

Biryani

Veg Biryani	19.95
<small>Basmati Rice cooked with vegetables, infused with whole spices, served with raita and salad</small>	
Chicken/Goat/Lamb	22.95
<small>Basmati Rice cooked with your choice of protein, infused with whole spices, served with raita and salad</small>	

Breads

Plain Naan	3.95
Butter Naan	4.95
Garlic Naan	4.95
Garlic Cheese Naan	5.95
Cheese and Spinach Naan	5.95
Sesame Naan	4.95
Garlic Chili Cheese Naan	5.95
Aloo Prantha	5.95
Peshwari Naan	5.95
Lachha Prantha	5.50
<small>Plain, mint, chilli</small>	
Tandoori Roti	3.95
Tawa Roti	3.95
Bhatoora Naan	4.95

Accompaniments

Plain Yogurt	3.95
Dahi Boondi	4.95
Veg Raita	4.95
Hot Mix Pickle	3.95
Tamarind Sauce	3.95
Mango Chutney	3.95
Sliced Onions	3.95
Indian Salad	5.95

Desserts

Rice Puddings	7.95
Gulab Jamun with Vanilla Ice Cream (GF)	9.95
Ras Malai	7.95
Mango Kulfi	7.95
Indian Kulfi	7.95
Ice Cream	3.95

Drinks

Sweet Lassi	6.95
Salty Lassi	6.95
Mango Lassi	6.95
Soft Drinks	3.50
<small>Coke, Diet Coke, Fanta, Sprite</small>	
Lemon Lime Bitters	4.95
Ginger Beer	4.50
Mineral Water	3.95
Orange Juice	4.50
Apple Juice	4.50
Soda Water 300mL	3.95

Hot Drinks

Indian Tea	4.50
Green Tea	4.50
Black Tea	4.50

Kids Meals

Chips	5.95
Chicken Nuggets & Chips	9.95
Fish Fingers & Chips	9.95
Butter/Mango Chicken(half) and Rice with Juice	14.95

Rice

Plain Rice	3.95
Zeera Rice	4.95
Saffron Rice	4.95
Chicken Fried Rice	6.95
Coconut Rice	6.95

Artwork Proof Only



Indian Food Depot

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📍 54 Main Road, Solomontown SA 5540

For catering or party enquiries talk to our friendly staff.

Mon 3pm - 9pm
Tues - Fri 11am - 9pm
Sat - Sun 11am - 9.30pm

Delivery available 🚚

Starters

*All Meals are prepared according to your taste mild, medium, or hot.
*Please let us know if you have any nut allergies.

Indian Mix Platter (8 ps)	17.95
2 samosa, 2 chicken tikka, 2 pakoras, 2 fish pakora	
Veg Platter (8 ps)	15.95
2 samosa, 4 pakoras veg & onions, 2 spring roll	
Papadums Platter (6 ps)	11.95
Papadums served with 3 dips of choice mint sauce, sweet chutney, raita, 3 dips	
Papadums (DF) (GF) (4 ps)	2.95
Five Flavour Golgappe (5 ps)	10.95
Onion Bhaji (4 ps)	8.95
Sliced onions, potatoes fritter dipped in chickpea batter with spices & gently fried served with mint and Tamborine sauce	
Vege Pakora (4 ps)	8.95
Sliced onions, potatoes, kale & spinach dipped in chickpea batter with spices & gently fried	
Vegetable Samosas (3 ps)	9.95
Spiced potato & peas filled crispy pastry served with chutney with coriander on top	
Fried Momos (Vegan/Chicken 6 ps)	12.95
Delhi style dumplings pan fried with your choice of filling and tossed in our house made garlic sauce	
Masala Soya Chaap (10 ps)	13.95
Soya chunks cooked in chef's special masala served with Kerala paratha	
Tandoori Paneer Tikka (V) (GF)	13.95
Indian cottage cheese marinated with coriander, mint along with spices served with salad & chutney	
Honey Chilli Cauliflowers (8 ps)	11.95
Indo Chinese style cauliflowers	
Chicken Tikka (GF)	13.95
Boneless chicken marinated in yogurt and spices cooked in tandoori oven served with salad chutney	
Tandoori Chicken (GF) (Half/Full)	14.95 / 22.95
Chicken on bones marinated in fresh herbs yogurt spices and cooked in tandoori oven served with mint sauce	
Tandoori Drumsticks (GF) (3 ps)	9.95
Chicken drumsticks marinated with yogurt, fresh herbs, spices and lemon	
Chicken Pakora (GF) (4 ps)	11.95
Fried chicken in chickpea batter	
Fish Pakora (GF) (4 ps)	12.95
Fish marinated in yogurt with carom seed and other spices served with salad & chutney	
Ajwaini Fish Tikka (GF)	15.95
Fish marinated in yogurt with carom seed and other spices served with salad & chutney	

Chicken Curries

Butter Chicken (GF)	18.95
Boneless curried chicken pcs cooked in tomatoes, ground cashew, nuts & spices in a thick & smooth gravy	
Chicken Tikka Masala (GF)	18.95
Tandoori roasted chicken tikka cooked with onion & capsicum, in a sweet & gentle creamy tomato sauce with ground cashew nuts	
Chicken Madras (GF)	18.95
Chicken cooked with onion puree & coconut creamy sauce	
Kadhai Chicken (GF)	18.95
Chicken cooked with diced onion, capsicum with ginger, garlic & coriander	
Punjabi Magic Chicken (GF)	19.95
Chicken cooked in special sauce	
Mango Chicken	18.95
Succulent boneless chicken simmered with mango slices & fresh spices	
Chicken Korma	18.95
A rich curry cooked in a cream & cashew sauce	
Chicken Vindaloo	18.95
Boneless chicken cooked in blend hot spicy sauce	
Chicken Saag Wala	18.95
Chicken cooked in spinach with spices	
Chicken Jalfrezi	18.95
Boneless chicken pieces with veggies stir fried peppers and onions, capsicum, fresh coriander	

Beef Curries

Beef Vindaloo (GF)	21.95
A classic hot and sour dish from Goa slow cooked with chillies, spices	
Beef Saag Wala (GF)	21.95
Beef cooked in spinach with spices	
Beef Madras (GF)	21.95
Beef cooked in a hot and spicy sauce	
Beef Korma (GF)	21.95
Beef cooked in our fresh famous cashew creamy sauce	

Fish/Seafood Curries

Goan Fish (GF)	21.95
Spicy fish curry with chilli, Fenugreek seeds and tamarind pulp	
Fish Moilee (GF)	22.95
Fish simmered with coconut milk cooked with curry leaves and spices	
Treasures of The Sea (GF)	28.95
A specialty from Kerala, a medley of fresh mussels, prawns, squid and fish. Simmered in a saffron and coconut curry	
Indian Prawn Masala	25.95
Popular Bengali dish prawns marinated in ginger & garlic and sauteed with tomato, onion masala and fresh coriander	
Sizzling Duck	28.95
Roast duck on the bone, sauteed in sweet soy sauce served with caramelised onion and capsicum	

Lamb & Goat Curries

Lamb Shank Korma (GF)	24.95
A Mughlai dish that I made with slow cooked lamb shank braised in a mild velvety yogurt sauce that is seasoned with aromatic spices and saffron	
Lamb Shank Madras	24.95
Lamb Shank cooked in onion puree and coconut creamy sauce	
Lamb Sagwala	21.95
Tender lamb cooked with spinach & spices	
Lamb Korma	21.95
Lamb cooked in our fresh famous cashew creamy sauce	
Lamb Rogan Josh	21.95
Lamb marinated in blend of garlic, ginger, with cardom powder and coriander	
Lamb Vindaloo (GF)	21.95
A classic hot and sour dish from Goa slow cooked with chillies, spices	
Goat Curry	21.95
A goat on the bone with fresh ginger, garlic, & fresh coriander in gravy	
Goat Saag Wala	21.95
Goat cooked in spinach with spices	

Vegetarian Curries

Dal Tadka (VGO) (GF)	15.95
Yellow daal cooked with Indian tadka fresh coriander leaves on top	
Dal Makhani	15.95
Authentic black lentils cooked with fresh garlic and herbs	
Mixed Veg Jalfrezi	16.95
A North Indian curry of seasonal veggies cooked with spices & tomatoes for rich flavour	
Paneer Tikka Masala	17.95
Cottage Paneer Tikka cooked with onion and capsicum in a sweet and gentle creamy tomato sauce with ground cashew nuts	
Palak Paneer	17.95
Pureed spinach cooked in fresh masala with homemade Indian cottage cheese	
Paneer Butter Masala	17.95
Panner cooked in rich tomato gravy, finished with butter, cream & Fenugreek leaves	
Malai Kofta	17.95
Mildly spiced paneer & potato dumplings cooked in creamy sauce, flavoured with cardomam	
Channa Masala	17.95
Chickpeas cooked with green mango powder, crushed pomegranate & fresh ginger	
Dhaba Paneer	17.95
Paneer tossed in chef's special spices & caramelised onion	
Vegan Tikka Masala	18.95
Tandoori roasted soy chunks, cooked with onion & capsicum in tomato gravy finished with Fenugreek leaves	
Vegan Butter Chicken	18.95
Soy chunks simmered in rich tomato and cashew gravy	
Indian Bhindi Masala	18.95
A North Indian curried dish featuring tender okra pods, onions, tangy tomatoes & bold spices with herbs	

*All meals are prepared mild, medium or hot may contain traces of meat, gluten & dairy.
*Ask our friendly staff about the dairy free and gluten free meals.

