

Entrees - Vegetarian

ONION BHAJI <i>Deep fried chickpea flour battered spiced onion rings served with chutneys</i>	\$12
MIXED VEG MOMOS (10) <i>Steamed dumplings with assorted choice of filling served with special tomato chutney</i>	\$12
MINI DOSA (PLAIN/MASALA/CHEESE/CHEESE MASALA) \$8/\$10/\$10/\$12 <i>Crispy rice and lentil pancake with assorted choice of filling served with chutney</i>	
MUSHROOM TIKKA (6) <i>Marinated mushroom caps cooked in tandoori oven. Served with chutney</i>	\$15
PANEER TIKKA (4) <i>Cottage cheese, onion, peppers marinated with sa/ron yoghurt and spices, cooked in tandoori oven.</i>	\$14
VEG PLATTER <i>(2 persons/3 persons/4 persons)</i>	\$22/ \$32/ \$42
<i>A platter of cocktail samosa, mini masala dosa, paneer tikka and onion bhaji</i>	

Entrees - Street Food Vegetarian

SAMOSA (1PC/2PCS) <i>Most famous Punjabi snack. Deep fried pastry stuVed with spiced potato and peas. Served with mint and tamarind chutney.</i>	\$4/\$7
KACHORI (1PC/2PCS) <i>Deep fried pastry stuVed with spiced lentils. Served with tamarind chutney</i>	\$4/\$7
ALOO TIKKI CHAAT <i>Fried potato pattie topped with yoghurt, fresh mint and tamarind chutney</i>	\$10
DAHI BHALLA <i>Urid dal (lentil) dumpling dipped in yogurt served with tamarind and mint sauce</i>	\$9
CHAAT PAPDI <i>A Delhi special- Crispy short bread pastry topped with yoghurt, tamarind and mint chutney and finely chopped onion, cucumber, green chillies and coriander leaves</i>	\$9
SAMOSA CHAAT (1PC/2PCS) <i>Deep fried pastry stuVed with spiced potato and peas. Topped with tempered chick peas, fresh mint and tamarind chutney and yoghurt</i>	\$7/\$10
KACHORI CHAAT (1PC/2PCS) <i>Deep fried pastry stuVed with spiced lentils and topped with tempered chick peas, fresh mint and tamarind chutney and yoghurt</i>	\$7/\$10
SAMOSA PAV <i>Samosa stuVed in a toasted and buttered bread bun with spicy chutneys</i>	\$9
PANI PURI <i>Round, puVed, light and crispy shells with light potato and chickpeas, to be filled with tangy water</i>	\$9
BHEL PURI <i>A savoury Indian snack prepared with crispy puVed rice, condiments, tangy tamarind and refreshing mint sauce</i>	\$9
PAO BHAJI <i>Mumbai special - A thick vegetable gravy served with toasted and buttered bread</i>	\$12

Entrees - Non-vegetarian

CHICKEN MOMOS (10) <i>Steamed dumplings with a chicken filling, served with tomato chutney</i>	\$14
CHICKEN TIKKA (4) <i>Tender chicken pieces marinated in spices and yoghurt grilled in tandoori oven</i>	\$15
MALAI CHICKEN TIKKA (4) <i>Mild and creamy tender chicken pieces grilled in a tandoori oven</i>	\$15
LAMB CUTLET (4) <i>Succulent lamb cutlets marinated with spices, cooked on griddle. Served with fresh mint chutney</i>	\$21
SEEKH KEBAB (4) <i>Juicy minced lamb kebabs delicately marinated with spices and cooked in tandoori oven. Served with fresh mint chutney</i>	\$15
TANDOORI CHICKEN half/ full <i>Chicken on the bone marinated in yoghurt and traditional spices, cooked in a tandoori oven</i>	\$15 /\$21
TANDOORI PRAWNS (6) <i>Delicious prawns marinated in a garlic and</i>	\$16
AMRITSARI FISH (4) <i>Amritsar style fried fish prepared in a delicious spicy batter prepared</i>	\$16
NON-VEG PLATTER <i>(2 persons/3 persons/4 persons)</i>	\$24/ \$34/ \$44
<i>A platter of malai chicken tikka, lamb cutlet, seekh kebab and onion bhaji</i>	

Main - Vegetarian

DHINGRI MATTAR <i>Mushroom and peas cooked in a tasty tomato, ginger and garlic gravy</i>	\$17
MUSHROOM PALAK <i>Button mushrooms delicately sautéed with chopped baby spinach Topped with garlic and spices</i>	\$17
PANEER BUTTER MASALA <i>Cottage cheese cubes cooked in rich and creamy tomato gravy</i>	\$18
PALAK PANEER <i>Cottage cheese cubes cooked in tampered garlic and pureed spinach</i>	\$18
KADAHİ PANEER <i>A blend of Indian spice gravy cooked in kadahi (open pan) with cottage cheese, bell peppers, onion and tomatoes</i>	\$18
MALAI KOFTA <i>Cottage cheese and potato dumplings cooked in creamy gravy</i>	\$18
KARELA MASALA <i>Bitter gourd spiced with onion ginger and garlic served as a dry curry</i>	\$19
BHINDI DO PYAAZA <i>Okra made with onion, tomatoes, spices, ginger and garlic</i>	\$19
BAINGAN KA BHARTHA <i>Minced smoked eggplant cooked with onions, tomato, garlic, green chilli and cumin, garnished with fresh chopped coriander.</i>	\$17
JEERA ALOO <i>Baby potatoes cooked and tampered with cumin and house spices</i>	\$15
KATHAL KI SABJI <i>Jackfruit cooked with a tasty combination of tomatoes, ginger, garlic and fresh coriander</i>	\$19
DAL MAKHANI <i>Black urad lentils slowly simmered over a low temperature to a velvety finish</i>	\$17
CHANA MASALA <i>White chickpeas slow cooked in a gravy with aromatic house spices</i>	\$17
GOBI MANCHURIAN <i>An Indian Chinese dish made with battered cauliflower florets tossed in Manchurian sauce</i>	\$17

Main - Coastal Delicacy

GOAN FISH CURRY <i>A speciality from Goa- Barramundi fish cooked in tangy and spicy curry with tomato based sauce</i>	\$28
GOAN PRAWN CURRY <i>Prawns cooked in Goa style curry</i>	\$26
PRAWN MASALA <i>Prawns cooked in a thick gravy made of onion, tomatoes, ginger and house spices</i>	\$26

Main - Chicken

CHICKEN CURRY <i>Back to the basics where chicken is cooked in onion and tomato gravy</i>	\$19
CHICKEN KORMA <i>Boneless chicken cubes cooked in mild and rich korma gravy</i>	\$20
CHICKEN TIKKA MASALA <i>Tandoori chicken pieces tossed with onions and bell peppers in fresh tomato gravy</i>	\$20
BUTTER CHICKEN <i>World famous chicken tikka pieces simmered in rich butter, cashews and tomato gravy</i>	\$20
CHICKEN VINDALOO <i>Speciality from Goa - chicken pieces cooked in a spicy, tangy vindaloo curry</i>	\$20

Main - Lamb/goat

LAMB ROGAN JOSH <i>Delicacy from Kashmir region - Lamb pieces prepared in rich clarified butter base gravy and spices</i>	\$21
LAMB VINDALOO <i>Lamb cooked in spicy and tangy vindaloo gravy from Goa region</i>	\$21
MADRAS LAMB <i>A South Indian speciality, lamb is cooked in roasted spices in deep rich sauce with coconut</i>	\$21
BHUNA GOSHT (LAMB / GOAT) <i>Lamb/ Goat cooked in fiery robust gravy</i>	\$21
DELHI STYLE GOAT CURRY <i>A Delhi style classic preparation of goat meat cooked with aromatic spices</i>	\$21

Mains - A Taste Of The South

PLAIN DOSA <i>Crispy paper thin rice and lentil crepe. Served with sambhar and chutney.</i>	\$12
CHEESE DOSA <i>Crispy paper thin rice and lentil crepe filled with cheese. Served with sambhar and chutney.</i>	\$14
MASALA DOSA <i>Crispy paper thin rice and lentil crepe filled with curried potatoes and onions. Served with sambhar and chutney.</i>	\$14
CHEESE MASALA DOSA <i>Crispy paper thin rice and lentil crepe filled with curried potatoes, onions and cheese. Served with sambhar and chutney.</i>	\$16
ONION DOSA <i>Crispy paper thin rice and lentil crepe with onion filling. Served with sambhar and chutney.</i>	\$14
UTTAPUM <i>A thick pancake made with fermented rice and lentil batter, topped with onion, tomato, green chillies and coriander. Served with sambhar and chutney.</i>	\$14

Breads From Tandoor

PLAIN NAAN <i>Soft plain flour bread</i>	\$4
GARLIC NAAN <i>Soft plain flour bread topped with garlic and coriander</i>	\$4.5
BUTTER NAAN <i>Soft plain flour bread topped with butter</i>	\$4.5
CHEESE NAAN <i>Soft plain flour bread stuffed with cheese</i>	\$5
CHEESE & GARLIC NAAN <i>Soft plain flour bread filled with cheese and topped with garlic</i>	\$5.5
PANEER NAAN <i>Soft plain flour bread filled shredded cottage cheese</i>	\$6
PESHWARI NAAN <i>Soft plain flour bread filled with dry fruits and coconut</i>	\$6
TANDOORI ROTI (PLAIN/WITH BUTTER) <i>Wholemeal flour bread</i>	\$3/\$3.5
LACCHA PARANTHA <i>Layered bread made with wheat flour</i>	\$5
ALOO KULCHA <i>Leavened round bread with spices and potato filling</i>	\$6
PANEER KULCHA <i>Leavened round bread with spices and cottage cheese filling</i>	\$6

Biryani

A Hyderabad speciality where rice is slowly cooked and mixed with a number of spices including saVron and layered with choice of meat or vegetables.

VEGETABLES	\$18
CHICKEN	\$20
LAMB	\$21
GOAT	\$21

Rice

SAFFRON BASMATI RICE <i>saVron Steamed Basmati Rice</i>	\$4
JEERA BASMATI RICE <i>Mildly Spiced Steamed Basmati Rice Tempered With Cumin, Coriander And Onion</i>	\$5
KASHMIRI PULAO <i>Traditional Kashmiri Dish Of Basmati Rice Cooked With Spices, Fried Dry Fruits, Freshly Cut Seasonal Fruits, Fried Onions And saVron Flavoured Water</i>	\$8

Accompaniments

RAITA <i>Whipped yoghurt with condiments and your choice of ingredient</i>	\$5
<i>Roasted Cumin or Cucumber or Onion & Tomato</i>	
PAPADAM (2)	\$3
KACHUMBER SALAD <i>Fresh mixed diced salad of cucumber, carrot and Spanish onion</i>	\$4
ONION SALAD <i>Thinly sliced Spanish onion dressed with fresh lemon juice, salt and pepper</i>	\$4
MASALA CASHEW NUTS <i>Cashew nuts deep fried and tossed with onions, cucumbers and spices</i>	\$8

Desserts

KULFI <i>Freshly made Indian ice cream with milk and pistachio.</i>	\$6
GAJJAR HALWA <i>Grated carrots are traditionally slow cooked with milk, ghee, sugar and dry fruits decorated with mawa crumbled at the top.</i>	\$7
GULAB JAMUN (2PCS) <i>Fried milk dumpling served with or without vanilla ice cream</i>	\$7
RASMALAI (2PCS) <i>Cottage cheese dumpling in reduced milk and topped with pistachio</i>	\$7

Family Packs

VEGETARIAN PACK (6 PERSONS) <i>6pcs Veg. Samosa with Tamarind Sauce 12pcs Gobhi Manchurian dry 2 Kadai panner 2 Dal Makhani 6 Butter Naan 2 Steamed basmati rice</i>	\$125
VEGETABLE BIRYANI PACK (6 PERSONS) <i>3 ltr Biryani Served with raita</i>	\$55
KASHMIRI PULAO (6 PERSONS) <i>3 ltr Pulao Served with raita</i>	\$30
NON VEGETARIAN PACK (6 PERSONS) <i>6pcs Chicken tikka with mint sauce 6pcs Seekh Kebab (Lamb) with Mint Sauce 1 Butter Chicken 1 Rogan Josh (lamb) 1 Dal Makhani 6 Butter Naan 2 Steamed basmati rice</i>	\$140

CHICKEN BIRYANI PACK (6 PERSONS) <i>3 ltr Biryani Served with raita</i>	\$60
GOAT BIRYANI PACK (6 PERSONS) <i>3 ltr Biryani Served with raita</i>	\$65

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(BYO)
Corkage Charge Apply

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MENU

02 8677 3421

97 Victoria Rd
Parramatta

DINNER 5:00pm - 10:00pm
(Last order by 9:45pm)

TUESDAYS CLOSED

Prices may be subject to change without notice. Please visit our website for the latest updates.