

GOSHT MAINS - LAMB/BEEF/GOAT

(GOAT IS COOKED AND SERVED WITH BONE)

LAMB \$ 32.90, BEEF: \$29.90, GOAT \$33.90

61. **ROGAN JOSH - (LAMB OR BEEF OR GOAT)** GF NF
cooked in onion tomato base gravy with traditional spices, cooked to perfection
62. **VINDALOO - (LAMB OR BEEF OR GOAT)** GF NF
cooked in onion tomato-based gravy, traditional spices, rich with spices for hot food lovers.
63. **KADAI - (LAMB OR BEEF OR GOAT)** GF NF
seasonal veggies did with ginger, garlic, and grounded spices.
64. **SAAGWALA - (LAMB OR BEEF OR GOAT)** GF NF
the smooth gravy of pureed fresh spinach, spices, tomato & onion base.
65. **KORMA - (LAMB OR BEEF OR GOAT)** GF
cooked in cashew-based creamy gravy with spices.
66. **MADRAS - (LAMB OR BEEF OR GOAT)** GF NF
curry prepared in rich fresh coconut-based gravy and spices.

SEAFOOD MAINS

67. **GOAN PRAWN CURRY** \$31.50 GF NF
prawns cooked in coconut cream and freshly grounded spices.
68. **JHINGA PASANDA** \$31.50 GF
prawns cooked in creamy cashew sauce and spices.
69. **KADAI - (PRAWN OR FISH)** \$31.50 GF NF
seasonal veggies done with ginger, garlic, and grounded spices.
70. **MADRAS FISH CURRY** \$31.50 NF
barramundi prepared in rich fresh coconut-based gravy and spices.

Biryani GF NF

A world-renowned Indian dish, combination of saffron rice, marinated in aromatic spices infused together to its best and then served with raita.

71. **VEG BIRYANI** \$25.90
72. **CHICKEN BIRYANI** \$28.90
73. **LAMB BIRYANI** \$32.90
74. **BEEF BIRYANI** \$29.90
75. **GOAT BIRYANI** \$33.90
76. **PRAWN BIRYANI** \$31.90

Indo Chinese Noodles GF NF

77. **VEGETARIAN NOODLES** \$26.50
78. **CHICKEN NOODLES** \$28.90
79. **PRAWN NOODLES** \$29.90

Tandoori Naan Bread

80. **BUTTER NAAN** \$6.00
butter refined plain flour naan.
81. **PLAIN NAAN (NO BUTTER)** \$6.00
refined plain flour naan.
82. **TANDOORI ROTI** \$6.00
flat round wholemeal bread.
83. **TANDOORI ROTI (NO BUTTER)** V \$6.00
flat round wholemeal bread.

84. **GARLIC/LASOONI NAAN** \$6.50
garlic-flavoured tandoori naan.
85. **LACHHA PARATHA** V \$7.50
butter refined separated layer paratha.
86. **ALOO PARATHA** V \$7.50
filled with mashed potatoes and spices.
87. **CHEESE NAAN** \$8.50
stuffed with shredded cheese.
88. **CHEESE & GARLIC NAAN** \$8.50
stuffed with cheese flavoured with garlic.
89. **CHEESE & SPINACH NAAN** \$8.50
stuffing of cheese and spinach.
90. **GARLIC CHEESE & SPINACH NAAN** \$8.50
stuffing of cheese and spinach, garlic flavoured.
91. **CHEESE & ONION NAAN** \$8.50
naan stuffed with cheese and onion.
92. **GARLIC CHEESE & ONION NAAN** \$8.50
naan stuffed with cheese and onion, garlic flavoured.
93. **CHEESE & CHILLI NAAN** \$8.50
naan filled with cheese and green chili.
94. **GARLIC CHEESE & CHILLI NAAN** \$8.50
naan filled with cheese and green chili, garlic flavoured.
95. **PESHWARI NAAN** \$8.50
plain flour naan filled with a mixture of dried fruits.
96. **KEEMA NAAN** \$9.00
Naan filled with spiced lamb mince.

BASMATI RICE

97. **STEAMED PLAIN RICE** \$4.99
98. **SAFFRON RICE** \$5.99
99. **JEERA RICE (CUMIN RICE)** \$6.50
100. **COCONUT RICE** \$6.50

RAITA / YOGURT

101. **CUCUMBER RAITA** \$6.00
102. **PLAIN YOGURT** \$5.50

SALADS

103. **LACHHA ONION SALAD** \$6.50
onion rings garnished with chat masala and fresh lemon juice.
104. **GREEN SALAD** \$9.90
a healthy combination of sliced onion, tomato, cucumber, carrot.

PAPADUMS

105. **PAPADUMS (6PCS)** \$5.50
served with mango chutney

CHUTNEYS AND PICKLE

107. **MANGO, MINT, TAMARIND** \$2.00
108. **PICKLES** COMPLEMENTARY

DESSERT

109. **GULAB JAMUN** \$5.99
110. **RASMALAI** \$6.99

Please pick your spice level from MILD, MEDIUM, HOT

GF (Gluten Free) NF (Nut Free) DF (Dairy Free) V (Vegan)

• PLEASE NOTE SOME TRACES OF NUTS MAY BE FOUND IN SOME DISHES

MARINADES @ YOUR DOOR



MARINADES
INDIAN CUISINE

TAKEAWAYS AND DELIVERY

Delivered straight to your doorstep

ORDER ANYTIME AT

www.marinadescairns.com.au

ORDER & PAY ONLINE TO RECEIVE

10% OFF

when using CODE 'MAR110' at checkout.

**PRE-ORDERS ACCEPTED & CONFIRMED
ONCE RESTAURANT IS OPEN.**



**MONDAY TO SUNDAY
(DINNER ONLY)**

07 4041 1422 | 43 SPENCE ST, CAIRNS

bookings.marinades@gmail.com

PLEASE LET OUR STAFF KNOW IF YOU ARE VEGAN

Starters (appetisers)

VEGETARIAN APPETISERS

1. SAMOSA (2PCS).....\$13.50 GF V
homemade pastry stuffed with spiced potato & peas deep fried served with tamarind sauce.
2. MIX BHAJI.....\$18.50 GF NF V DF
thinly sliced onion, potato, cauliflower, silverbeet deep fried with spices served with tamarind sauce.
3. ONION BHAJI.....\$18.50 GF NF V DF
thinly sliced onion deep fried with spices served with tamarind sauce.
4. MIRCH PAKORA.....\$17.50 GF NF V
green chili battered & stuffed with potatoes deep fried served with tamarind sauce for hot food lovers.
5. SAMOSA CHAT.....\$18.50 NF
crushed 1 samosa with chickpeas, chopped onion, tomato, herbs, spices, yogurt, and chutneys.
6. TANDOORI PANEER TIKKA (4PCS).....\$22.90 GF NF
fresh cottage cheese, capsicum, onion, tomato, marinated in yogurt & spices, cooked in clay oven.
7. PANEER CHILLI.....\$21.50 NF
deep-fried fresh cottage cheese with capsicum, onion tossed with soya & hot chili sauce.
8. PANEER PAKORA (4PCS).....\$17.50 NF
cubes of fresh cottage cheese battered with spices and herbs deep fried & served with mint sauce.
9. MANCHURIAN.....\$22.90 NF V DF
grated balls of cauliflower, cabbage, carrot deep fried served with soya & hot chili sauce.
10. CHIPS MEDIUM.....\$7.50 LARGE.....\$9.90
11. ASSORTED VEG PLATTER.....\$32.90 NF
2pcs of samosa, mix bhaji, onion bhaji, paneer pakora served with salad, mint and tamarind chutneys.

NON VEGETARIAN APPETISERS

12. TANDOORI MURGA/CHICKEN.....HALF \$22.50, FULL \$31.50 GF NF
spring whole chicken marinated in yogurt & spices served with salad & mint chutney.
*This dish takes longer to prepare, as we prepare it fresh.
13. TANDOORI CHICKEN TIKKA (4PCS).....\$20.50 GF NF
boneless tender chicken marinated in yogurt & spices served with mint chutney.
14. RESHMI KEBAB (4PCS).....\$20.50 GF
boneless tender chicken marinated in yogurt with chickpea flour, cream, cashew, cheese, herbs, grilled to perfection.
15. MALAI TIKKA (4PCS).....\$20.50 GF
boneless tender chicken marinated with, yogurt, cheese, cashews skewered in tandoor.
16. CHICKEN SEEKH KEBAB (4PCS).....\$22.50 GF NF
chicken mince rolls mixed with ginger, garlic, and aromatic spices skewered in tandoor.
17. LAMB SEEKH KEBAB (4PCS).....\$23.50 GF NF
Lamb mince rolls mixed with ginger, garlic, and aromatic spices skewered in tandoor.
18. GOSHT BARRA.....\$28.90 GF NF
(3PCS OF LARGE CUTLETS OR 4 PCS OF SMALL CUTLETS)
lamb cutlets cooked to perfection with mint and coriander chutney.

19. CHICKEN PAKORA.....\$19.90 NF
chicken battered in plain flour with garlic, ginger, grounded spices then deep-fried.
20. CHILLI CHICKEN.....\$25.90 NF DF
boneless chicken coated with plain flour stir-fried with onion, capsicum in soya & hot chili sauce.
21. ASSORTED NON-VEG PLATTER (2PCS OF EACH).....\$41.90 GF
lamb cutlets, malai tikka, reshmi kebab, chicken and lamb seekh kebab, served with salad and chutneys.

SEAFOOD APPETISERS

22. FISH PAKORA.....\$22.50 NF
tender basa pieces marinated with strong herbs & spices, deep-fried served with salad & mint sauce.
23. PRAWN CHILLI.....\$24.50 NF DF
prawns stir-fried with onion, capsicum in soya & hot chili sauce.
24. TANDOORI PRAWN (6 PCS).....\$24.50 GF NF
prawns marinated in yogurt & spices served with mint chutney.

Mains

25. DAL TADKA.....\$23.90 GF NF V
the mix of 3 yellow lentils flavoured with spices and herbs.
26. DAL MAKHANI.....\$23.90 GF
slow-cooked black lentils with the creamy base to perfection.
27. VEG KORMA.....\$24.50 GF
cashew-based creamy gravy with seasonal vegetables.
28. BHINDI MASALA.....\$23.90 GF NF V
chopped okra, onion, and tomato, herbs and spices sautéed together, towards semi-dry texture.
29. BAINGAN KA BHARTA.....\$28.50 GF NF V
eggplant slowly cooked in tandoor, sautéed with peas, herbs & spices, towards semi-dry texture.
30. VEG KADAI.....\$24.50 GF NF
the mix of seasonal vegetables is cooked done with ginger, garlic, and spices.
31. VEG JALFREZI.....\$24.50 GF NF
assorted vegetables cooked with herbs and garam masala
32. PANEER TIKKA MASALA.....\$26.50 GF
cubes of cottage cheese sautéed with capsicum & onion in butter sauce
33. PANEER BUTTER MASALA.....\$26.50 GF
fresh cottage cheese cooked in rich butter sauce gravy.
34. PANEER KADAI.....\$26.50 GF NF
cottage cheese with seasonal veggies done with ginger, garlic and grounded spices.
35. PALAK PANEER.....\$26.50 GF NF
the smooth gravy of pureed fresh spinach and sautéed cubes of cheese with grounded spices.
36. MALAI KOFTA.....\$28.50
grated balls of cottage cheese, spices cooked with creamy cashew gravy.
37. MATAR PANEER.....\$24.50 GF NF
Cubes of cheese, green peas cooked together with spices and herbs in tomato onion base gravy.
38. BOMBAY ALOO.....\$26.50 GF NF V
carefully sculpted potatoes cooked done with spices & cumin, dry dish.
39. METHI MALAI MATAR.....\$24.50 GF
peas in cashew-based gravy with fenugreek (methi).

40. SHAHI PANEER.....\$26.50 GF
cubes of fresh cottage cheese, spices cooked with creamy cashew sauce.
41. DAL PALAK.....\$23.90 GF NF V
tadka dal complemented with spinach.
42. VEG VINDALOO.....\$26.50 GF NF
mix of seasonal vegetables cooked in onion tomato-based gravy, traditional spices, rich with spices for hot food lovers.
43. VEG MADRAS.....\$26.50 GF NF
mix of seasonal vegetables cooked in rich fresh coconut-based gravy and spices.
44. ALOO MATAR.....\$23.90 GF NF
potatoes, green peas cooked together with spices and herbs in tomato onion base gravy.
45. RAJMAH MASALA.....\$23.90 GF NF V
red kidney beans cooked with onion, tomato, ginger, garlic and grounded spices.
46. CHANNA MASALA.....\$23.90 GF NF
tender chickpeas cooked with onion, tomato, ginger, garlic, and grounded spices.
47. ALOO PALAK.....\$24.50 GF NF V
potato and spinach cooked together with spices towards a semi-dry texture.

CHICKEN MAINS

48. BUTTER CHICKEN.....\$27.90 GF
marinated tandoori grilled chicken cooked in smooth cashew base butter sauce.
49. CHICKEN KORMA.....\$27.90 GF
chicken cooked in cashew-based creamy gravy with spices.
50. CHICKEN TIKKA MASALA.....\$27.90 GF
marinated tandoori grilled chicken in smooth cashew base butter sauce & onion gravy, with capsicum, onion.
51. KADAI CHICKEN.....\$27.90 GF NF
chicken & seasonal veggies done with ginger, garlic, and grounded spices.
52. CHICKEN JALFREZI.....\$27.90 GF NF
tangy flavour, chicken & seasonal vegetables spices, and garam masala.
53. MANGO CHICKEN.....\$27.90 GF
chicken cooked in a cashew & onion-based gravy with mango puree and spices.
54. CHICKEN SAAGWALA.....\$27.90 GF NF
chicken in smooth gravy of pureed fresh spinach, spices, tomato & onion base.
55. CHICKEN ROGAN JOSH.....\$27.90 GF NF
chicken cooked in onion tomato base gravy with traditional spices, cooked to perfection.
56. CHICKEN VINDALOO.....\$27.90 GF NF
chicken cooked in onion tomato-based gravy, traditional spices, rich with spices for hot food lovers.
57. CHICKEN MADRAS.....\$27.90 GF NF
curry prepared in rich fresh coconut-based gravy and spices.
58. METHI MALAI MURG.....\$27.90 GF
chicken in cashew-based gravy with fenugreek (methi).
59. KERALA CHICKEN.....\$27.90 GF
grounded spices complimented with coconut cream, tempering touch of curry leaves
60. CHICKEN DHANSAK.....\$27.90 GF
a combination chicken & black lentils cooked in onion based gravy.

Please pick your spice level from MILD, MEDIUM, HOT

GF (Gluten Free) NF (Nut Free) DF (Dairy Free) V (Vegan)

• PLEASE NOTE SOME TRACES OF NUTS MAY BE FOUND IN SOME DISHES

PLEASE LET OUR STAFF KNOW IF YOU ARE VEGAN