

## VEGETABLE

<b>Mixed Vegetables</b>	<b>20.90</b>
Fresh, sautéed vegetable dish with carrot, beans, cauliflower, tomato and onion cooked with indian spices	
<b>Vegetable Korma   mild (V)</b>	<b>20.90</b>
A mild combination of cashews and spices served in a creamy sauce	
<b>Palak Paneer   mild/med</b>	<b>20.90</b>
A traditional blend of cottage cheese cubes tossed in spinach and finished with a tempering of chopped garlic and cumin	
<b>Malai Kofta   mild</b>	<b>20.90</b>
Croquettes of potatoes grated cottage cheese, rising simmered in a cashew nut and tomato sauce	
<b>Aloo Baigon   med (V)</b>	<b>20.90</b>
South Indian eggplant curry with roasted potatoes in tomato onion sauce	
<b>Aloo Mator Paneer</b>	<b>20.90</b>
Potato, snow peas and cottage cheese cooked in a tomato onion sauce	
<b>Bombay Potato (V)</b>	<b>20.90</b>
Potato pieces cooked in a smooth curry sauce	
<b>Dal Tadka mild/med (V)</b>	<b>19.90</b>
Yellow lentils and fresh spinach cooked with a zesty tempering of freshly pounded masala	
<b>Dal Makhani</b>	<b>19.90</b>
A dish consisting of a variety of lentils cooked slowly to perfection and finished with herbs and a touch of butter.	

## ACCOMPANIMENT

<b>Papadums (4 pcs)</b>	<b>3.50</b>
<b>Mango Chutney</b>	<b>3.50</b>
<b>Mint Yogurt</b>	<b>3.50</b>
<b>Cucumber Raita</b>	<b>4.50</b>
<b>Tomato &amp; Onion</b>	<b>3.50</b>
<b>Mixed Pickles</b>	<b>3.50</b>
<b>Side Dish Platter (Any 3 of the above)</b>	<b>9.50</b>

## BREADS

<b>Plain Naan</b>	<b>4.00</b>
Leavened bread made with refined flour and freshly baked in the tandoor	
<b>Garlic Naan</b>	<b>4.50</b>
Soft naan topped with garlic	
<b>Tandoori Roti</b>	<b>4.00</b>
Whole meal bread made in the tandoori oven	
<b>Cheese Naan</b>	<b>5.50</b>
Our freshly baked naan stuffed with mozzarella cheese	
<b>Cheese &amp; Garlic Naan</b>	<b>6.00</b>
Our freshly baked naan stuffed with mozzarella cheese & Garlic	
<b>Kashmiri Naan</b>	<b>6.00</b>
Bread made with a stuffing of almond, pistachio, cashew, sultanas and coconut	
<b>Butter Naan</b>	<b>5.50</b>
Whole meal bread made in the tandoori oven with butter	
<b>Vegetable Paratha</b>	<b>6.00</b>
Stuffed with spice potato and peas	
<b>Chilli Cheese Naan</b>	<b>6.00</b>
Stuffed with mozzarella cheese and chilli	

## BEVERAGES

<b>Lassi</b>	<b>5.50</b>
Mango	
<b>Soft Drinks Can</b>	<b>3.50</b>
Coca Cola, Fanta, sprite, Diet Coke, Lemonade, No sugar Coca Cola	
<b>Bottle Drinks</b>	<b>4.50</b>
Lemon lime bitters   Sparkling water   Bottled water Orange juice   Apple juice   Ginger beer	

## DESSERT

<b>Gulab Jamun</b>	<b>6.50</b>
<b>Rice Pudding</b>	<b>6.50</b>
<b>Carrot Halwa</b>	<b>6.50</b>
<b>Mango Kulfi</b>	<b>6.50</b>
<b>Pistachio Kulfi</b>	<b>6.50</b>



# Clover

**Indian**

Shop 1/3 Waratah Street, Mona vale NSW 2103

**Phone: 02 8407 9929**

**DINNER TUE - SUN**  
**5.00PM - 9.00PM**

**LUNCH WED - FRI**  
**12.00PM - 2.30PM**

**Take Away, Dine in  
& Home Delivery**

BYO (corkage \$3 per person)

**HOME DELIVERY FEE \$5**

**HOME DELIVERY MIN ORDER \$40**

Mona Vale 2103

Newport 2106

Warrivood 2102

Bayview 2104

North Narabeen 2101

**ALSO HOME DELIVERY THROUGH**



clover.monavale@gmail.com

www.cloverindianrestaurant.com.au



## ENTREE

- Samosa (V)** 2 pcs 8.90  
Crispy pastry filled with potatoes, peas, herbs and spices served with apricot chutney
- Onion Bhaji** 3 pcs 8.90  
Shredded onion and potato fritters delicately mixed with spices and herb. Served with mint and tamarind sauce
- Papdi Chat** 13.90  
Crisp savouries served with spicy potato and chickpeas
- Samosa Chat** 13.90  
Samosa topped with chickpeas.  
Served with chilled sweet yoghurt and various chutney
- Fried Chicken** 3 pcs 15.90 | 5 pcs 22.90  
Chicken tikka fried in chickpeas, flour with Indian spices
- Chicken Tikka** 3 pcs 15.90 | 5 pcs 22.90  
Boneless chicken marinated with yogurt and indian spices
- Lamb Cutlet** 3 pcs 18.90 | 5 pcs 27.90  
Lamb cutlet marinated with dijon mustard, yoghurt, spices & herbs. roast in tandoor oven. Served with side salad & mint sauce
- Seekh Kabab** 4 pcs \$16.90  
Lamb mince infused with herbs and indian spices
- Fried Fish** \$18.90  
Deep fry in chickpeas flour with indian spices
- Garlic Chilli Prawn** 4 pcs 16.90  
Fresh tiger prawn marinated with garlic, chilli and spices shallow fry. Served with side salad and seafood sauce
- Mixed Entree** 18.90  
Our favourite combination of lamb cutlet, chicken tikka, samosa and seek kabab. Served with mint sauce



\*V - Vegan is Available

## CHICKEN

- Butter Chicken | mild** 22.90  
Smoked marinated chicken cooked in a rich creamy tomato sauce, subtly flavoured with fenugreek leaves
- Pistachio Chicken | mild** 22.90  
Luscious chicken strips slowly cooked in a homemade pistachio gravy, sprinkled with crushed pistachio
- Chicken Tikka Masala | med** 22.90  
Chicken Julienne sautéed with slice capsicum and onion in creamy tomato sauce
- Chicken Madrass | med** 22.90  
Coconut flavoured with hot curry powder and indian spices
- Mango Chicken | mild** 22.90  
Mouth-watering delicious chicken pieces cooked in a mango creamy sauce
- Chicken Vindaloo | hot**  
A hot & tangy preparation with mustard seeds, red chillies and indian spices
- Chicken Saagwala | mild | med** 22.90  
Spinach puree blended with onions, tomatoes, cumin seeds and indian spices
- Chicken Korma | mild** 22.90  
Boneless chicken cooked in mild creamy sauce

## LAMB

- Kashmiri Roganjosh | med/hot** 22.90  
Diced lamb, Kashmiri infused spiced curry with joyttric (mace) and red chili
- Lamb Saagwala | mild/med** 22.90  
Spinach puree blended with onions, tomatoes, cumin seeds and indian spices
- Lamb Hydrabadi | med** 22.90  
Succulent pieces of lamb slow cooked in a mouth-watering sauce with fresh mint and corriander
- Bhuna Lamb | med** 22.90  
Semi dry lamb dish served with onion and tomato sauce
- Lamb Tamarind | med** 22.90  
Succulent pieces of lamb slow cooked in a mouth-watering sauce of the chefs special spice mix and tamarind - garnished with cherry tomatoes and Spanish onion
- Lamb Korma | mild** 22.90  
Lamb cooked in a creamy sauce

All our curries are gluten free and peanuts free but it may contain other nuts and traces of wheat

## BEEF

- Bombay Beef | mild | med** 22.90  
Beef curry with potatoes and sour & tangy taste
- Beef Masala | mild | med** 22.90  
Juicy beef pieces cooked with fresh vegetables
- Beef Korma | mild | med** 22.90  
Beef cooked in a creamy sauce
- Beef Madrass | med** 22.90  
Coconut flavoured with madras curry powder & indian spices
- Beef Vindaloo | hot** 22.90  
Succulent pieces of beef, cooked in goan style hot spices
- Beef Roganjosh** 22.90  
A North Indian dish of lamb cooked in kashmiri spices

## GOAT

- Goat curry | med** 22.90  
Goat with bone, cooked in punjabi style

## SEAFOOD MAINS

- Prawn Korma | mild** 26.90  
Tiger prawn cook with creamy sauce
- Prawn Malabari | med** 26.90  
Coconut flavoured with curry leaves and indian spices
- Prawn Masala | med** 26.90  
A tomato & onion flavoured prawn cooked with indian spices
- Fish Naryal | med** 26.90  
Creamy & coconut flavoured fish cooked with indian spices
- Fish Masala | med** 26.90  
Cooked with onion, tomato, ginger and indian spices

## RICE

- Basmati Rice** Reg 3.00 Large 5.00
- Biryani** 22.00  
A rice dish blending cooked spices, pieces of lamb, beef or chicken with dry nuts and fresh coriander
- Kashmiri Pulao** 10.00  
Rice prepared with cashew nuts and dry fruits

All our curries are gluten free and peanuts free but it may contain other nuts and traces of wheat