

## BREADS

<b>Roti</b>	<b>3.90</b>
<b>Plain Naan</b>	<b>4.50</b>
<b>Butter Naan</b>	<b>4.50</b>
<b>Potato Naan</b>	<b>5.50</b>
<b>Garlic Naan</b>	<b>5.50</b>
<b>Cheese Naan</b>	<b>5.50</b>
<b>Chilli Naan</b>	<b>5.50</b>
<b>Cheese &amp; Garlic Naan</b>	<b>5.50</b>
<b>Spinach &amp; Garlic Naan</b>	<b>5.50</b>
<b>Spinach &amp; Cheese Naan</b>	<b>5.50</b>
<b>Spinach, Cheese &amp; Garlic Naan</b>	<b>5.50</b>
<b>Cracked Pepper, Cheese &amp; Onion Naan</b>	<b>5.50</b>
<b>Paratha</b> Pan toasted flaky wholemeal bread	<b>4.50</b>
<b>Kashmiri/Peshwari Naan</b> Filled with a blend of assorted dried fruit & nuts	<b>6.50</b>

## RICE DISHES

<b>Plain Steamed Rice</b>	<b>2.50</b>
<b>Coconut Rice</b>	<b>3.50</b>
<b>Lamb or Chicken Biryani</b> Special rice cooked in stock, steamed with spicy meat, garnished with cashews & peas	<b>19.90</b>

## SIDES

<b>Raita</b> A cucumber & yoghurt salad – the perfect match for hot curries	<b>3.95</b>
<b>Mango Chutney</b>	<b>3.95</b>
<b>Pappadams</b>	<b>3.95</b>

## TAKEAWAY MENU

Now delivering to your home



# CEYLON INN

For lovers of superior  
Sri Lankan & Indian Cuisine

305 Oxley Road, Graceville

**Phone 3379 4447**

Open 7 nights from 5pm

Follow us on Facebook

All our curries are gluten free [GF] and low GI

 Mild  Medium  Hot



## ENTRÉE | APPETISERS

### Spring rolls (4) 9.95

House made chicken and vegetable spring rolls served with sweet chilli sauce

### Pakora 7.95

Onion, spinach & chickpea fritters served with tamarind sauce

### Assorted Naans & Dips 9.95

Chef's Selection

### Samosa - our famous samosas (4) 9.95

Beef or vegetable pastries served with tamarind sauce

### Chicken Tikka [GF] 9.95

Tender marinated chicken fillet, grilled to perfection served with mint yoghurt

### Assorted Entrée 9.95

Samosas (2) & Pakoras (2)

### Indian Platter 14.90

Samosas (2), Pakoras (4) & Chicken Tikka (2)

## MAIN MEALS - BEEF

### Beef Ceylon - our signature dish 18.95

A unique curry of fresh spinach & original herbs & spices

### Beef Korma 18.95

Traditionally from the North of India - prepared with cream, yoghurt, nuts & spices

### Beef Kaju 18.95

Cashews, ginger, garlic & spices make this a delicious curry

### Beef Madras 18.95

Coconut, tomato, chilli & spices signify this South Indian staple

### Beef Vindaloo 18.95

A time-honoured South Indian dish - hot & spicy!

### Mossaman Beef 18.95

Tender marinated beef cooked with potatoes in coconut milk

### Beef Rendang 18.95

Beef gently simmered in coconut milk with traditional spices & chilli

## CHICKEN

### Chicken Ceylon 18.95

A unique curry of fresh spinach & original herbs & spices

### Chicken Korma 18.95

Traditionally from the North of India - prepared with cream, yoghurt, nuts & spices

### Chicken Madras 18.95

Coconut, tomato, chilli & spices signify this South Indian staple

### Chicken Vindaloo 18.95

A time-honoured South Indian dish - hot & spicy!

### Butter Chicken 18.95

Tikka chicken simmered in a rich creamy tomato sauce, with almonds & cashews

### Chicken Tikka Masala 18.95

Tikka chicken cooked with onion & capsicum in a rich creamy tomato sauce

### Tibetan Chicken Chasha 18.95

Boneless chicken sautéed with freshly grounded Tibetan spices, crushed red pepper, turmeric & fresh coriander to make a luscious creamy curry

### Chicken Kaju 18.95

Cashews, ginger, garlic & spices make this a delicious curry

## LAMB

### Lamb Ceylon 19.90

A unique curry of fresh spinach & original herbs & spices

### Lamb Korma 19.90

Traditionally from the North of India - prepared with cream, yoghurt, nuts & spices

### Lamb Kaju 19.90

Cashews, ginger, garlic & spices make this a delicious curry

### Lamb Madras 19.90

Coconut, tomato, chilli & spices signify this South Indian staple

### Lamb Vindaloo 19.90

A time-honoured South Indian dish - hot & spicy!

### Lamb Rogan Josh 19.90

Tender lean lamb marinated in a blend of garlic, ginger & yoghurt, then enhanced with coconut & finely crushed almonds

## VEGETARIAN

### Dhal 16.95

Nourishing red lentils cooked with aromatic spices to an authentic Indian recipe

### Dhal Palak 16.95

Lentils cooked in fresh spinach & selection of Indian Spices

### Ela walu 16.95

Seasonal vegetables cooked with fresh coriander & 11 authentic spices

### Alu Gobi 16.95

A cauliflower & potato dish cooked with fresh coconut to an authentic Indian recipe

### Hatu 16.95

Fresh mushrooms, peas & potato cooked in garlic, onion, cashews & coconut milk

### Palak Paneer 16.95

Fresh spinach & homemade cheese cooked with coriander & authentic Indian spices

### Vege Korma 16.95

Seasonal vegetables in a traditional sauce of yoghurt, nuts & spices

## SEAFOOD

### Fish Saagwala 21.95

Fish fillets cooked with spinach & a blend of spices in a light creamy sauce

### Fish Curry 21.95

Fish fillets cooked with coconut, spices & tomato

### Prawn Ceylon 24.95

Our unique curry of fresh spinach with original herbs & spices

### Prawn Vindaloo 24.95

A time-honoured South Indian dish - hot & spicy!

## FROM THE OVEN

Our tantalising Tandoori dishes marinated in yoghurt, garlic, ginger & spices, cooked in a charcoal-fired oven

### Tandoori Chicken (5) 17.95

### Chicken Tikka (6) 17.95

All Tandoori dishes served with mint yoghurt

