



# KABALASON

## INDIAN CAFE & RESTAURANT

*The Real Taste of India*

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



11-30AM  
to 3-00PM  
5-00PM to  
9-30 PM

DINNER  
BUFFET  
\$ 39.90

Open 7  
Days  
Monday to  
Sunday

UN  
LIMITED  
BUFFET

FULLY LICENSED RESTAURANT  
kabalason@hotmail.com | [www.kabalason.com.au](http://www.kabalason.com.au)

# MENU

## ENTREE



**ONION BHAJI** ..... \$14.90

Onion slices dipped in a mild spicy batter and deep fried

**VEGETABLE PAKORA** ..... \$14.90

Mildly spiced vegetables dipped in garam flour and golden fried

**VEGETARIAN SAMOSA** ..... \$14.90

Indian triangle pastry stuffed with potato masala

**POTATO BONDA** ..... \$14.90

Fresh potato filling with mild spicy batter and deep fried

**MEAT SAMOSA** ..... \$18.90

A blend of spices together with meat and Peas wrapped in home made pastry

**CHICKEN 65** ..... \$19.90

Chicken marinated in spicy with curry leaves batter deep fried with bone chicken

**CHICKEN PAKORA** ..... \$19.90

Boneless chicken marinated in spicy batter and deep fried

**CHICKEN TIKKA** ..... \$19.90

Boneless chicken pieces marinated in spiced yoghurt and cooked in tandoori oven

**SEEKH KEBAB** ..... \$19.90

Spicy minced lamb skewered and grilled in tandoori oven

**VEGETABLE PLATTER** ..... \$21.90

A combination of veg pakora, veg samosa and onion bhaji

**FISH PAKORA** ..... \$21.90

Boneless fish pieces marinated in spices and deep fried

**PRAWN PAKORA** ..... \$21.90

Tiger prawns marinated in spices and deep fried

### TANDOORI CHICKEN

Tender chicken marinated in spiced yogurt and cooked in a tandoori oven

Quarter ..... \$19.90

Half ..... \$26.90

Full ..... \$36.90

**TANDOORI CHICKEN SIZZLING** ..... \$20.90

Skewered chicken marinated in yogurt and spices and tandoori sizzling sauce cooked in a tandoori oven

**MIXED TANDOORI PLATTER** ..... \$28.90

A combination of tandoori chicken, chicken tikka and seekh kebab

**ROYAL KABALASON PLATTER** ..... \$30.90

Chefs recommendation of prawn, tandoori chicken, seekh kebab and keema roll



# CHICKEN DISHES

**CHICKEN TIKKA MASALA (medium or hot) ..... \$26.90**

Boneless spicy chicken cooked in medium hot thick sauce with tomatoes and onion

**BUTTER CHICKEN (mild, medium or hot) ..... \$26.90**

Chicken cooked half "tandoori way" and then finished as a curry in a thick tasty creamy sauce.

**NERKUNAPPATTU KOLI KOLAMBU (hot) ..... \$26.90**

A popular South Indian curry prepared with tomatoes, onion and lots of spices and curry leaves

**MURG KARAI (medium or hot) ..... \$26.90**

An authentic dish, chicken cooked in garlic and homemade spices



**CHICKEN BADAMI KORMA (mild, medium or hot) ..... \$26.90**

Yogurt based chicken curry with blended almond, garnished with green chillies and cordon of fresh cream

**CHICKEN JHALFRAZI (medium or hot) ..... \$26.90**

Boneless chicken cooked with capsicum, onion and tomato

**CHICKEN MADRASI (medium or hot) ..... \$26.90**

Spicy chicken curry with ginger zest and a touch of curry leaves



**MURGH DO PIAZA (medium or hot) ..... \$26.90**

Fried chicken pieces cooked with tomatoes and onions to produce a flavoured sauce with a difference

**CHICKEN SAAGWALA (mild, medium or hot) ..... \$26.90**

Chicken cooked in blended green leafy spinach

**CHICKEN VINDALOO (hot or very hot) ..... \$26.90**

A Very popular dish from Goa, a fiery preparation of chilly, potatoes and vinegar

**CHICKEN CHETTINAD (medium or hot) ..... \$26.90**

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





## LAMB DISHES

- LAMB ROGAN JOSH (medium or hot)** ..... \$26.90  
Boneless lamb cooked in traditional medium hot sauce
- LAMB BADAMI KORMA (mild, medium or hot)** ..... \$26.90  
A tempting boneless lamb with almond based curry
- LAMB SAAGWALA (mild, medium or hot)** ..... \$26.90  
Boneless lamb cooked with spinach and spices in a thick sauce
- LAMB MADRASI (medium or hot)** ..... \$26.90  
Spicy curry with a ginger zest and touch of curry leaves
- LAMB VINDALOO (hot or very hot)** ..... \$26.90  
A hot Goanese dish with boneless lamb cooked with chillies vinegar and cubes of potato
- LAMB DALCHA (medium or hot)** ..... \$26.90  
Boneless lamb cooked with lentils and mustard seeds in a thick sauce
- RAAN SIKANDRI MASALA (medium or hot)** ..... \$26.90  
Roasted to perfection boneless lamb marinated and cooked over a very slow fire
- LAMB PEPPER FRY (medium or hot)** ..... \$26.90  
Boneless lamb stir fired in a fine blend of herbs, spices, dried chillies and black pepper
- TOMATAR KA GHOST (medium or hot)** ..... \$26.90  
A delicacy of intricately spiced lamb pieces cooked with tomato and onion
- BHUNA GOSHT (medium or hot)** ..... \$26.90  
Boneless lamb cooked with fresh vegetables and thick masala
- ANDHRA LAMB CURRY (medium or hot)** ..... \$26.90  
Spicy lamb curry with ginger zest and a touch of curry leaves



# BEEF DISHES

**BEEF BHUNNA MASALA (medium or hot)** ..... \$26.90

Beef cooked with fresh vegetables and thick masala

**BEEF KASHMIRI (mild, medium or hot)** ..... \$26.90

Delicious beef, mild cooked in kashmiri gravy

**BEEF JHALFRAZI (medium or hot)** ..... \$26.90

Beef cooked with tomatoes, capsicum and sliced onions

**BEEF VINDALOO (hot or very hot)** ..... \$26.90

A typical Goanese style dish cooked in vinegar and whole spice

**BEEF SHAI KORMA (mild, medium or hot)** ..... \$26.90

Beef cooked in thick creamy sauce with ground cashew nuts and mild spices

**BEEF CHETTINAD (medium or hot)** ..... \$26.90

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)** ..... \$26.90

Julienne of tenderloin cooked with ginger, garlic, chillies and an abundance of onions.

**BEEF KADAI (medium or hot)** ..... \$26.90

A hot beef delicacy cooked in tomatoes with predominant flavours of fenugreek and coriander

**BEEF BLACK PEPPER (medium or hot)** ..... \$26.90

Boneless beef stir fried in a fine blend of herbs, spices, dried chillies and black pepper

**BEEF SAAGWALA (medium or hot)** ..... \$26.90

Boneless beef cooked with spinach and spices in thick sauce

**BEEF PIDINA KURMA (medium or hot)** ..... \$26.90

Mint flavoured beef cooked in cashew gravy





## SEAFOOD DISHES

**FISH METHI (mild, medium or hot)** ..... \$29.90

Thick fish curry with spices and fenugreek leaves

**FISH MAIKALYA (medium or hot)** ..... \$29.90

Fillet of fish seasoned, marinated in the chefs secret recipe and traditional thick medium hot sauce

**FISH VINDALOO (hot or very hot)** ..... \$29.90

A fiery preparation with vindaloo sauce

**GOAN FISH CURRY** ..... \$29.90

The curry of the Konkan, the cao curry like most Goan cooking is "chilli hot"

**PULITCHA KEERAI KULAKANDAI** ..... \$29.90

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)** ..... \$29.90

Prawn curry cooked with broccoli in dry manner

**PRAWN KASHMIRI (mild, medium or hot)** ..... \$29.90

Tiger prawn cooked in thick mild sauce with ground cashew nuts

**PRAWN JHALFRAZI (medium or hot)** ..... \$29.90

Prawns cooked with capsicum, onions and tomatoes

**PRAWN VINDALOO (hot or very hot)** ..... \$29.90

A hot Goan dish with delicious succulent prawns

**PRAWN MADRASI (medium or hot)** ..... \$29.90

King prawns marinated in South Indian curry prepared with tomatoes onion an lots of spices and curry leaves

**PRAWN VARUVAL (medium or hot)** ..... \$29.90

King prawns marinated and sauteed with spices and dried chillies a South Indian delicacy



# VEGETABLE DISHES

**NAWRATTAN KORMA (mild, medium or hot) ..... \$23.90**

A mughlai preparation of an assortment of different vegetables

**PALAK PANEER (mild, medium or hot) ..... \$23.90**

Spinach cooked with cheese and spices

**BOMBAY ALOO (medium or hot) ..... \$23.90**

Potato sauteed in onion, red chillies, mustard seed, curry leaves and black pepper

**ZEERA ALOO (mild, medium or hot) ..... \$23.90**

Bombay style potato cumin seed cooked in a combination of herbs and cream

**MUSHROOM MATTAR (mild, medium or hot) ..... \$23.90**

Fresh mushrooms cooked in a mouth watering thick and creamy sauce

**MALAI KOFTA (mild, medium or hot) ..... \$23.90**

Vegetable minced balls, stuffed with cottage cheese, dried fruit served in a thick creamy sauce

**CHANNA MASALA (medium or hot) ..... \$23.90**

Chick pea cooked with delicious Indian spices

**DHAL TARKA - VEGETABLE DISHES ..... \$23.90**

Lentils cooked with tomatoes and spices

**MIXED VEGETABLE CURRY (medium or hot) ..... \$23.90**

Combination of seasoned vegetables cooked in a thick sauce

**PANEER SHASLIK ..... \$23.90**

Typical tikka of home made cottage cheese grilled with tomatoes and onions

**PANEER MAKHANI ..... \$23.90**

Cottage cheese cooked in a blend of tomatoes and topped with cream

**CAULIFLOWER CAPSICUM MASALA ..... \$23.90**

Tender buds of cauliflower, capsicum cooked in fresh coconut milk with mint coriander and spices

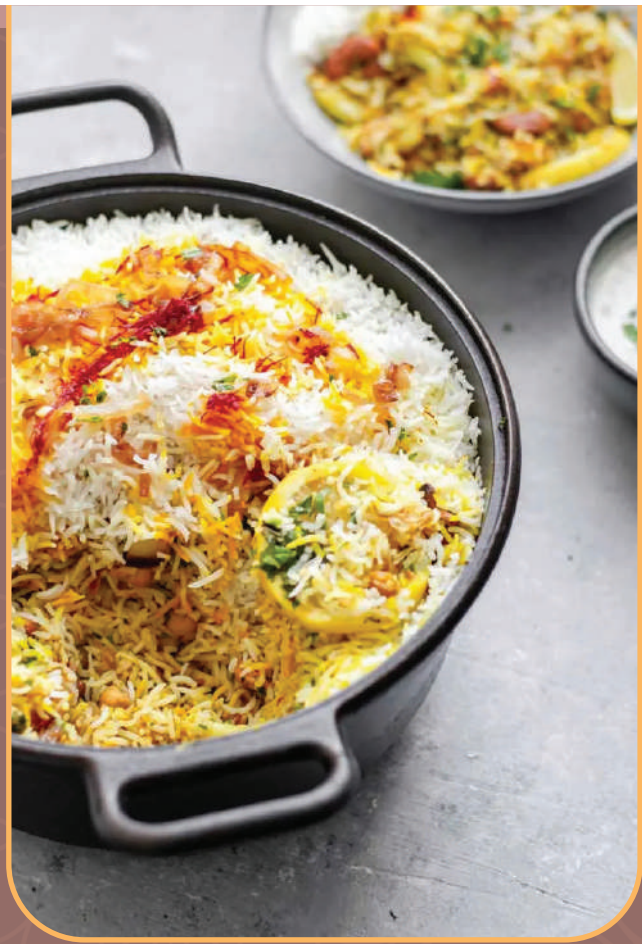
**ENDU POONDU MILAGU RASAM ..... \$23.90**

Endu murugesan's favorite rasam

**MURUNGAKKAI SAMBAR ..... \$23.90**

Lentils Cooked with drumsticks vegetable and spices





## RICE DISHES

<b>PLAIN RICE</b> .....	<b>\$5.90</b>
<b>PULAO RICE</b> .....	<b>\$6.90</b>
Basmati rice steam cooked with spices and herbs	
<b>JEERA PULAO</b> .....	<b>\$6.90</b>
Cumin seed with a dash of ghee	
<b>GREEN PEAS PULAO</b> .....	<b>\$10.90</b>
Matar cooked in basmati rice	
<b>MUSHROOM RICE</b> .....	<b>\$12.90</b>
Delicious mushrooms cooked with basmati rice with a dash of butter	
<b>NAVRATAN PULAO</b> .....	<b>\$12.90</b>
A typical Bombay style navratan pulao	
<b>VEGETABLE BIRYANI</b> .....	<b>\$19.90</b>
Assortment of garden vegetables cooked in basmati rice	
<b>KASHMIRI PULAO</b> .....	<b>\$19.90</b>
Fluffy saffron rice with fruits and nuts	
<b>CHICKEN BIRYANI</b> .....	<b>\$22.90</b>
Succulent pieces of chicken cooked in basmati rice	
<b>HYDERABADI LAMB BIRYANI</b> .....	<b>\$22.90</b>
An exotic dish from the princely house of Hyderabad, succulent pieces of lamb cooked with our special basmati rice.	
<b>PRAWN BIRYANI</b> .....	<b>\$26.90</b>
Tiger prawns cooked with basmati rice and spices	





## BREADS

PLAIN NAAN .....	\$5.90
BUTTER NAAN .....	\$5.90
CHAPPATI .....	\$5.90
TANDOORI ROTI .....	\$5.90
TANDOORI PARATA .....	\$5.90
GARLIC NAAN .....	\$6.90
CHILLY NAAN .....	\$6.90
SESAME NAAN .....	\$6.90
Naan glazed with butter and topped with sesame seeds	
CHEESE NAAN .....	\$7.90
ALU MASALA NAAN .....	\$8.90
Naan bread stuffed with potato and spices	
ALU PARATA .....	\$8.90
KASHMIRI NAAN .....	\$10.90
Naan stuffed with a variety of dried fruits and nuts	
PANEER KULCHA .....	\$10.90
Naan stuffed with cottage cheese and fruits	
KEEMA NAAN .....	\$11.90
Naan stuffed with spiced minced lamb	
MAHARAJA NAAN .....	\$11.90
Naan stuffed with minced chicken and spices with onion and coriander leaves	
KASTHURI LAKSAMANAN (SPECIAL BREAD) .....	\$12.90
Made from refined wheat flour and stuffed with chicken, egg, nuts and spices topped with sesame seeds.	

## SIDE DISHES

PAPADUM .....	\$5.90
MANGO CHUTNEY .....	\$5.90
HOT CHUTNEY .....	\$5.90
GARDEN SALAD .....	\$5.90
TAMARIND CHUTEY .....	\$5.90
MIXED VEGETABLE PICKLE .....	\$5.90
RAW ONION SALAD .....	\$5.90
KACHUMBER SALAD .....	\$5.90

RAITA .....	\$5.90
MINT RAITA .....	\$5.90
BASKET OF CHIPS .....	\$7.90
CHICKEN NUGGETS & CHIPS .....	\$12.90
ASSORTMENT OF CONDIMENTS .....	\$12.90
A Combination of mango chutney, kuchumber salad, raita, mint raita and pickle	





## KABALASON SPECIALTY

**KABALASON GOAT PEPPER CURRY** ..... \$35.90

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** ..... \$3.90

PLAIN KULFI, MANGO KULFI, GULAB JAMUNS, MYSOOR PAK, BOONDI LADDU, PLAIN BARFI, PISTA BARFI, PATISSA, ALMOND BARFI, BADUSHAI, KALAKART, KALA JAMUN, CHAPTI, JELEBI, PEDDA

## DRINKS

**ALL SOFT DRINKS, WATER** ..... \$3.90

**INDIAN DRINKS** ..... \$6.90

Plain Lassi, Salt Lassi, Savoury Lassi, Sweet Lassi, Mango Lassi, Buttermilk

**HOT BEVERAGES** ..... \$6.90

Tea, Coffee, Masala Tea, Ginger Tea, Teh Tarik, Teh Halia, Chai, Choice of Coffee





# LUNCH SPECIALS

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

**SPECIALS**

	<b>LUNCH</b>
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**  
LUNCH TIME \$ 23.90

**CHOICE OF DOSAI**  
LUNCH TIME \$ 23.90

**MEAT THALI**  
LUNCH TIME \$ 29.90

# DINNER SPECIALS



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

## SPECIALS

**BUTTER CHICKEN** (mild medium or hot)

**CHICKEN TIKKA MASALA** (medium or hot)

**CHICKEN MADRAS** (medium or hot)

**CHICKEN JHALFRAZI** (medium or hot)

**CHICKEN KORMA** (mild medium or hot)

**CHICKEN VINDALOO** (hot or very hot)

**LAMB ROGAN JOSH** (medium or hot)

**LAMB DHAL CHA** (medium or hot)

**LAMB BADAMI KORMA** (mild medium or hot)

**BEEF BHUNNA MASALA** (medium or hot)

**BEEF VINDALOO** (hot or very hot)

**NAURATTAN QUARMA** (mild medium or hot)

**MIXED VEGETABLE CURRY** (medium or hot)

**DHAL TARKA**

**NASI GORENG**

**MEE GORENG**

**HYDERABADI (LAMB) BIRYANI**

**MUGHLAI MURG (CHICKEN) BIRYANI**

**TANDOORI CHICKEN & CHILPS**

**IDLY VADAI**

**PLAIN DOSAI**

**MASALA DOSAI**

**LAMB DOSAI**

**CHICKEN DOSAI**

**EGG DOSAI**

**POORI ALOO**

**ONION UTTAPAM**

**MASALA UTTAPAM**

**BATURA**

**SET THALI DINNER SPECIAL (VEG)**

**SET THALI DINNER SPECIAL (MEAT)**

## DINNER

\$29.90

\$29.90

\$29.90

\$29.90

\$29.90

\$29.90

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\$24.90

\$24.90

\$24.90

\$24.90

\$24.90

\$38.90

\$39.90



### IDLY VADAI

DINNER TIME \$ 24.90

### CHOICE OF DOSAI

DINNER TIME \$ 24.90

### MEAT THALI

DINNER TIME \$ 39.90