



Pangaat Indian Restaurant & Bar

VEGETARIAN ENTRÉE

- **CAULIFLOWER BEZULE (GF, VG, CELIAC OPTIONS)** INSPIRED FROM MANGALORE, SOUTHERN PART OF INDIA CAULIFLOWER FLORETS TOSSED IN SOUTHERN SPICES, FRESH GINGER, CURRY LEAVES DEEP FRIED AND SERVED WITH TAMARIND AIOLI. **(\$13.90)**
- **ONION BHAJI 3PCS (GF, VG, CELIAC OPTIONS)** SLICED ONION, SHREDDED SPINACH, GREEN ONIONS MIXED WELL WITH AROMATIC LIGHT SPICES, COATED WITH CHICKPEA FLOUR AND SHALLOW FRIED. SERVED WITH LEMON OLIVE OIL DRESSED AEGEAN SLAW. **(\$13.90)**
- **CRISPY SPINACH KEBAB 4PCS** SPINACH PEAS & POTATO PATTY MIXED WITH FRESH CORIANDER, INDIAN FIVE SPICES, AND DEEP FRIED **(\$12.90)**
- **VEGETABLE SAMOSA 2PCS (CONTAINS DAIRY)** HOMEMADE TRIANGULAR LAMINATED PASTRY FILLED WITH LIGHT SPICED POTATOES, GREEN PEAS, AND SULTANAS, SERVED WITH BEETROOT AND CARROT LACCHA. **(\$12.90)**
- **CURRY PUFFS (VG OPTION)** A SAVOURY MIXTURE OF CURRY MASHED VEGETABLES WRAPPED IN A DELICATE HOMEMADE PASTRY, CRISP FRIED AND SERVED WITH BEETROOT AND CARROT LACCHA. **(\$11.90)**
- **VEGETABLE SPRING ROLLS (VG OPTION)** MIXED ASIAN VEGETABLES WRAPPED IN A HOMEMADE PASTRY, DEEP FRIED AND SERVED WITH MIX GREEN SALAD. **(\$11.90)**
- **CRISPY STUFFED MUSHROOMS 4PCS (GF, CELIAC)** MUSHROOM STUFFED WITH LIGHTLY SPICED COTTAGE CHEESE, POTATOES AND DEEP FRIED IN HOMEMADE CHICKPEAS BATTER AND SERVED WITH CRISP AEGEAN SLAW. **(\$15.0)**
- **TANDOORI PANEER TIKKA 6PCS (GF, CELIAC)** COTTAGE CHEESE MARINATED OVERNIGHT, LIGHTLY SPICED WITH HONEY-BASED YOGHURT MARINATION, COOKED IN TANDOOR, AND SERVED IN A HOT SIZZLER WITH CRISP AEGEAN SLAW. **(\$17.90)**
- **CHEFS SPECIAL VEGETABLE PLATTER (FOR TWO)** PIECES OF ONION BHAJI, CURRY PUFFS, CRISPY FRIED MUSHROOMS AND PANEER TIKKA SERVED WITH CRISPS AEGEAN SLAW IN A SIZZLER. **(\$21.90)**

NON-VEGETARIAN ENTRÉE

- **PANGAAT FRIED CHICKEN (GF)** INSPIRED BY SOUTHERN INDIAN CUISINE, CHICKEN FILLETS INFUSED WITH A BLEND OF FRESH HOMEMADE SPICES, DEEP FRIED AND TOSSED WITH & CURRY LEAVES. SERVED WITH TAMARIND AIOLI. **(\$16.90)**
- **CHEESY CHICKEN TIKKA 4PCS (GF)** SUCCULENT CHICKEN THIGH FILLETS MARINATED IN A LIGHT SPICE, FRESH CREAM, YOGHURT, FRESH CORIANDER & MOZZARELLA CHEESE, COOKED IN TANDOOR, SERVED WITH CRISP AEGEAN SLAW IN A SIZZLER. **(\$20.90)**
- **TANDOORI CHICKEN TIKKA 4PCS (GF)** TENDER CHICKEN THIGH FILLETS MARINATED IN YOGHURT, TANDOORI MARINATION AND COOKED IN TANDOOR SERVED WITH FRESH AEGEAN SLAW IN A SIZZLER. **(\$20.90)**

NON-VEGETARIAN ENTRÉE

- **SEEKH KEBAB 4PCS (GF)** MINCED LAMB, FLAVOURED WITH ASSORTED PEPPER FRESH GINGER AND GARLIC MIXED WITH LIGHT SPICES AND COOKED IN TANDOOR SERVED WITH CRISP AEGEAN SLAW IN A SIZZLER. **(\$20.90)**
- **SAFFRON LAMB CHOPS 3PC (GF)** SUCCULENT LAMB CUTLETS MARINATED IN SAFFRON YOGHURT; GINGER GARLIC & GREEN CARDAMOM COOKED IN TANDOOR SERVED WITH CRISPS AEGEAN SLAW IN A SIZZLER. **(\$23.90)**
- **TANDOORI FISH TIKKA 3PC (GF)** MORSELS OF LOCAL CATCH BARRAMUNDI AUSTRALIAN FISH MARINATED IN FRESH GINGER, GARLIC, YOGHURT, GROUND FRESH SPICES AND FLAVOURED WITH SMOKY MUSTARD OIL COOKED IN TANDOOR SERVED WITH CRISP AEGEAN SLAW IN A SIZZLER. **(\$21.00)**
- **CHEF'S SPECIAL MIX TANDOORI PLATTER (FOR TWO)** PIECES OF CHICKEN TIKKA, MUGHLAI CHICKEN TIKKA, SEEKH KEBAB AND LAMB CUTLETS SERVED WITH CRISPS AEGEAN SLAW IN A SIZZLER. **(\$28.90)**

SIDES

- **(PAPPADUM BASKET)** CRISP ROUND FLATBREAD MADE FROM CHICKPEAS & LENTILS COOKED IN DRY HEAT AND SERVED WITH HOUSE-MADE FOUR DIPS SPICY MINTY CHUTNEY, YOGHURT CHUTNEY, SPICY MANGO AND BEETROOT CHUTNEY. **(\$08.90) (GF)**
- **SALAD SALSA** CHOPPED TOMATO, ONION AND CUCUMBER TOSSED WITH FRESH CORIANDER LEAVES AND A BLEND OF SPECIAL HOUSE-MADE SPICES. **(\$05.90)**
- **CUCUMBER & BOONDI RAITA (GF)** YOGHURT MIXED WITH SHREDDED CUCUMBER AND CRISPY GRAM FLOUR BALLS FLAVOURED WITH BLACK SALT AND DRY BROILED CUMIN. **(\$04.50)**
- SWEET MANGO CHUTNEY **(\$04.00)**
- SPICY MANGO CHUTNEY **(\$04.00)**
- MIX PICKLE **(\$04.00)**
- HOUSE MADE CHILLI PASTE **(\$02.00)**
- **SIDE OF CHIPS** TOSSED WITH HOUSE MADE SEASONING AND SERVED WITH TOMATO KETCHUP. **(\$6.90)**
- **LACCHA PAYAZ** CRUNCHY RAW ONION RINGS TOSSED WITH SPICY MINT. (ONION SALAD) **(\$05.00)**

KIDS MENU (UP TO 12YO)

- KIDS CHEESY CHICKEN TIKKA & CHIPS **(\$12.90)**
- CHICKEN NUGGETS & CHIPS **(\$09.90)**
- FRIED FISH & CHIPS **(\$09.90)**





NON - VEGETARIAN CURRY

ALL OUR CURRIES ARE GLUTEN-FREE | ALL OUR CREAMY/KORMA CURRIES CONTAIN NUTS

★ CHEFS RECOMMENDED SIGNATURE DISHES.

- **BUTTER CHICKEN (MILD)** BONELESS CHICKEN THIGH FILLETS MARINATED OVERNIGHT AND COOKED IN CHAR GRILL TANDOOR, FINISHED IN RICH CREAMY TOMATO-BASED BUTTER SAUCE. (\$24.90) ★
- **PEPPER CHICKEN (MED-HOT)** POPULAR IN TRIBAL REGION OF INDIA, CHICKEN THIGH FILLETS COOKED WITH CHOPPED TRIO BELL PEPPERS, TOSSED WITH ONION TOMATO MASALA AND FINISHED WITH FRESH COCONUT CREAM AND CRACKED PEPPER. (\$22.90) (DF OPTIONS)
- **MANGO CHICKEN (MILD)** CHICKEN FILLETS INFUSED WITH GROUND SPICES, FRESH HERBS, GROUND CASHEW FINISHED WITH MANGO-BASED CURRY AND CREAM. (\$22.90)
- **CHETTINAD CHICKEN (MED-HOT)** DELICACY FROM SOUTHERN PART OF INDIA, CHICKEN MORSELS COOKED WITH FRESH GROUND CHETTINAD MASALA MADE OF COCONUT, CUMIN, CURRY LEAVES AND PEPPERS. (\$22.90) (DF OPTIONS)
- **CHICKEN TIKKA MASALA (MILD-MED-HOT)** TANDOOR COOKED CHICKEN FILLETS COOKED WITH TRIO BELL PEPPER JULIENNE, ONIONS, FRESH CORIANDER AND FINISHED WITH MASALA SAUCE. (\$22.90)
- **PANGAAT SPECIAL CHICKEN CURRY (MILD-MED-HOT)** INSPIRED FROM KOLKATA, EASTERN PART OF INDIA, CHICKEN THIGH FILLETS COOKED IN MUSTARD OIL WITH FRESH ONION AND TOMATO AND FINISHED WITH A BLEND OF AROMATIC SPICES. (\$22.90) ★ (DF OPTIONS)
- **MADRAS (MILD-MED-HOT)** SPECIALITY DISH FROM MADRAS, SOUTHERN PART OF INDIA, POULTRY OR LAMB COOKED WITH ROASTED MUSTARD SEEDS, COCONUT MILK AND CURRY LEAVES. (CHICKEN \$22.90 / LAMB \$24.90) (DF OPTIONS)
- **JALFREZI (MILD-MED-HOT)** POULTRY OR LAMB COOKED IN TANGY TOMATO ONION MASALA AND TOSSED WITH JULIENNE TRIO BELL PEPPERS AND GREEN SEASONAL VEGETABLES. (CHICKEN \$22.90 / LAMB \$24.90) (DF OPTIONS)
- **KORMA (MILD)** POULTRY OR LAMB COOKED IN A MILD PREPARATION OF GROUND ROASTED CASHEWS AND BROWN ONIONS WITH A HINT OF AROMATIC SPICES AND FRESH CREAM. (CHICKEN \$22.90 / LAMB \$24.90)
- **VINDALOO (HOT)** A SPECIALTY DISH FROM GOA, POULTRY OR LAMB COOKED IN-HOUSE - MADE HOT AND SPICY VINDALOO SAUCE. (CHICKEN \$22.90 / LAMB \$24.90) ★ (DF OPTIONS)
- **SAAGWALA (MILD-MED-HOT)** POULTRY OR LAMB COOKED WITH GARLIC SAUTEED SPINACH PUREE WITH A HINT OF AROMATIC SPICES AND FINISHED WITH FRESH CREAM. (CHICKEN \$22.90 / LAMB \$24.90)
- **LAMB ROGAN JOSH (MILD-MED-HOT)** POPULAR PREPARATION OF LAMB CURRY FROM NORTH INDIA WITH RICH GRAVY, FRESH TOMATOES AND FINISHED WITH CORIANDER (\$24.90) ★ (DF OPTIONS)
- **LAMB SHANK KORMA (MILD)** LAMB SHANKS SLOW COOKED IN AROMATIC LAMB STOCK AND FINISHED WITH RICH CREAMY CASHEW-BASED KORMA SAUCE. (\$26.90) ★
- **LAMB SHANK MASALA (MILD-MED-HOT)** LAMB SHANKS SLOW-COOKED IN AROMATIC LAMB STOCK AND COOKED WITH ONION TOMATO MASALA AND A BLEND OF INDIAN AROMATIC SPICES. (\$26.90) ★ (DF OPTIONS)
- **KADAI CHICKEN (MILD-MED-HOT)** POPULAR DISH OF NORTH INDIA, CHICKEN FILLETS TOSSED WITH TRIO BELL PEPPERS, COOKED IN LIGHT ONION TOMATO MASALA AND FINISH WITH HOUSE-MADE KADAI MASALA \$22.90) (DF OPTIONS)

- **ALMOND PUMKIN LAMB (MILD-MED-HOT)** TENDER LAMB COOKED IN BUTTER PUMPKIN & ALMOND MASALA GRAVY. (\$24.90)

- **RAILWAY GOAT CURRY (MILD-MED-HOT)** SOFT SUCCULENT PICES OF GOAT ON THE BONE COOKED IN MUSTERD OIL WITH INDIAN AROMATIC SPICES AND FINISHED WITH ONION TOMATO BASED GRAVY. (\$24.90) (DF OPTIONS)

VEGETARIAN CURRY

- **BAIGAN PATIALA (MILD-MED-HOT)** PAN-SEARED POTATOES AND EGGPLANT TOSSED WITH AROMATIC HERBS IN A RICH CREAMY BUTTER SAUCE. (\$21.00) ★

- **BAIGAN CHOLAY (MILD-MED-HOT/VG OPTION)** NORTH INDIAN DELICACY OF CHICKPEAS COOKED WITH EGGPLANT IN A GRAVY OF TOMATOES AND ONION AND THEN FINISHED WITH A TOUCH OF HOUSE - MADE GARAM MASALA. (\$21.00)

- **PANEER TIKKA BUTTER MASALA (MILD-MED-HOT)** NORTH INDIAN DELICACY, COTTAGE CHEESE MARINATED AND COOKED IN TANDOOR AND TOSSED IN RICH CREAMY BUTTER SAUCE WITH A HINT OF GROUND CASHEW AND FENUGREEK LEAVES. (\$22.90) ★

- **KADAI PANEER (MILD-MED-HOT)** VEGETARIAN DELICACY OF COTTAGE CHEESE TOSSED WITH TRIO BELL PEPPERS, COOKED WITH LIGHT ONION TOMATO MASALA WITH A DASH OF HOUSE-MADE KADAI MASALA. (\$21.00)

- **VEGETABLE KORMA (MILD)** SEASONAL GREEN VEGETABLES COOKED IN A RICH KORMA SAUCE MADE OF CASHEW AND BROWN ONIONS. (\$21.00)

- **VEGETABLE JALFREZI (MILD-MED-HOT/VG OPTION)** SEASONAL GREEN VEGETABLES TOSSED WITH TRIO BELL PEPPER JULIENNE AND COOKED WITH LIGHT ONION TOMATO MASALA AND FINISHED WITH FRESH GINGER AND CORIANDER LEAVES. (\$21.00)

- **PALAK PANEER (MILD-MED-HOT)** A PUREE OF FRESH LEAFY SPINACH TEMPERED WITH CUMIN SEEDS AND GARLIC, TOSSED WITH COTTAGE CHEESE AND FINISHED WITH CLARIFIED BUTTER AND CREAM. (\$21.90)

- **MALAI KOFTA (MILD-MED)** DUMPLINGS MADE FROM COTTAGE CHEESE AND POTATOES FINISHED IN RICH CREAMY KORMA SAUCE. (\$21.90) ★

- **DAL MAKHANI (MILD-MED)** NORTH INDIAN DELICACY OF BLACK LENTILS, SLOW FIRE COOKED OVERNIGHT WITH FRESH TOMATO, CREAM, AND FENUGREEK LEAVES. (\$21.00) ★

- **YELLOW DAL TARKA (MILD-MED-HOT/VG OPTIONS)** COMBINATION OF MIXED LENTILS SIMMERED AND TEMPERED WITH CUMIN SEEDS, GARLIC, TOMATOES AND FINISHED WITH CLARIFIED BUTTER. (\$21.00)

- **YELLOW DAL & SPINACH (MILD-MED-HOT/VG OPTIONS)** COMBINATION OF MIXED LENTILS SIMMERED AND TEMPERED WITH CUMIN SEEDS, GARLIC, TOMATOES, AND BABY SPINACH. (\$21.00)

- **BOMBAY POTATOES (MILD-MED-HOT/VG OPTIONS)** POTATOES TEMPERED WITH CUMIN SEEDS AND TOSSED WITH LIGHT ONION TOMATO MASALA AND FINISHED WITH FRESH CORIANDER LEAVES. (\$21.00)

- **BHINDI DO PYAZA (MILD-MED-HOT/ VG OPTIONS)** NORTH INDIAN DISH MADE WITH OKRA, CAMELISED ONIONS AND FINISHED WITH MASALA SAUCE (\$21.00)





SEA FOOD

- **GOAN FISH CURRY (MILD-MED-HOT)** BARRAMUNDI FISH FILLETS COOKED IN A GOAN SAUCE MADE OF GROUND COCONUT, TAMARIND, KOKUM AND FINISHED WITH FRESH CURRY LEAVES AND COCONUT CREAM. **(\$23.90) ★ (DF OPTIONS)**
- **ANDHRA FISH CURRY (MED-HOT)** BARRAMUNDI FISH FILLETS COOKED IN TOMATO, ONION TAMARIND-BASED SAUCE AND FINISHED WITH A TOUCH OF COCONUT CREAM. **(\$23.90) (DF OPTIONS)**
- **FISH VINDALOO (HOT)** BARRAMUNDI FISH FILLETS COOKED IN-HOUSE - MADE HOT AND SPICY VINDALOO MASALA. **(\$23.90) (DF OPTIONS)**
- **DHAKAI FISH MASLA (MILD-MED-HOT)** SPECIALTY DISH FROM BANGLADESH. BARRAMUNDI FISH FILLETS ARE COOKED IN BENGALI FIVE SPICES, WITH FRESH ONION, GINGER, GARLIC, PEPPER, NIGELLA, AND FENUGREEK, AND FINISH WITH TRADITIONAL BENGALI FISH MASALA SAUCE. **(\$23.90) ★ (DF OPTIONS)**
- **PRAWN MALABAR (MILD-MED-HOT)** AROMATIC PRAWN CURRY FROM KERALA, SOUTHERN PART OF INDIA, WHERE PRAWN IS COOKED IN MALABAR MASALA MADE OF CHOPPED TRIO BELL PEPPERS, GROUND COCONUT, TAMARIND AND FINISHED WITH COCONUT CREAM. **(\$23.90) (DF OPTIONS)**
- **COASTAL COCONUT PRAWN (MILD-MED-HOT)** SUCCULENT PRAWNS TEMPERED WITH GARLIC, WHITE WINE, AND COCONUT CREAM AND FINISHED WITH A BLEND OF AROMATIC SPICES. **(\$23.90) ★ (DF OPTIONS)**

RICE

- **BASMATI SAFFRON RICE (SMALL)** **(\$05.00)**
- **BASMATI SAFFRON RICE (LARGE)** **(\$07.00)**
- **COCONUT RICE (LARGE)** BASMATI RICE TEMPERED IN ORGANIC COCONUT OIL WITH MUSTARD SEEDS, CURRY LEAVES AND FRESH COCONUT. **(\$09.00)**
- **GREEN PEAS PULAO (LARGE)** BASMATI RICE TOSSED WITH WHOLE CUMIN, GREEN PEAS IN A CLARIFIED BUTTER. **(09.00)**

BIRYANI

- **VEGETABLE BIRYANI (MILD-MED-HOT)** BASMATI RICE COOKED WITH FRESH VEGETABLES, AND COTTAGE CHEESE IN A VARIETY OF AROMATIC SPICES IN A DUM METHOD OF COOKING. **(\$21.00)**
- **KOLKATA CHICKEN BIRYANI (MILD-MED-HOT)** INSPIRED FROM KOLKATA, EASTERN PART OF INDIA, CHICKEN THIGH FILLETS, RICE AND POTATOES SLOW COOKED IN CLARIFIED BUTTER ON LOW HEAT DUMPUKHT METHOD OF COOKING. **(\$23.90) ★**
- **LAMB BIRYANI (MILD-MED-HOT)** SAFFRON BASMATI RICE SEALED WITH BONELESS LAMB IN A VARIETY OF AROMATIC SPICES. **(\$25.90)**

TANDOORI BREADS

ALL TANDOORI BREADS ARE SERVED WITH MELTED BUTTER ON TOP. PLEASE LET US KNOW IF YOU WOULD PREFER YOUR BREADS WITHOUT BUTTER.

- **ROTI (VG OPTION)** FLATTENED BREAD MADE FROM WHOLE MEAL WHEAT FLOUR AND BAKED IN THE HEAT OF TANDOOR **(\$05.00)**
- **GLUTEN-FREE NAAN** FLATTENED BREAD MADE WITH A BLEND OF GLUTEN-FREE FLOUR AND CHICKPEA FLOUR. **(\$06.00)**
- **PLAIN NAAN** LEAVENED PLAIN FLOUR HAND STRETCHED AND BAKED IN THE HEAT OF TANDOOR. **(\$05.00)**
- **BUTTER NAAN** SPECIAL THIN FLAKY AND LAYERED LEAVENED FLOUR BREAD BAKED IN TANDOOR. **(\$07.00)**
- **GARLIC NAAN** LEAVENED PLAIN FLOUR SPRINKLED WITH A TOUCH OF GARLIC AND BAKED IN THE HEAT OF TANDOOR. **(\$06.00)**
- **CHEESE NAAN** LEAVENED PLAIN FLOUR BREAD STUFFED WITH MOZZARELLA CHEESE AND BAKED IN THE HEAT OF TANDOOR. **(\$06.90)**
- **CHEESE & GARLIC NAAN** LEAVENED PLAIN FLOUR BREAD MOZZARELLA CHEESE AND SPRINKLED WITH GARLIC BAKED IN TANDOOR. **(\$07.50)**
- **CHILLI CHEESE NAAN (HOT)** LEAVENED PLAIN FLOUR BREAD STUFFED WITH MOZZARELLA CHEESE AND FINISHED WITH HOUSE-MADE CHILLI SAUCE AND BAKED IN THE HEAT OF TANDOOR. **(\$07.50)**
- **CHEESE & SPINACH NAAN** LEAVENED PLAIN FLOUR BREAD STUFFED WITH MOZZARELLA CHEESE AND FRESH BABY SPINACH BAKED IN THE HEAT OF TANDOOR. **(\$07.50)**
- **PESHWARI NAAN (LIGHT SWEET)** LEAVENED PLAIN FLOUR BREAD STUFFED WITH DRY FRUITS AND NUTS BAKED IN THE HEAT OF TANDOOR. **(\$08.90)**
- **CHICKEN TIKKA & CHEESE NAAN** LEAVENED PLAIN FLOUR STUFFED WITH CHICKEN TIKKA, CHOPPED ONION AND CHEESE MIXED WITH A BLEND OF HOUSE-MADE SPICES BAKED IN THE HEAT OF TANDOOR. **(\$09.90)**
- **LAMB SEEKH NAAN LEAVENED** PLAIN FLOUR STUFFED WITH LAMB SEEKH AND CHEESE MIXED WITH A BLEND OF HOUSE-MADE SPICES BAKED IN A HEAT OF TANDOOR. **(\$09.90)**



- **VG (VEGAN)**
- **DF (DAIRY-FREE)**
- **GF (GLUTEN FREE)**
- **NUTS (ALMONDS, CASHEW, PISTACHIO, PEANUTS)**

Please inform us about any food allergies or dietary requirements.





Pangaat Indian Restaurant & Bar

DESSERT MENU

Pistachio Kulfi \$09.0

Homemade Indian ice cream infused with pistachio, ground cardamom, and fresh cream.

Mango Kulfi \$09.0

Homemade Indian ice cream infused with fresh mango pulp, ground cardamom, and fresh cream. (Nut-free)

ORANGE KULFI \$09.0

Homemade vegan ice cream, infused with the delightful flavors of fresh orange, ripe strawberries, coconut, and green cardamom.

TRIO Kulfi \$15.0

A delightful sharing platter featuring Mango, Pistachio, and Vegan Orange Kulfi. (Serves two)

GULAB JAMUN \$09.0

A traditional Indian dessert consisting of deep-fried balls made from milk-based dough, delicately flavored with rose water.

