



BOLLYWOOD TADKA

INDIAN RESTAURANT



DINE IN

MENU

Timing :- Monday Closed
Tuesday to Sunday:- 11am to 9 pm

 **455 Peel street, Tamworth**

 **02 5777 0007**

VEG STARTERS

VEG SAMOSA (2PC)

(Pastry made from special dough, stuffed with boiled potatoes, green peas, and magical spices).

\$ 8.00

ONION BHAJI (4PC)

(Crispy fried fritters of sliced onion, stirred in chickpea flour and batter).

\$ 9.90

HARIYALI KEBAB

(Combination of potatoes, peas, spinach, and spices served with mint chutney).

\$ 9.90

ALOO TIKKI (2PC)

(Savory and crispy patties made from mashed potatoes, ground spices and herbs).

\$ 9.90

PAPDI CHAT

(Sweet, salty, tangy and crunchy dish is served with fresh yoghurt, mint and potatoes).

\$ 9.90

VEG SPRING ROLL

(Onion, Cabbage, Carrot, Spring Onion in juliennes Sautee with ginger garlic and soya sauce stuffed in pancake fried in oil)

\$ 9.90

SAMOSA CHAT

(Veg Samosa served with chickpea curry , mint and tamarind sauce).

\$ 13.90

CHILLY PANEER

(Crispy battered fried paneer toasted in sweet, spicy and tangy chilli sauce).

\$ 18.90

VEG CURRY PUFF (2PC)

(Special pastry stuffed with potatoes and seasonal vegetables served with mint sauce).

\$ 9.00

BOLLYWOOD SPECIAL VEG PLATTER (FOR 2)

(2 Samosa, 2 Onion Bhaji, 2 Hariyali Kebab).

\$ 20.90

BOLLYWOOD SPECIAL VEG PLATTER (FOR 3)

(3 Samosa, 3 Onion Bhaji, 3 Hariyali kebab)

\$ 21.90

BOLLYWOOD SPECIAL GULABI KEBAB (4PC)

(Combination of potatoes and beetroot with mint and spices served with beetroot and mint sauce)

\$ 11.90

SOYA MALAI CHAP

(Soya chaap made with cream and yoghurt, mild in spices)

\$ 13.90



NON VEG STARTERS

CHICKEN TIKKA (4PC)

(Boneless chicken thigh fillets marinated with fresh yoghurt and special magical Indian spices, served with mint sauce and lemon).

\$ 15.90

CHILLY CHICKEN

(Crispy battered fried chicken tossed in sweet spicy and tangy chilly sauce with bell peppers, red onion and green capsicum)

\$ 19.90

MALAI CHICEKN TIKKA (4PC)

(Chicken pieces cooked with ginger garlic and cream sauce, cardamom in an Indian clay oven).

\$ 19.90

SEEKH KEBAB

(Kebabs made with spiced minced meat formed into cylinder shape on skewers and grilled in Indian clay oven).

\$ 16.90

GARLIC PRAWN

(Prawn tossed with fresh garlic, ginger paste and fresh cream).

\$ 21.90

BOLLYWOOD SPECIAL NON-VEG PLATTER (FOR 2) \$ 21.90

(2 Meat Samosa, 2 Chicken Tikka, 2 Seekh Kebab)

BOLLYWOOD SPECIAL NON-VEG PLATTER (FOR 3) \$ 26.90

(3 Meat Samosa, 3 Chicken Tikka, 3 Seekh Kebab).

FISH PAKORA

(Basa fish fillet marinated in spices and chickpea flour fried in oil).

\$ 14.90

MEAT SAMOSA (2PC)

(Crispy pastry filled with lamb mince, mint , chicken mince and vegetables)

\$ 10.90

MIXED PLATTER (FOR 2)

(2 Chicken Tikka, 2 Seekh Kebab, 2 Onion Bhaji OR Veg Samosa).

\$ 20.90

MIXED PLATTER (FOR 3)

(3 Chicken Tikka, 3 Seekh Kebab, 3 Onion Bhaji OR Veg Samosa)

\$ 25.90

MALAI CHICKEN TIKKA

\$ 15.90



MAINS NON VEG

BOLLYWOOD SPECIAL BUTTER CHICKEN (Chicken thigh fillet cooked in tandoor and simmered with grounded almonds, tomatoes, cream and flavored with fenugreek)	\$ 19.90
MANGO CHICKEN (Boneless thigh fillet cooked in mango based gravy and curry leaves.	\$ 19.90
CHICKEN TIKKA MASALA (Chicken tikka pieces cooked with onion, green capsicum and bell peppers in tomato based gravy)	\$ 19.90
SHAHI KORMA CHICKEN/LAMB/BEEF Tender piece of meat cooked in ground cashew nut and creamy sauce)	\$ 19.90
KADHAI CHICKEN (Chicken cooked on slow heat with tomatoes, onions and fresh ginger, garnished with fresh coriander)	\$ 19.90
ROGAN JOSH CHICKEN/LAMB/BEEF (Tender meat cooked on slow heat with Kashmeri spices and simmered with yoghurt onion and tomato)	\$ 19.90
VINDALO CHICKEN/LAMB/BEEF (Tangy and spicy meat curry from Western regions of India simmered with herbs and vindaloo masala)	\$ 19.90
HARIYALI CHICKEN/LAMB/BEEF CURRY Diced meat simmered in creamy lightly spiced spinach, fenugreek masala curry cooked with herbs from North India aromas)	\$ 19.90
MADRAS CHICKEN/LAMB/BEEF (Meat curry simmered with chilies fresh coriander, coconut milk and South Indian Spices)	\$ 19.90
CEYLON CHICKEN/LAMB/BEEF (Ceylon chicken curry brings flavor of Sri Lanka spices simmered with green chilli, curry leaves, coconut)	\$ 19.90
BUTTER BEEF/LAMB (Tender meat simmered with butter sauce)	\$ 19.90
MANGO LAMB/BEEF (Tender meat cooked with mango based gravy and curry leaves)	\$ 19.90
CHICKEN MUSHROOM CURRY (Chicken thigh fillet piece cooked in tomato based gravy and mushroom)	\$ 19.90

MAINS VEGETARIAN

BOLLYWOOD SPECIAL DAL MAKHANI (Black lentils cooked with butter and species)	\$ 16.90
YELLOW DAL TADKA (Yellow lentils cooked with curry leaves, tomatoes and fresh ginger and garlic)	\$ 16.90
CHANA MASALA (Traditional Indian chickpea curry)	\$ 16.90
KADAI PANEER (Cheese cubes tossed with bell pepper, onion and simmered with tomato and onion based gravy)	\$ 17.90
MATER PANEER (Cottage cheese with peas simmered with fenugreek leaves and spices)	\$ 18.90
SHAHI PANEER (Cottage cheese cubes cooked in butter sauce with traditional)	\$ 17.90
PALAK PANEER (Cottage cheese cooked with fresh spinach simmered with spices and herbs)	\$ 17.90
MALAI KOFTA (Soft dumplings of cottage cheese, peas and cashews cooked in cashew nut based gravy and garnished with fresh cream and coriander)	\$ 17.90
NAVRATAN KORMA (Seasonal vegetables cooked in cashew based onion and tomato gravy)	\$ 16.90
VEGETABLE VINDALOO (Seasonal vegetables with onion based gravy full of spices and chilli flakes)	\$ 17.90
BOLLYWOOD SPECIAL BOMBAY VEGETABLE (Seasonal vegetables cooked with mustard seed, fennel seeds and curry leaves simmered in coconut, tomato and onion based gravy)	\$ 17.90
ALOO AND EGGPLANT CURRY (Eggplant and potatoes cooked in masala sauce garnished with fresh cream and coriander leaves)	\$ 17.90
MUSHROOM DO PIAZA (Garden mushroom with onion and bell peppers cooked in masala sauce and garnished with cream and fresh coriander)	\$ 18.90
SOYA CHAP MASALA (Soya chaap simmered in fresh onion, tomato gravy with Indian spices, finished with a hint of cream and fresh coriander.)	\$ 17.90
ALOO GOBHI (Potatoes and Cauliflower Simmered in masala gravy and fenugreek leaves)	\$ 16.90

MAINS (SEA FOOD)

FISH MASALA

(Basa fish fillet cooked with tomato and lemon based gravy)

\$ 20.90

FISH MALABAR

(Fish fillet cooked rice coconut cream and ground nuts)

\$ 20.90

FISH MALAI CURRY

(Fish fillet cooked with coconut cream and cashew nuts)

\$ 20.90

MANGO FISH

(Fish fillet cooked with mango based gravy)

\$ 20.90

PRAWN MALAI CURRY

(Tiger prawns cooked with coconut rice cream and ground cashew)

\$ 20.90

PRAWN MALABAR

(Tiger prawn cooked in ground cashew nuts and rice coconut cream and curries leaves)

\$ 20.90

Prawn masala

(Tiger prawn cooked with tomato and lemon)

\$ 20.90



KIDS SPECIAL

Chicken Nugguts and Chips

\$ 10.90

Chips

\$ 7.00

Butter chicken + Rice (Kids under 12 years)

\$ 10.99



RICE

Plain Basmati Rice	\$ 4.00
Jeera Rice	\$ 4.50
Coconut Rice	\$ 5.00
Saffron Rice	\$ 4.50
Vegetable Briyani	\$ 15.90
Chicken/lamb/beef Briyani	\$ 18.90
<small>(Exotic combination of rice and meat cooked together with spices and herbs)</small>	
Prawn Briyani	\$ 18.90
Kasmiri Pulao	\$ 8.90
Pea Pulao	\$ 6.50
Chicken and egg fried rice	\$ 15.90

BREADS (NAAN)

Plain Naan	\$ 4.00
Butter Naan	\$ 4.00
Aloo Naan	\$ 5.00
Garlic Naan	\$ 4.50
Cheese Naan	\$ 5.00
Cheese and Garlic Naan	\$ 5.50
Kasmiri Naan	\$ 5.50
Cheese and Onion Naan	\$ 5.50
Paneer and Spinach Naan	\$ 5.50
Tandori Roti	\$ 4.00

SIDES

Pappadum(4pc)	\$ 4.00
Assorted pickles	\$ 4.00
Mango chutney	\$ 3.50
Mint sauce	\$ 3.50
Cucumber raita	\$ 5.00
Onion Salad	\$ 5.00
Green Salad	\$ 7.00

DESSERTS

Gulab Jamun (2Pc)	\$ 6.50
Gulab Jamun with Ice Cream	\$ 6.90
Ice Cream (Vanilla)	\$ 6.50
Rasmalai	\$ 6.50

DRINKS

Lassi Sweet/ Salted	\$ 6.00
Mango Lassi	\$ 6.00
Coke/Sprite, Lemonade/Sunkist	\$ 4.00
Lemon Lime Bitter	\$ 5.50
Ginger Beer	\$ 5.00
Juice Apple/Mango/Pineapple	\$ 4.00
Bollywood Special Indian tea	\$ 5.50
Black Tea	\$ 4.00
Green Tea	\$ 4.00

BOLLYWOOD CHEF SPECIAL

Goat Curry	\$ 20.90
Beef and Potato Curry	\$ 20.90
Chilli Prawn	\$ 21.00
Chicken 65	\$ 14.90
Mango Prawn	\$ 20.90

LUNCH SPECIAL

Only for lunch from 11.00 am to 2.30 pm

Butter Chicken + Rice + Cane of Soft Drink	\$ 13.90
Any Curry + Rice + 1 Plain Naan + Can of Coke	\$ 16.90
Chole + Bhature + Can of Soft Drink	\$ 16.90

- \$2 Extra for each Beef and Lamb curry
- \$3 Extra for Seafood Curry
- \$2 Extra for each Cheese naan or Cheese and Garlic naan