



VEGETARIAN



DAL MAKHANI \$16.00

Slow cooked lentils in cream and butter

VEGETABLE JALFREZI \$16.00

Vegetables seasoned with spices and fresh herbs

ALOO MATTAR \$16.00

Potatoes and peas slow cooked with spices and aromatic

PEAS AND MUSHROOM \$16.00

Mildly spiced, cooked with flavour of cumin seeds and diced tomatoes

SAAG PANEER \$18.00

Spinach with cubed potatoes and paneer cooked in mild spices

CHANNA MASALA \$16.00

Chick peas tossed with onions, tomatoes, green chillies and coriander

PANEER MAKHANI \$18.00

Home made cottage cheese in an 'all time favourite curry'

MIXED VEGETABLE KORMA \$16.00

Vegetables simmered in a cashew and almond flavoured curry

PANEER BUTTER MASALA \$18.00

Cottage cheese cubes tossed with onion and capsicum Cooked in a rich, creamy tomato based sauce

KADAI PANEER \$18.00

Cottage cheese quick tossed with coriander, ginger, green chillies and fenugreek cooked in a tomato sauce

ALLOO BAIGAN MASALA \$18.00

Diced eggplant and potato curry



RICE

SAFFRON RICE

Basmati rice aromatised with saffron and cumin \$3.50

PEAS PUALO

Basmati rice cooked with fresh peas \$9.00

COCONUT RICE

Basmati rice tossed with coconut and coriander \$9.00

LEMON RICE

Basmati rice flavoured with lemon zest and mild spices \$9.00

BIRYANI

Basmati rice slow cooked with mild spices, flavoured with cardamom, cloves and fresh coriander

Chicken	\$15.00
Lamb	\$16.00
Prawn	\$18.00
Vegetarian	\$15.00

BREADS

ROTI

Wholemeal bread \$3.50

PLAIN PARATHA

Soft bread made from wholemeal bread \$3.50

ALLOO PARATHA

Soft plain flour bread with potato filling \$4.50

GOBI PARATHA

Soft plain flour bread with cauliflower filing \$4.90

KHEEMA PARATHA

Soft plain flour bread with spiced lamb mince filing \$4.90

CHEESE AND SPINACH PARATHA

Soft plain flour bread filled with cheese and spinach \$4.90

SIDES

RAITA, MANGO CHUTNEY, PICKLES AND PAPADAMS

\$4.00 each

NOU

INDIAN & VEGAN



TAKEAWAY MENU

PHONE: 0492961734
NOUINDIAN.COM.AU

MACARTHUR CENTRAL
SHOPPING CENTRE
LEVEL 1, 255 QUEEN ST
BRISBANE

ENTREE

ONION BHAJI \$8.00

Sliced onions laced in chickpea flour (v)(veg)

VEGETABLE SAMOSAS \$8.00

Curried vegetable encased in home made pastry (veg)(veg)

MURGH ANGAARE \$11.00

Firey birds-eye chilly marinated chicken breast roasted in the exotic tandoor oven 🌶️

BARAH AKBARI CHAAP \$15.00

Lamb cutlets marinated with cheese, yoghurt and vinegar, with predominant flavour of royal cumin and pepper

HARIYALI KEBAB \$11.00

Chicken marinated with coriander, mint and mild spices

LASONI MURGH \$11.00

Chicken marinated with yoghurt and cheese, flavoured with garlic

CHICKEN TIKKA \$17.00

Marinated in a unique blend of yoghurt and spices and grilled

MAINS

ALL MAINS ARE AVAILABLE IN MILD, MEDIUM OR HOT SPICE LEVEL

KORMA

Cashew and almond flavoured curry

Chicken / Beef

\$17.00

Lamb

\$18.00

Prawns

\$22.00

VINDALOO

The classic 'goan' 🌶️🌶️🌶️

Chicken / Beef

\$17.00

Lamb

\$18.00

Prawns

\$22.00

KADAI

Tomato, coriander and green chillies based curry finished with fenugreek leaves 🌶️

Chicken / Beef

\$17.00

Lamb

\$18.00

Prawns

\$22.00

SAAGWALA

Spinach curry sautéed with ginger

Chicken / Beef

\$17.00

Lamb

\$18.00

Prawns

\$22.00

v = vegan
veg = vegetarian
🌶️ = medium spice
🌶️🌶️ = hot spice

MAINS

ALL MAINS ARE AVAILABLE IN MILD, MEDIUM OR HOT SPICE LEVEL

CHICKEN TIKKA MASALA \$17.00

Thick tomato curry sautéed with onion and capsicum 🌶️

LAMB MADRAS \$18.00

Lamb curry infused with coconut and south indian spices

MYSORE CHILLI BEEF \$18.00

Chef's speciality from south India, spiced with red chillies, cumin, ginger, mustard and curry leaves

BUTTER CHICKEN \$17.00

The "all time favourite"

CHETTINAD (CHICKEN OR LAMB) \$18.00

A hot classical South Indian dish from the region of Chettinad

FISH CURRY \$17.00

Fish simmered in tomato, five spice mix and delicately flavoured

PRAWN MASALA \$22.00

Prawns simmered in aromatic creamy sauce with capsicum and tomatoes

ROGAN JOSH \$18.00

Lamb speciality laced with kashmiri spices

DAKSHINI PRAWN \$22.00

Prawns cooked in coconut based sauce

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