


Vegeterian	
<b>Lajawab Paneer Romanchak</b> Paneer cooked with smokey tomato cashew & creamy gravy	\$19.99
<b>Zafrani Bemisal Paneer</b> Paneer cooked with zafrani based creamy sauce	\$19.99
<b>Delight Indian Accent Paneer</b> Spicy and delicious curry made with Indian cottage cheese & chef's speciai spices	\$16.99
<b>Paneer Makhani</b> Soft and mellow paneer cubes cooked in spicy and rich gravy of tomato, cashew nuts, milk cream	\$17.99
<b>Malai Kofta</b> Soft dumplings made with potato & cottage cheese dipped in creamy & savory cashew sauce and nuts	\$17.99
<b>Paneer Saagwala</b> Paneer cooked in tomatoes and spinach based sauce	\$17.99
<b>Paneer Kadai</b> Paneer dipped in a flavour rich gravy and made with special kadai masala, onion and capsicum	\$17.99
<b>Shahi Paneer</b> Paneer cooked in tomatoes & cashew based creamy sauce	\$17.99
<b>Paneer Butter Masala</b> Fried paneer cooked in special masala based gravy	\$17.99
<b>Paneer Methi Malai</b> Paneer cooked with creamy sauce & fenugreek leaves	\$17.99
<b>Daal Tadka</b> Yellow lentils tampered with onions, ginger, garlic & finished off with curry leaves & mustard seeds	\$15.99
<b>Daal Makhani</b> Black lentils and kidney beans slowly cooked for hours with special Indian spices	\$15.99
<b>Chana Masala</b> Black lentils and kidney beans slowly cooked on charcoal with Special Indian spices	\$15.99
<b>Aloo Gobi</b> Made with potatoes, cauliflower, spices and herbs	\$16.99
<b>Aloo Baingan</b> Eggplants and potatoes are cooked in a mix of tangy spices	\$16.99
<b>Mixed Vegetables</b> Delecious dish cooked with seasoned vegetables	\$16.99
<b>Navrattan Korma</b> Mix vegetables cooked with cashew based creamy sauce	\$16.99

Rice	
<b>Biryani (Chicken/Lamb/Beef)</b> Tasty dish made with highly seasoned rice & meat, or vegetables	\$15.99
<b>Biryani (Chicken-65)</b> Tasty dish made with highly seasoned rice & marinate chicken pieces	\$16.99
<b>Plain Rice</b> Plain boiled basmati rice	\$4.99
<b>Kashmiri Pulao</b> Basmati rice cooked with touch of dry fruits & nuts	\$5.99
<b>Jeera Pulao</b> Basmati rice tampered with cumin seeds	\$5.99
<b>Coconut Rice</b> Succulent dish made with tender coconut milk topped with a flaky texture	\$5.99
<b>Peas Pulao</b> Classic Indiandish made with basmati rice, whole spices & green peas	\$5.99
Bread	
<b>Traditional Butter Naan</b> Bread layered with butter cooked in tandoor	\$4.99
<b>Naan</b> Plain flour flat bread cooked in tandoor	\$2.99
<b>Roti</b> Wheat flour bread cooked in tandoor	\$2.99
<b>Garlic Naan</b> Naan cooked in tandoor flavoured with garlic	\$3.99
<b>Mirchi Naan</b> Naan bread stuffed with green chillies	\$4.99
<b>Keema Naan</b> Naan bread stuffed with mince lamb & spices	\$4.99
<b>Masala Kulcha</b> Soft & delicious bread stuffed with paneer, potatoes	\$4.99
<b>Aloo Kulcha</b> Made with flour, potatoes, & garam masala	\$4.99
<b>Cheese Garlic Naan</b> Stuffed with garlic & bread cheese	\$5.99

Salads & Accompaniments			
<b>Plain Yogurt</b> Tasty, cooling side dish for your main course cuisine			\$4.99
<b>Salad</b> Fresh Salad with cucumber, tomatoes & onions			\$4.99
<b>Boondi Raita</b> Yogurt dip with roasted cumin seeds & grams flour puffs			\$4.99
<b>Raita</b> Yogurt dip with cucumber & mild spices			\$4.99
<b>Sirka Onion</b> crunchy pearl onions dipped in a mixture of vinegar, water, salt, and sugar			\$3.99
Indian Desserts			
<b>Rasmalai</b> Cottage cheese dumplings with saffron flavoured milk			\$5.99
<b>Gulab Jamun</b> Milk based dumplings in sugar syrup			\$4.99
<b>Kulfi (Pista)</b> Homemade Indian icecream Mango Pista flavour			\$4.99
<b>Kulfi Falooda</b> Kulfi topped with falooda and dry fruits			\$8.99
Drinks			
<b>Mango Lassi</b>	\$4.99	<b>Sprite Can</b>	\$3.50
<b>Coke Can</b>	\$3.50	<b>Sparkling Water</b>	\$3.50
<b>Fanta Can</b>	\$3.50	<b>Lemon, Lime &amp; Bitters</b>	
<b>Soft Drink</b>	\$5.50	300 ml	\$3.50
1.25 ltr		1.25 ltr	\$5.50
Kids Menu			
<b>Nuggets (8 pc)</b>	\$7.99	<b>Fries</b>	\$6.99
		<b>Wedges</b>	\$7.50
Meal Deals			
<b>Value Pack (Serving for 4 Adults)</b>			\$79.00
4 samosa, Choice of 3 curries, 2 large rice, 4 naan, 2 papadum, 2 raita, 4 pc gulab jamun			
<b>Plus One Pack (Serving for 2 Adults)</b>			\$59.99
1 x samosa 2pcs, or chicken tikka 2 pcs, 2 x any curries 2 x naan, 1 x large rice, 1 x papor (4 pcs papudums), 1 x raita			
<b>Yolo (You Only Live Once) Pack (Serving for 1 Adult)</b>			\$34.99
1 x any curry, 1 x rice, 1 x naan, 1 x gulab jamun, raita, 1 x can of coke(375ml)			



# INDIAN ACCENT

AUTHENTIC INDIAN RESTAURANT

## 254 Broadway, Reservoir VIC 3073

### BOOKINGS & ORDERS

03 7009 6133

### OPENING HOURS


Mon - Thu

4:30 PM to 10:30 PM

Fri - Sun

12.00 Noon to 10:30 PM

Scan to Order Online



Indianaccentcuisine.com.au

CHAT	
<b>Pani Puri (8 pc per serve)</b> The World famous Indian street snack comes in sphere form filled with Irresistible Flavourful green minty water containing Swagat’s secret spices.	<b>\$10.99</b>
<b>Dahi Bhalle (2 pc per serve)</b> Fried soft & fluffy lentils balls which meltdown in the mouth, served with yogurt sauce, tamarind, and green mint chutney garnished with roasted cumin powder	<b>\$10.99</b>
<b>Aloo Tikki (2 pc per serve)</b> Deep fried crispy hot patty filled with chickpea lentil and mashed potatoes, served with refreshing cool yogurt unique mint & tamarind sauce	<b>\$10.99</b>
<b>Atrangi Chaat Pakodi</b> Delicious indian chaat made with crunchy lentil dumpling with toppings & spicy chutney	<b>\$9.99</b>
<b>Dahi Puri (8 pc per serve)</b> Soft fried balls made with smooth semolina, dipped in cool and refreshing thick sweet yogurt with special tamarind & mint sauce	<b>\$10.99</b>
<b>Cholle Tikki (2 pc per serve)</b> Deep fried crispy hot patty filled with yellow lentil and mashed potatoes, dipped in flavorful chickpea sauce and served with tasty tamarind and mint sauces.	<b>\$12.99</b>
<b>Samosa Chat (2 pc per serve)</b> Freshly made pyramid-shaped crispy snack filled with tempting potatoes & peas topped with flavorful chickpea curry, mint sauce an tamarind sauce	<b>\$14.99</b>
<b>Papadi Chaat</b> Crispy fried-dough wafers Mixed with soft chickpeas, potatoes, yoghurt sauce, and dipped into special tamarind, mint & coriander chutneys, garnished with roasted cumins	<b>\$10.99</b>
ENTREE	
Non-Vegeterian	
<b>Tandoori Mix Grill (10 pc/5 pc)</b> Assortment of Tandoori Entree - Chicken Tikka, Malai Murg Tikka, Tangri Kebab, Tandoori Chicken Lollipop, Lamb Cutlets & Sheek Kebab	<b>Full - \$23.99</b> <b>Half - \$16.99</b>
<b>Murg Tandoori (8 pc/4 pc)</b> Chicken on bone marinated in tandoori spices & yogurt cooked in tandoor to perfection	<b>Full - \$22.99</b> <b>Half - \$15.99</b>

<b>Murg Tikka (6 pc)</b> Boneless chicken pieces marinated in tandoori spices & cooked in tandoor	<b>\$15.99</b>
<b>Zafrani Murg Tikka (6 pc)</b> Boneless chicken marinated in cashew paste, cream & exotic andoori spices cooked in tandoor to perfection	<b>\$15.99</b>
<b>Murg Pankhudi (8 pc)</b> Made with Chicken wings marinated in a rare combination of spices & roasted in tandoor	<b>\$14.99</b>
<b>Tandoori Lamb Cutlets (4 pc)</b> Marinated in strained yogurt and flavoursome chef’s special spices	<b>\$22.99</b>
<b>Murg Nawabi Tangri (4 pc)</b> Delicious appetizer made with chicken drumsticks, spices, curd & cream	<b>\$14.99</b>
<b>Lamb Sheek Kebab (4pc/8pc)</b> Mughalai style luscious and juicy lamb minced with handpicked ground spices, grilled in tandoor garnished with coriander leaves.	<b>\$15.99/24.99</b>
<b>Amritsari Fish</b> Chunks of fish marinated in chef’s special spices to be crisp fried	<b>\$15.99</b>
<b>Chilli Chicken Dry</b> Fried battered chicken wok tossed in chef’s special chilli sauce	<b>\$16.99</b>
<b>Chicken 65</b> Fried battered chicken stir-fried in chef’s special sauce with curry leaves & mustard seeds	<b>\$16.99</b>
<b>Chicken Noodles</b> Noodles tossed with shredded chicken in soy & garlic sauce	<b>\$13.99</b>
<b>Chilli Chicken Lollipop (8 pc)</b> Chikcen wings marinated in a spice paste, battered and then deep fried	<b>\$14.99</b>
Vegeterian	
<b>Tandoori Veg Platter (8 pc)</b> Consists Four pieces of Irresistible paneer tikka and Four Pieces of tempting tandoori mushroom, 4 pc broccoli, 4 pc pineapple ?	<b>\$24.99</b>
<b>Paneer Tikka (8 pc)</b> Pieces of Paneer marinated in tandoori spices & cooked in tandoor	<b>\$16.99</b>
<b>Tandoori Mushroom (8 pc)</b> Mushrooms marinated with chef’s special spices, skewered & cooked in tandoor	<b>\$16.99</b>

<b>Hara Bhara Kebab</b> A popular snack of North Indian fried patties made with spinach, peas and potatoes	<b>\$13.99</b>
<b>Veg Platter</b> Assortment of veg snacks smaosa,onion bhaji, paneer pakora, chips, potato wedges & hara bhara kebab	<b>Half - \$13.99</b> <b>Full - \$18.99</b>
<b>Onion Bhaji (6 pc)</b> Onion rings dipped in chickpea flour & deep fried	<b>\$8.99</b>
<b>Veg Samosa (1 pc)</b> Pyramid shaped pastry stuffed with spiced potatoes & peas	<b>\$3.50</b>
<b>Paneer Pakora (8 pc)</b> Homemade cottage cheese fritters	<b>\$12.99</b>
<b>Paneer 65</b> Made with paneer, flour, yogurt, curry leaves and spices	<b>\$16.99</b>
<b>Chilli Paneer Dry</b> Fried Battered paneer wok tossed in chef’s special chilli sauce	<b>\$16.99</b>
<b>Veg Manchurian Dry</b> Fried mix veg dumplings tossed in manchurian sauce	<b>\$16.99</b>
<b>Veg Noodles</b> Noodles tossed with shredded vegetables in soy & garlic sauce	<b>\$13.99</b>
MAIN COURSE	
Non-Vegeterian	
Chicken	
<b>Murg Delight Indian Accent (Chef Special)</b> Chef’s special chicken in luscious sauce	<b>\$19.99</b>
<b>Lajawab Murg Romanchak (Signature Dish)</b> Tossed with chopped capsicum, onions, tomatoes & cashew gravy	<b>\$19.99</b>
<b>Murg Mussalam (All Time Favourite)</b> Marinated chicken cooked in tandoor & flavoured with special spices	<b>\$19.99</b>
<b>Butter Chicken</b> Tender pieces of chicken marinated & cooked in tandoor & simmered in chef’s special makhani sauce	<b>\$17.99</b>
<b>Chicken Tikka Masala</b> Pieces of chicken tikka tossed with capsicum, onions	<b>\$17.99</b>

<b>Zafarani Murg Bemisal</b> Chicken cooked with smokey tomato cashew & creamy based gravy	<b>\$17.99</b>
<b>Chicken Madras</b> Cooked in south Indian style coconut sauce tampered with curry leaves & mustard seeds	<b>\$17.99</b>
<b>Chicken Saagwala</b> Pieces of meat tossed in spinach based sauce	<b>\$17.99</b>
<b>Kadai Chicken</b> Chicken cooked in onion tomato based gravy with diced capsicum & onion	<b>\$17.99</b>
<b>Murg Methi Malai</b> Creamy chicken with fenugreek leaves	<b>\$17.99</b>
<b>Tangri Murg Masala</b> Marinated chicken drumsticks cooked in tandoor & flavoured with special spices	<b>\$17.99</b>
<b>Chicken Vindaloo</b> Meat cooked in fiery vindaloo sauce falvoured with vinegar & red chillies	<b>\$17.99</b>
Lamb & Goat	
<b>Goat Curry</b> Tender pieces of goat on the bones cooked in onion, tomatoes & coriander	<b>\$18.99</b>
<b>Lamb Roganjosh</b> Famous curry dish from Kashmir meat cooked in onion & tomatoes in masala sauce	<b>\$18.99/\$17.99</b>
<b>Lamb/Beef Korma</b> Cooked in almond & cashew based creamy sauce	<b>\$18.99/\$17.99</b>
<b>Lamb/Beef Bhuna</b> Meat cooked with lamb mince with onion capsicum & tomatoes	<b>\$18.99/\$17.99</b>
<b>Lamb/Beef Saagwala</b> Pieces of meat tossed in spinach based sauce	<b>\$18.99/\$17.99</b>
<b>Lamb/Beef Madras</b> Cooked in south Indian style coconut sauce tampered with curry leaves & mustard seeds	<b>\$18.99/\$17.99</b>
<b>Lamb/Beef Jalfrezi</b> Tossed with shredded capsicum, onions & tomatoes in jalfrezi sauce	<b>\$18.99/\$17.99</b>
<b>Lamb/Beef Vindaloo</b> Meat cooked in fiery vindaloo sauce falvoured with vinegar & red chillies	<b>\$18.99/\$17.99</b>