

Entree



- 01. Papadams (4 pcs)** \$4.50
Crispy lentil wafers which compliment all curries.
- 02. PALAK PAKORA (5PCS)** \$9.90
Bite size pieces of in-season palak crisp fried in a light batter.
- 03. ONION BHAJI (6PCS)** \$9.90
Chopped onions battered in chickpea flour and fried.
- 04. CHILI GOBI (6PCS)** \$14.90
Cauliflower marinated with ginger, garlic, chilli, spices and fried.
- 05. SAMOSA CHAAT (2 PCS)** \$8.90
Mashed potato and green peas lightly spiced & pan fried filled into triangle pastry & golden defried served with chic peas.
- 06. ALOO TIKKI CHAAT** \$9.90
Spiced yet yangy potato cakes served with chic peas.
- 07. PAPRI CHAAT** \$9.90
Prepared with papri, boiled potatoes, onion garnished with mint, tamarind sauce and yoghurt.
- 08. PANEER PAKORA** \$15.90
Cottage Cheese fritters marinated in spices.
- 09. CHILI CHEESE** \$17.00
Batter fried chicken with specially made chilli sauce tossed in wok.
- 10. FISH PAKORA (6 PCS)** \$17.00
Succulent cubes of fish, delicately marinated with spices.
- 11. CHILI CHICKEN** \$17.00
Batter fried chicken with specially made chili sauce tossed in wok.
- 12. GARLIC PRAWNS (6 PCS)** \$19.90
Prawn marinated with garlic + cooked with indian spices.

Indo Chinese



- 19. Veg Manchurian** \$17.90
Mixed vegetable fritters toasted with diced onion, capsicum, and soy sauce.
- 20. Gobi Manchurian** \$17.90
Indian Chinese dish batter fried cauliflower florets in a marinated sauce.
- 21. Veg Chowmein** \$17.90
Stir fried noodles with vegetables and Indian spices.
- 22. Chicken Chowmein** \$17.90
Stir fried noodles with chicken and Indian spices.

Main Course



- 23. BUTTER CHICKEN** \$18.90
Boneless pieces of chicken lightly cooked in butter, coriander, tomato & ginger. Its the Most popular indian dish.
- 24. DILDAR PUNJABI CHICKEN** \$18.90
Ghazal's in-house special! This curry is made in authentic Punjabi styl made of tomato, onion, ginger, garlic & with a touch of turmeric.
- 25. CHICKEN VINDALOO** \$18.90
A Spicy east indian speciality.It is essentially a fiery-hot "sweet and sour" style curry with boneless chicken.
- 26. CHICKEN KORMA** \$18.90
A traditional, mild North Indian recipe.An unforgettable dish when served with rice or naan.
- 27. CHICKEN MADRAS** \$18.90
A fairly hot & spicy sauce served with chicken originated from southin
- 28. CHICKEN TIKKA MASALA** \$18.90
A curry dish in which roasted chicken chunks (tikka) are served in a rich red, creamy, lightly spiced, tomato-based sauce.

- 29. CHICKEN SAAGWALA** \$18.90
Combination of chicken with spinach. It's tasty, nutritious and healthy dish. Team it with naan or rice.
- 30. MUGLAI CHICKEN** \$18.90
Chicken cooked with lots of Indian spices and condiments in a rich gravy.

Lamb



- 31. GOAT CURRY** \$19.90
Authentic Goat Curry.
- 32. GOAT BHUNA** \$19.90
Goat cooked with onion, capsicum, tomatoes in spicy sauce.
- 33. LAMB ROGAN JOSH** \$19.90
An aromatic curry dish hailing from Kashmir. Its Made with bone in lamb (shank) in yogurt and curry spices.
- 34. LAMB KORMA** \$19.90
Tender lamb in mild delicious gravy with coriander & cummin flavour.

- 35. LAMB VINDALOO** \$19.90
A Spicy east indian speciality.It is essentially a fiery-hot "sweet and sour" style curry with pieces of lamb.
- 36. LAMB MADRAS** \$19.90
A fairly hot & spicy sauce served with lamb originated from south india
- 37. BUTTER LAMB CURRY** \$18.90
Lamb is simmered in a spicy tomato curry enriched with cream.

Sea Food



- 38. FISH MASALA** \$20.90
Fish fillet cooked with capcicum,onion, tomatoes, herbs & spices.
- 39. GOAN FISH** \$20.90
Fish cooked in Goa style with coconut cream.
- 40. CHILI FISH** \$20.90
Chunks of fish fillet simmered to hot sauce with capsicum and onion.
- 41. PRAWN MASALA** \$20.90
Mouthwatering prawn masala curry is a traditional Indian curry recipe with a spicy and rich masala laden curry.
- 42. PRAWN VINDALOO** \$20.90
A great accompaniment for rice with spicy and tangy gravy.
- 43. KING PRAWN BHUNA** \$20.90
King Prawn cooked with onion, capsicum, tomatoes in spicy sauce.
- 44. Fish vindaloo** \$19.90
Fish Simmered in a vindaloo flavoured sauce - Hot and Spicy

Vegetarian Cheese / Cottage Cheese



- 45. PANEER TIKKA MASALA** \$18.90
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
- 46. PALAK PANEER** \$18.90
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.
- 47. SHAHI PANEER** \$18.90
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.
- 48. KADAI PANEER** \$18.90
Cheese cubes cooked in a kadai (Indian Wok) with spices and onion tomato gravy.
- 49. PANEER MUGLAI (GHAZAL SPECIAL)** \$18.90
Cubes of tender paneer prepared in delicious gravy of cashewnuts.

- 50. Balti Paneer (CHEF SPECIAL)** \$18.90
Fresh soft chunks of paneer in a bucket of spicy tomato onion gravy and spices
- 51. Paneer Bhurji (CHEF SPECIAL)** \$18.90
Scrambled Indian cottage cheese in tomato onion and chilli gravy and spices.
- 52. Paneer Jalfrezi** \$18.90
Scrambled Indian cottage cheese in tomato onion and chilli gravy and spices. It's stir fry curry having chunks of paneer with vegetables prepared with onion, tomatoes and bell peppers thick and spicy gravy.

Dal & vegetable



- 53. SARSON KA SAAG (CHEF SPECIAL)** \$18.90
A Popular North indian dish made of fresh mustard leaves spinach and other leafy vegetables with tempering of onion and Garlic.
- 54. Dal Makhani** \$17.90
Dal makhani is a treasured staple food and originally from Punjab in North India. This dish is a type of deal (boiled lentils and dried legume or pulse)
- 55. DAL TADKA** \$17.90
Yellow split lentil cooked in Punjabi style.
- 56. ALOO PALAK** \$17.90
Potatoes and spinach curry.
- 57. VEG VINDALOO** \$17.90
Mixed seasonal vegetables cooked in hot spices and a touch of vinegar.
- 58. NAVRATAN KORMA** \$17.90
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.

- 59. MUTTER MUSHROOM** \$18.90
Mutter mushroom makes for a tasty flavorsome vegetable dish in a rich creamy gravy. Its made with mushroom, peas & Indian spices.
- 60. MALAI KOFTA** \$1890
A dish for special occassions, Malai Kofta is the vegetarian alternative to meatballs. It goes very well with naans (tandoor-baked flatbread) or Jeera Rice.
- 61. BAINGAN BARTHA** \$18.90
Egg Plant stuffed with ground peanut and cooked in onion and tomato This is a very famous dish in maharashtra (India).
- 62. MUTTER MALAI METHI** \$17.90
Tempting vegetable dish in rich creamy gravy with fresh and finely chopped methi leaves, peas, cream (malai), Indian spice powders and green coriander leaves.
- 63. CHANNA MASALA** \$17.90
Chick peas cooked with onion, tomato & spices. One of the popular thick gravy of Amritsar (Punjab).



Entees From The Tandoor

- 13. PANEER TIKKA** \$17.90
Succulent cubes of cheese, delicately marinated with spices & baked in tandoor.
- 14. CHICKEN TIKKA** \$18.90
Traditionally skewers with small pieces of boneless chicken with spices & yogurt baked in tandoor.
- 15. AFGHANI CHICKEN TIKKA (5 PCS)** \$18.90
Traditionally skewers with small pieces of boneless chicken with spices, cashew, mint & yogurt baked in tandoor.
- 16. TANDOORI CHICKEN(Whole Chicken)** \$29.90
Popular Dish - Roasted Chicken Marinated in yogurt and spice baked in tandoor
- 17. TANDOORI CHICKEN (HALF CHICKEN)** \$18.90
Popular Dish - Roasted Chicken Marinated in yogurt and spice baked in tandoor
- 18. CHICKEN 65 (6 PCS)** \$18.90
Crispy fried boneless chicken from South India.

Bread

- 64. Naan Bread (Plain Naan)** \$4.50
Freshly baked
- 65. Butter Naan** \$5.50
- 66. Garlic Naan Bread** \$5.50
Freshly baked
- 67. Garlic Naan with Cheese** \$6.90
- 68. Chilli Spinach with Cheese** \$6.90
- 69. Cheese Naan** \$6.90
- 70. Tandoori Roti** \$3.90
Made with whole-wheat flour & baked in Tandoor
- 71. Lachha Paratha** \$6.90
This style of paratha turns out crispy & with several layers. It is the perfect accompaniment for any thick-gravy dish.
- 72. Masala Kulcha** \$6.90
Masala kulcha is a flat bread made with finely-milled wheat flour stuffed with Potato by mixing ghee and curd with white flour
- 73. Aloo Paratha** \$6.00
Whole wheat indian flatbread stuffed with potato
- 74. Chicken Naan** \$6.90
Freshly baked bread stuffed with minced chicken.
- 75. Kashmiri Naan** \$6.00
Plain flour bread stuffed with mixed dry fruit
- 76. Paneer Naan** \$6.90
Plain flour bread stuffed with cottage cheese and spices
- 77. Gobi Paratha** \$6.90
- 78. Nutella Bread** \$6.90
Kids Popular - Naan stuffed with Nutella Chocolate Hazelnut



Biryani

- 83. VEGETABLE DUM BIRYANI** \$19.90
- 84. CHICKEN BIRYANI** \$19.90
- 85. GOAT BIRYANI** \$19.90
- 86. LAMB BIRYANI** \$19.90

Desserts

- 87. Gulab Jamun** \$8.90
An Indian sponge cake in a rich syrup served hot.
- 88. Kheer** \$8.90
This pudding, called "Kheer", is made with toasted vermicelli.
- 89. Gajar Halwa** \$8.90
A delectable pudding made with carrot & nuts
- 90. Kulfi (Mango or Pista Kulfi)** \$9.90
(Popular frozen dairy dessert from India.)
- 91. Ice cream (Vanilla, Pan)** \$8.90



Accompaniment

- 92. Papadams** \$4.50
- 93. Onion Salad** \$6.90
- 94. Green Salad** \$8.90
- 95. Sirka Onion (with Pudney Chutney)** \$8.90
- 96. Raita** \$5.90



<p>For Non-Veg Family</p> <p>Samosa(4 pcs), Chicken Tikka Butter Chicken Lamb Rogan Josh Malai Kofta Naan(4 pcs) Jeera Rice-2 Papadums(4pcs)</p>	<p>For Veg Family</p> <p>Samosa(4 pcs), Chilli paneer Malai Kofta Paneer-Tika Masala Dal Makhani Naan(4 pcs) Jeera Rice-2 Papadums(4pcs)</p>
<p>\$99.90* Only</p>	

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Rice

- 79. Saffron Rice** \$7.90
A dish made from saffron, white rice and vegetable bouillon.
- 80. Steamed Rice** \$6.90
A romantic Indian basmati rice steam cooked & served hot
- 81. Vegetable Fried Rice** \$14.90
Indian basmati rice cooked and fried with vegetables.
- 82. Jeera rice** \$6.90
Jeera rice is a flavoured Indian rice dish cooked in basmati rice with cumin seeds.

