

TANDOORI BREADS

Plain Naan Fine Flour Bread	\$4.00
Tandoori Roti Wholemeal Bread (Vegan)	\$4.00
Garlic Naan Tandoori Bread with Fresh Garlic (Vegan Option Available)	\$4.50
Butter Naan Fine Flour Layered Buttered Bread	\$4.50
Garlic & Cheese Naan Bread Stuffed with Cheddar Cheese and Garlic	\$5.50
Spinach & Cheese Naan Bread Stuffed with Cheddar Cheese and Spinach	\$5.50
Chilli & Cheese Naan Fine Flour Bread Stuffed with Fresh Green Chilli and Cheddar Cheese	\$5.50
Paneer & Cheese Naan Bread Stuffed with Indian Gourmet Cheese & Cheddar Cheese	\$5.50
Punjabi Naan Naan Stuffed with Cream Cheese, Spinach, Green Chilli and Spices	\$5.50
Keema Naan Bread Stuffed with Lamb Mince	\$5.50
Peshawari Naan Bread Stuffed with Dried Fruits	\$5.50
Masala Kulcha Bread Stuffed with Potatoes with Indian Spices	\$5.50
Gluten Free Naan Gluten Free Self-Raising Flour	\$6.00

SIDES

Raita Dip Made of Cucumber and Yoghurt	\$3.50
Mixed Pickles Pickled Green Mangoes, Limes and Chillies	\$3.00
Mango Chutney Sweet Mango Preserve	\$3.00
Mint Sauce A Yoghurt Based Sauce with Mint Flavour	\$3.00
Tamarind Sauce A Sweet and Sour Sauce Made of Indian Tamarind	\$3.00
Pappadums Crispy Flat Gluten Free Crunchy Chips Based on Graham Flour	\$3.50

DESSERTS

Rasmalai (2 Pcs) Rich Cheesecake Without Crust Dipped in Cardamom Flavoured Milk Commonly Known as Seera	\$5.50
Gulab Jamun (2Pcs) Homemade Deep-Fried Dumpling of Cottage Cheese Made in Condensed Milk and Sugar Syrup	\$5.00

Mehfil Meal Deals

Express Meal \$25.00

Butter Chicken, Plain Naan, Plain Rice,
Papadums and Can of Soft Drinks
Upgrade Your Naan for \$1.00

Value Pack \$40.00

Butter Chicken, Lamb Rogan Josh,
2 Plain Rice, 2 Plain Naan and Papadums
Upgrade Your Naan for \$1.00
Add any side or can of drink \$2.00

Family Deal \$60.00

Serve of Pakora, Butter Chicken, Lamb Rogan
Josh and (Daal Tadka or Vegetables Korma), 2 Plain
Naan, 2 Plain Rice, Papadums and Raita
Upgrade your Naan \$1.00
Add 1.25Ltr Soft Drink \$4.00



SAVE 10% OFF DINE IN!

Bring this coupon next time you dine in at Indian Mehfil Taringa.
Conditions apply. Not valid with any other offer.

Mehfil Grab & Go

11.30am - 2.30pm

Samosa Chat \$10.00

Homemade Samosa Topped with Chickpeas Curry,
Raita, Mint and Tamarind Sauce

Lunch Box A \$10.00

Butter Chicken and Rice (GF)

Lunch Box B \$10.00

Lamb Rogan Josh and Rice (GF)

Lunch Box C \$10.00

**Vegetables Korma (GF) or Channa Masala (GF)
and Rice**

Lunch Box D \$10.00

Curry of the day with Rice (GF)

Lunch Box E \$11.00

Choose any 2 Curries from Above with Rice

Add Plain Naan, Roti or Garlic Naan for \$2.00

**Add Garlic & Cheese
or Spinach & Cheese for \$3.00**

DRINKS

Can of Soft Drinks	\$2.50
600ml Coke or Coke No Sugar	\$4.50
1.25Ltr Coke, Coke No Sugar or Sprite	\$5.00
Mango, Sweet or Salty Lassi	\$5.50

Visit our sister restaurants

INDIAN MEHFIL IPSWICH

116 Brisbane Street, Ipswich. Phone 3281 8683.

INDIAN MEHFIL BRISBANE CBD

10 Felix St, Brisbane City. Phone 3211 7354.

WWW.MEHFIL.COM.AU

INDIAN MEHFIL

get together



Takeaway & Delivery Menu

Delivery within 5km - Surcharge \$1.50p/km • \$50 minimum order

3719 5506

4 Morrow St, Taringa • www.mehfil.com.au
taringa@mehfil.com.au

OPENING HOURS

Lunch 11:30am - 2:30pm Sunday - Friday

Dinner 5pm - 9:30pm Monday - Sunday

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ENTREES

SHARE PLATTERS		
Mixed Platter (6 Pcs)	\$15.00	
An Assortment of Samosa, Chicken Tikka and Lamb Chops Served with Mint & Tamarind Sauce		
Tandoori Platter (6 Pcs)	\$16.00	
An Assortment of Tandoori Lamb Chops, Chicken Tikka and Fish Pakora Served with Mint Sauce		
Vegetarian Platter (6 Pcs)	\$14.00	
An Assortment of Samosa, Hara Bhara Kebab and Pakora Served with Tamarind Sauce		
Mix Dip Pappadum Platter	\$10.00	
Pappadums Served with Raita, Mango Chutney and Mixed Pickle		
VEGETARIAN / VEGAN		
Samosa (2 Pcs)	\$7.00	
Home Made Pastry Filled with Spicy Potatoes and Peas Served with Tamarind Sauce		
Pakora (4 Pcs) (GF, DF)	\$7.00	
Onion and Seasonal Shredded Vegetables Coated in Spicy Graham Flour Batter and Deep Fried Served with Tamarind Sauce		
Aloo Tikki Chat	\$10.00	
Pan Fried Potato Patties Topped with Chickpeas Curry, Yoghurt, Mint and Tamarind Sauces		
Hara-Bhara Kebab (4Pcs)	\$10.00	
Patties Made of Mashed Potatoes, Spinach, Green Peas and Seasonal Vegetables Seasoned With Indian Spices and Deep Fried Served with Tamarind Sauce		
Tandoori Paneer Tikka (5 Pcs)	\$13.00	
Indian Cheese Marinated in Yoghurt & Indian Spices Roasted in Tandoori Clay Oven Served with Mint Sauce		
NON-VEGETARIAN ENTREE		
Fish Pakora (5 Pcs)	\$13.50	
Pieces of Fish Marinated in Graham Flour, Spices and Herbs, Deep Fried Served with Mint Sauce		
Tandoori Fish Tikka (5 Pcs)	\$15.00	
Fish Marinated in Yoghurt and Indian Spices, Roasted in Clay Oven Served with Mint Sauce		
Tandoori Prawn (GF) (8 Pcs)	\$16.00	
Prawns Marinated in Spices, Yoghurt and Roasted in Tandoor Served with Mint Sauce		
Chicken Tikka (GF) (4 Pcs)	\$12.50	
Tender Chicken Bits Marinated in Spices and Yoghurt, Roasted in Tandoor Served with Mint Sauce		
Reshmi Tikka Kebab (4 Pcs)	\$12.50	
Tender Chicken Pieces Marinated in Cream Cheese and Fragrant Spices Roasted in Tandoor Oven Served with Mint Sauce		
Lamb Sheek Kebab (GF, DF) (4 Pcs)	\$13.50	
Lightly Herbed Lamb Mince Sausage Roasted in Tandoor Oven Served with Mint Sauce		
Tandoori Lamb Chops (GF) (4 Pcs)	\$17.00	
Lamb Cutlets Marinated in Yoghurt, Garlic and Indian Spices Roasted in Tandoor Served with Mint Sauce		
Tandoori Chicken (Full/Half) (GF)	\$13.00/\$18.00	
Chicken on Bones Marinated in Yoghurt and Spices, Roasted in Tandoor Served with Mint Sauce		
Chicken 65	\$17.00	
Chicken Deep Fried to A Golden Colour in Hyderabad Style (Not Available on Fri, Sat and Sun Dinner)		

CHEF SPECIAL CURRIES

(CURRIES AVAILABLE IN MILD, MEDIUM, HOT OR EXTRA HOT)		
Goat Curry (GF)	\$19.00	
Goat Meat on The Bone Slowly Simmered in Onion Tomato Gravy with Fennel Powder And Finished with Coriander		
Keema Chop Masala (GF)	\$19.00	
A Versatile Dish Made with Combination of Minced Lamb and Tandoori Lamb Chops with Flavourful Combination of Onion, Garlic, Ginger and Spices		
Bhuna Ghosht (GF, DF)	\$18.00	
Pan Fried Lamb with Spices Cooked in Its Own Extracted Juicy Flavour		
Lamb Rogan Josh (GF)	\$18.00	
Tender Lamb Cubes Cooked in Onion Tomato Gravy & Indian Spices Which Is Then Flavoured with Fennel Powder		
Patiala Chicken (GF)	\$19.00	
Punjabi Style Chicken on Bone Roasted in The Clay Oven and Tossed into Thick Buttery Gravy With Nuts and Finished with Aromatic Spices		
Chicken Rara (GF)	\$18.00	
Chicken Marinated in Yoghurt and Whisked with Coriander, Turmeric, Bay Leaf, Cumin And Cooked Until Tender		
Karahi Chicken (GF, DF)	\$17.00	
Chicken Cooked in Wok with Fresh Ginger, Garlic, Onions, Capsicum, Tomato & Fresh Ground Spices		
Chicken Tikka Masala (GF)	\$17.00	
Boneless Tandoori Chicken Cooked in Tomato Onion Gravy with Chunks of Onion and Capsicum		
Butter Chicken (GF)	\$17.00	
Tandoori Cooked Boneless Chicken Pieces in a Rich Creamy Tomato Gravy Flavoured with Fenugreek Leaves		

INDIAN CLASSIC CURRIES

CHICKEN \$17.00 / LAMB \$18.00 / FISH \$18.50 / PRAWN \$19.50		
Jalfrezie Chicken or Lamb (GF, DF)		
Choice of Meat Cooked with Vegetables, Ginger, Onion, Capsicum and Tomato Gravy		
Korma Chicken or Lamb (GF)		
Choice of Meat Cooked in Yoghurt, Cream, Dried Fruit and Fragrant Spices		
Madras Chicken or Lamb (GF)		
Choice of Meat Cooked with Curry Leaves, Coconut, Tamarind and Spices		
Saag Chicken or Lamb (GF)		
Your Choice Meat Cooked with Spinach and Whole Ground Spices		
Vindaloo Chicken or Lamb or Fish or Prawn (GF)		
A Fiery Hot Dish from Goa... (Cannot Be Mild)		
Goan Fish or Prawn (GF, DF)		
A Coastal Indian Coconutty Flavoured Curry Made in Goan Curry Paste		
Methi Malai Chicken or Lamb (GF)		
A Modern Curry Cooked in Creamy Cashew and Fenugreek Sauce, Mildly Spiced with Authentic Indian Spices		
Passanda Fish or Prawn (GF)		
Your Choice of Fish or Prawn Cooked in Thick Cashew Creamy Sauce		

VEGETARIAN CURRIES

Methi Chaman Kashmiri (GF)	\$17.50	
Hailing from The Far North Region of Kashmir This Dish Is A Delicious Combo of Paneer And Fenugreek Leaves Cooked in Mustard Oil and Spices		
Malai Kofta (GF)	\$16.50	
Potato & Cheese Balls with Roasted Dry Fruits Cooked in Thick Butter Gravy		
Shaam Savera Kofta (GF)	\$17.00	
Chopped Spinach Leaves Filled with Paneer and Cooked in Thick Buttery Gravy with Indian Spices		
Vegetable Korma (GF)	\$16.50	
Fresh Vegetables Cooked in Yoghurt, Cream, Dry Fruits and Fragrant Spices		
Diwani Handi (GF)	\$16.50	
Seasonal Vegetables Cooked in Butter Sauce with Indian Spices		
Shabnam Methi Malai (GF)	\$16.50	
Button Mushrooms and Green Peas Cooked in A Mild Spiced Thick Butter Gravy And Finished with Fenugreek		
Palak Paneer (GF)	\$16.50	
A Spinach Delicacy Blended in Fresh Masala with Home Made Cheese		
Karahi Paneer (GF)	\$16.50	
Stir Fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy		
Paneer Butter Masala (GF)	\$16.50	
Indian Gourmet Cheese Cubes Cooked in Thick Butter Gravy with Fragrant Spices		
Daal Makhani (GF)	\$16.00	
Black Lentils Simmered Overnight Over Slow Heat, Finished with Cream and Spices		

VEGAN CURRIES

Pumpkin Masala (GF)	\$16.00	
A Savoury, Spicy, Tangy All in One Pumpkin Curry Cooked in Onion Tomato Sauce		
Vegetable Madras (GF)	\$16.00	
Seasonal Vegetables Cooked with Curry Leaves, Coconut, Tamarind and Spices		
Baingan Bahar (GF)	\$16.50	
Eggplant and Potatoes, Stir Fried in A Variety of Spices with Tomato and Onion Gravy		
Bhindi Masala (GF)	\$16.50	
Fried Fresh Okra Slow Cooked with Crushed Garlic, Dried Whole Chillies & Curry Leaves		
Channa Masala (GF)	\$16.00	
Chickpeas Cooked with Spices and Onion Tomato Gravy		
Daal Tadka (GF)	\$16.00	
Lentil Curry in A Variety of Spices Simmered Over A Slow Flame		
Zira Aloo (GF)	\$15.00	
Potatoes Cooked with Cumin Seeds and Indian Spices		



RICE DISHES

Plain Rice	\$1.50
Steamed Basmati Rice Cooked with Cumin Seeds	
Saffron Rice	\$3.00
Steamed Basmati Rice Infused with Saffron	
Coconut Rice	\$3.00
Steamed Basmati Rice with Coconut Twist	
Lemon Rice	\$3.00
Steamed Basmati Rice with Deep Fried Cashews and Flavoured with Lemon Juice and Curry Leaves	
Zira Mattar Pulao (GF) (Vegan)	\$4.00
Basmati Rice Infused with Green Peas and Cumin Seeds	

BIRYANI (Served with Raita)

Vegetables Biryani (GF) (Vegan option available)	\$15.00
Vegetable Medley Cooked with Long Grain Basmati Rice Served with Raita	
Chicken Biryani (GF)	\$16.00
Tender Cuts of Chicken Cooked with Long Grain Basmati Rice Served with Raita	
Chicken Tikka Biryani (GF)	\$17.50
Long Grain Basmati Rice Cooked with Tandoor Roasted Chicken Tikka Served with Raita	
Lamb Biryani (GF)	\$17.00
Tender Lamb Pieces Cooked with Long Grain Basmati Rice Served with Raita	
Goat Biryani (GF)	\$18.00
Pieces of Goat Meat on The Bones Cooked with Long Grain Basmati Rice Served with Raita	

INDO-CHINESE (Subject to Availability)

Chilli Paneer	\$17.00
Stir Fried Indian Gourmet Cheese and Capsicum Cooked in Tangy Spicy Sauce	
Chilli Chicken	\$18.00
Stir Fried Chicken Cooked in Chef Special Tangy Spicy Sauce	
Chicken Fried Rice	\$16.00
Basmati Rice Fried in a Wok and Mixed with Stir Fried Chicken and Fried Egg	
Veg Fried Rice	\$14.00
Rice Fried in a Wok and Mixed with Medley of Seasonal Vegetables	

