

VEGETABLES

Yellow Dal Split peas cooked on slow fire with spices.	21.90
Dal Makhani Whole black lentil cooked on slow fire for six hours finished with coriander and ginger	21.90
Dal-E-Phulkari Chef's speciality, mixture of dal made home style	21.90
Chefs special dal (Mixed lentils)	21.90
Vegetable Korma Seasonal mixed vegetables cooked in a smooth creamy sauce	23.90
Vegetable Curry A fine selection of hard vegetables cooked in a curry sauce	23.90
Chana Masala Chickpeas cooked with blend of selected spices north indian style, garnished with fresh coriander	23.90
Aloo Mutter Peas and Potatoes cooked in a fresh curry sauce	23.90
Saag Aloo Spinach and potatoes cooked in a fresh curry sauce	23.90
Malai Kofta (3 pcs) Home made cottage cheese with mashed potato deep fried and cooked with our Chefs special sauce	23.90
Punjabi Baingan (egg plant) Egg plant, potatoes tossed with onion masala sauce and tomatoes, finished with fresh coriander	23.90
Aloo Gobhi Masala A combination of cauliflower and potatoes with exotic masalas.	23.90
Paneer Lababdar Cottage cheese cubes cooked in rich gravy of onions and tomatoes	23.90
Palak Paneer Fresh leafy spinach puree with home made cottage cheese	23.90
Chilli Paneer (medium) Home made cottage cheese stir fried with onion capsicum and chilli	23.90
Bhindi-Do-Piazza Okra stir fry with onions and tangy spices & herbs	23.90
Paneer Butter Masala Indian cottage cheese cooked in our spice blend and special tangy and creamy sauce)	23.90

BIRYANIS

Vegetable	24.90
Chicken, Lamb or Beef	26.90

RICE

Saffron Rice	5.50
Peas Pulao	8.00

TANDOORI BREADS

Roti Wholemeal bread from our clay oven	4.00
Garlic Roti Fresh garlic spread on wholemeal bread	4.50
Tandoori Parantha Wholemeal flour with butter, baked in Tandoor	5.50
Plain Naan Plain flour bread	4.00
Garlic Naan Fresh garlic spread on naan bread	4.50
Butter Naan Plain flour bread topped with butter	5.50
Cheese Naan Naan bread stuffed with home made cheese	7.50
Keema Naan Naan bread stuffed with minced meat	7.50
Cheese & Garlic Naan Garlic naan stuffed with cheese	7.90
Peshwari Naan Naan stuffed with sultanas and cashew nuts	7.50

SIDE DISHES

Pappadums (4)	3.90
Mixed Pickles	3.90
Cucumber and Yoghurt	3.90
Tomato and Onion	3.90
Mango Chutney	3.90
Mint Sauce	3.90

KIDS MENU

Chicken Nuggets & Chips	9.90
Bowl of Chips	6.90

DRINKS

Soft Drinks (Cans)	4.50
Coke, Diet Coke, Coke Zero, Lemonade, Sunkist, Solo	
Mango Lassi	5.50

DESSERT

Gulab Jamun (2 Pcs)	6.90
Milk balls in rose flavoured sugar syrup	



Phulkari
INDIAN CUISINE

*920 Military Road
Mosman 2088*

OPEN 7 DAYS

Monday to Sunday 5:00pm - 9:30pm

9981 2234

www.phulkari.com.au

HOME-DELIVERY

Delivery Fees Apply

TAKE-AWAY

DINE-IN

ORDER ONLINE



ENTREES

Samosa (2 Pcs) Crispy pastry filled with potatoes & peas spiced with ginger, fenugreek and coriander seeds.	13.90
Onion Bhaji (3 Pcs) Onions dipped in split pea batter & gently fried until golden brown.	13.90
Samosa Chaat (2 Pcs) Deep fried samosas and then topped with chick peas, tomato, onion, sweet yoghurt, date and tamarind sauce	17.90
Aloo Tikki Chaat (2 pcs) Mashed potatoes mixed with light spices and herbs deep fried and topped with boiled chickpeas, yoghurt and tamarind sauce.	16.90
Papdi Chat Crispy Savoury bites combined with chick peas and topped with yogurt, mint sauce and tamarind sauce	16.90
Seekh Murgh Glafi (3 Pcs) Finely minced lamb mixed with traditional spices, fresh green herbs then bar-be-qued gently in tandoor. Served with mint sauce and salad.	19.90
Chicken Tikka (3 Pcs) Boneless tender chicken pieces marinated overnight and cooked in tandoor.	19.90
Prawns Pakora (3 Pcs) Chickpea batter and spice infused in yoghurt sause and lightly fried	22.90
Adraki Lamb Cutlets (3 Pcs) Lamb cutlets marinated in ginger-garlic, yogurt, light traditional spices and herbs. Kept overnight then bar-be-qued gently in tandoor. Served with mint sauce and salad.	28.90

Our Selection for two or more

Mixed Vegetable Platter for 2 Samosa, Onion Bhaji	24.90
Mixed platter for 2 Samosa, Onion Bhaji, Chicken Tikka, Adraki Lamb Cutlet.	37.90

CHICKEN

Butter Chicken Chicken pieces cooked in tandoor, spiced in rich tomato and cashewnut sauce.	26.90
Mango Chicken Boneless chicken pieces cooked in a creamy mango sauce	26.90
Chicken Korma Chicken pieces cooked in a mild creamy cashewnut sauce	26.90
Chicken Saag Chicken cooked with spinach, cream, methi leaves	26.90
Chicken Tikka Masala Chicken pieces marinated in garlic, ginger and lemon juice overnight and pan fried	26.90
Kadahi Chicken Pieces of chicken cooked with Capsicum, onion, tomatoes and finished with fresh coriander	26.90
Chicken Do Piazza Chicken curry cooked with an abundance of onion	26.90
Chicken Madras Chicken cooked in spicy coconut sauce	26.90
Chilli Chicken (medium) Tender slices of chicken stir fried with onions, capsicum & chilli	26.90
Chettinad Chicken An authentic South-Indian pepper hot chicken curry tossed with fresh curry leaves	26.90
Chicken Vindaloo (medium) Hot and spicy chicken curry	26.90
Methi Chicken Exclusive chicken preparation cooked with fenugreek leaves. Our chef's speciality	26.90

SEAFOOD

Fish Korma Tender fish cubes cooked in a mild creamy cashewnut sauce.	29.90
Goa Fish Curry Fish fillets cooked in a spicy curry sauce finished with a touch of coconut cream	29.90
Prawn Vindaloo (medium) Prawn cooked in hot and spicy vindaloo sauce. An all time favourite.	29.90
Prawn Malai Prawns cooked in a creamy and cashewnut sauce on a low fire	29.90
Kerala Prawn A popular south Indian dish from Kerala cooked with coconut cream flavoured with spices and mustard seeds	29.90

GOAT

Oh! My Goat Our Signature goat curry with bones	26.90
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LAMB

Lamb Korma Tender lamb cubes cooked in creamy cashewnut sauce, garnished with nuts	26.90
Lamb Saag Lamb cooked in spinach, cream, methi leaves and spices	26.90
Kadahi Lamb Pieces of lamb cooked with capsicum, onions, tomatoes and finished with fresh coriander	26.90
Lamb Do Piazza Lamb curry cooked with an abundance of onion	26.90
Bhuna Lamb (Medium) Hot and spicy lamb cooked with capsicum, onion and tomatoes	26.90
Lamb Madras Lamb cooked in spicy coconut sauce	26.90
Lamb Vindaloo (Medium) Hot and Spicy lamb curry	26.90
Lamb Rogan Josh Tender pieces of boneless lamb cooked in traditional. Kashmiri spices, saffron & fresh coriander	26.90

BEEF

Beef Korma Tender Beef cubes cooked in a mild creamy cashewnut sauce.	26.90
Kadahi Beef Pieces of beef cooked with capsicum, onions, tomatoes and finished with fresh coriander	26.90
Beef Madras (Medium) Beef cooked in spicy, coconut sauce	26.90
Beef Vindaloo (Medium) Hot and spicy beef curry	26.90

*Prices are subject to change without notice.
All prices inclusive of GST