

Fitz Curry

Cafe

Licensed
& B.Y.O
wine only

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**Oldest Indian Restaurant
in Fitzroy Serving Since 2001**

**FREE RANGE CHICKEN
NATURAL SPRING LAMB
Gluten Free / Vegan**

**LICENSED & B.Y.O (WINE ONLY)
(\$2.00 person corkage)
FINE INDIAN CUISINE**

**Trading Hours
Dinners (7 nights) : 5.00pm Till Late**

SOME DISHES MAY CONTAIN NUTS & CREAM

We Welcome your comments to help us serve you better,
If you are happy, tell your friends, if not, tell us !

If we keep our customers happy, they keep us in business

We do not accept individual payments from tables

**44 Johnston Street, Fitzroy
Tel: 9495 6119
www.fitzcurrycafe.com.au**

NAMASTE

From the seemingly infinite diversity of culinary creation existing throughout the Indian subcontinent we have chosen to present some of the more characteristic - yet legendary dishes. The word "Curry" is an English adaptation of the Tamil word "Kari" meaning in effect - a Seasoned Sauce and traditionally never applied to identify Indian Cuisine as a whole. We trust that you may enjoy a truly unique and distinctive dining experience.

A UNIQUE CUISINE

Incredibly varied, Indian cuisine is a combination of many nationalities and cultures. The most elaborate dishes come from the North and were inherited from the invading Persian Moghuls Pulaos and Biryani which are rich and lavish due to the ingredients used an abundance of meat Ghee (clarified butter), nuts and saffron. The North Indian Kormas in their Savoury Sauces, the kebabs and Tandoori dishes complemented by home made wheat breads such as parathas and Naan are world renowned. Hot spiced tea is the favourite drink in the cold North Indian winter. In Southern India Where for the most part, people are vegetarians, RICE is the staple food and it is served throughout the meal. The dishes are also hotter than the Northern dishes with chillies being a popular Ingredient as well as large amount of coconut oil and coconut milk. Southern Indian prefer steamed food rather than the barbecued Tandoori food so popular in the north and the favourite beverage is the freshly roasted ground coffee with sugar and milk THE NILGIRI HILLS in the south are famous for producing some of the world's finest coffees. The preparation and presentation of Indian Cuisine varies from region to region. However the above information broadly illustrates the essential basic differences between the cooking of North and South India.

RICE

RICE is known to have been used in the Indus Valley around 3000 BC. Indian today grows nearly 1000 varieties of rice with colours ranging from almost white to yellow to reddish brown, each having its own particular characteristics and fragrance.

PULAO: A Persian word meaning "Rice boiled in Meats and Spices" Chicken is traditionally the most agreeable meat for this type of dish.

BIRYANI: The Persian word for "Fried" or "Roasted". The Biryani regarded as one of the finest expressions of Indian cooking, reached its height of perfection at the court of Shah Jehan in the 17th century Lamb or Mutton were the Meats generally employed in creating the royal repast.

TANDOOR

Indian Village still use the traditional mud stoves and clay ovens for cooking purposes and fed with coal or firewood the food becomes imbued with a special smoked flavour. One such oven is the "Tandoor" Shaped like a barrel with live coals at the bottom, the cylinder becomes evenly heated. The Tandoor was introduced into India from the Arab World prior to the 13th century and eventually became so popular with the reigning Moghuls that the Emperor Jehangir - a connoisseur of both good food and good living considered it an essential item in his hunting expeditions.

ROTI

The chorus of 1 Billion Indians! Roti is most commonly spoken word it means bread.

ROTI: Originally the name applied to ground whole wheat dough roasted on an open fire.

CHAPATI: Roti when roasted over an open fire on a "lava" - or cast iron plate.

PARATHA: Roti, lightly fried on a "Tava" sprinkled with oil, rather than deep fried. A thicker layered Roti of richer taste which allows a number of stuffings to be used for further enhancing the taste and nutritional value.

NAN: The Persian word for Roti, Generally applied to refined white bread made with flour (maida) Tandoori and TANDOORI NAN are those breads roasted in THE TANDOOR. The variety of Indian Breads is enormous and differs from region to region, However those Listed are the better known examples which deliciously complement the Indian dining experience.

SPARKLING WINE

Azahara Sparkling Chardonnay Pinot Noir NV (Murray Darling Vic)		\$17.95
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WHITE WINE

Fat Bastard Chardonnay	(Glass)	\$ 6.95
Endless Sauvignon Blanc (Vic)	(Glass)	\$ 6.95
Azahara Pinot Grigio		\$16.95
Tai Nui Sauvignon Blanc (Marlborough NZ)		\$17.95
Rockbare Riesling		\$18.95
Mojo Moscato		\$19.95
Rockbare Chardonnay		\$25.95

RED WINE

Endless Shiraz	(Glass)	\$ 6.95
Jacob's Creek Cabernet Merlot	(Glass)	\$ 6.95
Amelia Park Cabernet Merlot		\$16.95
Fat Bastard Pinot Noir (France)		\$19.95
Sticks Cabernet Sauvignon		\$19.95
Dal Zotto Rosato		\$20.95
Plantagenet Three Lions Shiraz (WA)		\$21.95
Rockbare Shiraz (McLaren Vale SA)		\$24.95

PORT

Ramos Pinto Resserva Adriano Eight Year Old Tawny Port (Portugal)	(Glass)	\$ 6.95
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CIDER

Batlow Cloudy Cider		\$ 6.95
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BEERS

VB	\$4.99
Cascade Light	\$4.99
Coopers Premium Light	\$5.50
Pure Blonde	\$5.50
Carlton Draught	\$5.99
Coopers Pale Ale	\$5.99
King Fisher (Indian)	\$5.99
James Boag's Premium Lager	\$5.99
Corona Extra	\$5.99
Asahi (Japan)	\$5.99
Stella (Belgium)	\$5.99
Little Creatures Pale Ale	\$6.99
Mountain Goat - Organic Steam Ale	\$6.99

SPIRITS

Stolichnaya Vodka	\$6.99
Seagrams Gin	\$6.99
Wild Turkey Bourdon	\$6.99
Johnny Walker Red	\$6.99
Johnny Walker Black	\$7.99

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Lemonade	\$3.99
Lemon Mineral Water	\$3.99
Orange / Apple Juice	\$3.99
Lassi (Sweet Cooling Yoghurt Drink)	\$3.00
Ginger Beer	\$4.50
Rose Lassi / Mango Lassi	\$4.50

HOT DRINKS

Green tea / Tea	\$3.50
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BANQUET

BANQUET 1 - \$23.99 Per Person

for two people only

Entree

Onion bhajia

Main Course

Chicken Makhani
Navaratan Korma

Rice & Nans

BANQUET 2 - \$28.99 Per Person

Min for four people

Entree

Samosas, Chicken Tikka

Main Course

Rogan Josh
Chicken Makhani
Alu Mutter
Malai Kofta

Rice & Nans

VEGETARIAN ENTRÉE

1. **ONION BHAJIA (4 PIECES)** \$ 6.99
Mildly spiced deep fried onion fritters
2. **BOMBAY BATATA VADA** \$ 3.50
Mustard seeds tempered potato dumpling
3. **SPINACH AND VEGETABLE PAKORA** \$ 3.50
Seasonal vegetable and leafy spinach fritter
4. **VEGETABLE ENTRÉE PLATTER (SERVES 2)** \$ 15.99
Selection of the day's finest vegetarian selection
5. **SAMOSA VEGETABLE** \$ 3.50
Homemade pastries filled with cumin crusted peas and potatoes
6. **TANDOORI MUSHROOMS** \$ 9.99
Button Mushrooms marinated in yoghurt and spices, cooked in tandoor

NON-VEGETARIAN ENTRÉE

7. **MEAT SAMOSA** \$ 3.50
Homemade pastries filled with minced meat, peas and potatoes
8. **MUMBAI CHICKEN TIKKA (4 PIECES)** \$12.99
Boneless chicken pieces marinated in vinegar, tumeric & spices – cooked in the tandoor
9. **TANDOORI CHICKEN (FULL / HALF)** \$18.99 / \$11.99
Tender chicken marinated in yoghurt and authentic Indian spices, roasted in clay oven
10. **SIZZLER** \$19.99
Assorted items from the tandoor including chicken tikka, kebab and Mumbai chicken tikka & Tandoori Chicken
11. **MUGHLAI CHICKEN TIKKA** \$12.99
Boneless chicken marinated in herbs and spices
12. **TANDOORI PRAWNS** \$17.99
Prawns marinated in exotic fine spices and yoghurt, cooked in tandoor
13. **TANDOORI LAMB CUTLETS** \$13.99
Lamb Chops marinated in herbs and spices, cooked in tandoor
14. **MALAI SEEKH KEBAB** \$11.99
Tender minced meat with ginger, garlic, herbs & spices cooked on a skewer



MAIN COURSE

VEGETARIAN MAINS

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| 15. | PUMPKIN MASALA
Butternut pumpkin stewed with a hint of coriander and fennel seeds | \$14.50 |
| 16. | BAINGAN PATIALA
Eggplant cooked with tomatoes, onions, ginger and coriander | \$14.50 |
| 17. | MUSHROOM MUTTER
Mushrooms stir fried with tomatoes, capsicum, onions and green peas | \$14.50 |
| 18. | GREEN CHICKPEA CURRY
Chickpeas cooked with spinach and cream | \$13.99 |
| 19. | ALU GOBI
Cauliflower & potatoes stir fried with tomatoes and coriander | \$13.99 |
| 20. | ALU MUTER
Potatoes and peas cooked gently with tomatoes and fenugreek | \$12.99 |
| 21. | MUTER PANEER
Homemade cottage cheese cubes cooked with peas in curry sauce | \$14.50 |
| 22. | SAAG PANEER
Homemade cottage cheese cooked with spinach and cream | \$14.50 |
| 23. | SABJE JELFREZI
Seasonal vegetables sautéed with touch of spices | \$14.50 |
| 24. | MALAI KOFTA
Mashed cottage cheese and potatoes, egg shaped, cooked in creamy curry sauce with Nuts | \$14.50 |
| 25. | DAAL MAHARANI
Black lentils and kidney beans slow cooked the traditional way | \$12.99 |
| 26. | NAVARATAN KORMA
Seasonal vegetables selected by Chef and prepared in a creamy sauce with nuts | \$14.50 |
| 27. | SPINACH KOFTA CURY
A northern Indian delight of vegetable fritters in creamy spinach sauce | \$14.50 |

CHICKEN

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| 28. | PUNJABI CHICKEN CURY
Traditional chicken curry with chilli seeds- Grandmother's recipe | \$14.99 |
| 29. | CHICKEN MAKHANI / BUTTER CHICKEN
A fountainhead of Indian Cuisine, tender chicken cooked in Tandoor and finished off in silken smooth tomato sauce | \$14.99 |

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| 30. | CHICKEN KORMA
Boneless chicken cooked in cashew gravy | \$14.99 |
| 31. | CHICKEN TIKKA MASALA
Tandoori chicken tikka cooked in special combination of spices | \$14.99 |
| 32. | CHICKEN VINDALOO
Spiced chicken curry | \$14.99 |
| 33. | CHICKEN SAG WALLA
Chicken curry in creamed spinach | \$14.99 |
| 34. | CHICKEN JALFAREZI
Boneless chicken cooked with ginger & tomatoes in a sweet sour sauce | \$14.99 |
| 35. | MUMBAI CHICKEN CURRY
Turmeric and herbs marinated pieces of chicken char-grilled and finished in a Mumbai style coconut-based curry | \$14.99 |

LAMB

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| 36. | ROGAN JOSH
Kashmiri style lamb curry | \$15.99 |
| 37. | LAMB BALTI GOSHT
Traditional lamb curry with seasonal vegetables and balti spices | \$15.99 |
| 38. | LAMB SHAHI KORMA
A northern Indian specialty of boneless lamb cooked with cashew & almonds | \$15.99 |
| 39. | LAMB VINDALOO
Lamb cooked in hot gravy with touch of vinegar | \$15.99 |
| 40. | LAMB MADRAS
South Indian specialty with coconut cream and mustard seeds | \$15.99 |
| 41. | LAMB SAAG WALLA
Lamb curry cooked in a spinach and thickened cream | \$15.99 |
| 42. | LAMB DO PYAZA (LAMB AND ONIONS)
Lamb stir fried with onions, capsicum and diced tomatoes | \$15.99 |



BEEF

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| 43. | BEEF KASHMIRI
Beef cooked with fennel powder, nuts and cream | \$14.99 |
| 44. | BEEF VINDALOO
Hot beef curry | \$14.99 |
| 45. | BEEF MADRAS
Flavoured subtly coconut, mustard seeds and curry leaves | \$14.99 |
| 46. | BEEF SAAG WALLA
Cooked with pureed spinach and cream | \$14.99 |
| 47. | CHILLI BEEF
Cubes of Beef cooked with chillies & fresh tomatoes | \$14.99 |
| 48. | BEEF BALTI
Beef cooked with mixed vegetables and balti spice blend | \$14.99 |

SEAFOOD

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| 49. | PRAWN CURRY
A traditional dish of prawn in spiced gravy with coconut & mustard seed | \$17.99 |
| 50. | PRAWN VINDALOO
Traditional hot prawn curry | \$17.99 |
| 51. | PRAWN MASALA
Prawn marinated in special spices cooked with onions and tomatoes | \$17.99 |
| 52. | FISH MASALA
Fish cooked with onion, tomatoes & capsicum | \$15.99 |
| 53. | FISH VINDALOO
Traditional hot fish curry | \$15.99 |
| 54. | FISH CURRY
Fillet of fish cooked in freshly roasted spices with coconut & mustard seed | \$15.99 |



BREADS FROM TANDOOR

ENJOY VIBRANT HEALTH & VITALITY (Organic Flour Used)

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| 55. | TANDOOR NAAN
A plain flour bread | \$2.99 |
| 56. | GARLIC NAAN
Naan filled with caramelized garlic | \$3.50 |
| 57. | ROTI
Whole meal bread | \$3.99 |
| 58. | MASALA KULCHA
Bread filled with cottage cheese & Potatoes | \$3.99 |
| 59. | ONION KULCHA
Bread filled with onions and other spices | \$3.99 |
| 60. | LACHA PARATHA
Whole meal flaky bread | \$3.99 |
| 61. | ALU PARATHA
Whole meal bread filled with spicy potatoes | \$3.99 |
| 62. | KASHMIRI NAAN
Filled with nuts | \$4.50 |
| 63. | KEEMA NAAN
Filled with minced lamb and coriander | \$4.50 |

RICE & BIRIYANI

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| 64. | MUTTER PULAO
Rice cooked with green peas | \$ 6.99 |
| 65. | STEAMED BASMATI RICE
Aromatic basmati rice | \$ 3.50 |
| 66. | KASHMIRI PULAO
Rice with a variety of nuts | \$ 6.99 |
| 67. | VEGETABLE BIRIYANI
Rice cooked with nuts & seasonal vegetables | \$14.99 |
| 68. | LAMB / BEEF BIRIYANI
Rice cooked with nuts and cubes of lamb or beef | \$16.99 |
| 69. | CHICKEN BIRIYANI
Rice cooked with nuts and chicken | \$15.99 |

SIDE ORDERS / SALAD

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| 70. RAITA | \$2.00 |
| Yoghurt with carrots and cucumber | |
| 71. MINT CHUTNEY | \$2.00 |
| Yoghurt with fresh mint dip | |
| 72. MANGO CHUTNEY | \$2.00 |
| 73. GARDEN FRESH SALAD | \$7.50 |
| 74. PICKLES | \$2.00 |
| Mixed pickles vegetables | |
| 75. PAPADAMS | \$3.50 |
| 5 pieces | |

DESSERTS

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| 76. GULAB JAMUN (2 PIECES) | \$4.99 |
| Milk dumplings in a rose petal sugar syrup | |
| 77. MANGO KULFI OR PISTA KULFI | \$4.99 |
| Traditional ice cream with Mango/Pistachios | |
| 78. KHEER | \$4.99 |
| Rice pudding cooked with almond nuts, served warm | |

