

VEGETARIAN MAINS

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| KADHAI PANEER (CHEF'S SPECIAL)..... | \$17.50 |
| Paneer cooked with capsicum, tomato with coriander. | |
| PANEER MAKHANI | \$16.90 |
| Tender firm homemade Indian cottage cheese cooked in creamy almond sauce garnished with almond flakes. | |
| PANEER TIKKA MASALA..... | \$16.90 |
| Homemade Indian cottage cheese cooked with capsicum, tomato, onion, garlic finished with fresh coriander. | |
| MALAI KOFTA..... | \$16.90 |
| Dumpling made with potato, cottage cheese, sultanas and cashew cooked in creamy cashew sauce. | |
| PALAK KOFTA | \$16.90 |
| Dumpling made with potato, cottage cheese, sultanas and cashew cooked in pureed spinach and creamy cashew sauce. | |
| MATTER PANEER | \$16.90 |
| Homemade paneer cooked with garden peas, herbs and traditional creamy sauce. | |
| KASHMIRI ALLOO (CHEF SPECIAL) | \$16.90 |
| Potato stuffed with sultanas, Indian paneer, cashew and Kashmiri aromatic spices cooked in creamy Kashmiri sauce. | |
| PALAK PANEER | \$16.90 |
| Homemade Indian cheese cooked in pureed spinach and creamy sauce with fenugreek and traditional spices. | |
| VEGETABLE KORMA | \$16.90 |
| Traditional Mughlai style dish cooked in onion, tomato, creamy cashew nut based gravy. | |
| DAHL MAKHANI..... | \$16.50 |
| Black lentils, red kidney beans slow cooked in Punjabi style creamy gravy seasoned with freshly ground spices. | |

VEGAN MAINS

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| AMRITSARI CHANA MASALA (DF) | \$16.50 |
| Chickpeas cooked in onion, tomato, green chilli gravy with Punjabi spices and lemon juice. | |
| ALLOO MATTER (DF)..... | \$16.50 |
| Potato (Alloo) cooked with garden peas, herbs in masala sauce finished with coconut cream. | |
| KASHMIRI ALLOO (CHEF SPECIAL) | \$16.50 |
| Potato stuffed with sultanas, potato, cashew and Kashmiri aromatic spices cooked in creamy coconut sauce. | |
| MIXED VEGETABLE | \$16.50 |
| Fresh garden vegetables cooked with traditional Indian spices and finished with fresh coriander. | |
| ALLOO GOBHI | \$16.50 |
| Cauliflower and potatoes cooked with chef special spices. | |
| DAHL TADKA | \$16.50 |
| Yellow lentils slow cooked with onion, ginger and garlic seasoned with garam masala tempered with Indian spices. | |
| DAHL FRY | \$16.50 |
| Highway Dhaba (restaurant) Style Black lentils cooked with fresh onion, tomato, coriander and Punjabi spices. | |
| DAHL PALAK | \$16.50 |
| Pureed spinach cooked with yellow lentils and north Indian spices. | |
| ALLOO BAINGAN | \$16.90 |
| Potato and eggplant cooked with north Indian spices. | |
| ALLOO PALAK | \$16.50 |
| Pureed spinach and potato pieces cooked in onion, tomato gravy with fenugreek leaves and spices. | |

RICE DISHES

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| CHOICE OF BIRYANI | \$16.90 |
| Chicken/Lamb/Beef/Prawns/Vegetable. | |
| JEERA (CUMIN) RICE | \$5.90 |
| PEAS PULAV | \$5.90 |
| PESHAWARI PULAV | \$5.90 |
| COCONUT RICE | \$5.90 |
| AROMATIC BASMATI RICE..... | \$3.00 |
| LEMON RICE..... | \$5.50 |

TANDOORI NAAN BREAD

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| PLAIN NAAN | \$3.50 |
| Indian plain flour bread cooked in tandoor. | |
| BUTTER NAAN..... | \$3.90 |
| Indian bread stuffed with butter in layers. | |
| GARLIC NAAN..... | \$3.95 |
| Plain Indian bread topped with garlic infused butter. | |
| CHEESE NAAN | \$4.90 |
| Naan bread stuffed with mozzarella cheese topped with butter. | |
| CHEESE AND GARLIC NAAN..... | \$4.90 |
| Plain Indian bread stuffed with mozzarella cheese and garlic. | |
| CHEESE AND SPINACH NAAN..... | \$4.90 |
| Plain Indian bread stuffed with cheese and spinach mixture. | |
| CHEESE, SPINACH AND GARLIC NAAN..... | \$5.50 |
| Plain Indian bread stuffed with cheese and spinach mixture topped with fresh garlic. | |
| PESHAWARI NAAN | \$4.50 |
| Indian bread stuffed with dried nuts and sultanas. | |
| ALLOO NAAN | \$4.90 |
| Naan stuffed with potato, onion, Coriander and lightly spiced. | |
| KEEMA NAAN | \$4.90 |
| Indian bread stuffed with minced lamb, onion, green chillies. | |
| LACHACHA PARATHA (VEGAN) | \$4.00 |
| Whole meal flour turned into layers. | |
| TANDOORI ROTI (VEGAN)..... | \$3.50 |
| Whole meal flour plain bread cooked in tandoor. | |
| TAWA ROTI (VEGAN)..... | \$3.50 |
| Whole meal flour plain bread cooked on flat pan. | |

ACCOMPANIMENTS

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| PAPPADUM PLATTER | \$10.90 |
| Pappadums 5, mint sauce, mango chutney, cucumber raita. | |
| CUCUMBER RAITA | \$3.90 |
| Natural yoghurt mixed with cucumber, carrots and blended with spices. | |
| MANGO CHUTNEY | \$2.50 |
| TAMARIND CHUTNEY | \$2.50 |
| MIXED PICKLE..... | \$2.50 |
| PAPADUMS (5) | \$2.90 |

DESSERTS

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| GULAB JAMUN (3) | \$4.50 |
| KULFI (MANGO, PISTACHIO, CARDAMOM)..... | \$4.50 |



*Freshly Cooked
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ENTREE

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| TANDOORI CHICKEN (GF)..... | HALF \$11.50 |
| | FULL \$17.50 |
| Chicken pieces marinated in exotic Indian herbs and spices cooked in clay oven. | |
| CHICKEN TIKKA (5)(GF) | \$11.50 |
| Boneless chicken pieces marinated in exotic Indian spices cooked in clay oven. | |
| MALAI TIKKA (5)(GF) | \$11.50 |
| Mild alternative to chicken tikka. Tender chicken fillet marinated in white pepper sauce cooked in clay oven. | |
| MALAI SEEKH KEBAB (4)(GF) | \$10.00 |
| Mince lamb marinated with exotic spices, lemon juice and green chillies. | |
| TANDOORI PRAWNS (5)(GF) | \$13.90 |
| King prawns marinated with exotic Indian spices roasted in Indian clay oven served with mint sauce. | |
| AMRITSARI FISH PAKORA (5)(GF) | \$11.90 |
| Fish marinated in special Punjabi spices and dipped in chickpea batter cooked in vegetable oil. | |
| PRAWN PAKORA (5)(GF) | \$11.90 |
| Prawn dipped in spiced chick pea batter and fried until golden brown. | |
| CHICKEN PAKORA (4)(GF) | \$9.90 |
| Tender boneless chicken tikka pieces dipped in lightly spiced batter and cooked in vegetable oil. | |
| VEGETABLE SAMOSA (2)..... | \$7.50 |
| Savory filling of spiced potato and peas stuffed in homemade pastry served with date and tamarind chutney. | |
| VEGETABLE PAKORA (5)(GF)(VG)..... | \$7.90 |
| Sliced onion, spinach, cauliflower and potato spiced and fried with chick pea batter until golden brown served with tamarind chutney. | |
| MUSHROOM PAKORA (5)(GF) | \$11.90 |
| Button mushrooms stuffed with cottage cheese, fresh herbs, and Indian spices fried and served with tamarind chutney. | |
| PANEER PAKORA (5)(GF)..... | \$9.90 |
| Home made Indian cheese stuffed with mint, green chillies, and spiced fried with chick pea batter until golden brown served with tamarind chutney. | |
| CHILLI POPPERS (4)GF | \$12.90 |
| Green chillies stuffed with mozzarella and indian paneer mixed with spices and fresh mint. | |
| VEGE PLATTER..... | \$14.90 |
| 2 Vegetarian Samosa, 2 Vegetable Pakora, 2 Paneer Pakora. | |

All our mains are gluten free, please speak to our staff for your dietary requirements.

CHICKEN MAINS

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| BUTTER CHICKEN..... | \$18.95 |
| Tandoor roasted boneless chicken pieces simmered in butter, tomato, almonds and herb sauce. Finished with fresh cream. | |
| KADHAI CHICKEN..... | \$18.90 |
| Chicken cooked with capsicum, tomato, and finished with fresh coriander. | |
| MANGO CHICKEN..... | \$18.50 |
| Tender chicken pieces cooked in mild creamy mango sauce. | |

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| CHICKEN KORMA | \$18.50 |
| Traditional Mughlai style dish cooked in onion, tomato, creamy cashew nut based gravy. | |
| CHICKEN BALTI | \$18.90 |
| Tender chicken pieces cooked with tomato, onion, garlic and fresh vegetable. Finished with cream. | |
| CHICKEN TIKKA MASALA | \$18.95 |
| Chicken tikka pieces cooked with capsicum, tomato, onion, garlic finished with fresh coriander. | |
| PUNJABI CHICKEN (CHEF SPECIAL) (DF) | \$19.50 |
| Boneless chicken pieces cooked in onion, garlic, fresh ginger, fenugreek gravy with chef special spices and fresh coriander. | |
| CHICKEN SAAG..... | \$18.50 |
| Traditional North Indian dish cooked with creamy spinach puree pureed in onion, tomato fenugreek based gravy. | |
| CHICKEN MADRAS (DF) | \$18.50 |
| Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind. | |
| CHICKEN VINDALOO (DF) | \$18.50 |
| Southern Indian delicacy from Goa cooked in hot gravy with malt vinegar for tangy flavor. | |
| MUGHLAI CHICKEN (DF) | \$18.90 |
| Marinated tender chicken pieces cooked masala gravy finished with creamy cashew sauce, fresh ginger. | |

LAMB MAINS

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| KASHMIRI ROGAN JOSH (DF)..... | \$19.90 |
| Lamb pieces cooked in tomato, onion, garlic gravy seasoned with Kashmiri spices garnished with coriander. | |
| LAMB KORMA..... | \$19.90 |
| Traditional Mughlai style dish cooked in onion, tomato, creamy cashew nut based gravy. | |
| LAMB BALTI..... | \$19.90 |
| Tender lamb pieces cooked with tomato, onion, garlic and fresh garden vegetables in aromatic spices finished with cream. | |
| KADHAI LAMB (DF)..... | \$19.90 |
| Lamb cooked with capsicum, tomato, onion, garlic finished with fresh coriander. | |
| LAMB ADREKE (DF)..... | \$19.90 |
| Lamb pieces cooked in onion, tomato, garlic, fresh ginger gravy seasoned with aromatic spices finished with julienned ginger. | |
| LAMB SAAG | \$19.90 |
| Traditional north Indian dish cooked with creamy spinach puree in onion, tomato, garlic, fenugreek based gravy. | |
| LAMB MADRAS (DF) | \$19.90 |
| Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind. | |
| LAMB VINDALOO (DF)..... | \$19.90 |
| Southern Indian specialty from Goa cooked in traditional hot gravy with malt vinegar for tangy flavour. | |
| RESHAMI KOFTA (CHEF SPECIAL) | \$19.90 |
| Mince lamb balls infused with chef special spices and herbs cooked in rich mild cashew nut gravy. | |

BEEF MAINS

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| KASHMIRI BEEF (DF) | \$18.90 |
| Tender pieces of beef cooked in onion, tomato and ginger gravy with Kashmiri spices. | |
| BEEF KORMA..... | \$18.90 |
| Traditional Mughlai style dish cooked in onion, tomato, creamy cashew nut based gravy. | |
| ACHARI BEEF (CHEF SPECIAL) (DF) | \$19.90 |
| Beef cooked in onion, tomato, garlic, and ginger gravy tempered with traditional Indian pickle spices. | |
| KADHAI BEEF (DF) | \$18.90 |
| Beef cooked with capsicum, tomato, onion, garlic finished with fresh coriander. | |
| BEEF ADREKE (DF)..... | \$18.90 |
| Beef pieces cooked in onion, tomato, garlic, fresh ginger gravy seasoned with aromatic spices finished with julienned ginger. | |
| BEEF SAAG | \$18.90 |
| Traditional north Indian dish cooked with creamy spinach puree in onion, tomato, garlic, fenugreek based gravy. | |
| BEEF MADRAS (DF)..... | \$18.90 |
| Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind. | |
| BEEF VINDALOO (DF)..... | \$18.90 |
| Southern Indian specialty from Goa cooked in traditional hot gravy with malt vinegar for tangy flavour. | |
| BEEF BUTTER MASALA..... | \$18.90 |
| Tender beef pieces cooked in masala gravy finished with creamy cashew sauce, fresh ginger. | |
| GOAT CURRY (Subject to Availability) (DF)..... | \$19.95 |
| Succulent Goat cooked in North Indian style gravy with onion, tomato and five spices, topped with fresh coriander and ginger. | |

SEAFOOD MAINS

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| MALABAR PRAWNS (DF)..... | \$20.50 |
| Cooked prawns with chopped capsicum and Malabar spices, garnished with roasted coconut flakes. | |
| BUTTER PRAWNS | \$20.50 |
| Prawns simmered in butter, tomato, almonds and herb sauce finished with fresh cream. | |
| KADHAI PRAWNS (DF) | \$20.50 |
| Prawns cooked with capsicum, tomato, onion, garlic garnished with fresh coriander. | |
| MADRAS PRAWNS (DF)..... | \$20.50 |
| Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind. | |
| PUNJABI FISH MASALA (CHEF SPECIAL) (DF) | \$20.50 |
| Fish fillets cooked in slow simmered Punjabi style gravy with chef special spices. | |
| FISH MADRAS (DF)..... | \$20.50 |
| Delicious South Indian curry made with onion, tomato, garlic, coconut milk and infused with tamarind. | |
| FISH VINDALOO (DF)..... | \$20.50 |
| Southern Indian delicacy from Goa Province cooked in traditional hot gravy with malt vinegar for tangy flavor. | |
| GOA FISH CURRY (DF)..... | \$20.50 |
| Goa specialty! Fish fillets cooked in Goa style gravy with coconut milk finished with tamarind. | |