

TANDOORI SPECIALIST

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|---|--------|
| 56. NAAN | \$3.25 |
| Leavened white flour bread | |
| 57. CHEESE NAAN | \$6.50 |
| White flour bread stuffed with cheese & coriander (tasty) | |
| 58. CHILLY CHEESE NAAN | \$6.50 |
| White flour bread stuffed with cheese, chilli & coriander (tasty) | |
| 59. KEEMA NAAN | \$6.95 |
| Bread stuffed with minced lamb and spiced herbs. | |
| 60. KEEMA CHEESE NAAN | \$6.95 |
| Bread stuffed with minced lamb, cheese and spiced herbs. | |
| 61. BUTTER NAAN | \$4.50 |
| White flour flaky bread | |
| 62. GARLIC NAAN | \$4.00 |
| Plain flour tandoori bread flavoured with garlic | |
| 63. PESHWARI NAAN | \$7.00 |
| Bread stuffed with chicken, dry fruits and coconut | |
| 64. KASHMIRI NAAN | \$7.00 |
| Bread stuffed with fruits and nuts | |
| 65. PARATHA | \$4.50 |
| Enriched whole wheat bread with butter | |
| 66. ALOO PARATHA | \$6.50 |
| Wholemeal bread stuffed with potatoes and fine herbs | |
| 67. MASALA KULCHA | \$6.50 |
| Bread stuffed with spiced potatoes, cottage cheese and fine herbs | |
| 68. ROTI | \$3.00 |
| Whole meal bread. | |

RICE

- | | SMALL | LARGE |
|--|---------|---------|
| 69. BASMATI RICE | \$4.00 | \$4.50 |
| Flavoured white rice | | |
| 70. KASHMIRI PULAO | \$8.50 | \$10.50 |
| Basmati rice mixed with fruits & Nuts | | |
| 71. LEMON RICE | \$7.95 | \$10.00 |
| Rice cooked with curry leaf & mustard seed and flavoured with lemon | | |
| 72. COCONUT RICE | \$7.95 | \$10.00 |
| Rice cooked with coconut, mustard seeds and curry leaves | | |
| 73. VEGETABLE PULAO | \$8.95 | \$12.95 |
| Rice cooked with vegetables to perfection | | |
| 74. BRIYANI | \$13.95 | \$15.95 |
| (CHICKEN/LAMB/BEEF) Rice cooked to perfection with your choice, Garnished with crispy onion | | |

SIDE ORDERS AND SALADS

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| 75. GARDEN SALAD | \$5.50 |
| Refreshing and wholesome green salad | |
| 76. CACHUMBER | \$5.50 |
| Spicy Indian salad | |
| 77. CHICKEN TIKKA SALAD | \$8.50 |
| Chicken Tikka with lettuce, cucumber, carrots and onions. | |
| 78. RAITA | \$3.50 |
| Home made yoghurt with grated cucumber and garnished with ground cumin | |
| 79. MANGO CHUTNEY OR MIXED PICKLE | \$2.50 |
| 80. PAPPADUMS WITH CHUTNEY | \$3.00 |

FOR THE SWEET TOOTHED

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|--|--------|
| 81. KULFI | \$6.00 |
| Home made Indian Ice-cream with pistachio nuts | |
| 82. MANGO KULFI | \$7.00 |
| Home-made Indian Ice-cream with banana and mango | |
| 83. GULAB JAMUN | \$6.00 |
| Home-made cottage cheese dumpling in sweet syrup | |
| 84. BANANA SPLIT | \$7.00 |
| 85. ASSORTED ICE-CREAM | \$6.00 |
| 86. MIXED FRUIT ICE-CREAM | \$7.00 |
| 87. LASSI (PLAIN / MANGO) | \$4.50 |
| Soothing yoghurt drink | |

FRIDAY LUNCH SPECIAL



Any curry with rice & a can of soft drink
\$9.50
(Seafood not included)



ALL PRICES ARE INCLUSIVE OF GST. SUBJECT TO CHANGE WITHOUT NOTICE

SHAVANS AT PAKENHAM

Shavan's **Pakenham**
INDIAN CUISINE
10% OFF ALL TAKE AWAY
*Cash Only

OPEN 7 DAYS A WEEK
DINNER: 7 DAYS 5:30PM ONWARDS
LUNCH: FRIDAY 12:00-3:00PM

FAMILY PACK DOUBLE COMBO

ONLY \$58

- 4 Pcs x SAMOSA
- 1/2 x TANDOORI CHICKEN
- 1 x BUTTER CHICKEN
- 1 x LAMB ROGAN JOSH
- OR 1 x BEEF CURRY
- 2 x NAAN
- OR 2 x GARLIC NAAN
- 2 x RICE, RAITA

ONLY \$39

- 4 Pcs x ONION BHAJI
- 2 Pcs x CHICKEN TIKKA
- 1 x VEGETABLE KORMA
- OR 1 x DHALL
- 1 x BUTTER CHICKEN
- 1 x RICE
- 1 x NAAN OR 1 x GARLIC NAAN
- RAITA

DISCOUNT NOT AVAILABLE



FULLY LICENSED AND BYO (WINE ONLY)

PICK UP AND DELIVERY AVAILABLE

SHOP 12, 18-36 Lakeside Boulevard

Lakeside Village Centre Pakenham, VIC 3810

5941 8966 / 5941 8988

WWW.SHAVANSATPAKENHAM.COM.AU

MINIMUM OF \$35 ON DELIVERIES DISCOUNTS NOT AVAILABLE

PLEASE SPECIFY HOT OR MILD WHEN ORDERING

ENTREE

- 1. SAMOSA (2PCS)** \$7.50
Homemade pastry filled with spicy potatoes and green peas.
- 2. VEGIE PAKORA (4PCS)** \$7.00
Rouettes of mixed vegetables and spinach, deep fried.
- 3. ONION BHAJI (4PCS)** \$7.00
Spicy onion fritters, deep fried.
- 4. TANDOORI MUSHROOMS (4PCS)** \$11.50
Marinated in exotic Indian spices and char grilled.
- 5. BOMBAY MUSHROOM (4PCS)** \$11.95
Mushrooms stuffed with lamb mince
- 6. CHICKEN TIKKA (4PCS)** \$12.50
Free range chicken fillet marinated in spices & cooked in clay oven.
- 7. MALAI TIKKA (4PCS) (mild)** \$13.95
Breast chicken pieces marinated with chick-pea flour, egg yolk and herbs and cooked in tandoori
- 8. GARLIC CHICKEN TIKKA** \$13.50
Chicken cooked with yoghurt and marinated with chef's own spices and extra garlic
- 9. TANDOORI LAMB CUTLETS (4PCS)** \$15.95
Juicy lamb cutlet marinated in rum and spices.
- 10. SEEKH KABAB (4PCS)** \$11.50
Minced lamb with ginger & garlic, rolled on skewer cooked in clay oven.
- 11. TANDOORI CHICKEN (FULL)** \$21.50
Chicken marinated in yoghurt & selected herbs and spices cooked in clay oven.
(HALF) \$11.95
- 12. SHAVAN'S MIX GRILL** \$25.95
It's an assortment of sizzling tandoori specialities

MAIN COURSE

CHICKEN

- 13. BUTTER CHICKEN** \$16.95
Char grilled fillet chicken harmonious blend of tomatoes enrich with cream
- 14. CHICKEN KORMA** \$16.95
For mild taste buds, chicken cooked with cream and cashew nut sauce and spring onions.
- 15. CHICKEN LABABDAR** \$16.95
Chargrilled chicken cooked with cheese and egg and spices and finished with cream.
- 16. HYDRABADI CHICKEN CURRY** \$16.95
Breast chicken pieces cooked with chef's own recipe.
- 17. KADAI CHICKEN** \$16.50
Chicken cooked with tomato gravy and coriander seeds and served in Kadai.

- 18. CHICKEN TIKKA MASALA** \$16.95
Char grilled fillet chick cooked with fresh tomato and onion and garnished with spring onion
- 19. CHICKEN VINDALOO** \$15.95
Chicken cooked in unique hot and sour recipe.
- 20. MANGO CHICKEN** \$16.50
Chicken cooked with mango pulp and a touch of cream and cashew nuts.
- 21. CHICKEN CURRY WITH POTATO** \$16.95
Chicken and potato cooked with chef's special sauce
- 22. CHICKEN DILBAHAR** \$16.95
Chicken cooked with tomato gravy & cashew nuts and garnished with coriander.

LAMB

- 23. ROGAN JOSH** \$16.95
Authentic lamb curry
- 24. LAMB KORMA** \$16.95
Deliciously mild lamb, cooked in yoghurt based gravy, and finished with cashew nut.
- 25. LAMB SAAG** \$16.95
Lamb cooked with fresh spinach, herbs & spices finished with cream.
- 26. LAMB RARA** \$16.95
Diced lamb cooked with onion, tomato and lamb mince and spices
- 27. KADAI LAMB** \$16.95
Diced lean lamb tossed with onion and capsicum and finished with coriander and served in Kadai
- 28. LAMB VINDALOO** \$16.95
Lamb cooked in unique hot and sour recipe
- 29. LAMB RAJALA** \$16.95
Lamb cooked with onion - Tomato gravy, diced potato, tomato pieces and finished with coriander.

BEEF

- 30. KADAI BEEF** \$16.50
Lean beef cooked with capsicum and spices served in Kadai
- 31. BEEF BABLIHANDI** \$16.95
Beef cooked with mixed vegetables and spices and garnished with spring onion
- 32. KASHMIRI BEEF** \$16.95
Chef's own recipe. Cooked in cashew & onion gravy
- 33. BEEF CURRY** \$16.50
Authentic beef curry
- 34. CHILLI BEEF** \$16.50
Lean beef, pan fried with onion, tomatoes, capsicum and finished with chilli sauce
- 35. BEEF VINDALOO** \$16.50
Beef cooked in unique hot and sour recipe
- 36. MALABAR BEEF** \$16.95
Beef cooked with coconut, diced capsicum, onion and a touch of fenugreek leaves and spices

SEAFOOD

- 37. FISH MASALA** \$19.95
Authentic Fish curry cooked with tomato and spices
- 38. KERALA FISH CURRY** \$19.95
Fish prepared with coconut cream, south indian spices and cooked in slow fire
- 39. FISH MADRAS** \$19.95
Fish cooked with diced coconut and South Indian spices (Medium or Hot)
- 40. FISH VINDALOO** \$19.95
Fish cooked in unique hot and sour recipe
- 41. PRAWN JALFREZI** \$22.95
Prawns cooked with onions, tomato, spring onion and garnished with coriander.
- 42. COCONUT PRAWN CURRY** \$22.95
Fresh prawns cooked with five spices, and served in mouth-watering coconut gravy.
- 43. PRAWN VINDALOO** \$22.95
Prawn cooked in unique hot and sour recipe with a touch of coconut milk

VEGETARIAN

- 44. ALOO GOBI** \$13.95
Potatoes and cauliflower, stir fried with spices and finished with fresh tomato
- 45. VEGETABLE JALFREZI** \$13.95
Seasonal fresh vegetables cooked with spices.
- 46. VEGETABLE VINDALOO** \$13.95
Vegetables cooked in unique hot and sour gravy
- 47. EGG PLANT MASALA** \$13.95
Egg plant and potatoes cooked with ginger, fennel & fenugreek.
- 48. NAVARATAN KORMA** \$13.95
Mild, seasonal vegetable curry.
- 49. MALAI KOFTA** \$13.95
Potato and cheese balls, mixed dry fruits & nuts simmered in almond flavoured sauce.
- 50. MUSHROOM MASALA** \$13.95
Mushrooms cooked with onion gravy, tomato and potato
- 51. ALOO PALAK** \$13.95
Potato cooked with spinach puree & spices
- 52. DHALL MAKHANI** \$12.95
Black lentils and kidney beans slowly simmered with fine herbs finished with butter cream.
- 53. PUMPKIN MASALA** \$13.95
Diced Pumpkin tempered with onion, fennel seeds/ fenugreek Seeds and finished with chef's own sauce (simply delicious)
- 54. PANEER BUTTER MASALA** \$14.50
Home made cottage cheese cooked with butter sauce and finished with cream
- 55. PALAK PANEER** \$14.50
Fried homemade cottage cheese with fresh spinach puree, finished with fresh cream.

PLEASE SPECIFY HOT OR MILD WHEN ORDERING

WE ALWAYS USE LEAN MEAT AND COOK IT IN CHOLESTEROL FREE OIL

WE ONLY EVER USE THE FRESHEST AUSTRALIAN GROWN VEGETABLES