

Mains - Seafood

Goan Fish Curry 🍴🌶️	\$32.99
Fish, coconut gravy, turmeric, green chillies, curry leaves	
Malabar Prawn Curry 🍴🌶️	\$33.99
Juicy prawns, spiced coconut, tamarind sauce, mustard seeds and curry leaves	
Vindaloo Prawn Curry 🍴🌶️🌶️	\$34.99
Prawns cooked in a fiery Goan vindaloo sauce, vinegar, garlic, and a bold medley of roasted spices	

Mains - Non Vegetarian

Chicken Tikka Masala 🍴🌶️	\$29.99
Grilled chicken tikka, creamy tomato gravy, onions, peppers, and signature spices	
Shahi Chicken Korma 🍴🌶️	\$30.99
tender chicken, cashews, cream, and aromatic spices	
Vindaloo Chicken Curry 🍴🌶️🌶️🍷	\$29.99
Goan-inspired chicken curry, vinegar, garlic, red chilli	
Kadhai Chicken 🍴🌶️	\$29.99
Tender chicken, onions, tomatoes, and capsicums	
Butter Chicken – Murg Makhan Wala 🍴🌶️	\$29.99
tandoori chicken tikka, creamy tomato, sweet and spice	
Lamb Rogan Josh 🍴🌶️	\$31.99
Tender lamb, fennel, dried ginger, and warm spices	
Vindaloo Lamb Curry 🍴🌶️🌶️🍷	\$31.99
Lamb chunks, spicy Goan-style vindaloo sauce 🌶️🌶️	
Rajasthani Goat Curry 🍴🌶️	\$31.99
Goat slow-cooked, dry-roasted spice blend	

Rice & Biryani

Plain Rice 🍴🌶️🍷	\$8.99
Zeera Rice or Kashmiri Pulao 🍴🌶️🌶️🍷	\$9.99
Saffron Rice 🍴🌶️🌶️🍷	\$11.99
Vegetable Biryani	\$26.99
Lamb OR Chicken Biryani	\$29.99
Goat Biryani	\$32.99

Raita & Salad

Boondi Raita	\$8.99
Onion & Cucumber Raita	\$8.99
Pineapple Raita	\$8.99
Onion Salad	\$8.99
Garden Salad	\$12.99
Papad with Chutney (4 pcs)	\$7.99

Roti & Naan

Tandoori Roti	\$5.99
Plain Naan	\$5.99
Butter Naan	\$6.99
Garlic Naan	\$7.99
Aloo Paratha	\$7.99
Stuffed Cheese Naan	\$7.99
Stuffed Kulcha	\$9.99
Kashmiri Mewa Naan	\$9.99
Naan Basket	\$24.99

Desserts

Saffron Gulab Jamun	\$9.99
Pista Ras Malai	\$12.00

Drinks

Salted Lassi OR Mango Lassi	\$9.99
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Special Take Away Meal Deals

Single Deal – 1 Samosa, 1 Curry of choice, 1 rice, 1 garlic naan, and a can of soft drink	\$39.99
Couple Deal - 2 pcs samosa, 2 pcs chicken tikka , 2 curries of choice, 2 rice, 2 garlic naan, 2 cans of soft drinks	\$76.99
Feast for Four – 4 samosa, 4 chicken tikka, 4 curries of choice, 2 large rice, 4 garlic naan, 4 cans of soft drinks	\$135.99

+61 02 6247 3510

Catering Available!

Reach out to our friendly family team for specialised private functions, birthday parties, anniversary celebrations or group dinners.



THE LOTUS
INDIAN

+61 02 6247 3510

*Dine In *Takeaway *Delivery
Catering available



E: reservations@thelotusindian.com.au

W: www.thelotusindian.com.au

18 Barker Street, Griffith, ACT 2603

Street Chaat & Snacks

Gol Gappa 🌿	\$15.99
semolina shells, spiced potato and chickpeas, served with jal jeera water	
Shakargand & Walnut Chaat 🌿	\$17.99
Roasted sweet potato, walnuts, bhujia, tamarind chutney, and yoghurt	
Palak Patta Chaat 🌿🚫🌿	\$17.99
Crispy baby spinach leaves, onions, tomatoes, coriander, boondi, pomegranate, green chutney	
Avocado Churi Chaat 🌿	\$18.99
A unique crushed papad, ghee, mint, avocado, coriander, onion, tomato, green chilli, sweet yoghurt	
Vegetable Samosa (2 pcs) 🌿	\$14.99
Pastry filled with spiced potatoes, peas, chutney	
Avocado Dahi Puri 🌿	\$17.99
Crispy puris filled with a creamy avocado mash, spiced potatoes, sweet yoghurt, tamarind & mint	

Entree - Vegetarian

Zucchini & Onion Bhaji (2pcs each) 🌿🍅	\$17.99
Golden-fried shredded zucchini and onion fritters	
Quinoa and Broccoli Tikki 🌿🚫🌿🍅	\$18.99
Quinoa, potato and broccoli cakes	
Punjabi Paneer Tikka 🌿	\$22.99
Classic North Indian-style cottage cheese cubes, diced capsicum, tomato and onion marinated in spices	
Lotus Favourite Mix Platter (for 2) 🌿	\$28.99
Popular starters: Onion Bhaji, Vegetable Samosa, Avocado dahi puri and Zucchini Bhaji	

Entree - Non Vegetarian

Black Pepper Chicken Tikka 🚫🌿	\$22.99
Tender chicken pieces, black pepper, yoghurt	
Tandoori Chicken Tikka 🚫🌿	\$21.99
Tender chicken, yogurt, spices, and herbs	
Char-Grilled Lamb Chops (2pcs/ 4pcs) 🚫🌿	\$21.99 \$33.99
Lamb chops marinated in spice mix and slow-cooked	

Lamb Seekh Kabab 🚫🌿	\$22.99
Seekh kabab mixed with fresh herbs, house spices	
Lotus Kalmi Kabab 🚫🌿	\$22.99
Chicken thigh, cashew-yoghurt, aromatic spices	
Chatpata Chicken Lollipop 🚫🗑️	\$18.99
Chicken wings with Indo-Chinese sauce	
Magic Malai Tikka 🚫🌿	\$19.99
Tender chicken pieces, creamy yoghurt, cheese, cardamom, cashew nuts and white pepper	
Smokey Tandoori Chicken 🚫🌿	\$18.99 \$32.99
Chicken marinated, spices, yoghurt blend	
Golden Lotus Mix Platter (For 2)	\$49.99
Mix serving of chicken tikka, tandoori prawn, malai tikka and seekh kabab - perfect combination	

Seafood

Chargrilled Tandoori Jhinga (Prawns) 🚫🌿	\$27.99
Tiger prawns, tandoori spices, thickened yoghurt, mint chutney and lemon wedges	
Amritsari Fish 🚫🗑️	\$24.99
Spiced fish fillets with fenugreek, carom seeds, chutney	
Majestic Fish	\$22.99
Chef's special batter-fried to golden, mint, cumin creamy yoghurt, traditional Indian spices and herbs	

Indo Chinese

China Town Chilli Chicken 🚫🗑️	\$21.99
Tender chicken pieces, green chillies, garlic, soy, peppers	
Sesame Chilli Paneer 🌿	\$18.99
Crispy paneer cubes, sesame-chilli sauce, bell peppers spring onions, and garlic — a vegetarian favourite	
Veg Fried Rice 🌿🚫🌿	\$14.99
Fragrant stir-fried basmati rice, vegetables, soy, spices	
Chicken Fried Rice 🚫🌿	\$16.99
Wok-tossed rice with juicy chicken, vegetables, soy, garlic	
Chicken 65	\$22.99
Crispy chicken bites, curry leaves, garlic, red chillies	

Daal Bhandaar

Daal Bukhara (Makhani) 🌿🚫🌿	\$25.99
Black lentil, butter, cream, and mild spices	
Dhaba Daal Tadka 🌿🚫🌿	\$24.99
Yellow lentil, curry leaves, mustard seeds, and garlic	
Daal Palak 🌿🚫🌿	\$24.99
Yellow lentils, fresh spinach, cumin, garlic, Indian spices	

Mains - Vegetarian

Lehsuni Palak Paneer 🌿🚫🌿	\$25.99
Cottage cheese cubes, garlicky spinach purée, cumin	
Methi Matar Malai 🌿🚫🌿	\$25.99
Creamy curry of green peas and fenugreek leaves, fresh cream	
Shahi Veg Korma 🌿🚫🌿	\$26.99
Garden vegetables slow-cooked in a fragrant cashew, creamy korma sauce	
Aloo Baingan Masala 🌿🍅🚫🌿🚫🗑️	\$24.99
North Indian preparation of potato and eggplant	
Mewa Mawa Kofta Curry 🌿	\$27.99
Soft dumplings made from dried fruits (mewa), reduced milk (mawa), saffron-kissed cashew curry	
Paneer Butter Masala 🌿🚫🌿	\$26.99
Indian cottage cheese, creamy tomato and cashew gravy butter, fenugreek, and warm aromatic spices	
Kadhai Wala Paneer 🌿🚫🌿	\$26.99
Paneer tossed with onions, capsicum, and whole spices	
Amritsari Pindi Chana 🌿🚫🌿	\$26.99
A traditional chickpea curry, spices, black cardamom	
Bhindi Do Pyaza 🌿🚫🌿	\$22.99
Tender okra stir-fried with double the onions & spices	
Aloo Gobhi 🌿🚫🌿	\$22.99
Potatoes and cauliflower, turmeric, cumin and indian spices	

