

## RICE & BREADS

STEAMED RICE **V** **VG** **GF** 3

PULAO RICE **V** **VG** **GF** 5

NAAN **V** 4

GARLIC NAAN **V** 4.5

CHEESE NAAN **V** 6

KERALA PAROTHA **V** 6

## SIDES

PAPPADUMS **V** **VG** **GF** 4

PICKLES **V** **VG** **GF** 3

SWEET MANGO CHUTNEY **V** **VG** **GF** 3

RAITA OF THE DAY **V** **GF** 3

we request that last orders for dinner are placed by 9:15pm during the week and 8:45pm on sundays. please allow a minimum of 30 minutes for all takeaway orders.

## TIMINGS



### LUNCH

weekday & sunday lunch  
open for groups of 20  
adults or more for  
"tasting menus"  
with prior booking only



### DINNER

wednesday to thursday  
5:30 pm to 9:30 pm

sunday  
5:30 pm to 9:00 pm

friday & saturday  
sitting 1 - 5.30 pm onwards  
(90 mins)  
sitting 2 - 7:45 pm onwards



## TAKEAWAY

**DINNER** wednesday to saturday 5:30 pm to 9:30 pm  
sunday 5:30 pm to 9:00 pm

### CLOSED MONDAYS & TUESDAYS

for information on catering and party orders,  
please call **meera joshi** at **0412 236 809** or  
email us at **bookings@tellicherry.com.au**



**TELLICHERRY**  
COASTAL INDIAN EATS BY NILGIRI'S

## - TAKEAWAY MENU -

shop 4/260 military road, neutral bay

[tellicherry.com.au](http://tellicherry.com.au)

[bookings@tellicherry.com.au](mailto:bookings@tellicherry.com.au)

**9953 7313**

## ORDERING ONLINE

to order online please visit  
[tellicherry.com.au/takeaway/](http://tellicherry.com.au/takeaway/)



## ENTRÉE | VEGETARIAN

- BATATA SAMOSA** **V** 12  
golden pastry with potatoes | mint & tamarind chutney
- TELlicherry PEPPER PANEER** **V GF** 15  
home-made 'paneer' | fresh curry leaves, tamarind & black pepper

## ENTRÉE | NON VEGETARIAN

- LAMB CHOP PACHAI MASALA** **GF** 18  
grilled lamb cutlets | green herb & fennel seed marinade
- TELlicherry PEPPER CHICKEN – BONELESS** **GF** 15  
pan-roasted chicken thigh fillets | fresh curry leaves, tamarind & black pepper
- TELlicherry PEPPER CHICKEN – ON THE BONE** **GF** 15  
pan-roasted diced chicken leg | fresh curry leaves, tamarind & black pepper

## BIRYANI

- TELlicherry FISH BIRYANI** **GF** 26  
fresh barramundi & basmati rice | star anise, peppercorn & biryani spices | dum-cooked

## MAINS | VEGETARIAN

- SAAG PANEER** **V GF** 24  
house-made fresh paneer | pureed spinach, tempered with ginger, green chillies & fenugreek
- KATHRIKKAI KOZHAMBU** **V VG GF** 22  
baby eggplant | tamarind, ground coriander & garlic sauce
- POOKOSU URULAKAZHANGU** **V VG GF** 20  
potatoes & cauliflower | tossed with onions, tomatoes, ground chillies & coconut flakes

## MAINS | NON VEGETARIAN

- NAADAN GOAT** **GF** 26  
kerala-style slow-cooked goat | dried copra & fresh curry leaves
- KASHMIRI ROGANJOSH** **GF** 24  
slow-cooked diced leg of lamb | kashmiri chillies & black cardamom sauce
- BEEF VINDALHO** **GF** 24  
diced beef | goan-style sauce with vinegar & chillies
- LAMB KORMA** **GF** 24  
slow-cooked diced leg of lamb | cashewnuts, yoghurt & garam masala
- MURG MAKHANI** **GF** 24  
our version of the famous butter chicken!
- KORI GASSI** **GF** 24  
mangloean-style chicken | cashewnut, green chillies, green cardamom & coconut sauce