



Side Dishes

Raita (yoghurt mixed with cucumber and ground spices), mint sauce, mango chutney, mixed pickle, tomato onion, pappadums. **\$2.90 per dish**

Side dish platter **\$8.90**
(combination of all above side dishes).

Rice

Basmati Rice **\$2.90**
Plain steamed basmati rice.

Kashmiri Pulao **\$4.90**
Basmati rice mixed with nuts and fruits.

Biryani **\$15.90**
Basmati rice cooked with fresh ground spices. A delicious wholesome meal served with raita. Choice of lamb, beef, chicken or vegetables.

Banquet

Minimum of 2 people **\$35.00 per head**

Entree
Mix platter
Mains
Butter Chicken, Lamb Rogan Josh, Beef Korma
Served with rice, plain and garlic nan, side dish platter.

Lunch Specials

Dine in Lunch **\$11.90**
special thali with three curries, rice, salad, nan and a can of soft drink.

Takeaway lunch box **\$6.90**
with a nan and a can of soft drink.

Takeaway deal **\$9.90**
with a nan and a can of soft drink.

*(All prices inclusive GST)

There are three famous words in Sanskrit Literature; 'Atithi Devo Bhava' which translates to 'your guest becomes your God'. Indians are honoured to share their food with guests and here at Suashan Indian Restaurant we are no different.

India has such a diverse culture which translates into their food and the skill in superior Indian cooking lies around the proper use of aromatic spices not to overpower the basic flavour.

At Suashan, the delicious dishes are cooked and served with care by our experienced friendly staff in an environment to relax by yourself, with family, friends or colleagues.

Suashan Indian Restaurant offers you a selection of authentic North Indian dishes which you can request as mild, medium or hot that will excite your tastebuds and make you want to come back for more! We pride ourselves on having the highest quality of Indian food around and yet very reasonably priced.

Give it a try and see the difference!



16B Addison Street
Shellharbour
NSW Australia 2529

**Please ensure you advise our staff of any allergies when ordering*



Ph: (02) 4296 6090

(Dine In or Take Away)
Fully Licensed BYO (wine Only)

Opening Hours - Tuesday to Sunday
Lunch - 12:00 to 2:00pm
Dinner - 5:00 to 10:30pm



Entrees

Vegetable Samosa \$6.50
Flakey pastry, filled with diced potatoes, peas and cumin seeds, fried until golden brown (two Samosas per portion).

Onion Bhaji \$6.50
Generous serve of onion pieces coated in a traditional batter and cooked until golden brown (four pieces per portion).

Chicken Tikka \$8.90
Fillets of chicken marinated in yoghurt and spices overnight then skewered and cooked in tandoor (four pieces per portion).

Malai Tikka \$8.90
Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices and then cooked in tandoor (four pieces per portion).

Murgh Achari Tikka \$8.90
Fillets of chicken marinated in yoghurt and pickling spices overnight then cooked in tandoor (four pieces per portion).

Chicken Malai Seekh \$7.90
Ground spiced chicken mince skewered and cooked in tandoor served with a creamy sauce.

Seekh Kebab \$8.90
Spicy minced lamb skewered in a traditional manner and cooked in tandoor (four pieces per portion).

Barra Kebab \$16.90
Lamb chops dipped in a spicy marinade, skewered and cooked in tandoor (four pieces per portion).

Tandoori Prawns \$11.90
Prawns marinated in spiced yoghurt and cooked to perfection in a tandoor.

Mix platter for two \$19.90
Vegetable Samosa, Onion Bhaji, Chicken Tikka and Barra Kebab (two pieces of each).

Mains

Chennai Curry \$14.90
(choice of lamb/beef/chicken)
Originated from South India. A mouth watering spicy hot curry with the aroma of dried fenugreek leaves and fresh curry leaves.

Gosht Saag \$15.90
(choice of lamb/beef/chicken)
Cooked with green leafy spinach puree and fresh spices.

Korma Curry \$15.90
(choice of lamb/beef/chicken)
Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices.

Vindaloo \$15.90
(choice of beef/lamb/chicken) (very hot)
A hot dish made world famous by the chefs of Goa with its Portuguese influence. It is cooked with vinegar and whole spices.

Tandoori Chicken Half \$8.90/Full \$15.90
Tender spring chicken marinated with fresh herbs and spices, skewered and cooked in tandoor.

Butter Chicken \$15.90
A world famous Indian delicacy. Half cooked in the tandoor and finished in a tomato based creamy rich sauce.

Murgh Malai Methi \$14.90
A very flavourful dish with the aroma of dried fenugreek leaves in a creamy texture.

Chicken Tikka Masala \$14.90
A dish of international acclaim. Boneless chicken cooked in a special sauce of yoghurt and spices.

Mango Chicken \$14.90
Boneless chicken cooked in our mouth watering fragrant mango sauce.

Bhuna Chicken \$15.90
Boneless chicken cooked with ginger, garlic, capsicum, fresh coriander, onion and spices.

Lamb Rogan Josh \$16.90
The master chefs of Mughal kitchens boasted about perfecting this dish. Lean diced lamb cooked with roasted and crushed spices.

Lamb Pudina \$16.90
Diced lamb curry cooked with tomatoes, onion and fresh mint puree.

Malabari Prawns \$17.90
Prawns cooked in rich coconut creamy gravy with tomatoes and onion.

Prawn Masala \$17.90
Prawns cooked in a special tangy sauce and spices with capsicum, onion and tomatoes.

Fish Curry \$17.90
Fish cooked in a tomato gravy with fresh herbs and spices.

Vegetarian Mains

Dal Tadka \$10.90
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Saag Paneer \$12.90
Cubes of homemade cottage cheese, cooked spinach and spices.

Aloo Matar \$12.90
Potatoes and peas cooked with tomatoes and ground spices.

Malai Kofta \$12.90
Homemade Indian cottage cheese, potatoes and spices mixed together and finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Khumb Matar \$12.90
Mushroom and peas cooked with garlic, cream and spices.

Paneer Matar \$12.90
Homemade cottage cheese and peas cooked with tomatoes, spices and herbs.

Paneer Butter Masala \$12.90
Homemade cottage cheese cooked with a creamy tomato based sauce.

Vegetable Korma \$12.90
Fresh, seasonal mixed vegetables cooked in a creamy sauce made of almond paste, cream and spices.

Dal Makhani \$12.90
Black lentils and kidney beans cooked in ghee and spices.

Breads

Plain Nan \$3.00
Leavened bread made of plain white flour.

Garlic Nan \$3.90
Leavened bread sprinkled with crushed garlic.

Cheese Nan \$4.50
Nan stuffed with cheese and spices.

Keema Nan \$4.50
Nan stuffed with lamb mince, herbs and spices.

Kashmiri Nan \$4.50
Nan stuffed with dried fruits and nuts.

Aloo Parantha \$4.50
Stuffed wholemeal flour bread with potato, herbs and spices.

Tandoori Roti \$3.50
Wholemeal flour bread.

Nan Makhani \$4.10
Nan layered with a lashing of ghee.