

ALOO GOBI MATAR

A popular Indian dish where potato, cauliflower and green peas are cooked with onion, tomato and garnished with coriander & ginger.

ALOO PALAK

Fresh spinach and potato are cooked together with less spices and tempered with fresh garlic.

BOMBAY POTATO

Indian dry dish of boiled potatoes tempered with dry spices, curry leaves and finished with fresh coriander leaves.

BUTTER PANEER

\$18.95

Cubes of Indian cheese (paneer)prepared in fresh tomato and cashew nuts gravy finished with fenugreek powder.

\$18.95

Cubes of Indian cheese cooked in smooth creamy fresh spinach sauce finished with Indian spices.

METHI PANEER

A popular Indian cottage cheese dish made in onion, tomato and cashew nut gravy flavoured with ample fenugreek leaves.

HANDI PANEER

\$18.95

Cottage cheese cooked in Milan special fried onion and cashew gravy finished with coriander and ginger.

MATAR PANEER

\$18.95

Cubes of cheese and green peas cooked in onion, tomato and cashew nut gravy, finished with cream.

base gravy. All-time favourite in our desi community.

PANEER BUTTER MASALA

Cubes of Indian cheese (paneer) cooked in rich and creamy tomato

Paneer and bell pepper cooked in Indian gravy masala flavoured with freshly ground spices like coriander seeds, whole red chillies.

VEGETABLE SAAGWALA

Fresh seasonal veggies cooked in smooth creamy spinach sauce, garnished with fried garlic.

MALAI KOFTA

\$18.95

Dumplings of paneer mixed with green cardamom powder and cooked in rich cashew nut gravy.

VEGETABLE MASALA

Fresh seasonal veggies cooked in onion, tomato and cashew gravy. Finished with cream and pinch of sugar

VEGETABLE KORMA

Fresh seasonal veggies cooked in our special korma gravy and flavoured with rose water.

SUBI DAL

A healthy and nutritious thick yellow lentil soup with a variety of vegetables. Lightly spiced and cooked to perfection.

YELLOW DAL TADKA \$18.00
A popular Indian dish where cooked spiced lentils are finished with a tempering made of ghee/ oil and spices

VEGETABLE JALFREZI ()

Seasonal boiled veggies and bell pepper cooked in tomato, cashew gravy, finished with cream.





Coke \$3.50 Coke Zero \$3.50 Lemonade \$3.50 \$3.50 Fanta Solo \$3.50



PLAIN BASMATI RICE \$4.95 SAFFRON RICE \$5.50 **COCONUT RICE** \$5.50 **PEAS PULAO** \$5.50 JEERA (CUMIN) RICE \$5.50 **LEMON RICE** \$5.50



PLAIN NAAN	-	\$4.95
GARLIC NAAN	-	\$5.25
BUTTER NAAN	-	\$5.95
TANDOORI ROTI	-	\$4.95
CHEESE NAAN	-	\$5.50
CHEESE & SPINACH	-	\$5.50
CHEESE & GARLIC	-	\$5.50
PESHAWARI NAAN	-	\$5.50
PANEER KULCHA	-	\$5.95
BREAD BASKET	-	\$14.95

Please note any additional toppings in naan such as chilli, onion etc. will cost extra \$1.

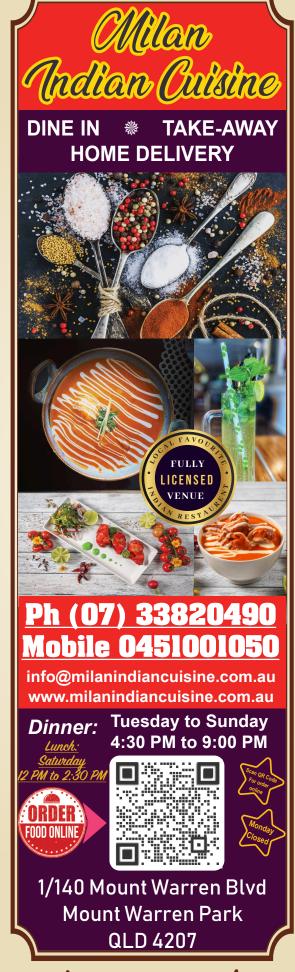


gan option also available, please specify at the time of













VEGETARIAN SAMOSA (2Pcs.)

\$8.95

Fine triangular home-made puff pastry fill with mashed potato and peas warmly tempered with crushed light spices, Deep fried till golden brown. served with mint and tamarind sauces.

ONION BHAJI (4Pcs.)

Thinly sliced onion and chickpea flour fritters. Deep-fried till golden brown colour and serve with tamarind and mint sauce

\$4.00 PAPPADUMS (4Pcs.)

Pappadums is a thin crispy round lightly Spiced wafer served with mint sauce

PANEER MALAI TIKKA (4Pcs.)

\$17.50

Home-made cottage cheese marinated in flavourful herbs, spices and cream cheese. Served with malai sauce

CHEESE CHILLI \$17.95

Cubes of Indian cheese (Paneer) seasoned and pan fried with onion capsicum and hot chili sauce.

PANEER 65

Quick snack of Madras. Deep fried marinated (chilli ginger garlic and yoghurt) cubes of Panner Crunchy flavour of Curry leaves.



MANGO CHUTNEY	-	\$3.00
MANGO PICKLE	-	\$3.00
POPPADUM	-	\$4.00
MINT SAUCE	-	\$5.00
CUCUMBER RAITA	-	\$5.50
PLAIN YOGHURT	-	\$5.00
SIDE ACCOMPANIMENTS	-	\$10.50

(Mango chutney, Raita, Mango pickle)

lease note that with all FOOD ALLERGIES, care is taken catering for special requirements. It must be also noted that ithin premises we handle nuts, seeds, seafood, shellfish, flou wheat, eggs, and dairy products. Customer requests will be catered for to the best of our abilities, however the decision to consume a meal is the responsibility of the diner.





CHICKEN TIKKA (G/F)(4Pcs.)

\$14.50

\$23.00

Called the King of kebabs. Boneless chicken Marinated with Indian spices and yoghurt then cooked in clay tandoori oven. Served with homemade mint sauce and lemon.

CHICKEN MALAI TIKKA (G/F)(4Pcs.)

Succulent boneless Chicken marinated in flavoured herbs, spices, cream cheese and yoghurt, cooked in tandoori Oven to melt in mouth. Served with creamy malai sauce.

CHILLI CHICKEN \$18.00

Indo-Chinese dish prepared with small pieces of chicken deepfried and then toasted with onion, capsicum and chilli sauce.

Quick snack of Madras, Deep fried marinated (chilli ginger garlic and yoghurt) chicken tossed with curry leaves.

LAMB SEEKH KABAB (4Pcs.) \$16.50

Succulent Lamb mince mixed with flavoured spices and skewered, cooked in tandoori clay oven, unique delicacy of north India. Served with home-made mint sauce.

LAMB CUTLET (4Pcs.)

Tender lamb cutlets marinated with ginger, garlic, yoghurt and aromatic spices, cooked in clay oven. Served with homemade mint sauce. A super delicacy of royal family of nawabs.

NON VEG MIX PLATTER (4Pcs.) \$20.50

A combination of chicken tikka, chicken Malai tikka, Lamb seekh kebab and lamb cutlet. Served with homemade mint sauce.



SLICE ONION \$4.95 **GARDEN SALAD** \$7.95 **KACHUMBER SALAD** \$7.95



GULAB JAMUN \$10.00





BUTTER CHICKEN (G/F)

\$19.95

All-time favourite chicken tikka dish prepared in fresh tomato and cashew nut gravy.

CHICKEN KORMA (G/F)

\$19.95

A mild rich creamy cashew nut gravy touched with mild spices and flavoured with kewra essence.

MANGO CHICKEN (G/F)

\$19.95

Mild chicken tikka cooked in cashew and mango gravy.

\$24.95 LAMB CUTLETS ROGAN JOSH (G/F)

Clay oven cooked lamb cutlet dipped in rogan josh gravy.

MILAN SPECIAL GOAT CURRY (G/F) \$22.50

Tender meat of goat with bone cooked in their own juice with onion and tomato flavoured with whole Indian spices.

PRAWN & POTATO CURRY (G/F)

This curry is a simple delicious & flavoured dish. made with prawns, potatoes onion, tomato & ground spices.

PANEER BUTTER MASALA (G/F)

\$18.95

\$22.00

Cubes of Indian cheese (Paneer) cooked in rich and creamy tomato base gravy. All-time favourite in our desi community.

DAL MAKHNI (G/F)

\$18.00

A harmonious blend of whole black lentils, tomato, ginger and garlic, simmered for long hours for that unique flavoured, finished with cream and butter.



Basmati rice cooked in traditionally aromatic spices with your choice of meat, veggies and fresh herbs.

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Vegetable	-	\$16.50
Chicken	-	\$18.75
Lamb	-	\$19.75
Prawn (6Pcs.)	_	\$21.50



FRENCH FRIES \$6.00 **CHICKEN NUGGETS & CHIPS** \$11.95 **BUTTER CHICKEN & RICE** \$13.00 \$13.00 MANGO CHICKENS & RICE



Select your Meat

Chicken - \$19.95

Beef - \$20.95 Lamb - \$21.95

Prawn - \$22.00

Select your Traditional Curry -

MILAN'S SPECIAL CURRY (chicken, lamb, beef)

Authentic North Indian style gravy made of fried onion paste and whole Indian spices.

BUTTER (chicken, lamb, beef)

All time favourite red gravy made of fresh tomato and cashew nut.

KORMA (chicken, lamb, beef)

A mild rich creamy cashew nuts gravy touched with mild spices and flavoured with kewra essence.

MADRAS (chicken, lamb, beef, prawn)

Traditional coconut south Indian curry infused with mustard seeds and curry leaves.

TIKKA MASALA (chicken, lamb, beef, prawn)

Rich tomato and onion masala gravy cooked with sautéed onion and capsicum.

ROGAN JOSH (chicken, lamb, beef)

Indian classic Kashmiri style gravy now popular around the globe, A perfect blend of Kashmiri spices and fried onion gravy.

BOMBAY (chicken, lamb, beef)

Onion, tomato, potato and cashew nut-based Bombay style curry tempered with dry spices and garnished with fried curry leaves.

VINDALOO (chicken, lamb, beef, prawn)

A traditional Goan curry influenced by Portuguese made with hot whole spices and malt vinegar.

DHANSAK (chicken, lamb, beef)

Dhansak is a popular Indian dish, originated from Parsi community, it is made by a mixture of lentils and dhansak masala.

SAAGWALA (chicken, lamb, beef)

A healthy fresh spinach puree dish made with light spices and finished with a touch of cream.

METHI (chicken, lamb, beef)

A popular Indian dish made with onion, tomato and cashew nut gravy, tempered with ample amount of fenugreek leaves.

JALFREZI (chicken, lamb, beef)

A local stir-fried dish made with onion, tomato and bell pepper.

HANDI (chicken, lamb, beef)

A north Indian dish cooked in Milan special fried onion gravy. Finished with coriander and ginger.

KADHAI (chicken, lamb, beef)

A popular dish from north frontier cuisine where meat is cooked in a spicy gravy along with onions and tomato.

COCONUT GOAN CURRY (prawn)

Traditional coconut-based gravy. Flavoured with mustard seeds and curry leaves.

