

GOSHT MAINS - LAMB/BEEF/GOAT
(GOAT IS COOKED AND SERVED WITH BONE)
LAMB \$ 38.50, BEEF: \$35.50, GOAT \$40.50

48. **ROGAN JOSH (LAMB or BEEF or GOAT)** **GF NF**
cooked in a traditional onion tomato base gravy with traditional spices.
49. **VINDALOO - (LAMB or BEEF or GOAT)** **GF NF**
cooked in a onion tomato-based traditional gravy, vindaloo sauce, rich with spices. Bit on the hot side.
50. **KADAI - (LAMB or BEEF or GOAT)** **GF NF**
cooked in a traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
51. **SAAGWALA - (LAMB or BEEF or GOAT)** **GF NF**
smooth gravy of puréed fresh spinach, spices, tomato, herbs and onion base gravy.
52. **KORMA - (LAMB or BEEF or GOAT)** **GF**
cooked with cashew-based rich in flavour creamy gravy with spices.
53. **MADRAS - (LAMB or BEEF or GOAT)** **GF NF**
tempered with fresh herbs, cooked in rich fresh coconut-based gravy and spices.

SEAFOOD MAINS

54. **GOAN PRAWN CURRY** **\$36.50 GF NF**
cooked in fresh coconut-based gravy, coconut cream & ground spices.
55. **JHINGA PASANDA** **\$36.50 GF**
cooked in creamy cashew sauce & coconut cream with spices.
56. **KADAI - (PRAWN or Barramundi FISH)** **\$36.50 GF NF**
cooked in a traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
57. **MADRAS FISH CURRY** **\$37.50 GF NF**
tempered with fresh herbs, barramundi prepared in rich fresh coconut-based gravy and spices.

Indo Chinese Noodles

58. **VEGETARIAN NOODLES** **\$29.50 NF**
59. **CHICKEN NOODLES** **\$32.90 NF**

Tandoori Naan Bread

60. **BUTTER NAAN** **\$6.50**
butter refined plain flour naan.
61. **PLAIN NAAN (NO BUTTER)** **\$6.50**
refined plain flour naan.
62. **TANDOORI ROTI** **\$6.50**
flat round wholemeal bread.
63. **TANDOORI ROTI (NO BUTTER)** **\$6.50 V**
flat round wholemeal bread.
64. **GARLIC/LASOONI NAAN** **\$7.50**
garlic-flavoured tandoori naan.
65. **LACHHA PARATHA** **\$8.00 V**
butter refined separated layer paratha.
66. **ALOO PARATHA** **\$8.00 V**
filled with mashed potatoes and spices.
67. **CHEESE NAAN** **\$9.00**
stuffed with shredded cheese.

68. **CHEESE & GARLIC NAAN** **\$9.00**
stuffed with cheese flavoured with garlic.
69. **CHEESE & SPINACH NAAN** **\$9.00**
tuffing of cheese and spinach.
70. **GARLIC CHEESE & SPINACH NAAN** **\$9.00**
stuffing of cheese and spinach, garlic flavoured.
71. **CHEESE & ONION NAAN** **\$9.00**
naan stuffed with cheese and onion.
72. **GARLIC CHEESE & ONION NAAN** **\$9.00**
naan stuffed with cheese and onion, garlic flavoured.
73. **CHEESE & CHILLI NAAN** **\$9.00**
naan filled with cheese and green chili.
74. **GARLIC CHEESE & CHILLI NAAN** **\$9.00**
naan filled with cheese and green chili, garlic flavoured.
75. **PESHWARI NAAN** **\$9.00**
plain flour naan filled with a mixture of dried fruits.
76. **KEEMA NAAN** **\$10.50**
naan filled with spiced lamb mince.

BASMATI RICE

77. **STEAMED PLAIN RICE** **\$5.00**
78. **SMALL STEAMED PLAIN RICE** **\$2.50**
79. **SAFFRON RICE** **\$6.00**
80. **SMALL SAFFRON RICE** **\$3.00**
81. **JEERA RICE (CUMIN RICE)** **\$6.50**
82. **SMALL JEERA RICE (CUMIN RICE)** **\$3.25**
83. **COCONUT RICE** **\$6.50**
84. **SMALL COCONUT RICE** **\$3.25**

RAITA / YOGURT

85. **CUCUMBER RAITA** **\$5.50**
86. **PLAIN YOGURT** **\$4.00**

SALADS

87. **LACHHA ONION SALAD** **\$6.00**
onion rings garnished with chat masala and fresh lemon juice.
88. **GREEN SALAD** **\$9.00**
a healthy combination of sliced onion, tomato, cucumber, carrot.

PAPADUMS

89. **PAPADUMS (6PCS)** **\$6.00 Served**
With A Chutney Of Your Choice. Mango, Mint Or Tamarid.

CHUTNEYS AND PICKLE

91. **MANGO, MINT, TAMARIND** **\$2.00 EACH**
92. **PICKLES** **Complementary**

Dessert

93. **GULAB JAMUN** **\$5.99**
94. **RASMALAI** **\$6.99**
95. **MANGO KULFI** **\$6.99**
96. **PISTA KULFI** **\$6.99**
97. **ROSE KULFI** **\$6.99**

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ONCE RESTAURANT IS OPEN.



MONDAY TO SUNDAY
(DINNER ONLY)

The Pier, G 11/1 Pier Point Rd, Cairns City
QLD 4870.

Starters (appetisers)

VEGETARIAN APPETISERS

1. **SAMOSA (2PCS)** \$16.00 **NF V DF**
homemade pastry stuffed with spiced potato and peas deep fried served with tamarind
2. **MIX BHAJI** \$21.50 **GF NF V DF**
thinly sliced onion, potato, cauliflower, spinach, battered with chickpea flour and spices, deep fried, served with tamarind sauce.
3. **ONION BHAJI** \$21.50 **GF NF V DF**
thinly sliced onion battered with chickpea flour and spices, deep fried, served with tamarind sauce.
4. **MIRCH PAKORA (3pcs)** \$20.50 **GF NF V DF**
green chilies (seeds removed) stuffed with potatoes, battered with chickpea flour and spices, deep fried, served with tamarind sauce.
5. **SAMOSA CHAT** \$21.50 **NF**
crushed 1 samosa topped with chickpeas, chopped onion, tomato, spices, yogurt, and chutneys.
6. **TANDOORI PANEER TIKKA (4PCS)** \$26.00 **GF NF**
Indian cottage cheese, capsicum, onion, tomato, marinated in yogurt and spices, skewered in clay oven, served with mint chutney.
7. **PANEER CHILLI** \$25.00 **NF**
deep-fried Indian cottage cheese tossed with capsicum and onion in sweet sour tangy soy mild chili sauce.
8. **MANCHURIAN(12pcs)** \$26.50 **NF V DF**
deep fried grated balls of cauliflower, cabbage, carrot tossed in combination of sweet-sour tangy soy mild chili sauce.
9. **Chips Medium** \$8.50
Large \$10.50
10. **VEG PLATTER** \$41.50 **NF DF**
2pcs of samosa, mix bhaji, onion bhaji, served with a tamarind sauce.

NON VEGETARIAN APPETISERS

11. **TANDOORI CHICKEN TIKKA (5PCS)** \$23.50 **GF NF**
boneless chicken breast, marinated in yogurt and spices, skewered in clay oven, served with mint sauce.
12. **MALAI TIKKA (5PCS)** \$23.5 **GF**
boneless chicken breast, marinated with yogurt, cheese, cashews, spices, skewered in clay oven, served with mint sauce
13. **CHICKEN SEEKH KEBAB (4PCS)** \$26.50 **GF NF**
chicken mince rolls, mixed with herb, ginger, garlic and spices, skewered in clay oven, served with mint sauce.
14. **LAMB SEEKH KEBAB (4PCS)** \$28.00 **GF NF**
lamb mince rolls, mixed with herbs, egg, ginger, garlic and spices, skewered in clay oven, served with mint sauce.
15. **GOSHT BARRA (4 PCS OF LARGE CUTLETS OR 5 PCS OF SMALL CUTLETS)** \$32.50 **GF NF**
lamb cutlets marinated in yogurt, mint, coriander and spices, skewered in clay oven, served with mint sauce.

16. **CHILLI CHICKEN** \$29.50 **NF DF**
boneless chicken breast coated with plain flour tossed with onion and capsicum in sweet sour tangy soy mild chili sauce.
17. **TANDOORI PRAWN (10 PCS)** \$26.00 **GF NF**
prawns marinated in yogurt and spices, skewered in clay oven, served with mint sauce.
18. **NON-VEG PLATTER** \$46.50 **GF NF**
2-lamb cutlets, 2-chicken seekh kebab, 2-lamb seekh kebab, 2-chicken tikka, 2-malai tikka served with mint sauce.

Mains

PLEASE LET OUR STAFF KNOW IF YOU ARE VEGAN

VEGETARIAN MAINS

19. **DAL TADKA** \$28.00 **GF NF V**
split yellow lentils - tempered with aromatic spices and fresh herbs.
20. **DAL MAKHANI** \$28.00 **GF NF**
black lentils - slowly cooked to perfection, aromatic spices and creamy base.
21. **ALOO MATAR** \$28.00 **GF NF**
potatoes, green peas cooked together with spices and herbs.
22. **RAJMAH MASALA** \$28.00 **GF NF V**
red kidney beans cooked with onion, tomato, ginger, garlic, and grounded spices.
23. **CHANNA MASALA** \$28.00 **GF NF V**
tender chickpeas cooked with onion, tomato, ginger, garlic, and grounded spices.
24. **BOMBAY ALOO** \$28.00 **GF NF V**
carefully sculpted potatoes cooked with herbs and spices, dry dish.
25. **VEG JALFREZI** \$28.00 **GF NF**
sweet and tangy flavoured traditional onion gravy with aromatic spices and mix of seasonal vegetables.
26. **BHINDI MASALA** \$28.00 **GF NF**
chopped okra, onion, and tomato, herbs and spices sautéed together, towards semi-dry texture.
27. **BAINGAN KA BHARTA** \$31.00 **GF NF**
eggplant slowly cooked in tandoor, sautéed with peas, herbs & spices, towards semi-dry texture.
28. **VEG KORMA** \$31.00 **GF**
seasonal vegetables with cashew-based rich in flavour creamy gravy with spices.
29. **PANEER TIKKA MASALA** \$31.00 **GF**
cubes of Indian cottage cheese tossed with herbs, capsicum and onion in rich smooth cashew base butter sauce.
30. **PANEER BUTTER MASALA** \$31.00 **GF**
Indian cottage cheese cooked in rich smooth cashew base butter sauce.

31. **PANEER KADAI** \$31.00 **GF NF**
Indian cottage cheese, cooked in a traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
32. **PALAK PANEER** \$31.00 **GF NF**
smooth gravy of puréed fresh spinach and sautéed cubes of Indian cheese with grounded spices.
33. **SHAHI PANEER** \$31.00 **GF**
cubes of Indian cottage cheese, spices cooked in creamy cashew sauce.
34. **MALAI KOFTA** \$31.00
grated balls of cottage cheese, raisins, spices cooked with creamy cashew sauce.

CHICKEN MAINS (IN CHICKEN MAINS WE USE THIGH FILLETS)

35. **BUTTER CHICKEN** \$33.50 **GF**
marinated tandoori grilled tikka cooked in smooth cashew base butter sauce.
36. **CHICKEN KORMA** \$33.50 **GF**
cooked with cashew-based rich in flavour creamy gravy with spices.
37. **CHICKEN TIKKA MASALA** \$33.50 **GF**
marinated tandoori grilled tikka tossed with herbs, capsicum and onion, in smooth cashew base butter sauce and onion gravy.
38. **KADAI CHICKEN** \$33.50 **GF NF**
cooked in a traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
39. **CHICKEN JALFREZI** \$33.50 **GF NF**
sweet and tangy flavored traditional onion gravy with capsicum, onion, tomato and aromatic spices.
40. **MANGO CHICKEN** \$33.50 **GF**
cooked in a cashew and onion-based gravy with mango puree and spices.
41. **CHICKEN SAAGWALA** \$33.50 **GF NF**
smooth gravy of puréed fresh spinach, spices, tomato, herbs and onion base gravy.
42. **CHICKEN ROGAN JOSH** \$33.50 **GF NF**
cooked in a traditional onion tomato base gravy with traditional spices.
43. **CHICKEN VINDALOO** \$33.50 **GF NF**
cooked in a onion tomato-based traditional gravy, vindaloo sauce, rich with spices. Bit on the hot side.
44. **CHICKEN MADRAS** \$33.50 **GF NF**
tempered with fresh herbs, cooked in rich fresh coconut-based gravy and spices.

Biryani

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

45. **VEG BIRYANI** \$30.50 **GF NF**
46. **CHICKEN BIRYANI** \$35.50 **GF NF**
47. **LAMB BIRYANI** \$39.50 **GF NF**

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

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

Please pick your spice level from **MILD, MED, HOT**