

## Vegetarian

<b>Paneer Makhani</b> Soft and mellow paneer cubes cooked in spicy and rich gravy of tomato, cashew nuts, milk cream	<b>\$18.99</b>
<b>Malai Kofta</b> Soft dumplings made with potato & cottage cheese dipped in creamy & savory cashew sauce and nuts	<b>\$18.99</b>
<b>Paneer Romanchak</b> Paneer cooked with smokey tomato cashew & creamy gravy	<b>\$21.99</b>
<b>Zafrani Bemisal Paneer</b> Paneer cooked with zafrani based creamy sauce	<b>\$21.99</b>
<b>Delight Indian Accent Paneer (Kolhapuri)</b> Spicy and delicious curry made with Indian cottage cheese & chef's special spices	<b>\$21.99</b>
<b>Paneer Saagwala</b> Paneer cooked in tomatoes and spinach based sauce	<b>\$17.99</b>
<b>Paneer Kadai</b> Paneer dipped in a flavour rich gravy and made with special kadai masala, onion and capsicum	<b>\$18.99</b>
<b>Shahi Paneer</b> Paneer cooked in tomatoes & cashew based creamy sauce	<b>\$18.99</b>
<b>Paneer Butter Masala</b> Fried paneer cooked in special masala based gravy	<b>\$18.99</b>
<b>Paneer Methi Malai</b> Paneer cooked with creamy sauce & fenugreek leaves	<b>\$18.99</b>
<b>Daal Tadka</b> Yellow lentils tempered with onions, ginger, garlic & finished off with curry leaves & mustard seeds	<b>\$16.99</b>
<b>Daal Makhani</b> Black lentils and kidney beans slowly cooked for hours with special Indian spices	<b>\$16.99</b>
<b>Chana Masala</b> Black lentils and kidney beans slowly cooked on charcoal with Special Indian spices	<b>\$16.99</b>
<b>Aloo Gobi</b> Made with potatoes, cauliflower, spices and herbs	<b>\$17.99</b>
<b>Aloo Baingan</b> Made with potatoes, cauliflower, eggplant and herbs	<b>\$17.99</b>
<b>Mixed Vegetables</b> Delectious dish cooked with seasoned vegetables	<b>\$17.99</b>
<b>Navrattan Korma</b> Mix vegetables cooked with cashew based creamy sauce	<b>\$17.99</b>

## Rice

<b>Biryani (Chicken/Lamb/Beef)</b> Tasty dish made with highly seasoned rice & meat, or vegetables	<b>\$16.99</b>
<b>Biryani (Chicken-65)</b> Tasty dish made with highly seasoned rice & marinate chicken pieces	<b>\$17.99</b>
<b>Plain Rice</b> Plain boiled basmati rice	<b>\$6.50/\$7.50</b>
<b>Kashmiri Pulao</b> Basmati rice cooked with touch of dry fruits & nuts	<b>\$5.99</b>
<b>Jeera Pulao</b> Basmati rice tempered with cumin seeds	<b>\$6.99/\$7.99</b>
<b>Coconut Rice</b> Succulent dish made with tender coconut milk topped with a flaky texture	<b>\$6.99/\$7.99</b>
<b>Peas Pulao</b> Classic Indian dish made with basmati rice, whole spices & green peas	<b>\$7.99/\$8.99</b>

## Bread

<b>Traditional Butter Naan</b> Bread layered with butter cooked in tandoor	<b>\$4.99</b>
<b>Naan</b> Plain flour flat bread cooked in tandoor	<b>\$3.99</b>
<b>Roti</b> Wheat flour bread cooked in tandoor	<b>\$3.50</b>
<b>Garlic Naan</b> Naan cooked in tandoor flavoured with garlic	<b>\$4.50</b>
<b>Mirchi Naan</b> Naan bread stuffed with green chillies	<b>\$5.99</b>

<b>Masala Kulcha</b> Soft & delicious bread stuffed with paneer, potatoes	<b>\$5.99</b>
<b>Aloo Kulcha</b> Made with flour, potatoes, & garam masala	<b>\$5.99</b>
<b>Cheese Garlic Naan</b> Stuffed with garlic & bread cheese	<b>\$5.50</b>

## Salads & Accompaniments

<b>Plain Yogurt</b> Tasty, cooling side dish for your main course cuisine	<b>\$4.99</b>
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<b>Salad</b> Fresh Salad with cucumber, tomatoes & onions	<b>\$4.99</b>
<b>Boondi Raita</b> Yogurt dip with roasted cumin seeds & grams flour puffs	<b>\$4.99</b>
<b>Raita</b> Yogurt dip with cucumber & mild spices	<b>\$4.99</b>
<b>Sirka Onion</b> crunchy pearl onions dipped in a mixture of vinegar, water, salt, and sugar	<b>\$4.99</b>
<b>Papor</b> Crispy thin Indian lentil wafer.	<b>\$3.50</b>

## Indian Desserts

<b>Rasmalai</b> Cottage cheese dumplings with saffron flavoured milk	<b>\$7.99</b>
<b>Gulab Jamun</b> Milk based dumplings in sugar syrup	<b>\$5.99</b>
<b>Kulfi (Pista)</b> Homemade Indian icecream Mango Pista flavour	<b>\$6.99</b>
<b>Kulfi Falooda</b> Kulfi topped with falooda and dry fruits	<b>\$8.99</b>

## Drinks

<b>Mango Lassi</b>	<b>\$5.99</b>	<b>Sprite Can</b>	<b>\$3.99</b>
<b>Coke Can</b>	<b>\$3.99</b>	<b>Sparkling Water</b>	<b>\$3.50</b>
<b>Fanta Can</b>	<b>\$3.99</b>	<b>Lemon, Lime &amp; Bitters</b>	<b>\$3.50</b>
<b>Soft Drink</b>	<b>\$6.99</b>	300 ml	<b>\$3.50</b>
1.25 ltr		1.25 ltr	<b>\$5.50</b>

## Kids Menu

<b>Nuggets (8 pc)</b>	<b>\$7.99</b>	<b>Fries</b>	<b>\$6.99</b>	<b>Wedges</b>	<b>\$7.50</b>
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## Meal Deals

<b>Value Pack (Serving for 4 Adults)</b> 4 samosa, Choice of curries, 2 large rice, 4 naan, 2 papadum, 2 raita, 4 pc gulab jamun	<b>\$85.00</b>
<b>Plus One Pack (Serving for 2 Adults)</b> 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>\$61.99</b>
<b>Classic Indian Meal (Serving for 2 Adults)</b> 2 x curries, 1 x large rice, 2 x naan, 1 x raita	<b>\$49.99</b>



# INDIAN ACCENT

AUTHENTIC INDIAN RESTAURANT

254 Broadway,  
Reservoir VIC 3073

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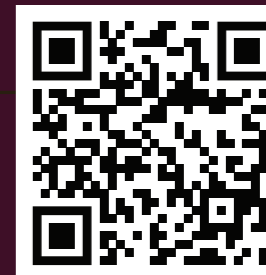
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## CHAT

- Atrangi Chaat Pakodi** **\$9.99**  
Delicious indian chaat made with crunchy lentil dumpling with toppings & spicy chutney
- Dahi Bhalle** **\$9.99**  
Fried soft & fluffy lentils balls which meltdown in the mouth, served with yogurt sauce, tamarind, and green mint chutney garnished with roasted cumin powder
- Aloo Tikki** **\$9.99**  
Deep fried crispy hot patty filled with chickpea lentil and mashed potatoes, served with refreshing cool yogurt unique mint & tamarind sauce
- Pani Puri** **\$9.99**  
The World famous Indian street snack comes in sphere form filled with Irresistible Flavourful green minty water containing Swagat's secret spices.
- Dahi Puri** **\$9.99**  
Soft fried balls made with smooth semolina, dipped in cool and refreshing thick sweet yogurt with special tamarind & mint sauce
- Cholle Tikki** **\$9.99**  
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.
- Samosa Chat** **\$10.99**  
Freshly made pyramid-shaped crispy snack filled with tempting potatoes & peas topped with flavorful chickpea curry, mint sauce and tamarind sauce
- Papadi Chaat** **\$10.99**  
Crispy fried-dough wafers Mixed with soft chickpeas, potatoes, yoghurt sauce, and dipped into special tamarind, mint & coriander chutneys, garnished with roasted cumins

## ENTREE

### Non-Vegetarian

- Tandoori Mix Grill (10 pc/5 pc)** **Full - \$22.99**  
Assortment of Tandoori Entree - Chicken Tikka, Malai Murg Tikka, Tangri Kebab, Tandoori Chicken Lollipop, Lamb Cutlets & Sheek Kebab **Half - \$15.99**
- Murg Tandoori (8 pc/4 pc)** **Full - \$23.99**  
Chicken on bone marinated in tandoori spices & yogurt cooked in tandoor to perfection **Half - \$16.99**

- Chicken Tikka (6 pc)** **\$17.99**  
Boneless chicken pieces marinated in tandoori spices & cooked in tandoor
- Zafrani Murg Tikka (6 pc)** **\$17.99**  
Boneless chicken marinated in cashew paste, cream & exotic andoori spices cooked in tandoor to perfection
- Murg Pankhudi (8 pc)** **\$15.99**  
Made with Chicken wings marinated in a rare combination of spices & roasted in tandoor
- Tandoori Lamb Cutlets (4 pc)** **\$24.99**  
Marinated in strained yogurt and flavoursome chef's special spices
- Murg Nawabi Tangri (4 pc)** **\$16.99**  
Delicious appetizer made with chicken drumsticks, spices, curd & cream
- Lamb Sheek Kebab (4pc/8pc)** **\$16.99**  
Mughalai style luscious and juicy lamb minced with handpicked ground spices, grilled in tandoor garnished with coriander leaves.
- Amritsari Fish** **\$14.99**  
Chunks of fish marinated in chef's special spices to be crisp fried
- Chilli Chicken Dry** **\$17.99**  
Fried battered chicken wok tossed in chef's special chilli sauce
- Chicken 65** **\$17.99**  
Fried battered chicken stir-fried in chef's special sauce with curry leaves & mustard seeds

### Vegetarian

- Tandoori Veg Platter (8 pc)** **\$20.99**  
Consists Four pieces of Irresistible paneer tikka and Four Pieces of tempting tandoori mushroom
- Paneer Tikka (8 pc)** **\$15.99**  
Pieces of Paneer marinated in tandoori spices & cooked in tandoor
- Tandoori Mushroom (8 pc)** **\$15.99**  
Mushrooms marinated with chef's special spices, skewered & cooked in tandoor
- Hara Bhara Kebab** **\$14.99**  
A popular snack of North Indian fried patties made with spinach, peas and potatoes

- Veg Platter** **Half - \$13.99**  
Assortment of veg snacks smaosa, onion bhaji, paneer pakora, chips, potato wedges & hara bhara kebab **Full - \$18.99**
- Onion Bhaji (6 pc)** **\$10.99**  
Onion rings dipped in chickpea flour & deep fried
- Veg Samosa (1 pc)** **\$4.99**  
Pyramid shaped pastry stuffed with spiced potatoes & peas
- Paneer Pakora** **\$13.99**  
Homemade cottage cheese fritters
- Paneer 65** **\$17.99**  
Made with paneer, flour, yogurt, curry leaves and spices
- Chilli Paneer Dry** **\$15.99**  
Fried Battered paneer wok tossed in chef's special chilli sauce
- Veg Manchurian Dry** **\$15.99**  
Fried mix veg dumplings tossed in manchurian sauce
- Veg Noodles** **\$12.99**  
Noodles tossed with shredded vegetables in soy & garlic sauce

## MAIN COURSE

### Non-Vegetarian

#### Chicken

- Murg Delight Indian Accent (Chef Special)** **\$22.99**  
Chef's special chicken in luscious sauce
- Lajawab Murg Romanchak (Signature Dish)** **\$22.99**  
Tossed with chopped capsicum, onions, tomatoes & cashew gravy
- Murg Mussalam (All Time Favourite)** **\$22.99**  
Marinated chicken cooked in tandoor & flavoured with special spices
- Butter Chicken** **\$18.99**  
Tender pieces of chicken marinated & cooked in tandoor & simmered in chef's special makhani sauce
- Chicken Tikka Masala** **\$19.99**  
Pieces of chicken tikka tossed with capsicum, onions

- Chicken Korma** **\$19.99**  
Rich, aromatic curry made with tender chicken simmered in a creamy sauce of yogurt, nuts, and fragrant spices
- Zafarani Murg Bemisal** **\$22.99**  
Chicken cooked with smokey tomato cashew & creamy based gravy
- Chicken Madras** **\$19.99**  
Cooked in south Indian style coconut sauce tampered with curry leaves & mustard seeds
- Chicken Saagwala** **\$19.99**  
Pieces of meat tossed in spinach based sauce
- Kadai Chicken** **\$19.99**  
Chicken cooked in onion tomato based gravy with diced capsicum & onion
- Murg Methi Malai** **\$19.99**  
Creamy chicken with fenugreek leaves
- Tangri Murg Masala** **\$17.99**  
Marinated chicken drumsticks cooked in tandoor & flavoured with special spices
- Chicken Vindaloo** **\$17.99**  
Meat cooked in fiery vindaloo sauce flavoured with vinegar & red chillies

#### Lamb & Goat

- Goat Curry** **\$21.99**  
Tender pieces of goat on the bones cooked in onion, tomatoes & coriander
- Lamb Rogan Josh** **\$20.99/\$18.99**  
Famous curry dish from Kashmir meat cooked in onion & tomatoes in masala sauce
- Lamb/Beef Korma** **\$20.99/\$18.99**  
Cooked in almond & cashew based creamy sauce
- Lamb/Beef Saagwala** **\$20.99/\$18.99**  
Pieces of meat tossed in spinach based sauce
- Lamb/Beef Madras** **\$20.99/\$18.99**  
Cooked in south Indian style coconut sauce tampered with curry leaves & mustard seeds
- Lamb/Beef Jalfrezi** **\$20.99/\$18.99**  
Tossed with shredded capsicum, onions & tomatoes in jalfrezi sauce
- Lamb/Beef Vindaloo** **\$20.99/\$18.99**  
Meat cooked in fiery vindaloo sauce flavoured with vinegar & red chillies