

BRITISH INDIA



235 Anzac Highway,
Plympton, South Australia, 5038

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Lunch: Fri & Sun from 12pm - 2:30pm

Dinner: Tues - Sun from 5pm

TAKEAWAY MENU

Enjoy **15% off** the prices below.
(prices subject to change)

chicken tikka (GF), tandoor chicken
with curry leaf & cumin yoghurt,
cucumber & mint **19.9**

british butter chicken (GF), tandoor
chicken in spiced fresh tomato,
fenugreek leaf & cashew sauce with
cream and sweetness **19.9**

indian butter chicken (GF), tandoor
chicken in spiced fresh tomato,
fenugreek leaf & cashew sauce with no
sugar **19.9**

coconut barramundi in turmeric
curry with lime leaf, snow peas,
toasted coconut, spring onion & ginger **26.5**

prawn biriyani chili masala prawn
and basmati rice with fresh tomato,
peppers, caramelised onion, mint and
roast almonds..... **23.5**

the herdsman's pie (GF), goat curry
with peas, mashed potato, caramelised
onion, curry leaf & chaat masala **26.9**

persian lamb (GF), shoulder curried
with red chili, cinnamon, cloves
& cardamom with cranberry &
pomegranate molasses **21.9**

korma & mango salsa (GF), lamb
curried with turmeric, cashew, cream,
green cardamom & garam masala with
green mango & pickle shallot salsa ... **21.9**

tinder beef (GF), hot curry with
cardamom, lime leaf & cinnamon with
turmeric kipfler potatoes & seasoned
yoghurt **21.9**

raj duck, salad of chopped duck leg,
spinach, orange, fennel, chili, radish
coriander, mint & green onion with
tamarind dressing **25.9**

madras duck (GF), duck leg with
curry of tomato, chilli, nutmeg,
cardamom, aniseed, cumin &
cinnamon with fresh pear pepper &
mint chutney **25.9**

TAKEAWAY MENU CONT.

broken samosa (VEG) with bel puri (puffed rice salsa), two chutneys & peanuts **15.9**

masala peppers (VEG/V) (GF) spiced amchoor roast peppers with tomato sauce & cashew cream (V) or with Indian cottage cheese (VEG) **15.9**

black lentil dahl (V) (GF) with green beans, toasted coconut, tomato & green chili **14.9**

potato paneer and spinach dumpling (VEG) in cashew sauce with coriander, roast cashews, green chili, onion & chaat masala **17.9**

street cauliflower (V) (GF) turmeric masala cauliflower, kipfler potatoes & peas with Indian salsa, coriander & coconut chutney **17.9**

palak (VEG) (GF) spinach & fenugreek curry with Indian cottage cheese, green beans & fried spices **17.9**

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basmati rice (V)(GF) **3**
 pappadam (V)(GF) **3**
 roti. **3**
 garlic or plain nann (VEG) **3**
 cheese nann (VEG) **4.5**
 kulcha naan stuffed with cranberries, pistachio, mint & salt (VEG)..... **5**
 british fresh pineapple date chutney (V)(GF)..... **4**
 british green chutney (V)(GF) **3**
 british coconut chutney (V)(GF) **3**
 british spiced yoghurt (VEG)(GF) **3**
 raita (VEG)(GF) **3**
 boondi (chick pea) raita (VEG) **3**

(VEG) = Vegetarian

(V) = Vegan

(GF) = Gluten Free