TAKE AWAY

chutneymarys.com.au
9381 2099

WE Deliver
Cnr Hay St & Rokeby Rd Subiaco
Mon – Sat from noon.

STARTERS

Punjabi Samosa $9.50 (3 pieces)
Handmade savoury pastries with spicy potato and pea filling.
Onion Bhaji $9.50
Chopped onion, chilli and coriander dipped in spiced chick-pea flour batter and deep fried. — Popular!
Paneer Tikka (Cheese Fritters) $12.50 (4 pieces)
Cubes of Paneer (homemade cheese) marinated in spices and cooked in the tandoor. — Served with Mint Sauce.
Chicken Tikka $14.50
Pillet of chicken marinated in spices and cooked in the tandoor.
Seekh Kebab $11.50 (4 pieces)
Hand ground lamb mince, onion, chilli, ginger, coriander and spices, cooked in a charred onion. — Great with naan bread
Chicken 65 $12.50 (6 pieces)
Bite size chicken on bone, dipped in special batter and deep-fried. — House speciality. Highly recommended.

Mixed Tandoori Platter $27.00 (serves two)
A combination of Tandoori Chicken Tikka, Seekh Kebab, Fish Tikka, Lamb Cutlets. — Recommended with naan bread.

Lamb Cutlets $25.50 (4 pieces)
Lamb cutlets marinated in yoghurt, ginger and spices, and roasted in a Tandoori oven.

MAIN COURSES

Tandoori Chicken $22.00 Whole $14.00 Half
Chickens on the bone marinated in yoghurt and spice and cooked in the tandoor.
Butter Chicken $19.50
Tandoori chicken fillets in creamy sauce with butter, tomato and spices. — The most popular Indian dish in Australia.
Chicken Tikka Masala $18.50
Pillet of chicken in a coriander scented, garlic based tomato sauce.
Chicken Madras $19.50
Chicken fillets sundried with dilled chilies, onion, ginger-garlic, curry leaves, mustard, fried with a touch of coconut milk.
Chicken Curry — Home-style $18.50
Boneless chicken, in a mild spiced gravy.
Chicken Vindaloo $18.50
Extra hot chicken curry. — This is one for lovers of hot & spicy!
Chicken Korma $19.50
Mughal style chicken curry, mildly spiced with rich cashew nut gravy. — Mild
Rogan Josh $18.50
Lamb fillets, slow cooked with intense aromatic spices.
Gosht Saagwalla $19.00
Lamb fillets tossed with fresh spinach and spices.
Lamb Vindaloo $19.00
Extra hot lamb and potato curry flavoured with vinegar and spices. — Hot.

Chicken Palak (Spinach) $10.00
Tender pieces of boneless chicken cooked in a rich spiced Indian spinach sauce, garnished with fresh coriander, ginger and curry leaf.
Achaar Gosht Speciality of the House $20.00
Hot and spicy baby goat-on the bone, curry with pickling spices. — A favourite with our staff.

Tandoori Salmon $20.00
Grilled salmon steak in delicate marinated infused with ginger, garlic and spices in sour cream, served with salad.

VEGETARIAN MAIN COURSES

Dahl Makhani $12.00
This popular dish is time consuming in it’s rich preparation. The lentils together with onion, chilli and ginger are simmered overnight. — Fresh cream and butter finish this delicious Queen of vegetables.

Bombay Potato $12.50
Spiced potatoes are one of the most popular Indian side dishes. Cooked with mustard seed, ground cumin, turmeric, garam masala, chilli powder and ginger.

Saag Aloo $12.50
Delicious potatoes with spinach, a simple vegetarian dish. — Very popular.

Brinjal Bhaji $14.00
Baby aubergine in a ground paste of cashew, peanut, sesame and coconut cooked by the Mughal style. — Non-meat.

Malai Kofta $14.00
A vegetarian alternative to meatballs that works well with naan bread. — Children love this.

Mutter Paneer $14.00
Paneer cheese combined with peas, tomato and spices. Excellent as an accompaniment to all lamb and chicken main courses. Great on its own served with Roti or Paratha.

Saag Paneer $14.00
Delicious pureed spinach with cubes of paneer (homemade cheese). — Soft, firm and mildly spiced.

Mixed Vegetable Curry $12.50
A variety of seasonal vegetables cooked in a gravy flavoured by ground spices, onions and tomatoes. Whole green chilies are added towards the end of cooking to enhance the flavour of the dish. — Delicious with sweet rice.

Green Beans and Potato $12.50
A dry curry. Excellent with Rogan Josh or Malabir Fish curry.

RICE AND BREADS

Steamed Aromatic Basmati Rice $4.00 per person.
Saffron Basmati Pulao (yellow rice) $4.50 per person.

Rotti $4.00
Fresh leavened wholemeal bread baked in the tandoor.
Lacha Paratha $4.00
Freshly baked multiklayed Indian flatbread.
Aloo Paratha $4.00
Freshly baked leavened bread filled with lightly spiced mashed potato.

Naan Bread (plain) $3.00

Butter Naan $4.00
Traditional naan bread leavened and buttered for a delicious taste.

Garlic Naan $4.00
Freshly baked leavened white bread filled with a touch of garlic.

Cheese Naan $5.00
Freshly baked leavened white bread cooked with cheese. — Very addictive and a huge favourite with children.

Kashmiri Naan $5.00
Freshly baked leavened white bread filled with dried fruits. A wonderful bread with any meat dish. — Kids love this bread.

SIDE DISHES

Char Grilled Vegetable Salad $16.50
Paprika, eggplant and paneer marinated in spice roasted in the tandoor and served warm on a bed of baby spinach leaves drizzled with a fresh and spicy yoghurt dressing.

Chicken Salad $17.00
Marinated chicken fillets cooked in the tandoor served over mixed salad greens with spicy mango chutney and comes with a Raita dressing.

Sensational Banquets for Two

Dine-In Lunch Special

$16

Minimum of 2 people

Vegetarian Banquet $16 each — minimum of 2 people

Non Veg Banquet $18.50 each — minimum of 2 people

Seafood Banquet $22 each — minimum of 2 people

To order call: 9381 2099 or email: reservations@chutneymarys.com.au

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