

Entrees

Served with salad and mint/sweet tamarind sauce

Samosa - 9.0 (2 pieces)

Home-made pastry cones filled with spiced vegetables
DF | NF

Vegetable Pakora - 9.0 (4 pieces)

Garden-fresh vegetables fried in mildly spiced chickpea flour batter
Vegan | DF | NF

Onion Bhaji - 10.0

Onion rings in chickpea flour batter and deep-fried
Vegan DF | GF | NF

Fish Pakora - 11.0

Delicious Basa fish marinated with ginger, garlic, lemon, chickpea flour and deep fried
DF | GF | NF

Aloo Tikki Chat - 10.0 (3 pieces)

Potato rounds spiced with turmeric, ginger, chat masala, shredded coriander and onion served with mint and tamarind chutney
NF | GF

Seekh Kebab - 10.0 | 15.0

(E - 3 pieces | MC - 6 pieces)
Minced lamb and chicken with herbs and spices, finger rolled and grilled in the tandoor
DF | GF | NF

Tandoori dishes

Served with a fresh garden salad and mint sauce

Chicken Tikka - 12.90 | 20.0

(E - 4 pieces | MC - 8 pieces)
Tender pieces of boneless chicken marinated in mild spices and yoghurt and roasted in our tandoor
GF | NF

Murg Malai Tikka - 12.90 | 20.0

(E - 4 pieces | MC - 8 pieces)
Tender chicken fillets smothered in a wet rub of yoghurt, aromatic spices, fresh herbs and roasted in our tandoor
GF | NF

Fish Tikka - 22.90

Cubes of Barramundi filets marinated in mild spices, herbs and yoghurt, then grilled in our tandoor
GF | NF

Garlic Prawn Tandoori - 22.90 (8 pieces)

Delicious juicy prawns in chef's special marinade, roasted in our tandoor
GF | NF

Traditional Curries

Korma - 19.90

(Beef/Lamb/Chicken) Cooked in coconut cream and cashews with a touch of ginger, garlic and mild spices
GF

Malabari Curry - 19.90

(Beef/Lamb/Chicken) Cooked in coconut cream and curry leaves with a touch of ginger, garlic and tamarind
DF | GF | NF

Madras Curry - 19.90

(Beef/Lamb/Chicken) Cooked in the traditional South Indian style infused with coconut, mustard and freshly ground spices
DF | GF | NF

Saag Ghosht - 19.90

(Beef/Lamb/Chicken) Spinach based curry with ginger and garlic blended to a fine paste
DF | GF | NF

Vindaloo - 19.90

(Beef/Lamb/Chicken)
A traditional hot spiced curry with chillies, mustard and vinegar base
DF | GF | NF

Beef

Beef Bukhara - 19.90

Spiced with cashew, cinnamon, tomatoes and onions blended to a fine paste
DF | GF

Lamb

Lamb Rogan Josh - 19.90

Flavoured with cinnamon, sun-dried Kashmiri chillies and green cardamom
DF | GF | NF

Lamb Korma - 19.90

Seasoned with yogurt, cashews, ground spices, garlic and ginger
GF

Bhoona Ghosht - 19.90

Smokey flavoured North Indian curry of tender lamb cooked in a gravy of tomatoes and onions, flavoured with fresh coriander, ginger, cloves and cumin
DF | GF | NF

Chicken

Butter Chicken - 19.90

Tender pieces of chicken fillets roasted in our tandoor, cooked in a rich, creamy tomato sauce
GF | NF

Chicken Korma - 19.90

Flavoured with special garam masala, cashews and coconut milk
GF

Laxmi's Special Chicken Curry - 19.90

Tender chicken fillets with vegetables, cooked in chilli, coriander, mint and ginger
GF | NF

Saag Chicken - 19.90

Spinach based curry with ginger and garlic blended to a fine paste
DF | GF | NF

Murg Malai Tikka Masala - 22.90

Succulent chicken char grilled in our tandoor and served in a creamy sauce of cardamom and fennel
GF

Seafood

Butter Prawns - 24.90 (8 Pieces)

Pan-fried prawns cooked in a rich, creamy tomato sauce
GF | NF

Goan Fish Curry - 24.90

Delicious Basa chunks cooked in the traditional Goan style with curry leaves and paprika
DF | GF | NF

Malabari Curry - 24.90 (Prawns/ Fish)

Cooked in coconut cream and onions with a touch of ginger, garlic and mild spice
GF | NF

Chef's specials

Chicken Tikka Masala - 22.90

A typical North Indian home-style tandoori chicken tikka in medium hot spices with capsicum, onion and tomato
GF | NF

Goat Curry - 22.90

Tender goat pieces flavoured with ginger, garlic, tomatoes and onions cooked in thick bottom pot on a slow fire
DF | GF | NF

Lamb Shanks - 24.90

Succulent lamb shank slowly cooked overnight with chef's selected spices, served with pulao rice and salad
GF | NF

Seekh Kebab Masala - 22.90

Minced lamb and chicken roasted in our tandoor and sautéed in a blend of spices with onions and capsicum
GF | NF

Vegetarian

Alu Gobi - 15.90

Potato and cauliflower curry with mild spices
Vegan DF | GF | NF

Alu Channa - 16.90

Potato and chickpea curry cooked with onion, tomato and fresh coriander
Vegan | DF | GF | NF

Daal Makhani - 16.90

Lentils and kidney beans cooked overnight with spices and cream
GF | NF

Daal Tarka - 15.90

Mild yellow lentils cooked with homemade spices
Vegan | DF | GF | NF

Eggplant Curry - 16.90

A unique blend of eggplant with tomato and onion, flavoured with ginger and tamarind
Vegan | DF | GF | NF

Kadhai Paneer - 17.90

Cottage cheese cubes sautéed in tasty onion, tomato, and capsicum with ground spices
GF | NF

Malai Kofta - 17.90

A rare vegetarian offering of Mughlai cuisine, potato and cottage cheese kofta wrapped in a creamy cashew gravy
GF

Methi Matar Mushroom - 19.90

Delicious creamy mushroom curry mildly spiced with a touch of roasted fenugreek and peas
GF

Navratan Korma - 17.90

A melange of vegetables in a smooth cashew and almond sauce
GF

Saag Paneer - 17.90

Cubes of low-fat cottage cheese cooked in a fresh spinach puree with ground spices
GF | NF

Shahi Paneer - 17.90

Cubes of low-fat cottage cheese cooked with sweet and spicy creamy gravy
GF | NF

Indian breads

Bhatura - 4.5

Traditional fluffy deep fried leavened bread
NF

Naan - 4.0

Traditional soft Indian bread baked in our tandoor brushed with butter
NF

Cheese & Garlic Naan - 5.5

Comprised of a stuffing of local Cheddar cheese and garlic
NF

Chilli Naan - 5.0

Prepared with fresh green chilli and dry red chilli flakes
NF

Cheese Naan - 5.0

Stuffed with a goodness of shredded Cheddar cheese
NF

Chilli & Cheese Naan - 5.5

Filled with a blend of cottage cheese, fresh green chilli & dry red chilli flakes
NF

Garlic Naan - 4.5

Flavoured with garlic granules
NF

Kashmiri Naan - 6.0

Made with a filling of desiccated coconut, almonds, and sultanas

Kulcha Naan - 6.0

Comprised of a filling of potatoes, onions, coriander and spices
NF

Keema Naan - 6.0

Prepared with a stuffing of spiced chicken and lamb mince
NF

Paneer Naan - 6.0

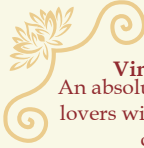
Stuffed with cottage cheese, spices and fresh herbs
NF

Vegetable Naan - 6.50

Made with spring onions, fresh coriander, red and green capsicum, cheese, spices and garlic
NF

Please add \$2 surcharge for Sundays & Public Holidays

E - Entree | DF - Dairy Free | GF - Gluten Free | MC - Main Course | NF - Nut Free



Vindaloo Naan - 6.0
An absolute delight for the chilly lovers with a generous Vindaloo chutney on top
NF

Roti - 4.5
Wholemeal bread baked in the tandoor
DF | NF

Biryanis

Basmati rice cooked with whole spices and vegetables/meat, flavoured with mint, ginger julienne and garam masala, served with cucumber raita

Laxmi's Biryani - 22.90 Lamb/ Beef/Chicken
DF | GF | NF

Goat Biryani - 24.90
DF | GF | NF

Vegetable Biryani - 20.90
GF | DF | NF

Salads

Chickpea Salad - 8.0 Parboiled chickpeas tossed with diced cucumber, Spanish onions, cherry tomatoes, potatoes, sprinkled with lemon juice and chat masala
Vegan | DF | GF | NF

Corn Salad - 8.0
Juicy corn kernels accompanied with tomatoes, Spanish onions, cucumber with our special homestyle dressing
Vegan | DF | GF | NF

Garden Salad - 8.0
Traditional Indian garden salad of onion, tomatoes, cucumber and lettuce, served with special mustard vinaigrette
Vegan | DF | GF | NF

Onion Salad - 8.0
Spanish onion rings with medium spices and lemon juice
Vegan | DF | GF | NF

Pickles

Mixed Pickle - 3.50
DF | GF | NF

Sweet Lime Pickle - 3.50
DF | GF | NF

Chutneys

Tamarind Chutney - 3.50
DF | GF | NF

Mint Yoghurt Chutney - 3.50
DF | GF | NF

Sweet Mango Chutney - 3.50
DF | GF | NF

Mixed Chutney platter - 9.0
DF | GF | NF

Accompaniments

Steamed Rice - 4.0
Fragrant basmati rice
DF | GF | NF

Jeera Rice - 5.0
Finished with pan tossed cumin seeds and caramelised onions
DF | GF

Lemon Rice - 5.50
With roasted chana daal, curry leaves and lemon juice
DF | GF

Pulao - 5.0
Saffron rice with cashews, peas and fried onion
DF | GF

Raita - 5.0
A cooling combination of yoghurt and cucumber
GF

Pappadam - 3.0
(4 per serve)
Crispy lentil wafers
GF

Lunch Special

All lunch time curries served with rice

Vegetarian options

Alu Gobi - 15.90
Potato and cauliflower curry with mild spices
Vegan | DF | GF | NF

Alu Channa - 15.90
Potato and chickpea curry cooked with onion, tomato and fresh coriander
Vegan | DF | GF | NF

Navratan Korma - 15.90
A melange of vegetables in a smooth cashew and almond sauce
GF

Daal Makhani - 15.90
Lentils and kidney beans cooked overnight with spices and cream
GF | NF

Daal Tarka - 15.90
Mild yellow lentils cooked with spinach and spices
Vegan | DF | GF | NF

Non vegetarian options

Butter Chicken - 16.90
Tender pieces of boneless chicken roasted in the tandoor, cooked in a rich, creamy tomato sauce
GF | NF

Korma - 16.90
(Beef/Chicken/Lamb)
Medium chicken curry in garam masala and coconut milk
GF

Vindaloo - 16.90
(Beef/Lamb/Chicken) Traditional hot curry with your choice of meat
DF | GF | NF

Malabari Curry - 16.90
(Beef/Lamb/Chicken)
A mild beef curry cooked in coconut cream, onions, and a touch of ginger, garlic and mild spices
DF | GF | NF

Madras Curry - 16.90
(Beef/ Lamb/ Chicken)
Medium southern Indian curry with coconut, mustard, and ground spices
DF | GF | NF

Drinks

Mango Lassi - 5.0
Traditional Indian Yogurt Drink blended with premium Alphonso Mangoes
| GF | NF

Lychee Lassi - 5.0
A sweet and creamy yogurt-based beverage infused with real Lychees.
GF | NF

Rose Lassi - 6.0
sweet and aromatic yogurt-based drink infused with the delicate and natural goodness of Rose.
GF | NF

Soft Drinks(Can) - 4.0
Coke, Diet Coke, Coke Zero, Pepsi Maxx, Fanta, Lemonade, Ginger Beer
Soft Drinks(1.25 lt Bottle) - 6.0
Coke, Diet Coke, Coke Zero, Pepsi Max, Fanta, Lemonade,



Laxmi's

Tandoori Indian Restaurant

Open 7 days

Lunch: 11:30 am - 2:30 pm

Dinner: 5:00 pm - 9:30 pm

Phone: 08 8379 2666
Email: info@laxmisrestaurant.com

295 Glen Osmond Road, Glenunga, SA 5064

For Pickup or Delivery orders kindly visit:
www.laxmis.com.au



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