

## Veg. Curry

- ALOO GOBI MATAR**   **\$17.50**  
A popular Indian dish where potato, cauliflower and green peas are cooked with onion, tomato and garnished with coriander & ginger.
- ALOO PALAK**   **\$17.50**  
Fresh spinach and potato are cooked together with less spices and tempered with fresh garlic.
- BOMBAY POTATO**   **\$17.50**  
Indian dry dish of boiled potatoes tempered with dry spices, curry leaves and finished with fresh coriander leaves.
- BUTTER PANEER** **\$17.95**  
Cubes of Indian cheese (paneer) prepared in fresh tomato and cashew nuts gravy finished with fenugreek powder.
- PALAK PANEER** **\$17.95**  
Cubes of Indian cheese cooked in smooth creamy fresh spinach sauce finished with Indian spices.
- METHI PANEER** **\$17.95**  
A popular Indian cottage cheese dish made in onion, tomato and cashew nut gravy flavoured with ample fenugreek leaves.
- HANDI PANEER** **\$17.95**  
Cottage cheese cooked in Milan special fried onion and cashew gravy finished with coriander and ginger.
- MATAR PANEER** **\$17.95**  
Cubes of cheese and green peas cooked in onion, tomato and cashew nut gravy, finished with cream.
- PANEER BUTTER MASALA** **\$17.95**  
Cubes of Indian cheese (paneer) cooked in rich and creamy tomato base gravy. All-time favourite in our desi community.
- KADHAI PANEER** **\$17.95**  
Paneer and bell pepper cooked in Indian gravy masala flavoured with freshly ground spices like coriander seeds, whole red chillies.
- VEGETABLE SAAGWALA**   **\$17.95**  
Fresh seasonal veggies cooked in smooth creamy spinach sauce, garnished with fried garlic.
- MALAI KOFTA** **\$17.95**  
Dumplings of paneer mixed with green cardamom powder and cooked in rich cashew nut gravy.
- VEGETABLE MASALA** **\$17.50**  
Fresh seasonal veggies cooked in onion, tomato and cashew gravy. Finished with cream and pinch of sugar
- VEGETABLE KORMA** **\$17.50**  
Fresh seasonal veggies cooked in our special korma gravy and flavoured with rose water.
- SUBJ DAL**   **\$17.50**  
A healthy and nutritious thick yellow lentil soup with a variety of vegetables. Lightly spiced and cooked to perfection.
- YELLOW DAL TADKA**   **\$17.50**  
A popular Indian dish where cooked spiced lentils are finished with a tempering made of ghee/ oil and spices
- VEGETABLE JALFREZI**   **\$17.50**  
Seasonal boiled veggies and bell pepper cooked in tomato, cashew gravy, finished with cream.

## Soft Drinks

	Take-away	Table
Coke	\$3.00	\$3.50
Coke Zero	\$3.00	\$3.50
Lemonade	\$3.00	\$3.50
Fanta	\$3.00	\$3.50
Solo	\$3.00	\$3.50

## Rice

PLAIN BASMATI RICE	\$4.95
SAFFRON RICE	\$5.25
COCONUT RICE	\$5.25
PEAS PULAO	\$5.25
JEERA (CUMIN) RICE	\$5.25
LEMON RICE	\$5.25

## Naan Breads

PLAIN NAAN	\$4.25
GARLIC NAAN	\$4.95
BUTTER NAAN	\$5.95
TANDOORI ROTI	\$4.95
CHEESE NAAN	\$5.50
CHEESE & SPINACH	\$5.50
CHEESE & GARLIC	\$5.50
PESHAWARI NAAN	\$5.50
PANEER KULCHA	\$5.95
BREAD BASKET	\$14.95

Please note any additional toppings in naan such as chilli, onion etc. will cost extra \$1.



 Vegan option also available, please specify at the time of order placement.



We are just 2 minutes away from motorway M1 (Exit 35)



Feed the family **Takeaways Orders only**

**Only \$53.99**

2 Curry (Chicken, Lamb, Beef and Veg)  
2 Rice (Plain / Saffron)  
1 Naan (Plain or Garlic)  
Pappadums (4Pcs)  
Onion bhaji (2Pcs)



**Takeaways Orders only**

**Only \$27.50**  
1 Butter Chicken  
1 Garlic Naan  
1 Plain Rice  
Pappadum (4Pcs)

**HOME Alone**

**Wednesday Special Offer**  
**Buy 2 Curry Get 3rd Curry Free**



Chicken, Lamb, Beef and Veggies Curry

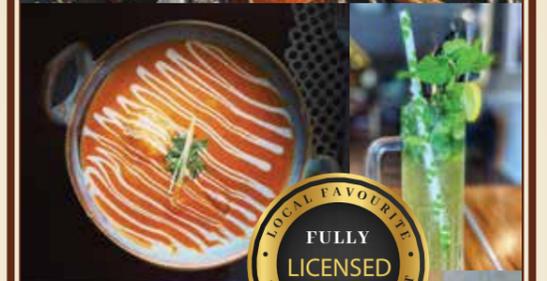
### DELIVERIES

Home deliveries done for all orders above \$50, delivery fee applicable.  
\*\*\*\*\*Price and deals are subject to change without notice\*\*\*\*\*



# Milan Indian Cuisine

**DINE IN TAKE-AWAY HOME DELIVERY**



LOCAL FAVOURITE  
FULLY LICENSED VENUE  
INDIAN RESTAURANT



**Ph (07) 33820490**  
**Mobile 0451001050**

info@milanindiancuisine.com.au  
www.milanindiancuisine.com.au

**Dinner: Tuesday to Sunday 4:30 PM to 9:00 PM**

**Lunch: Saturday 12 PM to 2:30 PM**

**ORDER FOOD ONLINE**



Scan QR Code For order online

Monday Closed

**1/140 Mount Warren Blvd**  
**Mount Warren Park**  
**QLD 4207**

## Veg. Entrée

### VEGETARIAN SAMOSA (2Pcs.) **\$8.50**

Fine triangular home-made puff pastry filled with mashed potato and peas warmly tempered with crushed light spices, Deep fried till golden brown. served with mint and tamarind sauces.

### ONION BHAJI (4Pcs.) **\$8.50**

Thinly sliced onion and chickpea flour fritters. Deep-fried till golden brown colour and serve with tamarind and mint sauce

### PAPPADUMS (4Pcs.) **\$3.50**

Pappadums is a thin crispy round lightly Spiced wafer served with mint sauce

### PANEER TIKKA (G/F)(4Pcs.) **\$16.95**

Home-made cottage cheese (Indian Paneer) marinated with hang yoghurt and Indian spices cooked in clay oven along with dices of onion and serve with mint sauce

### PANEER MALAI TIKKA (4Pcs.) **\$15.95**

Home-made cottage cheese marinated in flavourful herbs, spices and cream cheese. Served with malai sauce

### CHEESE CHILLI **\$17.25**

Cubes of Indian cheese (Paneer) seasoned and pan fried with onion capsicum and hot chili sauce.

### PANEER 65 **\$17.25**

Quick snack of Madras. Deep fried marinated (chilli ginger garlic and yoghurt) cubes of Panner Crunchy flavour of Curry leaves.

## Sides

MANGO CHUTNEY	-	<b>\$3.00</b>
MANGO PICKLE	-	<b>\$3.00</b>
POPPADUM	-	<b>\$3.50</b>
MINT SAUCE	-	<b>\$4.00</b>
CUCUMBER RAITA	-	<b>\$5.00</b>
PLAIN YOGHURT	-	<b>\$4.50</b>
SIDE ACCOMPANIMENTS	-	<b>\$10.00</b>

Please note that with all FOOD ALLERGIES, care is taken when catering for special requirements. It must be also noted that within premises we handle nuts, seeds, seafood, shellfish, flour, wheat, eggs, and dairy products. Customer requests will be catered for to the best of our abilities, however the decision to consume a meal is the responsibility of the diner.

## Non-Veg. Entrée

### CHICKEN TIKKA (G/F)(4Pcs.) **\$13.95**

Called the King of kebabs. Boneless chicken Marinated with Indian spices and yoghurt then cooked in clay tandoori oven. Served with homemade mint sauce and lemon.

### CHICKEN MALAI TIKKA (G/F)(4Pcs.) **\$13.95**

Succulent boneless Chicken marinated in flavourful herbs, spices, cream cheese and yoghurt, cooked in tandoori Oven to melt in mouth. Served with creamy malai sauce.

### CHILLI CHICKEN **\$18.00**

Indo-Chinese dish prepared with small pieces of chicken deep-fried and then toasted with onion, capsicum and chilli sauce.

### CHICKEN 65 **\$18.00**

Quick snack of Madras, Deep fried marinated (chilli ginger garlic and yoghurt) chicken tossed with curry leaves.

### LAMB SEEKH KABAB (4Pcs.) **\$15.95**

Succulent Lamb mince mixed with flavourful spices and skewered, cooked in tandoori clay oven, unique delicacy of north India. Served with home-made mint sauce.

### LAMB CUTLET (4Pcs.) **\$22.00**

Tender lamb cutlets marinated with ginger, garlic, yoghurt and aromatic spices, cooked in clay oven. Served with homemade mint sauce. A super delicacy of royal family of nawabs.

### NON VEG MIX PLATTER (4Pcs.) **\$20.00**

A combination of chicken tikka, chicken Malai tikka, Lamb seekh kebab and lamb cutlet. Served with homemade mint sauce.

## Salads

SLICE ONION	-	<b>\$4.95</b>
GARDEN SALAD	-	<b>\$7.95</b>
KACHUMBER SALAD	-	<b>\$7.95</b>

## Dessert

PISTA KULFI	<b>\$8.00</b>
GULAB JAMUN	<b>\$8.00</b>

## Signature Dishes

### BUTTER CHICKEN (G/F) **\$19.75**

All-time favourite chicken tikka dish prepared in fresh tomato and cashew nut gravy.

### CHICKEN KORMA (G/F) **\$19.75**

A mild rich creamy cashew nut gravy touched with mild spices and flavoured with kewra essence.

### MANGO CHICKEN (G/F) **\$19.75**

Mild chicken tikka cooked in cashew and mango gravy.

### LAMB CUTLETS ROGAN JOSH (G/F) **\$24.95**

Clay oven cooked lamb cutlet dipped in rogan josh gravy.

### MILAN SPECIAL GOAT CURRY (G/F) **\$21.95**

Tender meat of goat with bone cooked in their own juice with onion and tomato flavoured with whole Indian spices.

### PRAWN & POTATO CURRY (G/F) **\$22.00**

This curry is a simple delicious & flavourful dish. made with prawns, potatoes onion, tomato & ground spices.

### PANEER BUTTER MASALA (G/F) **\$17.95**

Cubes of Indian cheese (Paneer) cooked in rich and creamy tomato base gravy. All-time favourite in our desi community.

### DAL MAKHNI (G/F) **\$17.50**

A harmonious blend of whole black lentils, tomato, ginger and garlic, simmered for long hours for that unique flavour, finished with cream and butter.

## Biryani

Basmati rice cooked in traditionally aromatic spices with your choice of meat, veggies and fresh herbs.

Vegetable	-	<b>\$16.50</b>
Chicken	-	<b>\$18.75</b>
Lamb	-	<b>\$19.75</b>
Prawn (6Pcs.)	-	<b>\$21.50</b>

## Kids Meals

FRENCH FRIES	<b>\$6.00</b>
CHICKEN NUGGETS & CHIPS	<b>\$11.95</b>
BUTTER CHICKEN & RICE	<b>\$13.00</b>
MANGO CHICKENS & RICE	<b>\$13.00</b>

## Select your Meat

Chicken - \$19.75

Beef - \$20.50

Prawn - \$22.00

Lamb - \$21.25

## Select your Traditional Curry -

### MILAN'S SPECIAL CURRY (chicken, lamb, beef)

Authentic North Indian style gravy made of fried onion paste and whole Indian spices.

### BUTTER (chicken, lamb, beef)

All time favourite red gravy made of fresh tomato and cashew nut.

### KORMA (chicken, lamb, beef)

A mild rich creamy cashew nuts gravy touched with mild spices and flavoured with kewra essence.

### MADRAS (chicken, lamb, beef, prawn)

Traditional coconut south Indian curry infused with mustard seeds and curry leaves.

### TIKKA MASALA (chicken, lamb, beef, prawn)

Rich tomato and onion masala gravy cooked with sautéed onion and capsicum.

### ROGAN JOSH (chicken, lamb, beef)

Indian classic Kashmiri style gravy now popular around the globe, A perfect blend of Kashmiri spices and fried onion gravy.

### BOMBAY (chicken, lamb, beef)

Onion, tomato, potato and cashew nut-based Bombay style curry tempered with dry spices and garnished with fried curry leaves.

### VINDALOO (chicken, lamb, beef, prawn)

A traditional Goan curry influenced by Portuguese made with hot whole spices and malt vinegar.

### DHANSAK (chicken, lamb, beef)

Dhansak is a popular Indian dish, originated from Parsi community, it is made by a mixture of lentils and dhansak masala.

### SAAGWALA (chicken, lamb, beef)

A healthy fresh spinach puree dish made with light spices and finished with a touch of cream.

### METHI (chicken, lamb, beef)

A popular Indian dish made with onion, tomato and cashew nut gravy, tempered with ample amount of fenugreek leaves.

### JALFREZI (chicken, lamb, beef)

A local stir-fried dish made with onion, tomato and bell pepper.

### HANDI (chicken, lamb, beef)

A north Indian dish cooked in Milan special fried onion gravy. Finished with coriander and ginger.

### KADHAI (chicken, lamb, beef)

A popular dish from north frontier cuisine where meat is cooked in a spicy gravy along with onions and tomato.

### COCONUT GOAN CURRY (prawn)

Traditional coconut-based gravy. Flavoured with mustard seeds and curry leaves.