

## TANDOORI MAIN DISHES

A tandoor oven is made of clay, shaped like a barrel and fuelled with charcoal. The tandoori dishes are marinated in yoghurt with fresh herbs and spices and cooked in the oven until tender.

<b>GF Full Tandoori Chicken</b> .....	\$16.95
<b>GF Half Tandoori Chicken</b> .....	\$12.95
<b>GF Chicken Tikka Tandoori</b> .....	\$16.95
<b>GF Tandoori Mix</b> .....	\$18.95

## BREADS

All of our breads are freshly baked to order.

<b>Naan</b> .....	\$3.95
<i>A traditional Indian bread made with plain flour yoghurt and milk.</i>	
<b>Roti</b> .....	\$3.95
<i>Round Indian bread simply made with wholemeal flour.</i>	
<b>Garlic Naan</b> .....	\$4.95
<i>A touch of garlic to flavour this bread.</i>	
<b>Onion Kulcha</b> .....	\$4.95
<i>Naan bread filled with chopped onion.</i>	
<b>Peshwari Naan</b> .....	\$4.95
<i>Sweet naan bread filled with nuts and dried fruit.</i>	
<b>Garlic &amp; Cheese Naan</b> .....	\$5.95
<i>Naan bread filled with cheese and garlic.</i>	
<b>Chilli &amp; Cheese Naan</b> .....	\$5.95
<i>Naan bread filled with cheese and sprinkled with chilli.</i>	
<b>Paneer Naan</b> .....	\$5.95
<i>Naan bread filled with chilli and paneer, with onion.</i>	
<b>Punjabi Naan</b> .....	\$5.95
<i>Chef's special Naan bread filled with cheese and spinach.</i>	
<b>Masala Kulcha</b> .....	\$4.95
<i>Naan bread filled with lightly spiced potatoes.</i>	
<b>Masala Paratha</b> .....	\$4.95
<i>Wholemeal layered bread filled with lightly spiced vegetables.</i>	
<b>Keema Naan</b> .....	\$4.95
<i>Naan bread stuffed with lightly spiced mince.</i>	
<b>L.I.P. Special Naan</b> .....	\$6.95
<i>Naan bread filled with Tandoori chicken, cheese, garlic and secret herbs.</i>	

## VALUE PACKS

<b>Home Alone</b> .....	\$22.90
<i>Butter Chicken, 1 Naan, 1 rice, raita, 4 Papadum. SAVE \$3.00.</i>	
<b>Special Cosy Nest</b> .....	\$39.95
<i>1 Chicken Tikka Masala, 1 Beef Korma, 2 Naan, 1 Raita, 4 Papadum, 2 Rice SAVE \$5.50</i>	
<b>Threesome Party</b> .....	\$60.95
<i>1 Butter Chicken, 1 Lamb Korma, 1 Beef Rogan Josh, 3 Naan, 1 Raita, 1 Sweet Chutney, 3 Rice, 4 Pappadums SAVE \$8.00</i>	
<b>LIP Relay Pack</b> .....	\$90.95
<i>4 pieces Keema Samosa, 4 pieces Onion Bhaji Pakora, 1 Chicken Tikka Masala, 1 Lamb Korma, 1 Beef Madras, 1 Butter Chicken, 2 Naan, 1 Punjabi Naan, 1 LIP Naan, 1 Raita, 1 sweet chutney, 4 papadum, 4 Rice. SAVE \$15.00</i>	

Upgrade to Cheese Naan variety - Add \$3.00  
Any change of curry or bread, \$2.00 extra for each item.  
All prices include GST. 10% surcharge applies on Public Holidays.

## ACCOMPANIMENTS

<b>Yoghurt and Cucumber Raita</b> .....	\$3.95
<b>Tomato and Onion Salad</b> .....	\$3.95
<b>Banana and Coconut Salad</b> .....	\$3.95
<b>Hot Mix Pickle</b> .....	\$2.95
<b>Lime Pickle</b> .....	\$2.95
<b>Sweet Chutney</b> .....	\$2.95
<b>Gulab Jamun (dessert)</b> .....	\$5.95
<i>3 in 1 serve.</i>	

## RICE DISHES

<b>Pilau Rice</b> .....	\$5.95
<i>Basmati Rice sauteed with onion, cashews, sultanas, ginger and garden peas. (max - for 2 people)</i>	
<b>Vegetable Biryani</b> .....	\$14.95
<i>Basmati Rice with a blend of mixed vegetables, cashews and sultanas, cooked in Moughlai style.</i>	
<b>Meat Biryani</b> .....	\$15.95
<i>Basmati Rice with your choice of meat (chicken, beef or lamb), cashews and sultanas, cooked in Moughlai style.</i>	

## SOFT DRINKS

<b>1.25 Litre Bottles</b> .....	\$4.95
<i>Coke, Diet Coke, Coke Zero, Lemon Lime and Bitters, Fanta, Lemonade</i>	
<b>Ginger Beer</b> .....	\$3.00
<b>Sweet Lassi</b> .....	\$4.95
<b>Mango Lassi</b> .....	\$5.95

At Little Indian Palace, we provide a comprehensive array of dishes from all over India. Each dish is individually prepared, to suit your taste and you have a choice of **Mild, Medium, Med-Hot or Hot.**

**HOME DELIVERY** Min Delivery Order \$35.00  
Cleveland \$5.95 • Ormiston \$6.95 • Alexandra Hills \$6.95  
Thorncroft \$7.95 • Wellington Point \$7.95  
Capalaba \$8.95 • Victoria Point \$8.95

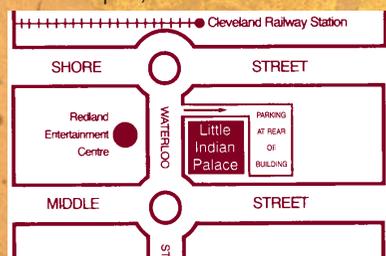
# Ph: 3821 0666

Open 7 days from 5.00pm \*\$5.95 min delivery charge  
\*Limited Delivery Area \*Drivers carry only \$20 for change  
\*Delays in delivery times may occur during busy periods.

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**Cleveland Ph: 3821 0666**

Kyling Corner Shop 5, Cnr Waterloo & Middle Streets.



Est since 1996  
Open 7 days  
From 5pm

Take away Dine in  
& Home Delivery



## TAKE AWAY MENU



Your hosts and owners, Dharminder (David) & Sheena

As the longest established Indian restaurant in the Redlands, the Little Indian Palace, continues to deliver consistently high quality, unbeatable Indian cuisine since 1996

**Cleveland Ph: 3821 0666**

[www.littleindianpalace.com.au](http://www.littleindianpalace.com.au)

We also cater for Functions  
& Birthday Parties

**FREE RICE**  
with every Curry



\* GF = Gluten Free

## FRIED STARTERS

- GF Onion Bhaji Pakora** (4 per serve) ..... \$4.95  
Sliced onion and spinach fritter dipped in chick pea batter with spices and gently fried to a golden brown colour.
- Vegetable Samosa** (2 per serve) ..... \$4.95  
Spiced potatoes with peas, onion and fresh coriander filled into a specially made pastry and deep fried.
- Keema Samosa** (2 per serve) ..... \$4.95  
Spiced minced meat seasoned with fresh herbs and spices filled into a specially made pastry and deep fried.
- GF Machi Pakora** ..... \$6.95  
Pieces of fish coated in chick pea batter flavoured with mint and lemon, lightly spiced and deep fried.
- GF Chilli Prawn Goa** ..... \$7.95  
Prawns sauteed and simmered in a fresh garlic, chilli and spice blend.
- Papadums** (4 per serve) ..... \$2.95
- Papadum Platter** ..... \$6.95  
Includes Sweet Chutney and Yoghurt and Cucumber Raita

## TANDOORI STARTERS

- GF Tandoori Drumsticks (2 pieces)** ..... \$4.95  
A tandoori starter, chicken drumsticks marinated in yoghurt, fresh herbs and spices and grilled in the Tandoor.
- GF Sheek Kebabs** ..... \$6.95  
Prime minced lamb blended in herbs and spices, skewered and grilled in a tandoor oven. GF
- GF Chicken Tikka** ..... \$6.95  
Boneless chicken pieces marinated with yoghurt, fresh herbs and spices and grilled on skewers in a Tandoor oven.
- Mixed Entree (for 2)** ..... \$15.95  
2 pieces drumsticks, 2 pieces of Pakora, 2 Samosa and 2 Sheek Kebabs.

## FISH

(Please ask if you would like vegetables and/or potatoes added to your curry)

- GF Fish Curry** ..... \$18.95  
A seafood curry prepared with a wide range of spices, garlic, ginger and a special onion sauce.
- GF Fish Vindaloo** ..... \$18.95  
A spicy, hot fish dish with potatoes. Dairy Free option available, please ask.

ALL CURRIES CAN BE MILD, MEDIUM, MED-HOT OR HOT.  
COMPLIMENTARY RICE WITH EVERY CURRY.

## CHICKEN, BEEF or LAMB

Small traces of bone may occur in meat curries.

- GF Goa** ..... \$16.95  
Tender meat pieces in ground peanuts, sweet chilli sauce and a dash of cream.
- GF Rogan Josh** ..... \$16.95  
The chef's special creation, your choice of meat is simmered with lentils and flavoured with fresh lemon juice and garlic.
- GF Korma** ..... \$16.95  
The Korma was specially created for the Moghul Emperors. Ground almonds, yoghurt and selected spices are, used to create this rich and exotic curry.
- GF Madras (Coconut)** ..... \$16.95  
South Indian spices feature in this curry cooked with desiccated coconut, and coconut cream.
- GF Vindaloo** ..... \$16.95  
This is the seasoned curry lovers dream - uniquely blended spices make it tangy and ... hot
- GF Subji** ..... \$16.95  
Cooked with a variety of freshly prepared vegetables.
- GF Boona** ..... \$16.95  
A delicious curry from the south of India prepared with tomatoes, onions and fresh herbs and spices.
- GF Palak** ..... \$16.95  
Tender and flavoursome Punjabi curry with spinach and herbs.
- GF Nilgiri** ..... \$16.95  
Cooked with green herbs and fresh spices.
- GF Dhansak** ..... \$16.95  
Meat simmered with black lentil, fenugreek and garlic.
- GF Channa Ghosht** ..... \$16.95  
Your choice of meat cooked with chickpeas.

All Lamb dishes \$17.95

## CHEF'S SPECIAL CHICKEN DISHES

- GF Shahi Chicken** ..... \$17.95  
Rich chicken curry cooked in the style flavoured by the great maharajas of India. Mustard seeds and fresh spices, cream and cashews are used to thicken gravy.
- GF Chicken Tikka Masala** ..... \$17.95  
Boneless chicken pieces baked in the charcoal oven then blended in a gentle and mild tomato creamy sauce.
- GF Chicken Makhan (Butter Chicken)** ..... \$17.95  
Boneless curried chicken pieces cooked in tomato, ground cashews and spices in a smooth thick gravy.
- GF Mango Chicken** ..... \$17.95  
Boneless curried chicken pieces cooked in mango sauce.
- GF Chicken Malai** ..... \$17.95  
Boneless chicken pieces cooked with special spices in tomato cream sauce.
- GF Punjabi Delight** ..... \$17.95  
Chicken cooked in cream, ground cashews and basic spices which is a favourite, traditional curry of Indian Families.
- GF Chilli Chicken** ..... \$17.95  
Marinated chicken stir fried with capsicum, onion and fresh herbs and spices.

## PRAWN

- GF Nariyal** ..... \$18.95  
Cooked in a rich sauce with coconut milk and traditional spices.
- GF Vindaloo** ..... \$18.95  
A curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.
- GF Masala** ..... \$18.95  
Marinated with ginger and garlic then panfried with spices, fresh tomatoes and coriander.
- GF Subji** ..... \$18.95  
Cooked with a variety of freshly prepared vegetables.
- GF Korma** ..... \$18.95  
Cooked with ground almonds and yoghurt with selected spices to create an exotic dish.

## VEGETABLE

With its large population of strict vegetarians, India has a long tradition of vegetable dishes, and has devised many unusual and ingenious ways of cooking even everyday vegetables such as peas, potatoes, cauliflower spinach etc.

- GF Mixed Vegetable Curry** ..... \$15.95  
An assortment of fresh vegetables blended with fresh coriander and various spices.
- GF Vegetable Korma** ..... \$15.95  
A variety of fresh vegetables, ground almonds, yoghurt and selected spices are used to create this famous dish.
- GF Vegetable Makhan** ..... \$15.95  
An assortment of fresh vegetables cooked in tomato, ground cashews and spices in a smooth thick gravy.
- GF Alu Gobi** ..... \$15.95  
Traditional northern Indian curry cooked with cauliflower and potatoes.
- GF Alu or Paneer Palak** ..... \$15.95  
A spinach delicacy blending fresh masala and served with cubes of potatoes or home made cheese.
- GF Butter Paneer** ..... \$15.95  
Cubes of home made cheese cooked in a gentle and mild, tomato creamy sauce.
- GF Bombay Potatoes** ..... \$15.95  
Pan fried with garlic, onion and lightly spiced.
- GF Dahl Masala** ..... \$15.95  
Lentil curry mixed in a variety of spices and simmered over a slow fire (add vegetables).
- GF Chana Masala** ..... \$15.95  
Famous North Indian style dish made with chickpeas, tomato, onion, cumin spices and topped with fresh coriander.
- GF Mushroom Bhaji** ..... \$15.95  
Button mushrooms gently cooked with spices and a hint of cream, then topped with cashews.
- GF Dahl Makhni** ..... \$15.95  
Black lentil curry cooked in a variety of spices with ginger and fresh coriander.
- GF Shahi Paneer** ..... \$15.95  
Rich creamy curry cooked with cottage cheese, tomato paste and cashews.
- GF Malai Kofta** ..... \$15.95  
A delicious ball of paneer and potatoes cooked in a creamy sauce with delicate herbs and spice.