

VEGETABLE DISHES

- MALAI KOFTA** (mild, medium or hot) \$21.90
Vegetable minced balls, stuffed with cottage cheese, dried fruit served in a thick creamy sauce
- CHANNA MASALA** (medium or hot) \$21.90
Chick pea cooked with delicious Indian spices
- DHAL TARKA - VEGETABLE DISHES** \$21.90
Lentils cooked with tomatoes and spices
- MIXED VEGETABLE CURRY** (medium or hot) \$21.90
Combination of seasoned vegetables cooked in a thick sauce



- PANEER SHASLIK** \$21.90
Typical tikka of home made cottage cheese grilled with tomatoes and onions
- PANEER MAKHANI** \$21.90
Cottage cheese cooked in a blend of tomatoes and topped with cream
- CAULIFLOWER CAPSICUM MASALA** \$21.90
Tender buds of cauliflower, capsicum cooked in fresh coconut milk with mint coriander and spices
- ENDU POONDU MILAGU RASAM** \$21.90
Endu murugesan's favorite rasam

- MURUNGAKKAI SAMBAR** \$21.90
Lentils Cooked with drumsticks vegetable and spices

RICE DISHES

- PLAIN RICE** \$4.90
- PULAO RICE** \$5.90
Basmati rice steam cooked with spices and herbs
- JEERA PULAO** \$6.90
Cumin seed with a dash of ghee



- GREEN PEAS PULAO** \$9.90
Matar cooked in basmati rice
- MUSHROOM RICE** \$12.90
Delicious mushrooms cooked with basmati rice with a dash of butter
- NAVRATAN PULAO** \$12.90
A typical Bombay style navratan pulao
- VEGETABLE BIRYANI** \$18.90
Assortment of garden vegetables cooked in basmati rice
- KASHMIRI PULAO** \$18.90
Fluffy saffron rice with fruits and nuts

- CHICKEN BIRYANI** \$22.90
Succulent pieces of chicken cooked in basmati rice
- HYDERABADI LAMB BIRYANI** \$22.90
An exotic dish from the princely house of Hyderabad, succulent pieces of lamb cooked with our special basmati rice.
- PRAWN BIRYANI** \$26.90
Tiger prawns cooked with basmati rice and spices

BREADS

- PLAIN NAAN** \$4.90
- BUTTER NAAN** \$4.90
- CHAPPATI** \$4.90
- TANDOORI ROTI** \$4.90
- TANDOORI PARATA** \$4.90
- GARLIC NAAN** \$5.90
- CHILLY NAAN** \$5.90
- SESAME NAAN** \$5.90
Naan glazed with butter and topped with sesame seeds
- CHEESE NAAN** \$7.90

- ALU MASALA NAAN** \$7.90
Naan bread stuffed with potato and spices
- ALU PARATA** \$7.90
- KASHMIRI NAAN** \$7.90
Naan stuffed with a variety of dried fruits and nuts
- PANEER KULCHA** \$7.90
Naan stuffed with cottage cheese and fruits
- KEEMA NAAN** \$10.90
Naan stuffed with spiced minced lamb
- MAHARAJA NAAN** \$10.90
Naan stuffed with minced chicken and spices with onion and coriander leaves
- KASTHURI LAKSAMANAN (SPECIAL BREAD)** \$10.90
Made from refined wheat flour and stuffed with chicken, egg, nuts and spices topped with sesame seeds.



SIDE DISHES

- PAPADUM** \$4.90
- MANGO CHUTNEY** \$4.90
- HOT CHUTNEY** \$4.90
- GARDEN SALAD** \$4.90
- TAMARIND CHUTEY** \$4.90
- MIXED VEGETABLE PICKLE** \$4.90
- RAW ONION SALAD** \$4.90
- KACHUMBER SALAD** \$4.90
- RAITA** \$4.90
- MINT RAITA** \$4.90
- BASKET OF CHIPS** \$6.90
- CHICKEN NUGGETS & CHIPS** \$10.90
- ASSORTMENT OF CONDIMENTS** \$12.90
A Combination of mango chutney, kachumber salad, raita, mint raita and pickle



KABALASON SPECIALTY

- KABALASON GOAT PEPPER CURRY** \$34.90
Chef's Special (available every day)
- MURG MUSSALAM AKHBARI (24 HOUR NOTICE)** \$79.90
Chicken Stuffed with specially marinated minced mutton, egg, basmati rice and dried fruits
- RAAN SIKANDRI (24 HOUR NOTICE)** \$89.90
Roasted to perfection, whole mutton leg marinated and cooked on a slow fire



DESSERTS

- ALL INDIAN SWEETS** \$2.90
- PLAIN KULFI, MANGO KULFI, GULAB JAMUNS, MYSOOR PAK, BOONDI LADDU, PLAIN BARFI, PISTA BARFI, PATISSA, ALMOND BARFI, BADUSHAI, KALAKART, KALA JAMUN, CHAPTI, JELEBI, PEDA**

DRINKS

- ALL SOFT DRINKS, WATER** \$3.90
- INDIAN DRINKS** \$5.90
Plain Lassi, Salt Lassi, Savoury Lassi, Sweet Lassi, Mango Lassi, Buttermilk



LUNCH SPECIALS

LUNCH SPECIALS - MONDAY TO SUNDAY
(FREE CAN OF SOFT DRINK WITH ALL SPECIALS)

- | SPECIALS | LUNCH |
|---|---------|
| BUTTER CHICKEN (mild medium or hot) | \$19.90 |
| CHICKEN TIKKA MASALA (medium or hot) | \$19.90 |
| CHICKEN MADRAS (medium or hot) | \$19.90 |
| CHICKEN JHALFRAZI (medium or hot) | \$19.90 |
| CHICKEN KORMA (mild medium or hot) | \$19.90 |
| CHICKEN VINDALOO (hot or very hot) | \$19.90 |
| LAMB ROGAN JOSH (medium or hot) | \$19.90 |
| LAMB DHAL CHA (medium or hot) | \$19.90 |
| LAMB BADAMI KORMA (mild medium or hot) | \$19.90 |
| BEEF BHUNNA MASALA (medium or hot) | \$19.90 |
| BEEF VINDALOO (hot or very hot) | \$19.90 |
| NAURATTAN QUARMA (mild medium or hot) | \$19.90 |
| MIXED VEGETABLE CURRY (medium or hot) | \$19.90 |
| DHAL TARKA | \$19.90 |
| NASI GORENG | \$19.90 |
| MEE GORENG | \$19.90 |
| HYDERABADI (LAMB) BIRYANI | \$21.90 |
| MUGHLAI MURG (CHICKEN) BIRYANI | \$21.90 |
| TANDOORI CHICKEN & CHILPS | \$21.90 |
| IDLY VADAI | \$23.90 |
| PLAIN DOSAI | \$23.90 |
| MASALA DOSAI | \$23.90 |
| LAMB DOSAI | \$23.90 |
| CHICKEN DOSAI | \$23.90 |
| EGG DOSAI | \$23.90 |
| POORI ALOO | \$23.90 |
| ONION UTTAPAM | \$23.90 |
| MASALA UTTAPAM | \$23.90 |
| BATURA | \$23.90 |
| SET THALI LUNCH SPECIAL (VEG) | \$28.90 |
| SET THALI LUNCH SPECIAL (MEAT) | \$29.90 |



- IDLY VADAI** \$23.90
- CHOICE OF DOSAI** \$23.90
- MEAT THALI** \$29.90

Please visit our website or check in our Restaurant Menu for Dinner specials

Open 7 Days Monday to Sunday
11-30AM to 3-00PM & 5-00PM to 9-30 PM
DINNER BUFFET \$ 39.90
UNLIMITED BUFFET

KABALASON INDIAN CAFE & RESTAURANT
43 C&D Davidson Terrace, Joondalup, Perth 6027 WA
Ph: (08) 9300 3131

FULLY LICENSED RESTAURANT
kabalason@hotmail.com | www.kabalason.com.au

Kabalason Kabalason



SINCE 2006

Take Away Menu

Specializing in Authentic
Northern & Southern Indian Cuisine
Dine in, Take Away,
Indian Sweets & Catering

www.kabalason.com.au
Ph: (08) 9300 3131

43 C&D Davidson Terrace, Joondalup,
Perth 6027 Western Australia



MENU

ENTREE

- ONION BHAJI** \$12.90
Onion slices dipped in a mild spicy batter and deep fried
- VEGETABLE PAKORA** \$12.90
Mildly spiced vegetables dipped in garam flour and golden fried
- VEGETARIAN SAMOSA** \$16.90
Indian triangle pastry stuffed with potato masala
- POTATO BONDA** \$12.90
Fresh potato filling with mild spicy batter and deep fried
- MEAT SAMOSA** \$14.90
A blend of spices together with meat and Peas wrapped in home made pastry
- CHICKEN 65** \$18.90
Chicken marinated in spicy with curry leaves batter deep fried with bone chicken
- CHICKEN PAKORA** \$18.90
Boneless chicken marinated in spicy batter and deep fried
- CHICKEN TIKKA** \$18.90
Boneless chicken pieces marinated in spiced yoghurt and cooked in tandoori oven
- SEEKH KEBAB** \$18.90
Spicy minced lamb skewered and grilled in tandoori oven
- VEGETABLE PLATTER** \$20.90
A combination of veg pakora, veg samosa and onion bhaji
- FISH PAKORA** \$23.90
Boneless fish pieces marinated in spices and deep fried
- PRAWN PAKORA** \$23.90
Tiger prawns marinated in spices and deep fried
- TANDOORI CHICKEN**
Tender chicken marinated in spiced yogurt and cooked in a tandoori oven
- Quarter..... \$18.90
- Half \$23.90
- Full \$34.90
- TANDOORI CHICKEN SIZZLING** \$19.90
Skewered chicken marinated in yogurt and spices and tandoori sizzling sauce cooked in a tandoori oven
- MIXED TANDOORI PLATTER** \$26.90
A combination of tandoori chicken, chicken tikka and seekh kebab
- ROYAL KABALASON PLATTER** \$28.90
Chefs recommendation of prawn, tandoori chicken, seekh kebab and keema roll



CHICKEN DISHES

- CHICKEN TIKKA MASALA** \$23.90
Boneless spicy chicken cooked in medium hot thick sauce with tomatoes and onion
- BUTTER CHICKEN** (mild, medium or hot) \$23.90
Chicken cooked half "tandoori way" and then finished as a curry in a thick tasty creamy sauce.
- NERKUNAPPATTU KOLI KOLAMBU** (hot) \$23.90
A popular South Indian curry prepared with tomatoes, onion and lots of spices and curry leaves
- MURG KARAI** (medium or hot) \$23.90
An authentic dish, chicken cooked in garlic and homemade spices
- CHICKEN BADAMI KORMA** (mild, medium or hot) \$23.90
Yogurt based chicken curry with blended almond, garnished with green chillies and cordon of fresh cream
- CHICKEN JHALFRAZI** (medium or hot) \$23.90
Boneless chicken cooked with capsicum, onion and tomato
- CHICKEN MADRASI** (medium or hot) \$23.90
Spicy chicken curry with ginger zest and a touch of curry leaves
- MURGH DO PIAZA** (medium or hot) \$23.90
Fried chicken pieces cooked with tomatoes and onions to produce a flavoured sauce with a difference



Boneless chicken in a medium hot and sour sauce with curry leaves and mustard seeds

LAMB DISHES

- LAMB ROGAN JOSH** (medium or hot) \$23.90
Boneless lamb cooked in traditional medium hot sauce
- LAMB BADAMI KORMA** (mild, medium or hot) \$23.90
A tempting boneless lamb with almond based curry
- LAMB SAAGWALA** (mild, medium or hot)..... \$23.90
Boneless lamb cooked with spinach and spices in a thick sauce
- LAMB MADRASI** \$23.90
(medium or hot)
Spicy curry with a ginger zest and touch of curry leaves
- LAMB VINDALOO** \$23.90
(hot or very hot)
A hot Goanese dish with boneless lamb cooked with chillies vinegar and cubes of potato



- LAMB DALCHA** (medium or hot) \$23.90
Boneless lamb cooked with lentils and mustard seeds in a thick sauce
- RAAN SIKANDRI MASALA** (medium or hot) \$23.90
Roasted to perfection boneless lamb marinated and cooked over a very slow fire
- LAMB PEPPER FRY** (medium or hot) \$23.90
Boneless lamb stir fired in a fine blend of herbs, spices, dried chillies and black pepper
- TOMATAR KA GHOST** \$23.90
(medium or hot)
A delicacy of intricately spiced lamb pieces cooked with tomato and onion
- BHUNA GOSHT** (medium or hot) \$23.90
Boneless lamb cooked with fresh vegetables and thick masala
- ANDHRA LAMB CURRY** \$23.90
(medium or hot)
Spicy lamb curry with ginger zest and a touch of curry leaves



BEEF DISHES

- BEEF BHUNNA MASALA** \$23.90
(medium or hot)
Beef cooked with fresh vegetables and thick masala
- BEEF KASHMIRI** \$23.90
(mild, medium or hot)
Delicious beef, mild cooked in kashmiri gravy
- BEEF JHALFRAZI** (medium or hot) \$23.90
Beef cooked with tomatoes, capsicum and sliced onions
- BEEF VINDALOO** (hot or very hot) \$23.90
A typical Goanese style dish cooked in vinegar and whole spice
- BEEF SHAI KORMA** (mild, medium or hot) \$23.90
Beef cooked in thick creamy sauce with ground cashew nuts and mild spices
- BEEF CHETTINAD** (medium or hot) \$23.90
Beef marinated in a combination of spices, sauteed with curry leaves and dried chilli beef marinated in a combination of spices, sauteed with curry leaves and dried chill
- BEEF CHILLI FRY** (medium or hot) \$23.90
Julienne of tenderloin cooked with ginger, garlic, chillies and an abundance of onions.
- BEEF KADAI** (medium or hot) \$23.90
A hot beef delicacy cooked in tomatoes with predominant flavours of fenugreek and coriander
- BEEF BLACK PEPPER** (medium or hot) \$23.90
Boneless beef stir fried in a fine blend of herbs, spices, dried chillies and black pepper
- BEEF SAAGWALA** (medium or hot) \$23.90
Boneless beef cooked with spinach and spices in thick sauce
- BEEF PIDINA KURMA** (medium or hot) \$23.90
Mint flavoured beef cooked in cashew gravy



SEAFOOD DISHES

- FISH METHI** (mild, medium or hot) \$27.90
Thick fish curry with spices and fenugreek leaves
- FISH MAIKALYA** (medium or hot) \$27.90
Fillet of fish seasoned, marinated in the chefs secret recipe and traditional thick medium hot sauce
- FISH VINDALOO** \$27.90
(hot or very hot)
A fiery preparation with vindaloo sauce
- GOAN FISH CURRY** \$27.90
The curry of the Konkan, the cao curry like most Goan cooking is "chilli hot"
- PULITCHA KEERAI KULAKANDAI** \$27.90
Fish fillet simmered in a special sauce prepared with mustard seed, onion and touched up with spinach, this special is my mothers recipe
- PRAWN BROCCOLI** (medium or hot) \$27.90
Prawn curry cooked with broccoli in dry manner
- PRAWN KASHMIRI** (mild, medium or hot) \$27.90
Tiger prawn cooked in thick mild sauce with ground cashew nuts
- PRAWN JHALFRAZI** (medium or hot) \$27.90
Prawns cooked with capsicum, onions and tomatoes
- PRAWN VINDALOO** (hot or very hot) \$27.90
A hot Goan dish with delicious succulent prawns
- PRAWN MADRASI** (medium or hot) \$27.90
King prawns marinated in South Indian curry prepared with tomatoes onion an lots of spices and curry leaves
- PRAWN VARUVAL** (medium or hot) \$27.90
King prawns marinated and sauteed with spices and dried chillies a South Indian delicacy



VEGETABLE DISHES

- NAWRATTAN KORMA** (mild, medium or hot) \$21.90
A mughlai preparation of an assortment of different vegetables
- PALAK PANEER** (mild, medium or hot) \$21.90
Spinach cooked with cheese and spices
- BOMBAY ALOO** (medium or hot) \$21.90
Potato sauteed in onion, red chillies, mustard seed, curry leaves and black pepper
- ZEERA ALOO** (mild, medium or hot) \$21.90
Bombay style potato cumin seed cooked in a combination of herbs and cream
- MUSHROOM MATTAR** (mild, medium or hot) \$21.90
Fresh mushrooms coked in a mouth watering thick and creamy sauce

