

TANDOORI MAIN DISHES

A tandoor oven is made of clay, shaped like a barrel and fuelled with charcoal. The tandoori dishes are marinated in yoghurt with fresh herbs and spices and cooked in the oven until tender.

GF Full Tandoori Chicken	\$16.95
GF Half Tandoori Chicken	\$12.95
GF Chicken Tikka Tandoori	\$16.95
GF Tandoori Mix	\$18.95

BREADS

All of our breads are freshly baked to order.

Naan	\$3.95
<i>A traditional Indian bread made with plain flour yoghurt and milk.</i>	
Roti	\$3.95
<i>Round Indian bread simply made with wholemeal flour.</i>	
Garlic Naan	\$4.95
<i>A touch of garlic to flavour this bread.</i>	
Onion Kulcha	\$4.95
<i>Naan bread filled with chopped onion.</i>	
Peshwari Naan	\$4.95
<i>Sweet naan bread filled with nuts and dried fruit.</i>	
Garlic & Cheese Naan	\$5.95
<i>Naan bread filled with cheese and garlic.</i>	
Chilli & Cheese Naan	\$5.95
<i>Naan bread filled with cheese and sprinkled with chilli.</i>	
Paneer Naan	\$5.95
<i>Naan bread filled with chilli and paneer, with onion.</i>	
Punjabi Naan	\$5.95
<i>Chefs special Naan bread filled with cheese and spinach.</i>	
Masala Kulcha	\$4.95
<i>Naan bread filled with lightly spiced potatoes.</i>	
Masala Paratha	\$4.95
<i>Wholemeal layered bread filled with lightly spiced vegetables.</i>	
Keema Naan	\$4.95
<i>Naan bread stuffed with lightly spiced mince.</i>	
L.I.P. Special Naan	\$6.95
<i>Naan bread filled with Tandoori chicken, cheese, garlic and secret herbs.</i>	

VALUE PACKS

Home Alone	\$22.90
<i>Butter Chicken, 1 Naan, 1 rice, raita, 4 Papadum. SAVE \$3.00.</i>	
Special Cosy Nest	\$39.95
<i>1 Chicken Tikka Masala, 1 Beef Korma, 2 Naan, 1 Raita, 4 Papadum, 2 Rice SAVE \$5.50</i>	
Threesome Party	\$60.95
<i>1 Butter Chicken, 1 Lamb Korma, 1 Beef Rogan Josh, 3 Naan, 1 Raita, 1 Sweet Chutney, 3 Rice, 4 Pappadums SAVE \$8.00</i>	
LIP Relay Pack	\$90.95
<i>4 pieces Keema Samosa, 4 pieces Onion Bhaji Pakora, 1 Chicken Tikka Masala, 1 Lamb Korma, 1 Beef Madras, 1 Butter Chicken, 2 Naan, 1 Punjabi Naan, 1 LIP Naan, 1 Raita, 1 sweet chutney, 4 papadum, 4 Rice. SAVE \$15.00</i>	

Upgrade to Cheese Naan variety - Add \$3.00
Any change of curry or bread, \$2.00 extra for each item.
All prices include GST. 10% surcharge applies on Public Holidays.

ACCOMPANIMENTS

Yoghurt and Cucumber Raita	\$3.95
Tomato and Onion Salad	\$3.95
Banana and Coconut Salad	\$3.95
Hot Mix Pickle	\$2.95
Lime Pickle	\$2.95
Sweet Chutney	\$2.95
Gulab Jamun (dessert)	\$5.95
<i>3 in 1 serve.</i>	

RICE DISHES

Pilau Rice	\$5.95
<i>Basmati Rice sauteed with onion, cashews, sultanas, ginger and garden peas. (max - for 2 people)</i>	
Vegetable Biryani	\$14.95
<i>Basmati Rice with a blend of mixed vegetables, cashews and sultanas, cooked in Moughlai style.</i>	
Meat Biryani	\$15.95
<i>Basmati Rice with your choice of meat (chicken, beef or lamb), cashews and sultanas, cooked in Moughlai style.</i>	

SOFT DRINKS

1.25 Litre Bottles	\$4.95
<i>Coke, Diet Coke, Coke Zero, Lemon Lime and Bitters, Fanta, Lemonade</i>	
Ginger Beer	\$3.00
Sweet Lassi	\$4.95
Mango Lassi	\$5.95

At Little Indian Palace, we provide a comprehensive array of dishes from all over India. Each dish is individually prepared, to suit your taste and you have a choice of **Mild, Medium, Med-Hot or Hot.**

HOME DELIVERY Min Delivery Order \$35.00
Cleveland \$5.95 • Ormiston \$6.95 • Alexandra Hills \$6.95
Thorncrofts \$7.95 • Wellington Point \$7.95
Capalaba \$8.95 • Victoria Point \$8.95

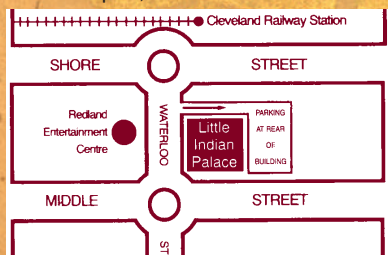
Ph: 3821 0666

Open 7 days from 5.00pm *\$5.95 min delivery charge
*Limited Delivery Area *Drivers carry only \$20 for change
*Delays in delivery times may occur during busy periods.

Like us on facebook!

Cleveland Ph: 3821 0666

Kyling Corner Shop 5, Cnr Waterloo & Middle Streets.



Est since 1996
Open 7 days
From 5pm

Take away Dine in
& Home Delivery

Little Indian Palace

AUTHENTIC
INDIAN RESTAURANTS

TAKE AWAY MENU



Your hosts and owners, Dharminder (David) & Sheena

As the longest established Indian restaurant in the Redlands, the Little Indian Palace, continues to deliver consistently high quality, unbeatable Indian cuisine since 1996

Cleveland Ph: 3821 0666

www.littleindianpalace.com.au

We also cater for Functions
& Birthday Parties

FREE RICE
with every Curry



* GF = Gluten Free

FRIED STARTERS

- GF Onion Bhaji Pakora** (4 per serve) \$4.95
Sliced onion and spinach fritter dipped in chick pea batter with spices and gently fried to a golden brown colour.
- Vegetable Samosa** (2 per serve) \$4.95
Spiced potatoes with peas, onion and fresh coriander filled into a specially made pastry and deep fried.
- Keema Samosa** (2 per serve) \$4.95
Spiced minced meat seasoned with fresh herbs and spices filled into a specially made pastry and deep fried.
- GF Machi Pakora** \$6.95
Pieces of fish coated in chick pea batter flavoured with mint and lemon, lightly spiced and deep fried.
- GF Chilli Prawn Goa** \$7.95
Prawns sauteed and simmered in a fresh garlic, chilli and spice blend.
- Papadums** (4 per serve) \$2.95
- Papadum Platter** \$6.95
Includes Sweet Chutney and Yoghurt and Cucumber Raita

TANDOORI STARTERS

- GF Tandoori Drumsticks (2 pieces)** \$4.95
A tandoori starter, chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled in the Tandoor.
- GF Sheek Kebabs** \$6.95
Prime minced lamb blended in herbs and spices, skewered and grilled in a tandoor oven. GF
- GF Chicken Tikka** \$6.95
Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers in a Tandoor oven.
- Mixed Entree (for 2)** \$15.95
2 pieces drumsticks, 2 pieces of Pakora, 2 Samosa and 2 Sheek Kebabs.

FISH

(Please ask if you would like vegetables and/or potatoes added to your curry)

- GF Fish Curry** \$18.95
A seafood curry prepared with a wide range of spices, garlic, ginger and a special onion sauce.
- GF Fish Vindaloo** \$18.95
A spicy, hot fish dish with potatoes. Dairy Free option available, please ask.

ALL CURRIES CAN BE MILD, MEDIUM, MED-HOT OR HOT.
COMPLIMENTARY RICE WITH EVERY CURRY.

CHICKEN, BEEF or LAMB

Small traces of bone may occur in meat curries.

- GF Goa** \$16.95
Tender meat pieces in ground peanuts, sweet chilli sauce and a dash of cream.
- GF Rogan Josh** \$16.95
The chef's special creation, your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic.
- GF Korma** \$16.95
The Korma was specially created for the Moghul Emperors. Ground almonds, yoghurt and selected spices are, used to create this rich and exotic curry.
- GF Madras (Coconut)** \$16.95
South Indian spices feature in this curry cooked with desiccated coconut, and coconut cream.
- GF Vindaloo** \$16.95
This is the seasoned curry lovers dream - uniquely blended spices make it tangy and ... hot
- GF Subji** \$16.95
Cooked with a variety of freshly prepared vegetables.
- GF Boona** \$16.95
A delicious curry from the south of India prepared with tomatoes, onions and fresh herbs and spices.
- GF Palak** \$16.95
Tender and flavoursome Punjabi curry with spinach and herbs.
- GF Nilgiri** \$16.95
Cooked with green herbs and fresh spices.
- GF Dhansak** \$16.95
Meat simmered with black lentil, fenugreek and garlic.
- GF Channa Ghosht** \$16.95
Your choice of meat cooked with chickpeas.

All Lamb dishes \$17.95

CHEF'S SPECIAL CHICKEN DISHES

- GF Shahi Chicken** \$17.95
Rich chicken curry cooked in the style flavoured by the great maharajas of India. Mustard seeds and fresh spices, cream and cashews are used to thicken gravy.
- GF Chicken Tikka Masala** \$17.95
Boneless chicken pieces baked in the charcoal oven then blended in a gentle and mild tomato creamy sauce.
- GF Chicken Makhan (Butter Chicken)** \$17.95
Boneless curried chicken pieces cooked in tomato, ground cashews and spices in a smooth thick gravy.
- GF Mango Chicken** \$17.95
Boneless curried chicken pieces cooked in mango sauce.
- GF Chicken Malai** \$17.95
Boneless chicken pieces cooked with special spices in tomato cream sauce.
- GF Punjabi Delight** \$17.95
Chicken cooked in cream, ground cashews and basic spices which is a favourite, traditional curry of Indian Families.
- GF Chilli Chicken** \$17.95
Marinated chicken stir fried with capsicum, onion and fresh herbs and spices.

PRAWN

- GF Nariyal** \$18.95
Cooked in a rich sauce with coconut milk and traditional spices.
- GF Vindaloo** \$18.95
A curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.
- GF Masala** \$18.95
Marinated with ginger and garlic then panfried with spices, fresh tomatoes and coriander.
- GF Subji** \$18.95
Cooked with a variety of freshly prepared vegetables.
- GF Korma** \$18.95
Cooked with ground almonds and yoghurt with selected spices to create an exotic dish.

VEGETABLE

With its large population of strict vegetarians, India has a long tradition of vegetable dishes, and has devised many unusual and ingenious ways of cooking even everyday vegetables such as peas, potatoes, cauliflower spinach etc.

- GF Mixed Vegetable Curry** \$15.95
An assortment of fresh vegetables blended with fresh coriander and various spices.
- GF Vegetable Korma** \$15.95
A variety of fresh vegetables, ground almonds, yoghurt and selected spices are used to create this famous dish.
- GF Vegetable Makhan** \$15.95
An assortment of fresh vegetables cooked in tomato, ground cashews and spices in a smooth thick gravy.
- GF Alu Gobi** \$15.95
Traditional northern Indian curry cooked with cauliflower and potatoes.
- GF Alu or Paneer Palak** \$15.95
A spinach delicacy blending fresh masala and served with cubes of potatoes or home made cheese.
- GF Butter Paneer** \$15.95
Cubes of home made cheese cooked in a gentle and mild, tomato creamy sauce.
- GF Bombay Potatoes** \$15.95
Pan fried with garlic, onion and lightly spiced.
- GF Dahl Masala** \$15.95
Lentil curry mixed in a variety of spices and simmered over a slow fire (add vegetables).
- GF Chana Masala** \$15.95
Famous North Indian style dish made with chickpeas, tomato, onion, cumin spices and topped with fresh coriander.
- GF Mushroom Bhaji** \$15.95
Button mushrooms gently cooked with spices and a hint of cream, then topped with cashews.
- GF Dahl Makhni** \$15.95
Black lentil curry cooked in a variety of spices with ginger and fresh coriander.
- GF Shahi Paneer** \$15.95
Rich creamy curry cooked with cottage cheese, tomato paste and cashews.
- GF Malai Kofta** \$15.95
A delicious ball of paneer and potatoes cooked in a creamy sauce with delicate herbs and spice.