

## GOSHT MAINS - LAMB/BEEF/GOAT

(GOAT IS COOKED AND SERVED WITH BONE)

**BEEF: \$22.90**

**LAMB & GOAT: \$24.90**

58. **ROGAN JOSH - (LAMB/BEEF/GOAT)** ..... GF NF OF  
cooked to perfection with rich gravy and spices.
59. **VINDALOO - (LAMB/BEEF/GOAT)** ..... GF NF OF  
curry rich with spices for hot food lovers.
60. **KADAI - (LAMB/BEEF/GOAT)** ..... GF NF  
seasonal veggies done with ginger, garlic and spices.
61. **SAAGWALA - (LAMB/BEEF/GOAT)** ..... GF NF  
rich in spinach, tomato, onion base gravy cooked to perfection.
62. **KORMA - (LAMB/BEEF/GOAT)** ..... GF  
rich gravy of cashew, onion, tomato base.
63. **MADRAS - (LAMB/BEEF/GOAT)** ..... GF NF  
delicious coconut base curry prepared in rich gravy and spices.

## SEAFOOD MAINS

64. **GOAN PRAWN CURRY** ..... \$24.90 GF NF  
goan prawn curry made from coconut milk and freshly ground spices.
65. **JHINGA PASANDA** ..... \$24.90 GF  
prawns cooked in rich creamy cashew sauce and spices.
66. **KADAI - (PRAWN/FISH)** ..... \$24.90 GF NF  
prawn or fish, veggies done with ginger, garlic and ground spices.
67. **MADRAS FISH CURRY** ..... \$24.90 GF NF  
delicious coconut base curry prepared in rich gravy and spices.

## Biryani GF NF

A world-renowned Indian dish, combination of saffron rice, marinades, aromatic spices infused together to its best and then served with raita.

68. **VEG BIRYANI** ..... \$19.90
69. **CHICKEN BIRYANI** ..... \$22.90
70. **LAMB BIRYANI** ..... \$24.90
71. **BEEF BIRYANI** ..... \$24.90
72. **GOAT BIRYANI** ..... \$24.90
73. **PRAWN BIRYANI** ..... \$24.90

## Tandoori Naan Bread

74. **BUTTER NAAN** ..... \$4.00  
butter refined plain flour naan
75. **PLAIN NAAN (NO BUTTER)** ..... \$4.00  
refined plain flour naan
76. **TANDOORI ROTI** ..... \$4.00  
flat round whole meal bread
77. **TANDOORI ROTI (NO BUTTER)** ..... \$4.00  
flat round whole meal bread
78. **GARLIC/LASOONI NAAN** ..... \$4.50  
garlic flavored tandoori naan
79. **LACHHA PARATHA** ..... \$5.50  
butter refined separated layer paratha
80. **ALOO PARATHA** ..... \$5.50  
filled with mashed potatoes and spices

81. **CHEESE NAAN** ..... \$6.50  
stuffed with shredded cheese
82. **CHEESE & GARLIC NAAN** ..... \$6.50  
stuffed with cheese flavored with garlic
83. **CHEESE & SPINACH NAAN** ..... \$6.50  
stuffing of cheese and spinach
84. **GARLIC CHEESE & SPINACH NAAN** ..... \$6.50  
stuffing of cheese and spinach, garlic flavoured
85. **CHEESE ONION NAAN** ..... \$6.50  
naan stuffed with cheese onion and ginger fresh coriander
86. **CHEESE & CHILLI NAAN** ..... \$6.50  
naan filled with cheese and green chilli
87. **PESHWARI NAAN** ..... \$6.50  
plain flour naan filled with mixture of dried fruits
88. **KEEMA NAAN** ..... \$6.50  
Naan filled with spiced lamb mince

## BASMATI RICE

89. **STEAMED PLAIN RICE** ..... \$3.50
90. **SAFFRON RICE** ..... \$4.50
91. **JEERA RICE (CUMIN RICE)** ..... \$5.00
92. **COCONUT RICE** ..... \$5.00

## RAITA / YOGURT

93. **CUCUMBER RAITA** ..... \$4.50
94. **PLAIN YOGURT** ..... \$4.00
95. **VEGE RAITA** ..... \$5.00  
cucumber raita with onion, tomato

## SALADS

96. **LACHHA ONION SALAD** ..... \$5.50  
onion rings garnished with chat masala and fresh lemon juice.
97. **GREEN SALAD** ..... \$9.00  
a healthy combination of sliced onion, tomato, cucumber, carrot.

## PAPADUMS

98. **PAPADUMS** ..... \$4.50  
served with mango chutney

## CHUTNEYS AND PICKLE

100. **MANGO, MINT, TAMARIND** ..... \$2.00
101. **PICKLES** ..... COMPLEMENTARY

## Dessert

102. **GULAB JAMUN** ..... \$5.50



# MARINADES

— INDIAN CUISINE —

TEMPTATIONS OF INDIAN AROMA

PRIVATE CATERING & FUNCTION HALL  
AVAILABLE IN RESTAURANT

## Takeaway Menu

Please visit our website to order  
takeaway and delivery.  
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(07) 4041 1422

43 Spence St, Cairns City QLD 4870

FULLY LICENSED AND  
BYO WINE ONLY CORKAGE FEE APPLY \$5.00PP



## Starters (appetisers)

### VEGETARIAN APPETISERS

1. SAMOSA (2PCS)..... \$ 9.90 GF  
homemade pastry stuffed with spiced potato & pea deep fried, served with tamarind sauce.
2. MIX BHAJI..... \$12.50 GF NF V DF  
thinly sliced onion, potato, cauliflower, spinach deep fried with spices served with tamarind sauce.
3. MIRCH PAKORA..... \$10.90 GF NF  
green chilli battered with spices deep fried served with tamarind sauce for hot food lovers.
4. SAMOSA CHAT..... \$11.90 GF  
crushed samosa with chickpeas, chopped onion, tomato, herbs, spices, yogurt and chutneys.
5. TANDOORI PANEER TIKKA (4PCS)..... \$15.90 GF NF  
fresh cottage cheese, capsicum, onion, tomato, marinated in yogurt & spices, cooked in clay oven.
6. PANEER CHILLI..... \$15.50 GF  
deep fried fresh cottage cheese with capsicum, onion tossed with soya & hot chili sauce.
7. PANEER PAKORA (6PCS)..... \$15.90 GF  
cubes of fresh cottage cheese battered with spices and herbs deep fried, served with mint sauce.
8. MANCHURIAN..... \$15.90 GF NF V  
grated balls of cauliflower, cabbage, carrot deep fried served with soya & hot chilli sauce.
9. ASSORTED VEG PLATTER..... \$24.90 GF  
2pcs of samosa, mix bhaji, paneer pakora served with salad mint and tamarind chutneys.

### NON VEGETARIAN APPETISERS

10. TANDOORI MURGA /CHICKEN..... HALF \$16.90, FULL \$25.90 GF NF  
spring whole chicken marinated in yogurt & spices served with salad & mint chutney. \*This dish takes longer to prepare, as we prepare it fresh.
11. TANDOORI CHICKEN TIKKA (4PCS)..... \$16.50 GF NF  
boneless tender chicken marinated in yogurt & spices served with mint chutney.
12. RESHMI KEBAB (4PCS)..... \$16.50 GF  
chicken cubes marinated in yogurt with chickpea flour, cream, cashew, cheese, herbs, grilled to perfection.
13. GOSHT BARRA (3PCS)..... \$22.90 GF NF  
lamb cutlets cooked to perfection with mint and coriander chutney.
14. MALAI TIKKA (4PCS)..... \$16.50 GF  
chicken marinated with, yogurt, cheese, cashews skewered in tandoor.
15. SEEKH KEBAB (4PCS)..... \$15.50 GF NF  
chicken mince rolls mixed with ginger, garlic and aromatic spices skewered in tandoor.
16. CHICKEN PAKORA (4PCS)..... \$15.90 GF  
chicken cubes battered in plain flour with garlic, ginger, grounded spices then deep fried.
17. CHILLI CHICKEN..... \$18.50 GF NF  
boneless chicken coated with plain flour stir fried with onion, capsicum & green chili in soya & hot chili sauce.
18. ASSORTED NON-VEG PLATTER (2PCS OF EACH)..... \$32.90 GF  
lamb cutlets, tandoori tikka, reshmi kebab, seekh kebab, served with salad and chutneys.

### SEAFOOD APPETISERS

19. FISH PAKORA..... \$18.90 GF  
tender basa pieces marinated with strong herbs & spices, deep fried served with salad & mint sauce.
20. PRAWN CHILLI..... \$19.90 GF NF  
prawns stir fried with onion, capsicum & green chilli in soya & hot chilli sauce.
21. TANDOORI PRAWN..... \$19.90 GF NF  
Prawns marinated in yogurt & spices served with mint chutney

## Mains

### VEGETARIAN MAIN

22. DAL MAKHANI..... \$18.50 GF  
slow cooked black lentils with rich creamy base to perfection.
23. DAL TADKA..... \$18.50 GF NF  
mix of 3 yellow lentils flavoured with spices and herbs.
24. DAL PALAK..... \$18.50 GF NF  
Tadka dal complemented with spinach.
25. CHANNA MASALA..... \$18.50 GF NF  
tender chickpeas cooked with onion, tomato, ginger, garlic and grounded spices.
26. RAJMAH MASALA..... \$18.50 GF NF  
red kidney beans cooked with onion, tomato, ginger, garlic and grounded spices.
27. ALOO PALAK..... \$18.50 GF NF  
potato and spinach cooked together with spices towards semi dry texture.
28. BOMBAY ALOO..... \$18.50 GF NF  
carefully sculpted potatoes cooked done with spices & cumin.
29. ALOO MATAR..... \$18.50 GF NF  
potatoes, green peas cooked together with spices and herbs.
30. VEG KADAI..... \$19.50 GF NF  
mix of seasonal vegetables cooked done with ginger, garlic and spices.
31. VEG JALFREZI..... \$19.50 GF NF  
assorted vegetables cooked with herbs and garam masala.
32. VEG KORMA..... \$19.50 GF  
cashew based rich creamy gravy with seasonal vegetables.
33. BHINDI MASALA..... \$19.50 GF NF  
chopped okra, onion and tomato, herbs and spices sautéed together, towards semi dry texture.
34. SUBZ RASILA..... \$19.50 GF NF  
Seasonal vegetables in a mildly flavoured spinach gravy.
35. NAVRATAN KORMA..... \$19.50 GF NF  
cashew based rich creamy with seasonal vegetables and raisin.
36. PUMPKIN MASALA..... \$19.50 GF NF  
Fresh pumpkin cooked in tomato onion base with ginger and garlic, hint of rai seeds.
37. BAINGAN KA BHARTA..... \$20.50 GF NF  
eggplant slowly cooked in tandoor, sautéed with herbs and spices, towards semi dry texture.
38. PANEER TIKKA MASALA..... \$20.50 GF  
cubes of cottage cheese sautéed in rich onion, tomato gravy.
39. PANEER BUTTER MASALA..... \$20.50 GF  
fresh cottage cheese cooked in rich gravy of cashews, butter and tomatoes.

40. MALAI KOFTA..... \$20.50  
Grated balls of cottage cheese, spices cooked with rich creamy cashew gravy.
41. PANEER KADAI..... \$20.50 GF NF  
cottage cheese with seasonal veggies done with ginger, garlic and grounded spices.
42. PALAK PANEER..... \$20.50 GF NF  
creamy rich gravy of pureed fresh spinach and cubes of cheese.

### CHICKEN MAINS

43. BUTTER CHICKEN..... \$21.90 GF  
charcoal grilled chicken cooked in rich smooth tomato, cashew, almond base gravy.
44. CHICKEN KORMA..... \$21.90 GF  
boneless chicken cooked rich gravy of cashew, onion, tomato base.
45. CHICKEN TIKKA MASALA..... \$21.90 GF  
marinated tandoori grilled chicken with capsicum tomato, onion base gravy.
46. KADAI CHICKEN..... \$21.90 GF NF  
boneless chicken with seasonal veggies done with ginger, garlic and grounded spices.
47. CHICKEN JALFREZI..... \$21.90 GF NF  
chicken cooked with assorted vegetables spices and garam masala.
48. MANGO CHICKEN..... \$21.90 GF  
rich gravy with mango puree, onion base and spices.
49. CHICKEN SAAGWALA..... \$21.90 GF NF  
rich in spinach, tomato, onion, base gravy cooked to perfection.
50. CHICKEN ROGAN JOSH..... \$21.90 GF NF  
cooked to perfection with rich gravy and spices.
51. CHICKEN VINDALOO..... \$21.90 GF NF  
Curry rich with spices for hot food lovers.
52. CHICKEN MADRAS..... \$21.90 GF NF DF  
delicious coconut base curry prepared in rich gravy and spices.
53. METHI MALAI MURG..... \$21.90 GF NF  
rich creamy curry made with chicken and fenugreek (methi).
54. KERALA CHICKEN..... \$21.90 GF  
grounded spices complimented with coconut, tempering touch of curry leaves
55. LEMON CHICKEN..... \$21.90 GF NF  
chicken curry flavoured with lemon and lime leaf.
56. CHICKEN DHANSAK..... \$21.90 GF  
a combination of hot spices with onion, tomato base and black lentils.
57. MURG SABZI..... \$21.90 GF NF  
chicken cooked in onion, tomato gravy complimented with spices, beans and peas

Please pick your spice level from MILD, MEDIUM, HOT

GF (Gluten) NF (Free) DF (Nut Free) V (Dairy Free)(Vegan)

• PLEASE NOTE SOME TRACES OF NUTS MAY BE FOUND IN SOME DISHES