

VEGETABLES

Yellow Dal	18.90
Split peas cooked on slow fire with spices.	
Dal Makhani	18.90
Whole black lentil cooked on slow fire for six hours finished with coriander and ginger	
Vegetable Korma	20.90
Seasonal mixed vegetables cooked in a smooth creamy sauce	
Vegetable Curry	20.90
A fine selection of hard vegetables cooked in a curry sauce	
Chana Masala	20.90
Chickpeas cooked with blend of selected spices north indian style, garnished with fresh coriander	
Bombay Potato	20.90
Potato pieces cooked in a smooth curry sauce	
Aloo Matter	20.90
Peas and Potatoes cooked in a fresh curry sauce	
Saag Aloo	20.90
Spinach and potatoes cooked in a fresh curry sauce	
Palak Paneer	20.90
Fresh leafy spinach puree with home made cottage cheese	
Malai Kofta	20.90
Home made cottage cheese with mashed potato deep fried and cooked with our Chefs special sauce	
Punjabi Baingan (egg plant)	20.90
Egg plant, potatoes tossed with onion masala sauce and tomatoes, finished with fresh coriander	
Chilli Paneer	20.90
Cottage cheese in special Indo-Chinese sauce. Finished with Hara Pyaz	
Bhindi-Do-Piazza	20.90
Okra stir fry with onions and tangy spices & herbs	
Aloo Gobhi Masala	20.90
A combination of cauliflower & potatoes with exotic masalas.	
Aloo Jeera	20.90
Boiled potatoes tossed in simple masala's and plenty of coarsely crushed roasted cumin seeds.	

BIRYANIS

Vegetable	22.90
Chicken, Lamb or Beef	26.90

RICE

Saffron Rice	5.00
Pulao Rice	8.00

SIDE DISHES

Pappadums	4.00
Mixed Pickles	4.00
Cucumber and Yoghurt	4.00
Tomato and Onion	4.00
Mango Chutney	4.00
Mint Sauce	4.00

TANDOORI BREADS

Roti	4.50
Wholemeal bread from our clay oven	
Garlic Roti	5.00
Fresh garlic spread on wholemeal bread	
Tandoori Parantha	4.50
Wholemeal flour with butter, baked in Tandoor	
Plain Naan	4.00
lain flour bread topped with butter	
Garlic Naan	4.50
Fresh garlic spread on naan bread	
Keema Naan	8.00
Naan bread stuffed with minced meat	
Cheese Naan	7.00
Naan bread stuffed with home made cheese	
Cheese & Garlic Naan	8.00
Garlic naan stuffed with cheese	
Nawabi Naam	8.00
Naan stuffed with sultanas and cashew nuts	
Cheese & Spinach Naan	8.00
stuffed with cheese & spinach Layered Indian bread (wholemeal) with butter	

DESSERT

Gulab Jamun (3 Pcs)	10.90
Milk balls in rose flavoured sugar syrup	

SOFT DRINKS

Soft Drinks	4.00
Coke, Diet Coke, Coke Zero, Sprite, Lift & Fanta (Cans)	
Mango Lassi	7.90



phulkari
Indian Cuisine

HOME DELIVERY

Local area only

OPEN 6 DAYS

Tue - Sun 5:00pm - 9:30pm

Monday Closed (Except Public Holiday)

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8047 5012

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ENTREES

Samosa (2 Pcs) Crispy pastry filled with potatoes & peas spiced with ginger, fenugreek and coriander seeds.	12.90
Onion Bhaji (4 Pcs) Onions dipped in split pea batter & gently fried until golden brown.	12.90
Vegetable Pakoras (4 Pcs) Potatoes, cauliflower, onions, spinach mixed in gram and rice flour with fresh herbs and traditional spices. Deep fried and served with tamarind sauce.	12.90
Aloo Tikki Chaat (2 pcs) Mashed potatoes mixed with light spices and herbs deep fried and topped with boiled chickpeas, boiled potatoes, yoghurt and tamarind sauce.	14.90
Samosa Chaat (2 Pcs) Deep fried samosas and then topped with chick peas, tomato, onion, potatoes, sweet yoghurt, date and tamarind sauce	14.90
Chilli Paneer Dry Cottage cheese in special Indo-Chinese sauce. Finished with Hara Pyaz	16.90
Seekh Murgh Glafi (4 Pcs) Finely minced lamb mixed with traditional spices, fresh green herbs then bar-be-qued gently in tandoor. Served with mint sauce and salad.	19.90
Chicken Tikka (4 Pcs) Boneless tender chicken pieces marinated overnight and cooked in tandoor.	20.90
Prawns Tandoori (4 Pcs) Prawns marinated with aromatic spices baked in tandoor	20.90
Adraki Lamb Cutlets (4 Pcs) Lamb cutlets marinated in ginger-garlic, yoghurt, light traditional spices and herbs. Kept overnight then bar-be-qued gently in tandoor. Served with mint sauce and salad.	33.90
Chicken 65 Deep fried chicken, marinated in exotic spices, lemon juice, curry leaves and mustard seeds.	19.90
Chilli Chicken Dry Deep fried chicken in special Indo-Chinese sauce. Finished with Hara Pyaz	19.90

Our Selection for two or more

Mixed Vegetable Platter for 2 Samosa, Onion Bhaji and Vegetable Pakora.	21.90
Mixed platter for 2 Samosa, Vegetable Pakora, Chicken Tikka, Adraki Lamb Cutlet.	34.90

CHICKEN

Butter Chicken Chicken pieces cooked in tandoor, spiced in rich tomato and cashewnut sauce.	24.90
Mango Chicken Boneless chicken pieces cooked in a creamy mango sauce	24.90
Chicken Korma Chicken pieces cooked in a mild creamy cashewnut sauce	24.90
Chicken Saag Chicken cooked with spinach, cream, methi leaves	24.90
Chicken Tikka Masala Chicken pieces marinated in garlic, ginger and lemon juice overnight and pan fried	24.90
Kadahi Chicken Pieces of chicken cooked with Capsicum, onion, tomatoes and finished with fresh coriander	24.90
Chicken Do Piazza Chicken curry cooked with an abundance of onion	24.90
Chicken Madras Chicken cooked in spicy coconut sauce	24.90
Chilli Chicken Tender slices of chicken stir fried with onions, capsicum and chilli	24.90
Methi Chicken Exclusive chicken preparation cooked with fenugreek leaves	24.90
Chettinad Chicken An authentic South-Indian pepper hot chicken curry tossed with fresh curry leaves	24.90
Chicken Vindaloo Hot and spicy chicken curry	24.90

SEAFOOD

Fish Curry Raw fish cooked in onion curry Coity herbs and spices	27.90
Prawn Curry Raw prawn cooked in onion curry Coity herbs and spices	27.90
Fish Malabari Raw fish cooked in creamy sauce with coconut cream, herbs and spices	27.90
Prawn Malabari Raw prawn cooked in creamy sauce with coconut cream, herbs and spices	27.90

GOAT

Goat Curry Goat prepared in special sauce & spices and top with coriander	25.90
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LAMB

Lamb Korma Tender lamb cubes cooked in creamy cashewnut sauce, garnished with nuts	25.90
Lamb Dal Ghosht Tender pieces of boneless lamb cooked in black lentils & exotic spices	25.90
Lamb Saag Lamb cooked in spinach, cream, methi leaves and spices	25.90
Kadahi Lamb Pieces of lamb cooked with capsicum, onions, tomatoes and finished with fresh coriander	25.90
Lamb Do Piazza Lamb curry cooked with an abundance of onion	25.90
Bhuna Lamb (Medium) Hot and spicy lamb cooked with capsicum, onion and tomatoes	25.90
Lamb Madras (Medium) Lamb cooked in spicy coconut sauce	25.90
Lamb Vindaloo (Medium) Hot and Spicy lamb curry	25.90
Lamb Rogan Josh Tender pieces of boneless lamb cooked in traditional. Kashmiri spices, saffron & fresh coriander	25.90

BEEF

Beef Korma Tender Beef cubes cooked in a mild creamy cashewnut sauce.	25.90
Kadahi Beef Pieces of beef cooked with capsicum, onions, tomatoes and finished with fresh coriander	25.90
Beef Aloo Diced beef cooked with potatoes	25.90
Beef Madras (Medium) Beef cooked in spicy, coconut sauce	25.90
Beef Vindaloo (Medium) Hot and spicy beef curry	25.90
Pepper Masala Beef South Indian style preparation tempered with curry leaves and crused pepper. Cooked with chopped fresh onion & fresh coriander	25.90

Prices are subject to change without notice. All prices inclusive of GST