

SOUTH INDIAN DELIGHTS

NOT AVAILABLE ON FRIDAY AND SATURDAY

Cooked to order from a specially prepared batter of ground rice and lentils, South Indian meals are served with small bowls of coconut chutney and sambhar (lentils cooked with tamarind, vegetables and sambhar spices)

- DOSA**
The dosa is a delicious thin, crisp golden brown crepe that is the favourite food of South India.

- Plain Dosa** \$14.90
- Masala Dosa** \$17.90
Dosa, filled with South Indian style curried potato
- Chicken, Lamb or Beef Dosa** \$20.90
Dosa filled with curried Chicken, Beef or Lamb
- Prawn Dosa** \$21.90
Dosa filled with curried prawns

- UTTAPPAM** \$14.90
Uttappam is a thickly fried pancake topped with diced capsicum, onion and tomato



DRINKS

- Mango Lassi** \$3.90
mango flavoured yoghurt drink
- Plain Lassi** \$3.90
plain yoghurt drink
- Various soft drinks** \$3.90
(Hartz, Juice, Coke, Fanta, etc)



DESSERTS

- Gulab Jamun** \$4.50
Milk dumpling, deep fried and served in a rosewater syrup
- Mango Kulfi** \$5.00
*(Other Kulfi flavours also available)
Indian Style mango ice-cream*



BANQUET SPECIALS

Minimum two people

- Just Mains** per person \$26.00
Chef's choice of Vegetable, Chicken, Beef or Lamb curries, Naans, Rice and Condiments
- Vegetarian Delights** per person \$28.00
*Entrées - Samosa and Pakora
Mains - Chef's choice of Vegetarian Curries, Naan, Rice and Condiments*
- Raja Banquet** per person \$32.00
*Entrées - Pakora, Bombay Fried Prawns and Seekh Kebab
Mains - Chef's choice of Vegetable, Chicken, Lamb or Beef Curries, Naan, Rice and Condiments*
- Suriya Banquet** per person \$36.00
*Entrées - Samosa, Bombay Fried Prawns, Chicken Tikka and Seekh Kebab
Mains - Chef's choice of Seafood, Vegetable, Chicken, Lamb or Beef Curries, Naan, Rice and Condiments
Desserts - Gulab Jamun or Mango Kulfi*

Please inform us if you are allergic to any foods. While we will try our best to meet your dietary requirements we cannot guarantee that certain food are completely free from traces of nuts and shellfish



LUNCH SPECIALS from \$8.90!

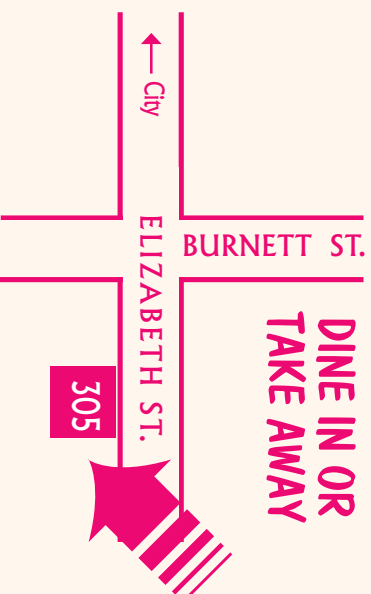
PH: 6236 9500

305 ELIZABETH ST, NORTH HOBBART TAS

www.annapurnaindiancuisine.com



DINE IN OR
TAKE AWAY



ANNAPURNA is also available at

93 Salamanca Place, Hobart TAS Ph: 03 6224 0400

54a Cambridge Road, Bellerville TAS Ph: 03 6251 1818

LICENSED & BYO

PRIVATE ROOM FOR FUNCTIONS

CATERING AVAILABLE

MANAGER'S CONTACT 0477 116 888

ANNAPURNA NORTH HOBBART INDIAN RESTAURANT



Annapurna is the Divine Mother, the Goddess who blesses us with food in abundance. She is the source of all nourishment. In India, food is regarded as a sacred offering to Brahman, the highest consciousness or Supreme Reality - that which is at once the offering, the offered and the receiver of the offering. Annapurna means 'food for the whole being'.

Indian food is a mosaic evolved from many influences and cultures - Turkish, Persian, Afghan cuisines blending with the local and regional specialties. From this rich heritage we have chosen a selection of dishes that are particularly well suited to the Tasmanian palate.

Our spices and herbs have been stone ground in the traditional manner and our specialties cooked according to the ancient principles of the princely houses. Our Indian breads are cooked in the unique Tandoori style, using a clay oven.

Complimentary Rice and Papadams!

TAKE AWAY MENU

LUNCH MON-FRI FROM 12 NOON

DINNER 7 NIGHTS 5 - 10PM

Ph: 6236 9500

305 ELIZABETH ST, NORTH HOBBART TAS

ENTREES

- 1. Vegetable Samosa** (2 pieces per serve)
Curried vegetables in a flakey pastry triangle **\$5.90**
- 2. Vegetable Pakora** (3 pieces per serve)
Grated vegetables mixed with herbs and spices and deep-fried in a chickpea flour batter **\$5.90**
- 3. Onion Bhaji**
Onion rings coated in a mildly spiced chickpea flour batter **\$5.90**
- 4. Prawn Pakora** (6 pieces per serve)
Prawns deep-fried in a spiced chickpea flour batter **\$8.90**
- 5. Bombay Fried Prawns** (6 pieces per serve)
Prawns crumbed with coconut, deep-fried and served with a home-made coconut and mango dip **\$10.90**

TANDOORI ENTREES

- Served with a Tangy Mint Sauce
- 1. Chicken Tikka** *Entree* **\$9.90** *Main* **\$16.90**
Boneless chicken marinated overnight and roasted
 - 2. Seekh Kebab** *Entree* **\$9.90** *Main* **\$16.90**
Mincd lamb blended with herbs and spices, skewered and roasted in the clay oven
 - 3. Tandoori Chicken** *Entree* **\$12.90** *Main* **\$22.90**
The "King of Kebabs" is the best-known Indian delicacy and the tastiest way to barbecue chicken
 - 4. Lamb Cutlets** *Entree* 3 pcs **\$15.90** *Main* 6 pcs **\$23.90**
Tender lamb cutlets marinated with freshly ground ginger, spices and yoghurt and cooked in the clay oven
 - 5. Tandoori Mushrooms** *Entree* **\$9.90** *Main* **\$16.90**
Premium mushrooms marinated with spices and yoghurt and cooked in the tandoor
 - 6. Mixed Platter** *For One* **\$13.90** *For Two* **\$22.90**
One piece of Samosa, Chicken Tikka, Lamb Cutlet and Bombay Fried Prawn per person

MAIN COURSES

Served with separate rice

- 1. Butter Chicken**
Chicken fillets cooked in the tandoor and simmered in a rich nutty tomato sauce **\$18.90**
- 2. Chicken Korma**
Mild chicken curry cooked in a rich almond and cashew sauce **\$18.90**
- 3. Mango Chicken**
Mild chicken cooked with mango in a rich sauce **\$18.90**
- 4. Calcutta Chicken** *Chicken and chickpea curry* **\$18.90**
- 5. Balti Chicken**
Traditional balti style chicken sauteed with onion, capsicum and tomato **\$18.90**
- 6. Chicken Vindaloo**
Hot, spicy and tangy chicken curry **\$18.90**
- 7. Chicken Tikka Masala**
Tandoori roasted chicken fillets cooked in the chef's special tomato masala **\$18.90**
- 8. Chicken Curry** *Traditional chicken curry* **\$18.90**

Beef

- 1. Beef Korma**
Mild beef curry cooked in a rich almond and cashew sauce **\$18.90**
- 2. Beef Madras**
Beef cooked with coconut milk, spices and hot chillies **\$18.90**
- 3. Bombay Beef**
Mild beef curry cooked with potatoes, spices and a dash of lemon juice **\$18.90**
- 4. Ceylon Beef** *A beef curry from the south coast, cooked with capsicum, onion and a dash of soy* **\$18.90**
- 5. Beef Vindaloo** *Hot, spicy and tangy beef curry* **\$18.90**

Lamb & Goat

- 1. Lamb Korma**
Mild lamb curry cooked in a rich almond and cashew sauce **\$20.90**
- 2. Saag Lamb** *Lamb cooked with spinach and fresh herbs* **\$20.90**
- 3. Baltiwalia Lamb**
Marinated diced lamb cooked with coconut, spices and capsicum **\$20.90**
- 4. Roganiosh**
A traditional lamb curry flavoured with Kashmiri chillies **\$20.90**
- 5. Goat Curry**
Goat on the bone cooked in a traditional gravy **\$20.90**
- 6. Goat Korma**
Goat on the bone cooked in a mild nutty sauce **\$20.90**
- 7. Goat Vindaloo**
Goat on the bone cooked in a hot spicy sauce **\$20.90**

Seafood

- 1. Kerala Prawns**
Prawns cooked with exotic spices in a rich coconut sauce **\$21.90**
- 2. Goan Prawn Curry**
Prawns cooked with coconut in a hot spicy sauce **\$21.90**
- 3. Balti Prawn Curry**
An authentic Bengali curry from the days of the British Raj **\$21.90**
- 4. Chilli Prawns**
Prawns pan-fried in a soy chilli garlic sauce with capsicum and tomato **\$21.90**
- 5. Fish Tikka Masala**
Marinated fish cooked with curry leaves, grated coconut & exotic spices **\$21.90**
- 6. Cochin Fish**
Fish cooked in a coconut gravy with mustard seeds and saffron **\$21.90**

Vegetarian

- 1. Navaratan Korma** *A combination of fresh vegetables simmered in a rich almond and cashew sauce* **\$17.90**
- 2. Malai Kofta** *Paneer and potato balls cooked in a rich nutty tomato sauce* **\$17.90**
- 3. Saag Paneer** *Home-made cheese cooked with fresh spinach* **\$17.90**
- 4. Mutter Paneer** *Paneer cooked with green peas in a tomato gravy* **\$17.90**
- 5. Pumpkin Masala** *Diced pumpkin tempered with spices* **\$17.90**
- 6. Aloo Baigan** *Eggplant cooked with potato, onion and tomato* **\$17.90**
- 7. Aloo Palak** *Potato and spinach curry* **\$17.90**
- 8. Aloo Mutter** *Potato and pea curry* **\$17.90**
- 9. Dal Lentils** *Simmered with onion, ginger, garlic and tomato* **\$17.90**
- 10. Vegetable Vindaloo** *Hot, spicy and tangy vegetable curry* **\$17.90**

BIRYANI

Basmati rice combined with prawns, lamb, chicken or vegetables, cooked with biryani spices on a low fire and served with raita.

- 1. Goat Biryani** *Large* **\$15.90**
- 2. Prawn Biryani** *Small* **\$12.90** *Large* **\$15.90**
- 3. Lamb Biryani** *Small* **\$11.90** *Large* **\$14.90**
- 4. Beef Biryani** *Small* **\$11.90** *Large* **\$14.90**
- 5. Chicken Biryani** *Small* **\$11.90** *Large* **\$14.90**
- 6. Vegetable Biryani** *Small* **\$10.90** *Large* **\$13.90**

PULAU

- 1. Kashmiri Pulau** *Small* **\$7.90** *Large* **\$9.90**
Basmati rice cooked with nuts and dried fruit
- 2. Pea Pulau** *Small* **\$7.90** *Large* **\$9.90**
Basmati rice cooked with green peas
- 3. Vegetable Pulau** *Small* **\$7.90** *Large* **\$9.90**
Basmati rice cooked with vegetables

BREADS FROM THE TANDOOR

- 1. Naan** *Tandoori oven-baked bread* **\$3.50**
- 2. Garlic Naan** *Naan with garlic and fresh coriander* **\$3.90**
- 3. Cheese Naan** *Naan stuffed with cheese* **\$4.50**
- 4. Cheese and Garlic Naan** *Naan stuffed with cheese, garlic and fresh coriander* **\$4.90**
- 5. Keema Naan** *Naan stuffed with spiced mince meat* **\$4.90**
- 6. Kashmiri Naan** *Naan stuffed with nuts & dried fruit* **\$4.90**
- 7. Roti** *Wholemeal bread baked in the tandoor* **\$3.50**
- 8. Garlic Roti** *Wholemeal bread topped with garlic and fresh coriander* **\$3.90**
- 9. Masala Kulcha** *Plain flour bread stuffed with spiced potatoes* **\$4.90**
- 10. Cheese and Mushroom Naan** *Naan stuffed with cheese and mushrooms* **\$4.90**
- 11. Cheese and Spinach Naan** *Naan stuffed with cheese and spinach* **\$4.90**
- 12. Cheese and Chilli Naan** *Naan stuffed with cheese and chilli* **\$4.90**

CONDIMENTS

- Cucumber Yoghurt Raita, Kuchumber (Indian Style Salads)
Mixed Pickle, Sweet Mango Chutney, Papadams (4 pieces) **\$3.50 ea**

- Extra Plain Rice *Small* **\$3.50** *Large* **\$4.50**

Our curries can be served according to your choice:

Mild, Medium or Hot