

Recipe & Seafood Options

SELECT YOUR RECIPE AND YOUR CHOICE OF SEAFOOD

CAL PRAWN (WITH TAIL) \$37.50
LOCAL BARRAMUNDI \$39.50
LOCAL SPANISH MACKEREL \$40.50
CHILEAN MUSSEL (NO SHELL) \$32.50

- 43.GOAN** **GF NF**
 fresh coconut-based gravy, coconut cream, tamarind and ground spices.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL
- 44.PASANDA**..... **GF**
 creamy cashew sauce & coconut cream with spices.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL
- 45.KADAI**..... **GF NF**
 traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL
- 46.MADRAS** **GF NF**
 tempered with fresh herbs, cooked in rich fresh coconut-based gravy and spices.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL
- 47.VINDALOO** **GF NF**
 onion tomato-based traditional gravy, vindaloo sauce, potatoes(2pcs), rich with spices. Bit on the hot side.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL
- 48.ROGAN JOSH** **GF NF**
 traditional onion tomato base gravy with traditional spices, herbs.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL / MUSSEL
- 49.KORMA** **GF**
 cashew-based rich in flavour creamy gravy with spices.
CHOICE OF: PRAWN / BARRAMUNDI / SPANISH MACKEREL

Biryani

- 50.VEG BIRYANI** **\$30.50 GF NF**
- 51. CHICKEN BIRYANI** **\$35.50 GF NF**
- 52 LAMB BIRYANI** **\$39.50 GF NF**

Tandoori Naan Bread

- 53.BUTTER NAAN** **\$6.50**
 butter refined plain flour naan.
- 54.PLAIN NAAN (NO BUTTER)** **\$6.50**
 refined plain flour naan.
- 55.TANDOORI ROTI** **\$6.50**
 flat round wholemeal bread.
- 56.TANDOORI ROTI (NO BUTTER)** **\$6.50 V**
 flat round wholemeal bread.
- 57.GARLIC/LASOONI NAAN** **\$7.50**
 garlic-flavoured tandoori naan.

- 58.LACHHA PARATHA** **\$8.00 V**.....
 butter refined separated layer paratha.
- 59.ALOO PARATHA**..... **\$8.00 V**
 filled with mashed potatoes and spices.
- 60.CHEESE NAAN** **\$9.00**
 stuffed with shredded cheese.
- 61.CHEESE & GARLIC NAAN** **\$9.00**
 stuffed with cheese flavoured with garlic.
- 62.GARLIC CHEESE & SPINACH NAAN**..... **\$9.00**
 stuffing of cheese and spinach, garlic flavoured.
- 63.CHEESE & ONION NAAN** **\$9.00**
 naan stuffed with cheese and onion.
- 64.CHEESE & CHILLI NAAN** **\$9.00**
 naan filled with cheese and green chili.
- 65.PESHWARI NAAN** **\$9.00**
 plain flour naan filled with a mixture of dried fruits.
- 66.KEEMA NAAN** **\$10.50**
 naan filled with spiced lamb mince.

BASMATI RICE

- 67.STEAMED PLAIN RICE** **\$5.00**
- 68.SMALL STEAMED PLAIN RICE** **\$2.50**
- 69.SAFFRON RICE** **\$6.00**
- 70.SMALL SAFFRON RICE**..... **\$3.00**
- 71.JEERA RICE (CUMIN RICE)**..... **\$6.50**
- 72. SMALL JEERA RICE (CUMIN RICE)** **\$3.25**
- 73. COCONUT RICE** **\$6.50**
- 74. SMALL COCONUT RICE** **\$3.25**

RAITA / YOGURT

- 75.CUCUMBER RAITA** **\$5.50**
- 76.PLAIN YOGURT**..... **\$4.00**

SALADS

- 77.LACHHA ONION SALAD** **\$6.00**
 onion rings garnished with chat masala and fresh lemon juice.
- 78.GREEN SALAD** **\$9.00**
 a healthy combination of sliced onion, tomato, cucumber, carrot.

CHUTNEYS AND PICKLE

- 79.MANGO, MINT, TAMARIND** **\$2.00each**
- 80.Pickles** **Complementary**

SIDE SAUCES

- 81. KORMA GRAVY** **\$11.00**
- 82. ROGAN JOSH GRAVY** **\$11.00**
- 83. BUTTER GRAVY/SAUCE**..... **\$11.00**

Dessert

- GULAB JAMUN** **\$5.99**
- RASMALAI** **\$6.99**
- MANGO KULFI** **\$6.99**
- PISTA KULFI** **\$6.99**
- ROSE KULFI** **\$6.99**

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ONCE RESTAURANT IS OPEN.



MONDAY TO SUNDAY
(DINNER ONLY)

The Pier, G 11/1 Pier Point Rd, Cairns City
QLD 4870.

Starters

1. **Papadums (6pcS)** \$6.00
served with a chutney of your choice. mango, mint or tamarind.

VEGETARIAN APPETISERS

3. **SAMOSA (2PCS)** \$16.00 **NF V DF**
homemade pastry stuffed with spiced potato and peas deep fried served with tamarind sauce.
4. **MIX BHAJI** \$21.50 **GF NF V DF**
thinly sliced onion, potato, cauliflower, spinach, battered with chickpea flour and spices, deep fried, served with tamarind sauce.
5. **ONION BHAJI** \$21.50 **GF NF V DF**
thinly sliced onion battered with chickpea flour and spices, deep fried, served with tamarind sauce.
6. **SAMOSA CHAT** \$21.50 **NF**
crushed 1 samosa topped with chickpeas, chopped onion, tomato, spices, yogurt, and chutneys.
7. **TANDOORI PANEER TIKKA (4PCS)** \$26.00 **GF NF**
Indian cottage cheese, capsicum, onion, tomato, marinated in yogurt and spices, skewered in clay oven, served with mint chutney.
8. **PANEER CHILLI(12PCS)** \$25.00 **NF**
deep-fried Indian cottage cheese tossed with capsicum and onion in sweet sour tangy soy mild chili sauce.
9. **MANCHURIAN(12pcs)** \$26.50 **NF V DF**
deep fried grated balls of cauliflower, cabbage, carrot tossed in combination of sweet-sour tangy soy mild chili sauce.
10. **CHIPS** \$9.00
11. **VEG PLATTER** \$38.50 **NF DF**
2pcs of samosa, mix bhaji, onion bhaji, served with a tamarind sauce..

NON VEGETARIAN APPETISERS

12. **TANDOORI CHICKEN TIKKA (5PCS)** \$23.50 **GF NF**
boneless chicken breast, marinated in yogurt and spices, skewered in clay oven, served with mint sauce.
13. **LAMB SEEKH KEBAB (4PCS)** \$28.00 **GF NF**
lamb mince rolls, mixed with herbs, egg, ginger, garlic and spices, skewered in clay oven, served with mint sauce.
14. **GOSHT BARRA (5PCS)** \$32.50 **GF NF**
lamb cutlets marinated in yogurt, mint, coriander and spices, skewered in clay oven, served with mint sauce.
15. **CHILLI CHICKEN (12PCS)** \$26.00 **NF DF**
boneless chicken breast strips coated with plain flour tossed with onion and capsicum in sweet sour tangy soy mild chili sauce.
16. **CHILLI PRAWNS (5PCS) & MUSSELS (7PCS)** \$26.00 **NF DF**
local prawns with tails and chilean mussels without shell tossed with onion and capsicum in sweet sour tangy soy mild chili sauce.

17. **TANDOORI PRAWN (10PCS)** \$27.00 **GF NF**
local prawns with tails marinated in yogurt and spices, skewered in clay oven, served with mint sauce.
18. **NON-VEG PLATTER** \$44.50 **GF NF**
2-lamb cutlets, 2-lamb seekh kebab, 2-chicken tikka, 4-tandoori prawns served with mint sauce. 2-lamb cutlets, 2-chicken seekh kebab, 2-lamb seekh kebab, 2-chicken tikka, 2-malai tikka served with mint sauce.

Mains

PLEASE LET OUR STAFF KNOW IF YOU ARE VEGAN

VEGETARIAN MAINS

19. **DAL TADKA** \$28.00 **GF NF V**
split yellow lentils - tempered with aromatic spices and fresh herbs.
20. **DAL MAKHANI** \$28.00 **GF NF**
black lentils - slowly cooked to perfection, aromatic spices and creamy base.
21. **RAJMAH MASALA** \$28.00 **GF NF V**
red kidney beans cooked with onion, tomato, ginger, garlic, and grounded spices.
22. **CHANNA MASALA** \$28.00 **GF NF V**
tender chickpeas cooked with onion, tomato, ginger, garlic, and grounded spices.
23. **BOMBAY ALOO** \$28.00 **GF NF V**
potatoes cooked with herbs and spices, dry dish.
24. **VEG JALFREZI** \$28.00 **GF NF V**
sweet and tangy flavoured traditional onion gravy with aromatic spices, herbs and mix of seasonal vegetables.
25. **BHINDI MASALA** \$28.00 **GF NF V**
chopped okra, onion, and tomato, herbs and spices sautéed together, towards semi-dry texture.
26. **PANEER KADAI** \$31.00 **GF NF**
Indian cottage cheese, cooked in a traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
27. **BAINGAN KA BHARTA** \$31.00 **GF NF V**
eggplant slowly cooked in tandoor, sautéed with peas, herbs & spices, towards semi-dry texture.
28. **VEG KORMA** \$31.00 **GF**
seasonal vegetables with cashew-based rich in flavour creamy gravy with spices.
29. **PANEER TIKKA MASALA** \$31.00 **GF**
cubes of Indian cottage cheese, capsicum, onion, herbs, cashew base butter sauce and onion gravy.
30. **PANEER BUTTER MASALA** \$31.00 **GF**
Indian cottage cheese cooked in rich smooth cashew base butter sauce.

31. **PALAK PANEER** \$31.00 **GF NF**
gravy of puréed fresh spinach and sautéed cubes of Indian cheese with grounded spices.
32. **MALAI KOFTA** \$31.00
grated balls of cottage cheese, raisins, spices cooked with creamy cashew sauce.

CHICKEN MAINS

(IN CHICKEN MAINS WE USE THIGH FILLETS)

33. **BUTTER CHICKEN** \$33.50 **GF**
marinated tandoori grilled tikka cooked in smooth cashew base butter sauce.
34. **CHICKEN TIKKA MASALA** \$33.50 **GF**
marinated tandoori grilled tikka, capsicum, onion, cashew base butter sauce and onion gravy.
35. **MANGO CHICKEN** \$33.50 **GF**
cashew and onion-based gravy with mango puree and spices

Recipe & Protein Options

SELECT YOUR RECIPE AND YOUR CHOICE OF PROTEIN

CHICKEN \$33.50 • BEEF \$35.50
LAMB \$38.50 • GOAT \$40.50

36. **KORMA** **GF**
cashew-based rich in flavour creamy gravy with spices.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
37. **KADAI** **GF NF**
traditional onion gravy with capsicum, onion, tomato with aromatic spices and herbs.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
38. **JALFREZI** **GF NF**
sweet and tangy flavored traditional onion gravy with capsicum, onion, tomato and herbs
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT.
39. **SAAGWALA** **GF NF**
smooth gravy of puréed fresh spinach, spices, herbs and onion base gravy.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
40. **ROGAN JOSH** **GF NF**
traditional onion tomato base gravy with traditional spices and herbs.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
41. **VINDALOO** **GF NF**
onion tomato-based traditional gravy, vindaloo sauce, potatoes(2pcs), rich with spices. Bit on the hot side.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT
42. **MADRAS** **GF NF**
tempered with fresh herbs, cooked in rich fresh coconut-based gravy and spices.
CHOICE OF: CHICKEN / BEEF / LAMB / GOAT

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

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

Please pick your spice level from **MILD, MED, HOT**