

WIFI NETWORK: Marinades
PASSWORD: connectmarinades



MARINADES

— INDIAN CUISINE —

TEMPTATIONS OF INDIAN AROMA

BOOK A TABLE ONLINE

Please visit our website to order takeaway and delivery.

W: marinades Cairns.com.au

E: bookings.marinades@gmail.com

BYO WINE ONLY CORKAGE FEE APPLY \$10.00 PER BOTTLE

PLEASE LET OUR STAFF KNOW IF YOU ARE VEGAN

PLEASE NOTE THAT REPEATED FOOD ORDERS MAY DELAY YOUR SERVICE AND OTHER TABLES

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

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



Starters

1. **PAPADUMS (6PCS)**..... \$6.00
served with a chutney of your choice.mango, mint or tamarid.
2. **PAPADUM PLATTER** \$11.00
6pcs of papadums with mango, mint, tamarind chutney, pickle, onion tomato and raita.



Vegetarian Appetisers

3. **SAMOSA (2PCS)**..... \$16.00 NF V DF
homemade pastry stuffed with spiced potato and peas deep fried
served with tamarind sauce.
4. **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.
5. **ONION BHAJI**..... \$21.50 GF NF V DF
thinly sliced onion battered with chickpea flour and spices, deep fried, served
with tamarind sauce.
6. **SAMOSA CHAT** \$21.50 NF
crushed 1 samosa topped with chickpeas, chopped onion, tomato, spices,
yogurt, and chutneys.
7. **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.
8. **PANEER CHILLI(12PCS)**\$25.00 NF
deep-fried Indian cottage cheese tossed with capsicum and onion in sweet sour
tangy soy mild chili sauce.
9. **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.
10. **CHIPS**\$9.00
11. **VEG PLATTER**\$38.50 NF DF
2pcs of samosa, mix bhaji, onion bhaji, served with a tamarind sauce.

Non Vegetarian Appetisers

- 12. TANDOORI CHICKEN TIKKA (5PCS).....\$23.50** **GF NF**
boneless chicken breast, marinated in yogurt and spices, skewered in clay oven,
served with mint sauce.
- 13. 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.
- 14. GOSHT BARRA (5PCS)\$32.50** **GF NF**
lamb cutlets marinated in yogurt, mint, coriander and spices, skewered in clay oven,
served with mint sauce.
- 15. CHILLI CHICKEN (12PCS).....\$26.00** **NF DF**
boneless chicken breast strips coated with plain flour tossed with onion and capsicum
in sweet sour tangy soy mild chili sauce.
- 16. CHILLI PRAWNS (5PCS) & MUSSELS (7PCS).....\$26.00** **NF DF**
local prawns with tails and chilean mussels without shell
tossed with onion and capsicum in sweet sour tangy soy mild chili sauce.
- 17. TANDOORI PRAWN (10PCS).....\$27.00** **GF NF**
local prawns with tails marinated in yogurt and spices, skewered in clay oven,
served with mint sauce.
- 18. NON-VEG PLATTER\$44.50** **GF NF**
2-lamb cutlets, 2-lamb seekh kebab, 2-chicken tikka, 4-tandoori prawns
served with mint sauce.





Vegetarian Mains

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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. **RAJMAH MASALA** \$28.00 GF NF V
red kidney beans cooked with onion, tomato, ginger, garlic, and grounded spices.
22. **CHANNA MASALA** \$28.00 GF NF V
tender chickpeas cooked with onion, tomato, ginger, garlic, and grounded spices.
23. **BOMBAY ALOO** \$28.00 GF NF V
potatoes cooked with herbs and spices, dry dish.
24. **VEG JALFREZI** \$28.00 GF NF V
sweet and tangy flavoured traditional onion gravy with aromatic spices, herbs and mix of seasonal vegetables.
25. **BHINDI MASALA** \$28.00 GF NF V
chopped okra, onion, and tomato, herbs and spices sautéed together, towards semi-dry texture.
26. **PANEER KADAI** \$31.00 GF NF
Indian cottage cheese, cooked in a traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
27. **BAINGAN KA BHARTA** \$31.00 GF NF V
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, capsicum, onion, herbs, cashew base butter sauce and onion gravy.
30. **PANEER BUTTER MASALA** \$31.00 GF
Indian cottage cheese cooked in rich smooth cashew base butter sauce.
31. **PALAK PANEER** \$31.00 GF NF
gravy of puréed fresh spinach and sautéed cubes of Indian cheese with grounded spices.
32. **MALAI KOFTA** \$31.00
grated balls of cottage cheese, raisins, spices cooked with creamy cashew sauce.



Non Vegetarian Mains

(IN CHICKEN MAINS WE USE THIGH FILLETS)

- 33. BUTTER CHICKEN..... \$33.50 GF**
marinated tandoori grilled tikka cooked in smooth cashew base butter sauce.
- 34. CHICKEN TIKKA MASALA \$33.50 GF**
marinated tandoori grilled tikka, capsicum, onion, cashew base butter sauce and onion gravy.
- 35. MANGO CHICKEN \$33.50 GF**
cashew and onion-based gravy with mango puree and spices.



Recipe & Protein Options

SELECT YOUR RECIPE AND YOUR CHOICE OF PROTEIN

CHICKEN \$33.50 • BEEF \$35.50
LAMB \$38.50 • GOAT \$40.50

- 36. KORMA GF**
cashew-based rich in flavour creamy gravy with spices.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
- 37. KADAI GF NF**
traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
- 38. JALFREZI GF NF**
sweet and tangy flavored traditional onion gravy with capsicum, onion, tomato and herbs
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT.
- 39. SAAGWALA..... GF NF**
smooth gravy of puréed fresh spinach, spices, herbs and onion base gravy.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
- 40. ROGAN JOSH..... GF NF**
traditional onion tomato base gravy with traditional spices and herbs.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
- 41. VINDALOO GF NF**
onion tomato-based traditional gravy, vindaloo sauce, potatoes(2pcs), rich with spices.
Bit on the hot side.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
- 42. MADRAS GF NF**
tempered with fresh herbs, cooked in rich fresh coconut-based gravy and spices.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT



Recipe & Seafood Options

SELECT YOUR RECIPE AND YOUR CHOICE OF SEAFOOD

LOCAL PRAWN (WITH TAIL) \$37.50 • LOCAL BARRAMUNDI \$39.50
LOCAL SPANISH MACKEREL \$40.50 • CHILEAN MUSSEL (NO SHELL) \$32.50

43. **GOAN** **GF NF**
fresh coconut-based gravy, coconut cream, tamarind and grounded spices.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL
44. **PASANDA** **GF**
creamy cashew sauce & coconut cream with spices.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL
45. **KADAI** **GF NF**
traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL
46. **MADRAS** **GF NF**
tempered with fresh herbs, cooked in rich fresh coconut-based gravy and spices.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL
47. **VINDALOO** **GF NF**
onion tomato-based traditional gravy, vindaloo sauce, potatoes(2pcs), rich with spices.
Bit on the hot side.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL
48. **ROGAN JOSH** **GF NF**
traditional onion tomato base gravy with traditional spices, herbs.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL
49. **KORMA** **GF**
cashew-based rich in flavour creamy gravy with spices.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL



Biryani

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

50. **VEG BIRYANI** **\$30.50 GF NF**
51. **CHICKEN BIRYANI** **\$35.50 GF NF**
52. **LAMB BIRYANI** **\$39.50 GF NF**



Tandoori Naan Bread

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| 53. BUTTER NAAN \$6.50
butter refined plain flour naan. | 61. CHEESE & GARLIC NAAN \$9.00
stuffed with cheese flavoured with garlic. |
| 54. PLAIN NAAN (NO BUTTER) \$6.50
refined plain flour naan. | 62. GARLIC CHEESE
& SPINACH NAAN..... \$9.00
stuffing of cheese and spinach, garlic flavoured. |
| 55. TANDOORI ROTI \$6.50
flat round wholemeal bread. | 63. CHEESE & ONION NAAN \$9.00
naan stuffed with cheese and onion. |
| 56. TANDOORI ROTI (NO BUTTER) \$6.50 ✓
flat round wholemeal bread. | 64. CHEESE & CHILLI NAAN \$9.00
naan filled with cheese and green chili. |
| 57. GARLIC/LASOONI NAAN \$7.50
garlic-flavoured tandoori naan. | 65. PESHWARI NAAN \$9.00
plain flour naan filled with a mixture of dried fruits. |
| 58. LACHHA PARATHA \$8.00 ✓
butter refined separated layer paratha. | 66. KEEMA NAAN \$10.50
naan filled with spiced lamb mince. |
| 59. ALOO PARATHA..... \$8.00 ✓
filled with mashed potatoes and spices. | |
| 60. CHEESE NAAN \$9.00
stuffed with shredded cheese. | |



Sides

BASMATI RICE

67. STEAMED PLAIN RICE \$5.00
68. SMALL STEAMED PLAIN RICE \$2.50
69. SAFFRON RICE \$6.00
70. SMALL SAFFRON RICE \$3.00
71. JEERA RICE
(CUMIN RICE)..... \$6.50
72. SMALL JEERA RICE (CUMIN RICE) \$3.25
73. COCONUT RICE \$6.50
74. SMALL COCONUT RICE..... \$3.25

RAITA / YOGURT

75. CUCUMBER RAITA \$5.50
76. PLAIN YOGURT \$4.00

SALADS

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

CHUTNEYS AND PICKLE

79. MANGO, MINT, TAMARIND \$2.00 EACH
80. PICKLES Complementary

SIDE SAUCES

81. KORMA GRAVY \$11.00
82. ROGAN JOSH GRAVY \$11.00
83. BUTTER GRAVY/SAUCE \$11.00

PLEASE ASK OUR STAFF FOR OUR DESSERT MENU

Marinades Indian, a name that has been associated for last two decades as the epitome of Indian food & warm hospitality in Cairns. Founded by a Marathi couple, their passion for food and hospitality is what earned a name for Marinades and hit the chords of the locals and tourists alike.

After remaining at the top of the game all these years Marinades changed hands to a passionate person hailing from holy city of Amritsar (a city in the northern state of Punjab known for its rich culture and food). Adding his own Punjabi touch to the cuisine, he wants to share his passion for food and hospitality with his customers.

Our team includes veteran chefs that hail from different regional parts of India, adding to the diversity and authenticity of taste we are offering. Our focus is to delivery you lite, appetizing and flavor full Indian dishes.

WE HAVE TAKEN EFFORTS TO MAINTAIN THE HIGH EXPECTATIONS OF WORLD-RENOWNED INDIAN FOOD BY OFFERING AUTHENTIC TASTE AND REAL FLAVOURS. THE IMMACULATE AMBIANCE OF THE GOLDEN ERA, EXTRAVAGANT HOSPITALITY & DELICIOUS FOOD COLLECTIVELY ENSURING AN EXPERIENCE OF REAL INDIAN DINING.

Marinades Indian Cuisine is the place to visit for people who are looking to experience a wide range of rustic and authentic Indian delicacy.



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