

**BEEF MADRAS** \$20.90

Diced lean beef with selected spices &amp; coconut in a south Indian style. Finished with curry leaves &amp; fresh coriander

**BEEF KORMA** \$20.90

Authentic beef cooked in creamy cashew nut sauce and topped with nuts

**BEEF DHANSAK** \$20.90

A mouth watering combination of beef &amp; chana dal with spices &amp; herbs

**SEAFOOD****PRAWNS MALABAR** \$22.90

Prawns cooked in a mild coconut cream sauce

**PRAWNS MASALA** \$22.90

Prawns cooked in semi dry gravy with capsicum, ginger, onion, tomato &amp; spices

**KERALA PRAWN CURRY** \$22.90

Prawn cooked with coconut in south Indian style with spices and herbs, tempered with mustard &amp; curry leaves

**PRAWN VINDALOO** \$22.90

Prawn marinated in hot chilli sauce, cooked with seasonal spices &amp; potatoes. Garnished with chilli &amp; fresh coriander

**FISH CURRY** \$22.90

Fish pieces cooked in onion and tomato based sauce with spices &amp; herbs

**FISH MALABAR** \$22.90

Fish cooked in mild aromatic sauce with coconut milk, curry leaves &amp; mustard seeds

**FISH VINDLOO** \$22.90

Fish marinated in hot chilli sauce, cooked with seasonal spices &amp; potatoes. Garnished with chilli &amp; fresh coriander

**BIRYANI****SABZI BIRYANI** \$15.00

Mix vegetables cooked with special herbs &amp; served with rice

**CHICKEN BIRYANI** \$16.90

Chicken pieces cooked with special herbs &amp; served with rice

**LAMB BIRYANI** \$16.50

Succulent lamb cooked with special herbs &amp; served with rice.

**BEEF BIRYANI** \$16.50

Succulent beef cooked with special herbs &amp; served with rice.

**RICE****PLAIN RICE** \$4.00

Plain boiled basmati rice

**KASHMIRI PULAO** \$6.50

Rice cooked with fruits and nuts

**PEAS PULAO** \$6.50

Rice cooked with pea and tempered with onion seeds

**JEERA RICE** \$5.00

Basmati rice tossed with cumin seeds

**SAFFRON RICE** \$5.00

Saffron flavoured rice.

**COCONUT RICE** \$6.50

Cooking white rice in coconut milk or cooking it with coconut flakes

**BREAD BASKET****PLAIN NAAN** \$3.00

A leavened plain flour bread of North India.

**GARLIC NAAN** \$4.00

Naan with garlic, butter on top

**CHEESE NAAN** \$5.00

Naan stuffed with cheese

**KASHMIRI NAAN** \$5.50

Naan stuffed with fruits and nuts

**KEEMA NAAN** \$5.50

Naan stuffed with minced meat, potato &amp; spices

**ROTI** \$3.00

Wholemeal bread cooked in the tandoor

**MASALA KULCHA** \$5.50

Naan stuffed with cheese and potato with chef's special masala

**BUTTER ROTI** \$3.50

Roti with butter

**GARLIC ROTI** \$4.00

Roti lavish flavoured with garlic butter

**LACHHA PARATHA** \$5.50

A spiral layered version of roti

**BUTTER NAAN** \$3.50

Naan with butter

**GARLIC & CHEESE NAAN** \$5.50

Cheese Naan with garlic on top

**HERBS & CHEESE NAAN** \$5.50

Cheese Naan infused with herbs

**NUTELLA NAAN** \$5.50

Naan stuffed with Nutella

**ALOO KULCHA** \$5.50

Made up of whole wheat fermented Indian bread that is stuffed with potatoes

**PANEER KULCHA** \$5.50

Naan stuffed with cottage cheese, herbs &amp; mild spices

**ACCOMPANIMENTS****KACHUMBER SALAD** \$4.00

Chopped tomato, coriander and onion with lemon juice &amp; spices

**RAITA (SWEET/SALTY)** \$4.00

Fresh yoghurt with tomatoes &amp; cucumber

**MANGO CHUTNEY** \$4.50

PAPADAM \$2.50

**MINT CHUTNEY** \$1.00**MIXED PICKLES** \$2.00**ONION SALAD** \$5.50**GREEN CHILLY** \$3.00**SWEET ENDINGS****GULAB JAMUN (HOT OR COLD)** \$5.50

Golden fried milk balls in sugar syrup

**PISTA KULFI** \$5.50

Indian ice-cream with pistachio

**MANGO KULFI** \$5.50

Indian ice-cream made with mango pulp

**GAJRELA (CARROT PUDDING)** \$7.00

Carrot dessert pudding

**DRINKS****TEA** \$5.00**CAN OF PEPSI** \$3.50**LEMONADE** \$3.50**PLAIN LASSI / SWEET LASSI / SALT LASSI** \$4.50**MANGO LASSI** \$3.99**WATER BOTTLE** \$2.59**LUNCH****LUNCH SPECIAL** \$17.90

Curry + Rice + Drink



Indian Restaurant

Authentic Indian Cuisine

**Opening Hours**

Tuesday : 4:30pm-9:30pm (No lunch)  
 Wednesday : 11:30am-2:00pm / 4:30pm-9:30pm  
 Thursday : 11:30am-2:00pm / 4:30pm-9:30pm  
 Friday : 11:30am-2:00pm / 4:30pm-9:30pm  
 Saturday : 4:30pm-9:30pm (No lunch)  
 Sunday : 4:30pm-9:30pm (No lunch)

Monday Closed



☎ 03 5382 7699  
 🌐 www.horshammasalaindianrestaurant.com.au  
 📍 24 FIREBRACE STREET HORSHAM, VIC



## ENTREE

<b>PAPADAMS (4PCS)</b>	<b>\$2.50</b>
<b>VEG SAMOSA</b> Pyramid shaped puff with potato, peas & spices	<b>\$7.00</b>
<b>VEGETABLE PAKORA</b> Combination of vegetables with spices & chickpea flour deep fried	<b>\$7.00</b>
<b>ONION BHAJJI</b> Onion rings coated in chickpea batter & fried	<b>\$7.00</b>
<b>VEG SPRING ROLL</b> A small roll of thin pastry filled with vegetables & deep fried to golden perfection	<b>\$8.00</b>
<b>ALOO TIKKI (3 PCS)</b> Deep fried potato cakes stuffed with lettuce & spices	<b>\$7.00</b>
<b>HARA BHARA KABA</b> A pieces of Potato, Spinach and Cheese mixed patties, deep fried & serve with mint sauce	<b>\$7.50</b>
<b>FRENCH FRIES</b> with garlic ailloli	<b>\$5.00</b>
<b>PEANUT MASALA</b> Spiced, crunchy peanuts mixed with zesty masala are a flavorful snack.	<b>\$7.50</b>

## CHAAT COUNTER

A Chatpata (Tangy) treat straight from the streets of India. Chaat is based on the three sauces. Tamarind (sweet), sour mint (spicy) and cool yogurt.

<b>CHAAT PAPRI</b> Crisp pastry tossed along with chickpeas & potatoes drizzled with sweet yoghurt & various chutneys finished with cumin powder	<b>\$12.50</b>
<b>DAHI BHALAY CHAAT</b> Soft fried balls of lentil batter, dipped in cool & sweet yogurt with tamarind sauce	<b>\$10.50</b>
<b>TIKKI CHAAT</b> Homemade savoury cutlets served with chopped onions and tamarind sauce	<b>\$10.50</b>
<b>SAMOSAS CHAAT</b> Samosa crushed ten topped with sauces & spiced with chaat masala & roasted cumin powder	<b>\$10.50</b>

## TANDOORI STARTER

<b>CHICKEN TIKKA (4 PCS)</b> Succulent juicy pieces of chicken thigh fillets marinated overnight & cooked in clay oven.	<b>\$15.00</b>
<b>TANDOORI CHICKEN FULL</b>	<b>\$25.00</b>
<b>TANDOORI CHICKEN HALF</b> The king of Kebab - Barbequed chicken prepared with yogurt & spices	<b>\$15.00</b>
<b>SEEKH KEBAB (4 PIECES)</b> Lamb mince infused with a special of masala, skewered & cooked in our charcoal tandoor.	<b>\$15.50</b>
<b>TANDOORI PLATTER</b> A luxurious mix of the chef's selection of Non-Veg Kebabs	<b>\$20.00</b>

ALL STARTERS ARE SERVED WITH ONION RINGS AND A DIPPING SAUCE

## MAINS

<b>VEGETABLE CURRY</b> Mixed vegetables cooked in onion & tomato based gravy	<b>\$18.90</b>
<b>VEG KORMA</b> Vegetables cooked in cream & cashew sauce	<b>\$18.90</b>
<b>MUSHROOM JALFREZI</b> Mushroom slices cooked with capsicum, onion & tomatoes tempered with cumin seeds	<b>\$18.90</b>
<b>PUMPKIN MASALA</b> A semi-dry pumpkin dish with spices & coconut finish	<b>\$18.90</b>
<b>CHICKPEA MASALA</b> Chickpeas simmered a rich blend of spices like cumin, garam masala & turmeric long with a garlic, ginger, onions, chopped tomatoes & Chillies	<b>\$18.90</b>
<b>JEERA ALOO</b> Boiled and diced potatoes sauteed with cumin seeds, cumin powder, and spices make a tasty aloo dish.	<b>\$18.90</b>
<b>ALOO GOBHI</b> Cauliflower and potato cubes tossed with flavor some cumin seeds and spices.	<b>\$18.90</b>
<b>DAL MAKHANI</b> Indian vegetarian dish that contains urad beans, simmered in a smooth sauce with tomatoes, onions & mild spices.	<b>\$18.90</b>
<b>DAL TARKA (YELLOW CHANNA LENTILS)</b> Yellow lentils cooked with onion, tomato, ginger & selected spices garnished with fresh coriander	<b>\$18.90</b>
<b>DAL ISLAMABADI</b> Chana Dal cooked with spinach leaves with herbs & spices	<b>\$18.90</b>
<b>MALAI KOFTA</b> Blended cottage cheese, potatoes & nut dumplings in an exquisite gravy topped with cream, finished with fresh coriander & cashew nuts	<b>\$18.90</b>
<b>PANEER MAKHNI</b> Paneer cubes cooked in spicy & rich gravy of pureed tomatoes, cashew nuts, milk, cream & butter	<b>\$18.90</b>
<b>SAAG PANEER</b> Classic Indian dish cooked spinach studded with cubes of fried paneer cheese, thickened with cream or coconut milk	<b>\$18.90</b>
<b>KADAI PANEER/ PANEER TIKKA MASALA</b> Homemade cottage cheese sauteed with onion, tomato, fresh ginger, capsicum & special herbs	<b>\$18.90</b>
<b>ALOO MATAR PANEER</b> Famous north Indian curry made with potatoes, peas & paneer in simmered in a flavourful light & tangy tomato gravy	<b>\$18.90</b>
<b>BAINGAN BHARTHA ( EGGPLANT DISH)</b> Roasted and mashed eggplant cooked with sliced onions, tomatoes, ginger and green peas with a unique blend of authentic Indian spices. Garnished with sliced green chillies.	<b>\$20.90</b>
<b>CHICKEN TIKKA MASALA</b> Breast chicken pieces lightly spiced & sauted with tomato, capsicum & onion finished with fresh coriander	<b>\$20.90</b>
<b>CHICKEN CURRY</b> Chicken stewed in an onion and tomato based sauce, flavored with a variety of spices	<b>\$20.90</b>

<b>MURG MUMTAZ (MANGO CHICKEN)</b> This delicacy consists of diverse flavours from the meatiness of the chicken, sweetness of the mango, savouriness of curry powder, creaminess of coconut milk to sourness of vinegar	<b>\$20.90</b>
<b>CHICKEN KORMA</b> Boneless Chicken cooked with spices in cashew based sauce and garnished with roasted almonds	<b>\$20.90</b>
<b>CHICKEN MADRAS</b> Chicken cooked in a traditional madras curry, flavoured with fresh curry leaves, mustard seeds & coconut.	<b>\$20.90</b>
<b>CHICKEN DILRUBA</b> Chicken cooked with mushroom with onion based gravy	<b>\$20.90</b>
<b>CHICKEN SAAG</b> Chicken cooked in a light and creamy spinach sauce.	<b>\$20.90</b>
<b>CHICKEN JALFREZI</b> Flavourful curry with tender juicy chunks of chicken in a spicy tomato sauce studded with freshly ground spices & capsicum	<b>\$20.90</b>
<b>KADHAI CHICKEN</b> Chicken cooked in a red tomato based sauce with fresh onion & capsicum	<b>\$20.90</b>
<b>CHICKEN VINDALOO SPICY</b> Chicken flavoured in a homemade vindaloo paste with a hint of vinegar.	<b>\$20.90</b>
<b>CHICKEN BLACK PEPPER</b> Chicken flavoured in a homemade black pepper powder.	<b>\$20.90</b>
<b>LAMB</b>	
<b>LAMB ROGAN JOSH</b> Diced lean lamb cooked in rich onion gravy & selected herbs and garnished with fresh coriander	<b>\$20.90</b>
<b>LAMB KORMA</b> Lamb pieces cooked in cashew nut based creamy sauce	<b>\$20.90</b>
<b>SAAG GOSHT</b> Tender lamb in spinach with spices & herbs	<b>\$20.90</b>
<b>LAMB VINDALOO</b> Lamb cooked with potato in a hot sauce with vinegar & spices	<b>\$20.90</b>
<b>BHUNA GOSHT</b> Seri dry lamb dish with tomato, capsicum, green chilli & ginger	<b>\$20.90</b>
<b>DAL GOSHT</b> Lamb cooked with lentils & spices	<b>\$20.90</b>
<b>LAMB MASALA</b> Lamb cooked with capsicum, tomato, onion & cooked in spices	<b>\$20.90</b>
<b>LAMB SABJIWALA</b> A delicious combination of vegetables & lamb	<b>\$20.90</b>
<b>LAMB NILGIRI KORMA</b> Lamb cooked with coriander leaf paste, yoghurt & spices	<b>\$20.90</b>
<b>BEEF</b>	
<b>BEEF CURRY</b> Tender pieces of beef cooked with onion, yoghurt & spices	<b>\$20.90</b>
<b>BEEF VINDALOO SPICY</b> Diced lean beef marinated in hot chilli sauce, cooked with seasonal spices & potatoes. Garnished with chilli & fresh coriander	<b>\$20.90</b>
<b>BEEF MASALA</b> Beef cooked in chef's special masala sauce with onion, tomato & capsicum	<b>\$20.90</b>
<b>BEEF KASHMIRI</b> Beef cooked in mild cashews & almonds sauce	<b>\$20.90</b>
<b>DHANIA BEEF</b> Beef cooked with coriander leaf paste with spices	<b>\$20.90</b>