

## SEAFOOD

45. PRAWN CURRY \$25.99  
A traditional dish of prawn in spiced gravy with coconut & mustard seed
46. PRAWN VINDALOO - Traditional hot prawn curry \$25.99
47. PRAWN MASALA \$25.99  
Prawn marinated in special spices cooked with onions and tomatoes
48. FISH MASALA – Fish cooked with onion, tomatoes & capsicum \$24.99
49. FISH VINDALOO – Traditional hot fish curry \$24.99
50. FISH CURY \$24.99  
Fillet of fish cooked in freshly roasted spices with coconut & mustard seed

## BREADS FROM TANDOOR

ENJOY VIBRANT HEALTH & VITALITY (Organic Flour Used)

51. TANDOOR NAAN - A plain flour bread \$ 3.99
52. GARLIC NAAN - Naan filled with caramelized garlic \$ 4.50
53. ROTI - Whole meal bread \$ 4.50
54. MASALA KULCHA - bread filled with cottage cheese & Potatoes \$ 5.99
55. ONION KULCHA - bread filled with onions and other spices \$ 5.99
56. LACHA PARATHA - Whole meal flaky bread \$ 5.99
57. ALU PARATHA - Whole meal bread filled with spicy potatoes \$ 5.99
58. KASHMIRI NAAN - Filled with nuts \$ 6.99
59. KEEMA NAAN - Filled with minced lamb and coriander \$ 6.99

## RICE & BIRIYANI

60. MUTTER PULAO -Rice cooked with green peas \$ 8.99
61. STEAMED BASMATI RICE – Aromatic basmati rice \$ 3.99  
(Large portion for two) \$ 4.99
62. KASHMIRI PULAO – Rice with a variety of nuts \$ 7.99
63. VEGETABLE BIRIYANI - Rice cooked with nuts & vegetables \$20.99
64. LAMB / BEEF BIRIYANI - Rice cooked with nuts & lamb or beef \$22.99
65. CHICKEN BIRIYANI - Riced cooked with nuts and chicken \$22.99

## SIDE ORDERS

66. RAITA - yoghurt with carrots and cucumber \$ 2.95
67. MINT CHUTNEY – Yoghurt with fresh mint dip \$ 2.95
68. MANGO CHUTNEY \$ 2.95
69. PICKLES – mixed pickles vegetables \$ 2.95
70. PAPADAMS – (5 PIECES) \$ 3.99

## DESSERTS

71. GULAB JAMUN (2 pieces) \$ 6.99  
Milk dumplings in a rose petal sugar syrup
72. MANGO KULFI \$ 6.99  
Traditional ice cream with Mango
73. PISTA KULFI \$ 6.99  
Traditional ice cream with Pistachios
74. KHEER - Rice pudding cooked with almond nuts, served warm \$ 6.99

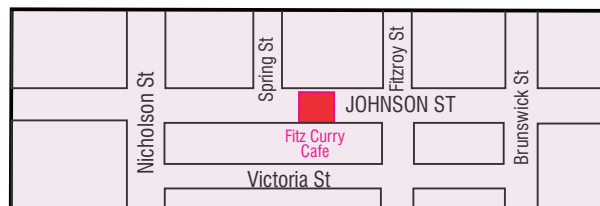
## BEVERAGES

- \* SOFT DRINKS From \$ 3.99
- \* LASSI (SWEET) – Sweet Cooling Yoghurt drink \$ 3.99
- \* MANGO OR ROSE LASSI \$ 4.99
- \* SOFT DRINKS 1.25L From \$ 6.99  
Coke , Diet Coke, Zero Coke, Lemonade

BYO (Wine Only) \$3 corkage fee per person  
\*some dishes may contain nuts & cream

## We cater for all occasions

We accept all major credit cards



Prices & conditions are subjected to change without notice.

Prices are GST inclusive



44 Johnston Street, Fitzroy  
Tel: 9495 6119

Fitz Curry  
Cafe

Licensed  
& B.Y.O  
wine only

Oldest Indian Restaurant  
In Fitzroy Since 2001

NATURAL SPRING LAMB  
Gluten Free / Vegan / Halal

Family owned business  
Serving since 2001

Liquor Takeaway Available

Open 7 nights

44 Johnston Street, Fitzroy  
Tel: 9495 6119



Oldest Indian Restaurant  
In Fitzroy Since 2001

#### Fitz Curry Café

We specialise in cooking & delivering fresh, wholesome and flavour some food to your inner-city home, business or apartment. With exceptional service, backed by our commitment to deliver at fair price, you will not be disappointed.

A family owned business serving since 2002, Jessy and Jolly cook in an open kitchen while you enjoy an aperitif in the comfort of the restaurant.

The food is authentic and portions generous. Large group catering available in the comfort of your home too.

We gratefully acknowledge your support over the last decade and we look forward to serving you for many years to come.

Enjoy! Your Host Jolly and Jessie

### VEGETARIAN ENTRÉE

- |   |           |
|---|-----------|
| 1. ONION BHAJIA (4 PIECES)  | \$ 7.99   |
| Mildly spiced deep fried onion fritters                             |           |
| 2. SPINACH AND VEGETABLE PAKORA                                     | \$ 4.50/9 |
| Seasonal vegetable and leafy spinach fritters                       |           |
| 3. SAMOSA VEGETABLE   | \$ 4.50   |
| Homemade pastries filled with cumin crusted peas and potatoes       |           |
| 4. TANDOORI MUSHROOMS   | \$13.99   |
| Button Mushrooms marinated in yoghurt and spices, cooked in tandoor |           |

### NON-VEGETARIAN ENTRÉE

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|--|-------------------|
| 5. MEAT SAMOSA   | \$ 4.99           |
| Homemade pastries filled with minced meat, peas and potatoes   |                   |
| 6. MUMBAI CHICKEN TIKKA (4 PIECES)   | \$16.99           |
| Boneless chicken pieces marinated in vinegar, turmeric & spices cooked in the tandoor                      |                   |
| 7. TANDOORI CHICKEN (HALF / FULL / )   | \$13.99 / \$23.99 |
| Tender chicken marinated in yoghurt and authentic Indian spices, roasted in clay oven                      |                   |
| 8. SIZZLER   | \$25.99           |
| Assorted items from the tandoor including chicken tikka, kebab and Mumbai chicken tikka & Tandoori Chicken |                   |
| 9. MUGHLAI CHICKEN TIKKA   | \$16.99           |
| Boneless chicken marinated in herbs and spices   |                   |
| 10. TANDOORI PRAWNS  | \$23.99           |
| Prawns marinated in exotic fine spices and yoghurt, cooked in tandoor                                      |                   |
| 11. MALAI SEEKH KEBAB  | \$15.99           |
| Tender minced meat with ginger, garlic, herbs & spices cooked on a skewer                                  |                   |

### MAIN COURSE VEGETARIAN MAINS

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|---|---------|
| 12. BAINGAN PATIALA   | \$19.99 |
| Eggplant cooked with tomatoes, onions, ginger and coriander                                     |         |
| 13. MUSHROOM MUTTER   | \$21.99 |
| Mushrooms stir fried with tomatoes, capsicum, onions and green peas                             |         |
| 14. GREEN CHICKPEA CURRY  | \$18.99 |
| Chickpeas cooked with spinach and cream   |         |
| 15. ALU GOBI  | \$18.99 |
| Cauliflower & potatoes stir fried with tomatoes and coriander                                   |         |
| 16. ALU MUTER   | \$18.99 |
| Potatoes and peas cooked gently with tomatoes and fenugreek                                     |         |
| 17. MUTER PANEER  | \$20.99 |
| Homemade cottage cheese cubes cooked with peas in curry sauce                                   |         |
| 18. SAAG PANEER   | \$20.99 |
| Homemade cottage cheese cooked with pureed spinach  |         |
| 19. SABJI JALFREZI  | \$21.99 |
| Seasonal vegetables sautéed with touch of spices  |         |
| 20. MALAI KOFTA   | \$20.99 |
| Mashed cottage cheese and potatoes, egg shaped, cooked in curry sauce, thickened cream and Nuts |         |
| 21. DAAL MAHARANI   | \$18.99 |
| Black lentils and kidney beans slow cooked the traditional way                                  |         |
| 22. NAVARATAN KORMA   | \$18.99 |
| Seasonal vegetables selected by Chef and prepared in a creamy sauce with nuts                   |         |
| 23. SPINACH KOFTA CURRY   | \$20.99 |
| A northern Indian delight of vegetable fritters in creamy spinach sauce                         |         |

### CHICKEN

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|---|---------|
| 24. PUNJABI CHICKEN CURRY   | \$22.99 |
| Traditional chicken curry with chilli seeds- Grandmother's recipe   |         |
| 25. CHICKEN MAKHANI / BUTER CHICKEN   | \$22.99 |
| A fountainhead of Indian Cuisine, tender chicken cooked in Tandoor and finished off in silken smooth tomato sauce |         |
| 26. MUMBAI CHICKEN CURRY  | \$22.99 |
| Turmeric and herbs marinated pieces of chicken char-grilled and finished in a Mumbai style coconut-based curry    |         |
| 27. CHICKEN KORMA   | \$22.99 |
| Boneless chicken cooked in cashew gravy   |         |
| 28. CHICKEN TIKKA MASALA  | \$23.99 |
| Tandoori chicken tikka cooked in special combination of spices  |         |
| 29. CHICKEN VINDALOO  | \$22.99 |
| Spiced chicken curry  |         |
| 30. CHICKEN SAAGWALA  | \$22.99 |
| Chicken curry in creamed spinach  |         |
| 31. CHICKEN JALFRAZI  | \$22.99 |
| Boneless chicken cooked with ginger & tomatoes in a sweet sour sauce  |         |

### LAMB

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|---|---------|
| 32. ROGAN JOSH  | \$23.99 |
| Kashmiri style lamb curry   |         |
| 33. LAMB BALTI GOSHT  | \$23.99 |
| Traditional lamb curry with seasonal vegetables and balti spices          |         |
| 34. LAMB SHAHI KORMA  | \$23.99 |
| A northern Indian specialty of boneless lamb cooked with cashew & almonds |         |
| 35. LAMB VINDALOO   | \$23.99 |
| Lamb cooked in hot gravy with touch of vinegar                            |         |
| 36. LAMB MADRAS   | \$23.99 |
| South Indian specialty with coconut cream and mustard seeds               |         |
| 37. LAMB SAAG WAALA   | \$23.99 |
| Lamb curry cooked in a spinach and thickened cream                        |         |
| 38. LAMB DO PYAZA (LAMB AND ONIONS)                                       | \$24.99 |
| Lamb stir fried with onions, capsicum and diced tomatoes                  |         |

### BEEF

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| 39. BEEF ROGAN JOSH                                      | \$23.99 |
| Kashmiri style beef curry                                |         |
| 40. BEEF VINDALOO  | \$23.99 |
| Hot beef curry   |         |
| 41. BEEF MADRAS  | \$23.99 |
| Flavoured subtly coconut, mustard seeds and curry leaves |         |
| 42. BEEF SAAG WALLA                                      | \$23.99 |
| Cooked with pureed spinach and cream                     |         |
| 43. CHILLI BEEF  | \$24.99 |
| Cubes of Beef cooked with chillies & fresh tomatoes      |         |
| 44. BEEF BALTI   | \$24.99 |
| Beef cooked with mixed vegetables and balti spice blend  |         |

*All of our curry dishes are in the medium range.  
However they can be made as mild or as spicy/hot as you wish*