



# Beyond India

## Dine-In

### Menu

#### Entrees

#### Vegetarian Tasting Plate 8.90

One piece each of Varanasi Samosa, Vegetable Pakora and Onion Bhaja. Served with mint and tamarind chutney

#### Tandoori Tasting Plate 9.50

One piece each of Chicken Tikka, Seekh Kebab and Mustard Fish Tikka. Served with mint chutney

#### Beyond India Mixed Entree for Two 21.90

Two pieces of varanasi samosa, aloo tiki, haryali tikka and mustard fish tikka served with mint and tamarind chutney

#### Varanasi Samosa 7.90

Two triangular pastries filled with sautéed peas, crushed spiced potato and cashew nut. Served with mint and tamarind chutney

#### Mixed Vegetable Pakora 7.90

Strips of spinach, carrot and cabbage marinated in a chick-pea flour, fried then served with mint and tamarind chutney (GF, DF, V)

#### Aloo Tikki 7.90

Potato rounds spiced with turmeric, ginger, garam masala and shredded coriander. Served with mint and tamarind chutney (GF, DF, V)

#### Onion Bhajia 7.90

Onion strips, marinated in Besan flour laced with ajwain and turmeric, lightly fried, served with mint and tamarind chutney (GF, DF, V)

#### Haryali Tikka Entrée 8.90      Main 15.90

Chicken fillet sunken in a marinade of coriander, mint, spinach and cumin, folded through a yoghurt base - roasted in the tandoor. Served with mint chutney (GF)

#### Tandoori Chicken Entrée 8.90      Main 15.90

Chicken on the bone, marinated in pan-toasted cumin, sun-dried garam masala, coriander and cumin - roasted in the tandoor. Served with mint chutney (GF)

#### Seekh Kebab Entrée 8.90      Main 15.90

Lamb and chicken mince gently spiced with coriander, cumin, ginger, lemon and cardamom, hand-rolled and baked in the tandoor. Served with mint chutney (GF)

#### Jaipuri Chicken Tikka Entrée 8.90      Main 15.90

Chicken fillet marinated in ginger, garlic, clove and red chilli, immersed overnight in basilinfused yoghurt and baked in the tandoor. Served with mint chutney (GF)

#### Mustard Fish Tikka Entrée 10.90      Main 16.50

Succulent pieces of Barramundi fillet marinated in yoghurt, crushed mustard seed, tamarind, a dash of chilli, garam masala, baked in the tandoor, served with coconut Chutney (GF)

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## Chicken

- Butter Chicken** 15.90  
Chicken fillet char-smoked in the tandoor, then folded through a cream-based tomato and roast capsicum sauce enriched with crushed cardamom (GF)
- Chicken Korma** 15.90  
Chicken fillet char-smoked in the tandoor in a rich cashew-based sauce flavoured with fennel and cardamom (GF)
- Chicken Tikka Masala** 16.50  
Pieces of Chicken Tikka combined with tomato, onion and our home-made natural organic yoghurt spiced with garam masala (GF)
- Saag Chicken** 16.50  
Chicken pieces in a lavish sauce of spinach, mustard seed and fenugreek (GF)
- Chicken Vindaloo** 15.90  
Our much-loved hot chicken dish. Chicken pieces and potato in a clove and green cardamom tomato based sauce dish with sour flavours abounding (GF, DF)

## Lamb

- Lamb Korma** 16.90  
Tender lamb pieces simmered in a creamy cashew-based sauce with lighter flavours of cardamom, ginger and fennel (GF)
- Lamb Rogan Josh** 16.90  
Cubes of lamb slowly braised within a sauce of tomato, dried kashmiri chilli and cumin finished with herbed oil (GF)
- Mysore Lamb Curry** 16.90  
Lamb cooked in full bodied spices of cumin, ginger, star anise, cinnamon coriander and mustard seed in a highly textured tangy tomato based sauce (GF, DF)
- Lamb Dhansak** 16.90  
Of Parsi origin from the Mumbai region, this lamb is cooked together with channa daal creating a highly textured dish releasing flavours of fenugreek, ginger and turmeric (GF, DF)

## Beef

- Beef Chennai** 15.90  
Madras style mild to medium beef curry in a coconut milk base, flavoured with curry leaf and cumin (GF, DF)
- Beef Vindaloo** 15.90  
Tender beef in a hot and tangy tomato and vinegar-based sauce. Specialty of the Goan coast. If you like it extra hot, let us know! (GF, DF)

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### **Beef Patiala** 15.90

Beef pieces in a thicker style sauce using a base of roasted red capsicum and eggplant, then cooked together with garam masala, cumin, fennel and fresh coriander (GF, DF)

### **Beef Dhansak** 15.90

Of Parsi origin from the Mumbai region, beef is cooked together with channa daal creating a highly textured dish releasing flavours of fenugreek, ginger and turmeric (GF, DF)

## **Seafood**

### **Fish Madras** 17.50

Portions of Barramundi fillet simmered in a sauce of coconut milk, tamarind pulp and roasted mustard seed, enhanced with curry leaf (GF, DF)

### **Goan Coastal Fish Curry** 17.50

In Southern Indian style, our home made yoghurt is used as a base in a wonderfully tangy sauce featuring kokum, mustard seed and turmeric flavourings (GF, DF)

### **Prawn Karhai** 20.50

Prawns quickly tossed together with juliennes of red capsicum and onion, with spices of black pepper, fennel, cumin and coriander (GF, DF)

### **Prawn Masala** 20.50

Prawns in a masala featuring ginger, garlic, cardamom and coconut milk spiked with curry leaf (GF, DF)

### **Mango Prawn Curry** 20.50

Prawns in fresh smooth mango sauce embellished with ginger, turmeric, coriander and spiked with a dash of green chilli (GF)

## **Specialties**

### **Lamb or Chicken Biryani** 15.90

Lamb or chicken cooked in full bodied spices of cumin, black cardamom, garam masala, clove and cinnamon, folded through Basmati rice. Served with cucumber raita (GF)

### **Vegetarian Biryani** 13.90

### **Prawn Biryani** 20.50

### **Lamb Shanks Lucknawi** 19.90

Ahh.... The famous Beyond India Lamb Shanks! Slowly simmered in a double glazed onion, tomato and capsicum based masala sauce. Served with Basmati Rice (GF)

### **Barrah Kebab** 24.90

Five lamb cutlets, infused with garlic, ginger, garam masala and coriander, baked in the tandoor and served with Basmati rice, mint chutney and lemon (GF)

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## Vegetarian

<b>Alu Gobhi</b>		<b>10.90</b>
Seasoned potato, cauliflower and peas flavoured with turmeric, coriander, cumin and a hint of tomato (GF, DF, V)		
<b>Maa-Ki-Daal</b>	<b>Entrée 6.90</b>	<b>Main 10.90</b>
Black (Urad) and Yellow (Chana) daal and red kidney beans slowly cooked overnight atop the tandoor into a thick consistency, with added freshly chopped coriander and tomato. An Indian staple – Beyond Indianised! (GF)		
<b>Masoor Daal</b>	<b>Entrée 6.90</b>	<b>Main 10.90</b>
Just like Mama used to make! Home style yellow and red lentil spiced with turmeric, fresh coriander, cumin and a dash of chilli (GF, DF, V)		
<b>Navrattan Korma</b>	<b>Entrée 7.90</b>	<b>Main 12.50</b>
Nine mixed seasonal vegetables tossed in spiced butter and finished in a creamy cashew nut based mild sauce (GF)		
<b>Aloo Chana Masala</b>	<b>Entrée 6.90</b>	<b>Main 10.90</b>
Chick peas married with potato in a black cardamom and ginger spice infusion, finished in a tomato based masala sauce (GF, DF, V)		
<b>Malai Kofta</b>		<b>12.50</b>
Home made paneer and potato dumplings in a a tomato and capsicum flavoured cream sauce (GF)		
<b>Vegetarian Manchurian</b>		<b>12.50</b>
Indian and Chinese Fusion! Vegetarian pakoras made of grated carrots, beans, cabbage, green chilli, ginger & garlic – coated with soy and vinegar sauce (GF, DF, V)		
<b>Mixed Vegetarian Tarkari</b>		<b>12.50</b>
Baby English spinach, finely chopped mixed together with potato and peas, then cooked through with cumin, chilli and turmeric (GF, DF, V)		
<b>Mushroom Baigan Masala</b>		<b>12.90</b>
Mushroom and eggplant cooked in a tomato based sauce with cumin and finished with a dash of lemon (GF, DF, V)		
<b>Saag Paneer</b>	<b>Entrée 8.90</b>	<b>Main 13.50</b>
Our home made cheese in a sauce of roasted mustard seed and fenugreek spiced sauce folded through cooked pureed English spinach (GF)		
<b>Paneer Tikka Masala</b>		<b>13.50</b>
Paneer folded through a luscious yoghurt based sauce with chunks of tomato and onion spiced with garam masala (GF)		

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## Naan

<b>Butter Naan</b>	3.00
Plain Naan buttered and sprinkled with sesame seeds	
<b>Garlic Naan</b>	3.50
Buttered Naan jewelled with tandoori roasted garlic	
<b>Vindaloo Naan</b>	3.50
Naan topped with our homemade Vindaloo Chutney	
<b>Cheese Naan</b>	4.50
Comfort personified. Heavenly Cheddar folded through bread	
<b>Paneer Kulcha</b>	4.50
Spiced Cottage Cheese and herbed potato fills this naan	
<b>Keema Kulcha</b>	4.50
Spiced mince fills this naan. A specialty for meat lovers	
<b>Peshawri Naan</b>	4.50
Filled with dried fruit and coconut and a touch of fennel	
<b>Nawabi Naan</b>	4.50
Far-East inspired; filled with fetta, coriander and spiced onion	
<b>Kaffir Lime &amp; Ginger Naan</b>	4.50
An aromatic Naan with shredded Kaffir lime leaf and chopped ginger	
<b>Roti Wholemeal Flour Naan</b>	3.00
<b>Naan Basket</b>	9.50
One piece each of Plain, Garlic and Cheese Naan	

## Basmati Rice

<b>Aromatic Steamed Basmati Rice</b>	3.00
Plain steamed rice (GF, DF, V)	
<b>Zeera Pilau Rice</b>	3.50
Flavoured with cumin, coriander and peas (GF, DF, V)	
<b>Southern Indian Lemon Rice</b>	4.00
Flavoured with lemon, cashew nuts, mustard seed, pan-toasted onion and cumin (GF)	

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## Salads

<b>Kuchumber Salad</b>	4.90
A spiced salad of diced cucumber, onion and tomato in a spicy vinaigrette dressing	
<b>Taaza Delhi Salad</b>	9.90
Fresh salad greens, together with tomato, onion, cucumber, white radish, and shaved paneer, sprinkled with chickpeas	
<b>Sliced Spiced Onions</b>	4.90

## Accompaniments

<b>Cucumber Raita</b>	4.00
Our home made organic yoghurt with finely-sliced cucumber	
<b>Eggplant Raita</b>	5.00
Tandoori roasted eggplant folded through garlic and natural yoghurt	

## Chutneys & Pickles

<b>Mint Chutney</b>	2.50
<b>Tamarind Chutney</b>	2.50
<b>Eggplant Chutney</b>	2.50
<b>Coconut Chutney</b>	3.00
<b>Vindaloo Chutney</b>	3.00
<b>Mango Chutney</b>	3.00
<b>Lime Pickle</b>	3.00
<b>Papadams (4 per serve)</b>	2.50
<b>Chutney Platter (English style)</b>	7.90
Mini Kuchumber salad, Coconut and Mango Chutney served with cumin and caraway spiced papadams	

## Dessert

<b>Gulab Jamun (2pcs)</b>	9.50
Dumplings of creamed milk, deep fried and soaked in a rose-scented cardamom syrup, served in a brandy basket	
<b>Ras Malai (2pcs)</b>	6.00
Dumplings made from cottage cheese soaked in a sweetened, thickened milk delicately flavoured with cardamom	

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<b>Kulfi</b>	<b>9.50</b>
Our traditional ice cream, blended together with delicately flavoured spices and crushed cardamom. Available in three flavours (Mango, Pistachio & Passionfruit)	
<b>Ice Cream</b>	<b>8.90</b>
Served in a brandy basket available in three flavours (Mango, Tiramisu & Vanilla)	
<b>Kulfi Platter</b>	<b>20.90</b>
Sharing dessert platter of our 3 yummy flavoured Indian ice cream:	
Mango, pistachio & passion fruit	

### Banquets

<b>Banquet A</b>	<b>32.00 per person</b>
Minimum 2 People, \$30 per person	
Papadams, mixed vegetarian entrée of Varanasi Samosa, Onion Bhajia and Vegetable Pakora served with Mint and Tamarind Chutney. Your choice of a main course from the 'Curries' section of the menu (Seafood n/a), served with Basmati Rice, Butter Naan, Cucumber Raita and Mango Chutney	
<b>Banquet B</b>	<b>37.00 per person</b>
Minimum 2 People, \$35 per person	
Papadams, mixed vegetarian entrée of Varanasi Samosa, Onion Bhajia and Vegetable Pakora served with Mint and Tamarind Chutney. Your choice of a main course from the 'Curries' or 'Seafood' section of the menu, served with Basmati Rice, Butter and Garlic Naan, Cucumber Raita and Mango Chutney. Single Gulab Jamun for dessert.	
<b>Movie Dinner Deal</b>	<b>38.00 per person</b>

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