

TANDOORI BREADS

Plain Naan	\$4.75
Fine Flour Bread	
Tandoori Roti	\$5.00
Wholemeal Bread (Vegan)	
Garlic Naan	\$5.00
Tandoori Bread with Fresh Garlic (Vegan Option Available)	
Butter Naan	\$6.50
Fine Flour Layered Buttered Bread	
Garlic & Cheese Naan	\$6.00
Bread Stuffed with Cheddar Cheese and Garlic	
Spinach & Cheese Naan	\$6.00
Bread Stuffed with Cheddar Cheese and Spinach	
Chilli & Cheese Naan	\$6.00
Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese	
Paneer & Cheese Naan	\$6.00
Bread Stuffed with Indian Gourmet Cheese & Cheddar Cheese	
Punjabi Naan	\$6.00
Naan Stuffed with Cream Cheese, Spinach, Green Chilli and Spices	
Keema Naan	\$6.50
Bread Stuffed with Lamb Mince	
Peshawari Naan	\$6.00
Bread Stuffed with Dried Fruits	
Masala Kulcha	\$6.00
Bread Stuffed with Potatoes with Indian Spices	

SIDES

Raita	\$4.25
Dip Made of Cucumber and Yoghurt	
Mixed Pickles	\$4.00
Pickled Green Mangoes, Limes and Chillies	
Mango Chutney	\$4.00
Sweet Mango Preserve	
Mint Sauce	\$3.00
A Yoghurt Based Sauce with Mint Flavour	
Tamarind Sauce	\$3.00
A Sweet and Sour Sauce Made of Indian Tamarind	
Pappadums	\$4.25
Crispy Flat Gluten Free Crunchy Chips Based on Graham Flour	

DESSERTS

Rasmalai (2 Pcs)	\$5.50
Rich Cheesecake Without Crust Dipped in Cardamom Flavoured Milk Commonly Known as Seera	
Gulab Jamun (2Pcs)	\$5.00
Homemade Deep-Fried Dumpling of Cottage Cheese Made in Condensed Milk and Sugar Syrup	

Mehfil Meal Deals

Express Meal \$28 (Save \$6.75)

Butter Chicken, Plain Naan, Plain Rice and Papadums

Upgrade Your Naan for \$1.50

Value Pack \$52 (Save \$13.25)

Butter Chicken, Lamb Rogan Josh, 2 Plain Rice, 2 Plain Naan and Papadums

Upgrade Your Naan for \$1.50

Family Deal \$75 (Save \$23.50)

Serve of Pakora, Butter Chicken, Lamb Rogan Josh and (Daal Tadka or Vegetables Korma), 2 Plain Naan, 2 Plain Rice, Papadums and Raita

Upgrade your Naan \$1.50



SAVE 10% OFF DINE IN!

Bring this coupon next time you dine in at Indian Mehfil Taringa. Conditions apply. Not valid with any other offer.

Mehfil Grab & Go

11.30am - 2.30pm

Samosa Chat \$12.00

Homemade Samosa Topped with Chickpeas Curry, Raita, Mint and Tamarind Sauce

Lunch Box A \$11.00

Butter Chicken and Rice (GF)

Lunch Box B \$11.00

Lamb Rogan Josh and Rice (GF)

Lunch Box C or Vegan \$11.00

Vegetables Korma (GF) or Channa Masala (GF) and Rice

Lunch Box D \$11.00

Curry of the day with Rice (GF)

Lunch Box E \$13.50

Choose any 2 Curries from Above with Rice

Add Plain Naan, Roti, or Garlic Naan for \$2.50 Add Garlic & Cheese or Spinach & Cheese for \$4.00

DRINKS

Can of Soft Drinks	\$3.75
1.25Ltr Coke, Coke No Sugar or Sprite	\$5.75
Mango, Sweet or Salty Lassi	\$5.75

Visit our sister restaurant

INDIAN MEHFIL IPSWICH

116 Brisbane Street, Ipswich. Phone 3281 8683.

INDIAN MEHFIL

get together



Takeaway & Delivery Menu

Delivery within 5km - Surcharge \$1.50p/km • \$50 minimum order

3719 5506

4 Morrow St, Taringa • www.mehfil.com.au
taringa@mehfil.com.au

OPENING HOURS

Lunch 11:30am - 2:30pm Sunday - Friday

Dinner 5pm - 9:30pm Monday - Sunday

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SHARE PLATTERS

Mixed Platter (6 Pcs) An Assortment of Samosa, Chicken Tikka and Lamb Chops Served with Mint & Tamarind Sauce	\$18.00
Tandoori Platter (6 Pcs) An Assortment of Tandoori Lamb Chops, Chicken Tikka, and Fish Pakora Served with Mint Sauce	\$19.00
Vegetarian Platter (6 Pcs) An Assortment of Samosa, Hara Bhara Kebab and Pakora Served with Tamarind Sauce	\$15.00
Mix Dip Pappadum Platter Pappadums Served with Raita, Mango Chutney, and Mixed Pickle	\$12.00

VEGETARIAN ENTREE

Samosa (2 Pcs) Home Made Pastry Filled with Spicy Potatoes and Peas Served with Tamarind Sauce	\$8.00
Pakora (4 Pcs) (GF, DF) Onion and Seasonal Shredded Vegetables Coated in Spicy Graham Flour Batter and Deep Fried Served with Tamarind Sauce	\$8.00
Aloo Tikki Chat or Samosa Chat Pan Fried Potato Patties or Samosa Topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces	\$12.00
Hara-Bhara Kebab (4 Pcs) Patties Made of Mashed Potatoes, Spinach, Green Peas, and Seasonal Vegetables Seasoned With Indian Spices and Deep Fried Served with Tamarind Sauce	\$11.00
Tandoori Paneer Tikka (5 Pcs) Indian Cheese Marinated in Yoghurt & Indian Spices Roasted in Tandoori Clay Oven Served with Mint Sauce	\$15.00

NON-VEGETARIAN ENTREE

Fish Pakora (5 Pcs) Pieces of Fish Marinated in Graham Flour, Spices and Herbs, Deep Fried Served with Mint Sauce	\$14.00
Chicken Tikka (GF) (4 Pcs) Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted in Tandoor Served with Mint Sauce	\$14.00
Lamb Sheek Kebab (GF, DF) (4 Pcs) Lightly Herbed Lamb Mince Sausage Roasted in Tandoor Oven Served with Mint Sauce	\$15.00
Tandoori Lamb Chops (GF) (4 Pcs) Lamb Cutlets Marinated in Yoghurt, Garlic, and Indian Spices Roasted in Tandoor Served with Mint Sauce	\$20.00
Tandoori Chicken (Full/Half) (GF) Chicken on Bones Marinated in Yoghurt and Spices, Roasted in Tandoor Served with Mint Sauce	\$15.00/\$24.00
Chicken 65 Chicken Deep Fried to A Golden Colour in Hyderabad Style (Subject to availability)	\$19.00

CHEF SPECIAL CURRIES \$24.00

(CURRIES AVAILABLE IN MILD, MEDIUM, HOT OR EXTRA HOT)

Goat Curry (GF) Goat Meat on The Bone Slowly Simmered in Onion Tomato Gravy with Fennel Powder and Finished with Coriander
Keema Chop Masala (GF) A Versatile Dish Made with Combination of Minced Lamb and Tandoori Lamb Chops with Flavourful Combination of Onion, Garlic, Ginger and Spices
Bhuna Goat (GF, DF) Pan Fried Goat with Spices Cooked in Its Own Extracted Juicy Flavor
Lamb Rogan Josh (GF) Tender Lamb Cubes Cooked in Onion Tomato Gravy & Indian Spices Which Is Then Flavored with Fennel Powder
Patiala Chicken (GF) Punjabi Style Chicken on Bone Roasted in The Clay Oven and Tossed into Thick Buttery Gravy with Nuts and Finished with Aromatic Spices
Chicken Rara (GF) Chicken Marinated in Yoghurt and Whisked with Coriander, Turmeric, Bay Leaf, Cumin and Cooked Until Tender
Karahi Chicken (GF, DF) Chicken Cooked in Wok with Fresh Ginger, Garlic, Onions, Capsicum, Tomato & Fresh Ground Spices
Chicken Tikka Masala (GF) Boneless Tandoori Chicken Cooked in Tomato Onion Gravy with Chunks of Onion and Capsicum
Butter Chicken (GF) Tandoori Cooked Boneless Chicken Pieces in a Rich Creamy Tomato Gravy Flavoured with Fenugreek Leaves

INDIAN CLASSIC CURRIES

CHICKEN \$23.50 / LAMB \$23.50 / FISH \$25.00 / PRAWN \$25.00

Jalfrezie Chicken or Lamb (GF, DF) Choice of Meat Cooked with Vegetables, Ginger, Onion, Capsicum and Tomato Gravy
Korma Chicken or Lamb (GF) Choice of Meat Cooked in Yoghurt, Cream, Dried Fruit and Fragrant Spices
Madras Chicken or Lamb (GF) Choice of Meat Cooked with Curry Leaves, Coconut, Tamarind and Spices
Saag Chicken or Lamb (GF) Your Choice Meat Cooked with Spinach and Whole Ground Spices
Vindaloo Chicken or Lamb or Fish or Prawn (GF) A Fiery Hot Dish from Goa... (Cannot Be Mild)
Goan Fish or Prawn (GF, DF) A Coastal Indian Coconutty Flavoured Curry Made in Goan Curry Paste
Methi Malai Chicken or Lamb (GF) A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce, Mildly Spiced with Authentic Indian Spices
Passanda Fish or Prawn (GF) Your Choice of Fish or Prawn Cooked in Thick Cashew Creamy Sauce

VEGETARIAN CURRIES \$22.00

Methi Chaman Kashmiri (GF) Hailing from The Far North Region of Kashmir This Dish Is A Delicious Combo of Paneer And Fenugreek Leaves Cooked in Mustard Oil and Spices
Malai Kofta (GF) Potato & Cheese Balls with Roasted Dry Fruits Cooked in Thick Butter Gravy
Shaam Savera Kofta (GF) Chopped Spinach Leaves Filled with Paneer and Cooked in Thick Buttery Gravy with Indian Spices
Vegetable Korma (GF) Fresh Vegetables Cooked in Yoghurt, Cream, Dry Fruits and Fragrant Spices
Diwani Handi (GF) Seasonal Vegetables Cooked in Butter Sauce with Indian Spices
Shabnam Methi Malai (GF) Button Mushrooms and Green Peas Cooked in A Mild Spiced Thick Butter Gravy And Finished with Fenugreek
Palak Paneer (GF) A Spinach Delicacy Blended in Fresh Masala with Home Made Cheese
Karahi Paneer (GF) Stir Fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy
Paneer Butter Masala (GF) Indian Gourmet Cheese Cubes Cooked in Thick Butter Gravy with Fragrant Spices
Daal Makhani (GF) Black Lentils Simmered Overnight Over Slow Heat, Finished with Cream and Spices

VEGAN CURRIES \$22.00

Pumpkin Masala (GF) A Savoury, Spicy, Tangy All in One Pumpkin Curry Cooked in Onion Tomato Sauce
Vegetable Madras (GF) Seasonal Vegetables Cooked with Curry Leaves, Coconut, Tamarind and Spices
Baingan Bahar (GF) Eggplant and Potatoes, Stir Fried in A Variety of Spices with Tomato and Onion Gravy
Bhindi Masala (GF) Fried Fresh Okra Slow Cooked with Crushed Garlic, Dried Whole Chillies & Curry Leaves
Channa Masala (GF) Chickpeas Cooked with Spices and Onion Tomato Gravy
Daal Tadka (GF) Lentil Curry in A Variety of Spices Simmered Over A Slow Flame
Zira Aloo (GF) Potatoes Cooked with Cumin Seeds and Indian Spices



RICE

Plain Rice Steamed Basmati Rice Cooked with Cumin Seeds	\$3.00
Saffron Rice Steamed Basmati Rice Infused with Saffron	\$3.50
Coconut Rice Steamed Basmati Rice with Coconut Twist	\$3.50
Lemon Rice Steamed Basmati Rice with Deep Fried Cashews and Flavored with Lemon Juice and Curry Leaves	\$3.50
Zira Mattar Pulao (GF) Basmati Rice Infused with Green Peas and Cumin Seeds	\$4.00

BIRYANI (Served with Raita)

Vegetables Biryani (GF) (Vegan option available) Vegetable Medley Cooked with Long Grain Basmati Rice Served with Raita	\$19.50
Chicken Biryani (GF) Tender Cuts of Chicken Cooked with Long Grain Basmati Rice Served with Raita	\$21.00
Chicken Tikka Biryani (GF) Long Grain Basmati Rice Cooked with Tandoor Roasted Chicken Tikka Served with Raita	\$22.00
Lamb Biryani (GF) Tender Lamb Pieces Cooked with Long Grain Basmati Rice Served with Raita	\$23.00
Goat Biryani (GF) Pieces of Goat Meat on The Bones Cooked with Long Grain Basmati Rice Served with Raita	\$23.50

INDO-CHINESE (Subject to Availability)

Chilli Paneer Stir Fried Indian Gourmet Cheese and Capsicum Cooked in Tangy Spicy Sauce	\$18.00
Chilli Chicken Stir Fried Chicken Cooked in Chef Special Tangy Spicy Sauce	\$19.00
Chicken Fried Rice Basmati Rice Fried in a Wok and Mixed with Stir Fried Chicken and Fried Egg	\$18.00
Veg Fried Rice Rice Fried in a Wok and Mixed with Medley of Seasonal Vegetables	\$16.00

