

SIDE DISHES

KACHUMBER-TOMATO ONION SALAD	\$2.50
SWEET MANGO CHUTNEY	\$2.50
PICKLES	\$2.50
MINT CHUTNEY	\$2.50
BANANA & COCONUT	\$2.50
PAPPADAMS(4)	\$2.50
CUCUMBER RAITA	\$2.50
SIDE DISH PLATER	\$10.00

(Pappadam, sweet mango chutney,
cucumber raita and pickle)

DESSERTS

GULAB JAMUN (Milk dumplings in flavored sugar syrup)	\$4.90
MANGO KULFI (Mango flavored Indian ice cream)	\$4.00
CHOCOLATE NAAN (Naan stuffed with chocolate and served with cream dipping)	\$4.90



Spices create the flavor of harmony and texture
contrast that define traditional Indian curries

The Indian Spices

Black Pepper

Alleviates constipation, dry hemorrhoids, gas and
loss of appetite.

Cardamom

Strengthens the heart and lungs, it relieves pain,
gas and sharpens mind.

Cinnamon

Detoxifying herb, creates freshness, strengthens and
energizes the tissues. Acts as pain reliever, promotes
digestion and has a natural cleansing action. Also
relieves cold, cough and congestion.

Cloves

A natural pain reliever, clove oil is to relieve
toothache, it alleviates cough, cold and sinus problems

Coriander

Aids in digestion and acts as a natural diuretic

Cumin

Aids in digestion, improves the taste of food,
relieves pain and cramps in abdomen

Garlic

Alleviates gas, relieves joint pain, aids in digestion
and is effective for sinus headaches. Relieves
toothache and tingling in the ears. It is an antirheum-
atic and may be used for dry cough and congestion.

Ginger

Makes food lighter and easier to digest. It aids in
cleansing the intestines
and promotes healthy bowel movement

Nutmeg

Serves as tonic for heart and brain

Salt

Cleanses the mouth, relieves gas and stimulates
secretion

Turmeric

Has an anti-inflammatory property

RAJ INDIAN
RESTAURANT



5/1 Scholars Dr, Sippy Downs
QLD 4556, Australia

Phone: +61 7 5476 6677

Email: seeni_vas@yahoo.com

ORDER NOW

www.rajindiansippydowns.com.au

[20% OFF ON 1ST ORDER]

**ORDER
ONLINE**



Get
20%
Off*

It's User Friendly!

- Logon to www.rajindiansippydowns.com.au
- Click on order online
- Select your food
- Place your order

ENTREES

VEGE SAMOSA (2 Pcs) \$6.90

(Short pastry with savory filling of potatoes and peas)

ONION BHAJI \$7.90

(Coriander flavored onion fritters)

CHICKEN SAMOSA (2 Pcs) \$7.90

(Chicken mince and spinach in short pastry)

KHEEMA SAMOSA (2 Pcs) \$7.90

(Lamb mince and spinach in short pastry)

CHICKEN TIKKA (4 Pcs) \$11.90

(Boneless chicken in tandoori marinate char grilled in tandoor)

RESHMI KEBAB (3 Pcs) \$10.90

(Skewed lamb mince cooked in the tandoor)

TANDOORI PRAWNS (6 Pcs) \$12.90

(Prawns in tandoori marinate char grilled in tandoor)

BARRAH KEBAB (3 Pcs) \$12.90

(Tender lamb chops marinated and cooked in the tandoor)

MIXED ENTREE E/M \$12.90/\$24.90

(Fine selection of samosa, onion bhaji, chicken tikka and reshmi kebab)

TANDOORI CHICKEN E/M 10.90/\$20.90

(Chicken on bone marinated in traditional spices, yoghurt and roasted in the tandoor)

BARRAH KEBAB E/M \$12.90/\$24.90

(Spiced tender rack of lamb marinated and cooked in tandoor)

SEAFOOD - All priced at \$17.90

BUTTER PRAWN (Mild)

(King prawns cooked in creamy tomato based sauce)

PRAWN MALABARI (Medium)

(Prawns cooked in coconut cream and malabar spices)

PRAWN MASALA (Medium)

(Prawns cooked in a traditional spices with onion and tomato gravy)

GOAN FISH CURRY (Medium)

(Fish cooked in coconut cream with curry leaves and spices)

PRAWN BIRIYANI (Medium)

(Prawns cooked with basmati rice in traditional spices)

MAINS CHICKEN

BUTTER CHICKEN (Mild) \$15.90

(Boneless chicken grilled in the tandoor and finished with creamy tomato sauce)

CHICKEN KORMA (Mild) \$15.90

(Chicken cooked with rich cashew gravy finished with cream)

CHICKEN TIKKA MASALA (Medium) \$15.90

(Boneless tandoori chicken cooked in tomato and onion gravy)

CHICKEN VINDALOO (Hot) \$15.90

(Spicy chicken curry prepared in tangy tomato based sauce)

PALAK CHICKEN (Medium) \$16.90

(Boneless chicken cooked with spinach and spices)

SABZI CHICKEN (Medium) \$16.90

(Chicken cooked with fresh vegetables and spices in a tomato based sauce)

CHICKEN MADRAS (Medium) \$15.90

(Chicken cooked with curry leaves and spices in coconut sauce)

LAMB

ROGAN JOSH (Medium) \$15.90

(Lamb cooked in traditional spices with tomato and onion)

PALAK LAMB (Mild - Medium) \$16.90

(Lamb cooked in fresh spinach and spices)

LAMB VINDALOO (Medium) \$15.90

(Spicy lamb curry prepared in tangy tomato based sauce)

SABZI LAMB (Medium) \$16.90

(Fresh vegetables and lamb cooked with spices in tomato sauce)

LAMB KORMA (Mild) \$15.90

(Lamb cooked in rich cashew gravy and finished with cream)

GOAT MASALA (Med) CHEF SPECIAL \$20.90

(Goat on bone cooked in tasty tomato and onion sauce with spices)

BEEF

BEEF MASALA (Medium) \$15.90

(Beef stewed in delicious onion and tomato gravy)

BEEF MADRAS (Medium) \$15.90

(Delicious south Indian style beef curry cooked in coconut gravy)

BEEF KORMA (Mild) \$15.90

(Beef cooked in exquisite cashew gravy and finished with cream)

PALAK BEEF (Mild - Medium) \$16.90

(Beef cooked in fresh spinach and spices)

SABZI BEEF (Medium) \$16.90

(Fresh vegetables and beef cooked with spices in tomato sauce)

VEGETARIAN

PALAK PANEER (Mild - Medium) \$14.90

(Home made cottage cheese cooked in a mild spinach gravy)

VEGETBLE MASALA (Medium) \$14.90

(Fresh vegetables cooked in a tasty tomato and onion sauce with spices)

MALAI KOFTA (Mild) \$14.90

(Mashed potatoes, dry fruits and home made cottage cheese dumplings cooked in rich creamy sauce)

VEGETABLE KORMA (Mild) \$14.90

(Fresh vegetables cooked in a cashew gravy finished with cream)

PALAK ALOO (Mild - Medium) \$14.90

(Potatoes cooked in spinach sauce with spices)

DAL TADKA (Medium) \$13.90

(Split yellow lentils cooked in ginger, garlic and spices)

DAL MAKANI (Mild) \$13.90

(Rich black lentils and kidney beans cooked and finished in cream)

SABZI DAL (Medium) \$14.90

(Yellow lentils cooked with fresh vegetables with spices)

RICE

STEAMED RICE \$3.00

PULAO RICE \$5.00

COCONUT RICE \$5.00

SAFFRON RICE \$5.00

BIRIYANI(chicken/lamb/beef/vege) \$15.90

INDIAN BREADS

NAAN \$3.00

(Leavened refined flour bread)

TANDOORI ROTI \$3.00

(Whole meal bread toasted over charcoal)

GARLIC NAAN \$3.50

(Naan flavored with garlic)

CHEESE NAAN \$4.50

(Naan stuffed with cheese)

CHEESE & GARLIC NAAN \$4.50

(Naan flavored with garlic and cheese)

PARATHA \$4.00

(Flaky whole meal bread)

PESHWARI NAAN \$4.50

(Naan stuffed with mince lamb)

CHILLI NAAN \$4.50

(Hot spicy naan bread)

SPINACH & CHEESE NAAN \$4.50

(Naan stuffed with spinach and cheese)

ALOO KULCHA \$4.50

(Naan stuffed with mildly spiced mashed potatoes)

COCONUT NAAN \$4.50

(Naan stuffed with sweet desiccated coconut)