



## TAKEAWAY MENU

### NAMASTEY

#### LEMON FRIED CHICKEN 79K (GF)

Deep fried rice flour coated chicken with curry leaves and south indian garam masala served onion tomato chutney

#### LEMON FRIED FISH 99K (GF)

Deep fried rice flour coated fish with curry leaves and south indian garam masala served onion tomato chutney

#### TANDOORI FRIED CHICKEN WINGS 89K (GF)

Served with mint yogurt sauce

#### TANDOORI CHICKEN WINGS 89K (GF)

Served with tandoori sauce

#### INDIAN SAMOSA 39K (VEG)

Vegetable homemade delicious samosa  
Served with tamarind chutney and mint chutney

#### CRISPY ONION BHAJI 69K (GF) (VEG)

Onion deep fried in indian spiced bengal gram flour batter

#### STEAM SALTED EDAMAME 29K (GF) (VEG)

### FLAMING TANDOORI KEBABS

#### GRILLED VEGETABLES IN SKEWERS 89K (GF) (VEG) (V)

Broccoli, red pepper, yellow pepper, green pepper, baby potato, zuchinni, baby corn, mushrooms served in skewers with mint chutney

#### PANEER TIKKA 99K (GF) (VEG)

Slow tandoor cooked cubes of cottage cheese, red pepper, yellow pepper, green pepper, onion in secret indian spices marinated in labneh served on skewers with mint chutney

#### HARA BHARA KEBAB 89K (VEG) (V)

Green kebab with goodness of spinach, cottage cheese, green peas, potato, cilantro, ginger, green chilly and essential spices served with mint chutney

#### CHICKEN TIKKA 99K (GF)

Diced cubes of boneless chicken leg marinated in traditional indian spices and labneh slow cooked in tandoor served with mint chutney

#### CHICKEN MALAI KEBAB 99K (GF)

Cubes of chicken boneless marinated in cardamom spiced lemon ginger garlic labneh and cashew cream cheese served with yogurt chutney

#### CHICKEN SHEEKH KEBAB 99K (GF)

Chicken mixed with fresh herbs and traditional indian spices served with mint chutney

#### BOTI KEBAB 99K (GF)

Australian boneless lamb cubed marinated in raw papaya secret indian spices and labneh slow cooked in tandoor served with mint chutney

#### FISH TIKKA 99K (GF)

Tandoor cooked fresh snapper marinated in traditional indian spices and labneh served with mint chutney

#### KASHMIRI FISH TIKKA 99K (GF)

Tandoor cooked snapper in freshly ground whole spices and fresh parsley served with mint chutney

#### TANDOORI KING PRAWN 99K (GF)

Clay pot cooked super colossal prawns in traditional indian spices and labneh slow cooked in tandoor served with mint chutney

#### GARLIC KING PRAWN 99K (GF)

Clay pot cooked super colossal prawns in traditional indian spices garlic and labneh slow cooked in tandoor served with mint chutney

#### TANDOORI LAMB SHANK 159K (GF)

Slow cooked australian lamb shank marinated in raw papaya secret indian spices and labneh slow cooked in tandoor served with mint chutney

### CURRY IN A HURRY

#### PALAK PANEER 99K (GF) (VEG) (V)

Cottage cheese cooked in blanched spinach gravy with rustic spice flavors

#### VEGETABLE KADAI 99K (GF) (VEG) (V)

Cottage cheese, broccoli, red pepper, yellow pepper, green pepper, baby potato, zuchinni, baby corn, mushrooms cooked in onion tomato gravy in indian spices

#### PANEER KADAI 99K (GF) (VEG)

Cottage cheese, red pepper, yellow pepper, green pepper, cooked in onion tomato gravy in indian spices

#### VEGETABLE KOFTA 99K (GF) (VEG) (V)

This delectable indian vegetable kofta is loaded with potatoes, tomatoes, carrots, green peas in creamy onion gravy

#### VEGETABLE KORMA 99K (GF) (VEG) (V)

Cottage cheese, broccoli, red pepper, yellow pepper, green pepper, baby potato, zuchinni, baby corn, mushrooms mughlai style in onion cashew cream and indian spices

#### PANEER TIKKA MASALA 99K (GF) (VEG)

Tandoori paneer tikka packed full in creamy onion tomato cashew gravy

#### PANEER MAKHANI 99K (GF) (VEG) (V)

Slow cooked tender paneer infused in creamy deep flavors of tomato cashew gravy

#### PANEER MUTTER MASALA 99K (GF) (VEG)

Slow cooked tender paneer and green peas in creamy deep flavors of tomato cashew gravy

#### ALOO BHINDI 89K (GF) (VEG) (V)

Dry curry with okra and potatoes with onion tomato and indian spices

#### BHINDI MASALA 99K (GF) (VEG) (V)

Dry curry with okra with onion tomato and indian spices

#### ALOO GOBI 89K (GF) (VEG) (V)

Dry curry with cauliflower and potatoes with onion tomato and indian spices

#### BAIGAN MASALA 89K (GF) (VEG) (V)

Eggplant cooked in a simple spiced gravy

#### BAIGAN BHARTA 99K (GF) (VEG) (V)

Roasted Eggplant cooked in a simple spiced gravy

#### BUTTER CHICKEN 99K (GF)

Slow cooked tender shredded chicken infused in creamy deep flavors of tomato cashew gravy

#### CHICKEN TIKKA MASALA 99K (GF)

Tandoori chicken tikka packed full in creamy onion tomato cashew gravy

#### ROGAN JOSH 99K

Slow cooked aromatic braised lamb chunks of persian origin, which is one of the signature recipes of kashmiri cuisine. Rogan means 'clarified butter' josh means 'heat, hot, or passionate. Thus means cooked in oil at intense heat

#### LAMB SHANK MASALA 159K (GF)

Slow cooked tender lamb shank in a delicious sauce seasoned with cinnamon, cardamom, cloves, ginger and garlic.

#### LAMB SHANK MAHARANI 169K (GF)

Slow cooked tender lamb shank in Overnight slow cooked black lentils simmered in a rich tomato sauce with kidney beans cumin garam masala

#### CHENNAI LAMB CURRY 99K (GF)

Slow cooked australian lamb in onion tomato and coconut milk with traditional south indian whole spices

#### GOANESE FISH CURRY 99K (GF)

Fresh snapper cooked in tamarind coconut curry sauce

#### SOUTH INDIAN FISH CURRY 99K (GF)

Fresh snapper cooked in tamarind tomato coconut cream tempered with indian spices and traditional south indian spices

#### MADRAS CHICKEN MASALA 99K (GF)

Boneless chicken leg cooked in traditional south indian spices mixed with freshly prepared coconut cream

#### PRAWN CURRY 99K (GF)

Fresh water super colossal prawns cooked in tamarind tomato and traditional south indian spices mixed with freshly prepared coconut cream

#### KING PRAWN MASALA 99K (GF)

Fresh water super colossal prawns cooked in tomato onion gravy with aromatic flavors and whole spices

#### LAMB KORMA 99K (GF)

Slow cooked tender lamb cooked in mughlai style in onion cashew cream and indian spices

#### SAAGWALA GOSHT 99K (GF)

Tender australian slow cooked lamb in blanched spinach gravy with rustic spice flavors

#### CHETTINAD LAMB CURRY 99K (GF)

Slow cooked australian lamb boneless curry in hot and coconut onion peppery with whole indian spices with freshly prepared coconut cashew cream

#### CHETTINAD CHICKEN CURRY 99K (GF)

Slow cooked chicken leg boneless curry in hot and coconut onion peppery with whole indian spices with freshly prepared coconut cashew cream

#### CHICKEN KORMA 99K (GF)

Boneless chicken leg cooked in mughlai style in onion cashew cream and indian spices

### FROM THE PADDY FIELDS

#### VEGETABLE BIRYANI 99K (GF) (VEG) (V)

Delicious medley of vegetables and paneer with garam masala spiced saffron basmati rice served with cucumber raita

#### MATKA BIRYANI CHICKEN 99K (GF)

Delicious medley of succulent chicken garam masala spiced saffron basmati rice served with cucumber raita

#### MATKA BIRYANI LAMB 99 K (GF)

Delicious medley of succulent australian lamb with garam masala spiced saffron basmati rice served with cucumber raita

#### LAMB SHANK BIRYANI 179K (GF)

Delicious medley of australian lamb shank with garam masala spiced paprika saffron basmati rice served with cucumber raita

#### RICE (GF) (VEG) (V)

Lemon basmati rice	49K	Jeera basmati rice	49K
Coconut basmati rice	49K	Plain basmati rice	39K
Quinoa	49K	Vegetable Pulao	89K

#### TANDOORI BREADS

Chappatti	19K	Cheese Garlic Naan	35K
Roti (plain/butter)	19K	Lamb Kheema Naan	69K
Naan (plain/butter)	25K	Masala Kulcha	32K
Chili Naan	32K	Baby Kulcha	25K
Garlic Naan	30K	Lacha Paratha	24K
Cheese Naan	32K	Aloo Paratha	35K
Chili Garlic Naan	35K	Roti Canai	25K

#### YELLOW DAHL 85K (GF) (VEG) (V)

Smooth and creamy yellow dahl tempered with indian spices with a smoky charcoal flavor

#### YELLOW TADKA DAHL 90K (GF) (VEG) (V)

Smooth and creamy yellow dahl tempered with indian spices with a smoky charcoal flavor with garlic seasoning

#### DAL MAKHANI 89K (GF) (VEG) (V)

Overnight slow cooked black lentils simmered in a rich tomato sauce with kidney beans cumin garam masala

#### EXTRAS

Pappadum Roasted/Fried	15 K
Pappadum Masala	28 K
Raita Vegetable	20 K
Raita Cucumber	18 K
Plain Yogurt	18 K

(VEG) Indicates may be prepared for vegetarians.

(GF) Indicates gluten free option.

(V) Vegan option available  
Jain option available

Please ask your waiter  
for more information and options

Please inform us about any allergies  
or any other special request,  
we will do our best to help you

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Prices are inclusive 10% government tax