



# Incredible India

*House of Flavours*

अतिथि देवो भवः।

Guest is God

*Incredible India restaurant started with a determined vision of capturing the flavors, colors, and hospitality of the exquisite tradition and diverse culture that makes India. The founders of incredible India strive for constant perfection and innovation. Our partners, chefs, and staff take tremendous pride and pleasure in creating and serving every meal with an incredible experience to go with it.*

*At the heart of the business is devotion to authentic, freshly prepared Indian food. We love to know our patrons, their preferences, tastes and how they feel about our food and restaurant. We have been humbled by the support and are ever more committed to our customers' culinary delight.*

## ENTRÉE

**VEGETABLE SAMOSAS (df)** **\$11.90**

Triangular pastry filled with potatoes, green pea & sultanas.

**ONION BHAJI (df/gf)** **\$11.90**

Onions blended in spices & chickpea flour then fried to perfection.

**VEGETABLE MANCHURIAN** **\$22.90**

Vegetable balls stir fried in garlic and soya sauce.

**INCREDIBLE PRAWNS (gf)** **\$22.90**

Prawns cooked in butter, garlic, salt and pepper.

**CHICKEN TIKKA (gf)** **Entree \$18.90 Main \$32.90**

Tender boneless chicken marinated in tandoori spice mix then smoked in the tandoor.

**CHICKEN ACHARI TIKKA (gf)** **Entree \$18.90 Main \$32.90**

Tender boneless chicken marinated in yogurt and pickling spices then smoked in the tandoor.

**SEEKH KEBAB (gf)** **\$18.90**

Lamb mince marinated with herbs & tandoori spices cooked on skewers in tandoor.

**TANDOORI CHICKEN (gf)** **Entree \$18.90 Main \$32.90**

Secret lies in Marination Process. A tender piece of chicken marinated in our traditional spice mix together with yogurt cooked in tandoor.

**LAMB CHOPS (gf) (Chef's Special)** **\$25.90**

Lamb chops marinated with herbs & tandoori spices. Cooked on skewers in tandoor.

**MIXED PLATTER (gf)** **\$28.90**

Chicken Tikka, Seekh Kebab, Onion Bhaji (2 pieces each)

**TANDOORI PLATTER (gf)** **\$29.90**

Chicken Tikka, Chicken Achari Tikka, Lamb Chops (2 pieces each)

## TEMPTATIONS

**PLAIN DOSA (gf,df)** - no stuffing **\$20.90**

**MASALA DOSA (gf,df)** - stuffed with tempered potato mash **\$23.90**

**PANEER DOSA (gf)** - stuffed with tempered homemade cottage cheese **\$25.90**

**CHICKEN DOSA (gf,df)** - stuffed with tempered chicken **\$26.90**

**MALAI SOYA CHAAP** **\$22.90**

A rich creamy, vegetarian dish made from Soy protein sticks marinated in a yougurt, cream and Cashew based sauce

**CHILLY PANEER** **Gravy / Dry \$22.90**

Homemade cottage cheese batons cooked with chilli sauce along with onion and capsicum.

**CHILLY CHICKEN** **Gravy / Dry \$27.90**

Chicken cooked with chilly sauce along with onions and capsicum.

**CHICKEN MANCHURIAN** **Gravy \$27.90**

Chicken cooked with soy sauce, ginger, garlic.

**CHICKEN 65** **\$27.90**

Delicious, juicy, spicy, red, deep fried chicken chunks.

## SIGNATURE CURRIES

**CHICKEN ACHARI (gf)** **\$27.90**

Chicken cooked in rich cashew gravy and flavours enhanced with pickling spices.

**DESI KUKKAD (gf,k)** **\$27.90**

Chicken with bone cooked in homestyle gravy.

**RADDA LAMB / GOAT (gf,k)** **\$28.90/\$30.90**

90% Meat, Meat slow cooked with dark spices in thick onion tomato gravy.

**KADAI CHICKEN (gf)** **\$27.90**

Chicken cooked with ginger garlic in tomato-based sauce, onions, capsicum with fresh ground spices known as kadai masala cooked in a kadai (a type of Indian wok)

**GOAT CURRY (gf,df,k)** **\$30.90**

Succulent boneless goat slow cooked in traditional Indian warm spices and crushed tomatoes.

## THE CLASSICS

**A dish that needs very little introduction. A must for the beginner & a continuance for them who enjoy Indian Cuisine.**

**BUTTER CHICKEN (gf) \$25.90**

Tender morsels of boneless tandoori chicken finished in a mild creamy tomato-based sauce.

**KORMA CHICKEN / LAMB (gf) \$27.90/\$28.90**

Cooked in onion and cashew gravy blended in herbs and spices.

**MANGO CHICKEN (gf) \$27.90**

A delicate mild dish, tender boneless chicken simmered in mango and fresh cream.

**JALFREZI CHICKEN / LAMB (gf) \$27.90/\$28.90**

Boneless chicken /Lamb cooked in chef's unique gravy with onions and capsicum.

**LAMB ROGAN JOSH (gf,df,k) \$28.90**

Succulent boneless lamb slow cooked in traditional Indian warm spices and crushed tomatoes.

**TIKKA MASALA (gf,k) CHICKEN \$27.90 LAMB \$28.90 GOAT \$30.90**

Cooked in delicious thick tomato sauce, onions, capsicum with Indian herbs.

**MADRAS (gf,df,k) CHICKEN \$27.90 LAMB \$28.90 GOAT \$30.90**

A delicious curry from South India based on onion & tomato gravy finished with mustard seeds, coconut cream & desiccated coconut.

**VINDALOO (gf,df) CHICKEN \$27.90 LAMB \$28.90 GOAT \$30.90**

Boneless chicken/meat cooked in a fine hot tangy masala base with grounded spices.

**SAAG (gf) CHICKEN \$27.90 LAMB \$28.90 GOAT \$30.90**

A lightly spiced fresh spinach puree finished with a dash of fresh cream.

**MASALA (gf) FISH \$32.90 PRAWN \$32.90 SCALLOP \$34.90**

Seafood cooked in a spicy Punjabi style gravy.

**MALABARI (gf,df) FISH \$32.90 PRAWN \$32.90 SCALLOP \$34.90**

Prawns / Scallops cooked in tamarind, coconut & jaggery.

**BUTTER (gf) PRAWN \$32.90 SCALLOP \$34.90**

Prawns /Scallops flamed in butter then finished in a creamy mild puree of tomato curry.

## VEGETARIAN DELIGHT

|                                                                                                |                |
|------------------------------------------------------------------------------------------------|----------------|
| <b>DAL TADKA (gf,df,v,k)</b>                                                                   | <b>\$22.90</b> |
| Yellow lentils stewed and finished with garlic.                                                |                |
| <b>DAL MAKHANI (gf)</b>                                                                        | <b>\$23.90</b> |
| Black lentils & red kidney beans stewed on a slow fire overnight finished with cream & butter. |                |
| <b>PUMPKIN MADRAS (gf,df,v,k)</b>                                                              | <b>\$23.90</b> |
| Pumpkin cooked with mustard seeds in onion coconut-based gravy.                                |                |
| <b>MALAI KOFTA</b>                                                                             | <b>\$23.90</b> |
| Potato & cottage cheese balls cooked in a rich cashew nut gravy.                               |                |
| <b>ALOO GOBI (gf,df,v)</b>                                                                     | <b>\$22.90</b> |
| Potatoes and cauliflower cooked in assorted spices in onion and tomato gravy.                  |                |
| <b>VEGETABLE JALFREZI (gf,df,v)</b>                                                            | <b>\$22.90</b> |
| A flavourful curry stir fried with assorted vegetables with spiced tomato-based gravy.         |                |
| <b>VEGETABLE KORMA (gf)</b>                                                                    | <b>\$22.90</b> |
| A mild curry in a delicious creamy and grounded cashew gravy.                                  |                |
| <b>SAAG PANEER / ALOO (gf)</b>                                                                 | <b>\$23.90</b> |
| Homemade cottage cheese / Aloo cooked in spinach-based gravy.                                  |                |
| <b>BUTTER PANEER (gf)</b>                                                                      | <b>\$23.90</b> |
| Homemade cottage cheese cooked in a mild creamy tomato-based sauce.                            |                |
| <b>PANEER TIKKA MASALA (gf)</b>                                                                | <b>\$23.90</b> |
| Cooked in delicious thick tomato sauce, onions, capsicum with Indian herbs.                    |                |
| <b>KADAI PANEER / VEGETABLES (gf)</b>                                                          | <b>\$23.90</b> |
| Homemade cottage cheese or vegetables cooked in onion and capsicum gravy.                      |                |
| <b>PANEER ACHARI (gf) (Chef's Special)</b>                                                     | <b>\$24.90</b> |
| Paneer cooked in rich cashew gravy and flavours enhanced with pickling spices.                 |                |

## NAWABI TREASURE - BIRYANI (gf)

### DUM BIRYANI

**VEG \$22.90    CHICKEN \$27.90    LAMB \$28.90    GOAT \$30.90**

Veg /Meat layered between layers of fragrant long grained basmati rice and cooked on dum (steaming over heat) after sealing the vessel with dough served with raita .

**v - Vegan | d/f - Dairy Free | g/f - Gluten Free | k - Keto**

Note: Whilst proper care is taken in preparing all the food. Please be advised that we are not able to ensure the complete Allergen Safety.

## BANQUET (Minimum 2 People)

**NON VEGETARIAN BANQUET Includes House Drink** **\$65.00**

**ENTRÉE** – Chicken Tikka, Seekh Kebab, Onion Bhaji per person

**MAINS** – Butter Chicken, Lamb Rogan Josh, Vegetable Korma

**PLAIN NAAN AND PLAIN RICE**

**DESSERT** – Mango Kulfi

**VEGETARIAN BANQUET Includes House Drink** **\$55.00**

**ENTRÉE** – Onion Bhaji, Samosa per person

**MAINS** – Dal Makhani, Vegetable Korma, Kadai Paneer

**PLAIN NAAN AND PLAIN RICE**

**DESSERT** – Mango Kulfi

## BREADS

Fresh homemade bread straight from the tandoor is the best way to enjoy Indian Food

**PLAIN NAAN** **\$5.50**

**BUTTER NAAN** **\$6.50**

**GARLIC NAAN** **\$6.50**

**CHEESE NAAN** **\$7.90**

**GARLIC CHEESE NAAN** **\$8.50**

**CHILLI NAAN** **\$7.90**

**KASHMIRI NAAN (COCONUT, DRY FRUITS, SULTANA)** **\$8.90**

**TANDOORI ROTI** **\$5.50**

**ALOO PARANTHA** **\$9.90**

**KEEMA NAAN** **\$12.90**

**GLUTEN FREE ROTI** **\$7.90**

*Please see one of our lovely staff for more assistance*

## RICE

**EXTRA PLAIN RICE small \$4.00 large \$6.00**

**JEERA RICE** **\$9.90**

**CAULIFLOWER RICE - KETO** **\$12.90**

## SIDES

**POPPADUM 4pcs** **\$5.00**

**PICKLE** **\$5.00**

**MINT CHUTNEY** **\$5.00**

**MANGO CHUTNEY** **\$5.00**

**TAMARIND CHUTNEY** **\$5.00**

**SLICED ONIONS** **\$9.90**

**KUCHUMBER SALAD** **\$11.90**

**INDIAN SALAD** **\$11.90**

**RAITA** **\$5.00**

**CHUNKY FRIES** **\$7.90**