & yogurt baked in tandoor.
16. **Tandoori Chicken (Whole Chicken)** \$21.90
It's a highly popular Indian Dish consisting of roasted chicken marinated in yogurt & spices baked in tandoor.
17. **Tandoori Chicken (Half Chicken)** \$12.90
It's a highly popular Indian Dish consisting of roasted chicken marinated in yogurt & spices baked in tandoor.
18. **Chicken 65 (6 pcs)** \$12.90
Crispy fried boneless chicken from South India.

Main Course

CHICKEN

- 19. Butter Chicken** \$13.90
Boneless pieces of chicken lightly cooked in butter, coriander, tomato & ginger. Its the Most popular indian dish.
- 20. Dildar Punjabi Chicken** \$13.90
Ghazal's in-house special! This curry is made in authentic Punjabi style. The curry is made of tomato, onion, ginger, garlic & with a touch of turmeric.
- 21. Chicken Vindaloo** \$13.90
A Spicy east indian speciality. It is essentially a fiery-hot "sweet and sour" style curry with boneless chicken.
- 22. Chicken Korma** \$13.90
A traditional, mild North Indian recipe. An unforgettable dish when served with rice or naan.
- 23. Chicken Madras** \$13.90
A fairly hot & spicy sauce served with chicken originated from south india.
- 24. Chicken Tikka Masala** \$13.90
A curry dish in which roasted chicken chunks (tikka) are served in a rich red, creamy, lightly spiced, tomato-based sauce.
- 25. Chicken Saagwala** \$13.90
Combination of chicken with spinach. It's tasty, nutritious and healthy dish. Team it with naan or rice.
- 26. Muglai Chicken** \$14.90
Chicken cooked with lots of Indian spices and condiments in a rich gravy.
- 27. Goat Curry** \$13.90
Authentic Goat Curry.
- 28. Goat Bhuna** \$13.90
Goat cooked with onion, capsicum, tomatoes in spicy sauce.

LAMB

- 29. Lamb Rogan Josh** \$13.90
An aromatic curry dish hailing from Kashmir. Its Made with bone in lamb (shank) in yogurt and curry spices.
- 30. Lamb Korma** \$13.90
Tender lamb in mild delicious gravy with coriander & cummin flavour.
- 31. Lamb Vindaloo** \$13.90
A Spicy east indian speciality. It is essentially a fiery-hot "sweet and sour" style curry with pieces of lamb.
- 32. Lamb Madras** \$13.90
A fairly hot & spicy sauce served with lamb originated from south india.

SEAFOOD

- 33. Fish Masala** \$14.90
Fish fillet cooked with capsicum, onion, tomatoes, herbs & spices.
- 34. Goan Fish** \$14.90
Fish cooked in Goa style with coconut cream.

Main Course

SEAFOOD

- 35. Chili Fish** \$14.90
Chunks of fish fillet simmered to hot sauce with capsicum and onion.
- 36. Prawn Masala** \$15.90
Mouthwatering prawn masala curry is a traditional Indian curry recipe with a spicy and rich masala laden curry.
- 37. Prawn Vindaloo** \$15.90
A great accompaniment for rice with spicy and tangy gravy.
- 38. King Prawn Bhuna** \$15.90
King Prawn cooked with onion, capsicum, tomatoes in spicy sauce.

Vegetarian

CHEESE / COTTAGE CHEESE

- 40. Paneer Tikka Masala** \$13.90
Calcium rich fresh paneer cubes are simmered lightly with a rich buttery onion-tomato sauce and spices, flavored with pleasantly bitter dry fenugreek leaves and further enriched with cashew nut paste
- 41. Palak Paneer** \$13.90
A dish with spinach and cottage cheese cooked together in creamy rich gravy. The butter adds to the aroma and the flavour of the dish which is best enjoyed with naans.
- 42. Shahi Paneer** \$13.90
Yummy & Buttery ! A delicious and creamy vegetarian dish fit for the kings! Paneer is a non-melting cheese eaten throughout India, especially in the north.
- 43. Kadai Paneer** \$13.90
Cheese cubes cooked in a kadai (Indian Wok) with spices and onion tomato gravy.
- 44. Paneer Muglai (Ghazal Special)** \$14.90
Cubes of tender paneer prepared in delicious gravy of cashewnuts.

Vegetarian

- 45. Dal Makhani** \$11.90
Daal makhani is a treasured staple food, originally from Punjab in North India. This dish is a type of daal (boiled lentils & dried legume/pulse). Its guaranteed to melt the heart of every one.
- 46. Dal Tadka** \$11.90
Yellow split lentil cooked in Punjabi style.
- 47. Aloo Palak** \$12.90
Potatoes and spinach curry.
- 48. Veg Vindaloo** \$12.90
Mixed seasonal vegetables cooked in hot spices and a touch of vinegar.
- 49. Navratan Korma** \$12.90
This delicious Mughlai dish gets its name Navratan (meaning nine gems) from the nine different veggies, fruit and nuts used in it! Less spicy & has slight sweet taste.
- 50. Mutter Mushroom** \$12.90
Mutter mushroom makes for a tasty flavorsome vegetable dish in a rich creamy gravy. Its made with mushroom, peas & Indian spices.

Main Course

- 51. Malai Kofta** \$13.90
A dish for special occasions, Malai Kofta is the vegetarian alternative to meatballs. It goes very well with naans (tandoor-baked flatbread) or Jeera Rice.
- 52. Baingan Bartha** \$12.90
Egg Plant stuffed with ground peanut and cooked in onion and tomato - This is a very famous dish in maharashtra (India).
- 53. Mutter Malai Methi** \$12.90
A tasty flavor some methi or fenugreek leaves vegetable dish in a rich creamy gravy It is a tempting vegetable recipe with fresh and finely chopped methi leaves, peas, cream (malai), Indian spice powders and green coriander leaves.
- 54. Channa Masala** \$11.90
Chick peas cooked with onion, tomato & spices. One of the popular thick gravy of Amritsar (Punjab).

Bread

- 55. Naan Bread (Plain Naan)** \$2.50
Freshly baked
- 56. Naan Bread (Garlic or Cheese)** \$3.00
Freshly baked
- 57. Tandoori Roti** \$2.50
Made with whole-wheat flour & baked in Tandoor.
- 58. Lachha Paratha** \$3.50
This style of paratha turns out crispy & with several layers. It is the perfect accompaniment for any thick-gravy dish.
- 59. Masala Kulcha** \$4.00
Masala kulcha is a flat bread made with finely-milled wheat flour stuffed with Potato by mixing ghee and curd with white flour.
- 60. Aloo Paratha** \$3.50
Whole wheat indian flat bread stuffed with potatoe.
- 61. Chicken Naan** \$4.50
Freshly baked bread stuffed with minced chicken.
- 62. Kashmiri Naan** \$4.00
Plain flour bread stuffed with mixed dry fruit.
- 63. Paneer Naan** \$4.50
Plain flour bread stuffed with cottage cheese and spices.

Rice

- 52. Saffron Rice** \$3.90
A dish made from saffron, white rice and vegetable bouillon.
- 53. Steamed Rice** \$3.90
Aromatic Indian basmati rice steam cooked & served hot
- 54. Vegetable Fried Rice** \$8.90
Indian basmati rice cooked and fried with vegetables.
- 64. Hyderabad Dum Biryani - Chicken or Lamb** \$12.90
Hyderabad dum biryani is a signature dish from hyderabad, the city of pearls and is said to be a blend of mughal and persian cuisine. Basmati rice cooked with layers of marinated chicken or meat in a wide, heavy bottomed vessel on a low flame, is where it gets the taste from . This process of cooking is also known as "Dum .

Desserts

65. **Gulab Jamun** \$5.50
An Indian sponge cake in a rich syrup served hot.
66. **Kheer** \$4.90
This pudding, called "K heer", is made with toasted vermicelli.
67. **Gajar Halwa** \$4.90
A delectable pudding made with carrot & nuts
68. **Kulfi** \$4.90
Popular frozen dairy dessert from India.
69. **Icecream (Vanilla, Chocolate)** \$4.90

Indo Chinese

70. **Veg Manchurian** \$12.90
Mixed vegetables fritters toasted with diced onion, capsicum & a touch of soy sauce.
71. **Gobi Manchurian** \$12.90
Indian Chinese dish batter fried cauliflower florets in a marinated sauce.
72. **Veg Chowmein** \$12.90
Stir fried noodles with vegetables and Indian spices.
73. **Chicken Chowmein** \$13.90
Stir fried noodles with chicken and Indian spices.

Please let us know if you have any special dietary consideration or allergies or wish to modify any entrees to suite your Taste.

IMPORTANT INFORMATION

Special Dietary Requirements

If you have a strict dietary requirement that is essential to your health and well being (i.e. food allergy), please ensure you advise a food service staff member before making your meal selection.

Due to the nature of food preparation, it is highly likely that the foods have come into contact with or contain trace amounts of seafood, tree nuts, dairy, soya bean, nuts, gluten, sulphur and bee products. If you have an allergy to one or more of these ingredients, you must notify us to your allergy so we can assist in making suitable alternative dietary arrangements.

Prices effective as of 26th January 2013. Menu and prices are regularly updated, however subject to change without notice