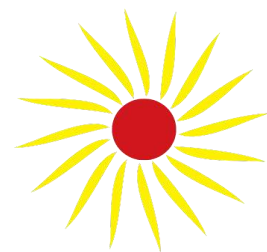


Beyond India



170 O'Connell Street, North Adelaide

Estd. 1999

Dine-In | Takeaway | Delivery | Catering | Events

North Adelaide | Modbury | Rundle Mall

Lunch: 12-3 Pm

Dinner: Sun- Thurs 5- 10:30 Pm, Fri- Sat 5 - 11 Pm

Buffet- Every Third Sunday

Phone- 08 8267 3820

www.beyondindia.net.au



We serve outstanding authentic, creative Indian cuisine, lavish flavours of North India to the spicy and exotic of the South.



If you're allergic to anything or have special dietary requirements, please consult with your food & beverage attendant.

Beyond India Specialties

Nalli Gosht Lucknowi with Pilau Rice 34.55

Lamb Shanks (2 pc)

Slow braised lamb shanks, cloves, cardamom, mint & fresh tomatoes, served with pilau rice

Try with a glass of Wirra Wirra Church Block 10.50



Goat Hyderabad with Tandoori Naan 31.40

Goat Curry

S.A. goat forequarter on the bone, slow braised, homemade garam masala, Birdseye chilli powder, with fresh tandoori butter naan

Try with a glass of Mitchell Watervale Riesling 11.00



Barrah Kebab with Pilau rice 39.90

Lamb cutlets (4 pc)

Four superbly spiced Tandoori lamb cutlets, featuring flavours of ginger, fenugreek and garam masala, baked in the Tandoor, served with Pilau rice

Try with a glass of Mitchell Peppertree Shiraz 11.50



Jhinga Masala with Lemon rice 31.40

South Indian Prawn curry (5 prawns)

Succulent tiger prawns in a Kerala based sauce scented with curry leaves, fresh tomato, tamarind and coconut, served with tangy lemon rice

Try with a glass of Mitchell Watervale Riesling 11.00



If you're allergic to anything or have special dietary requirements, please consult with your food & beverage attendant.

Thali

A round platter of small bowls (katori) of curries to create a balanced meal served with Raita, salad, rice, butter naan and gulab jamun

No separate choices/ Modifications.



Vegetarian Thali - Saag Paneer, Navratan Korma, Dal Makhani & Alu Gobi

36.90

Non-Vegetarian Thali - Butter Chicken, Lamb Rogan josh, Chicken Korma & Dal Makhani

39.90

Vegan Thali – Alu Gobi, Chana Masala, Mushroom Baigan & Masoor Dal
(Served with vegan Whole meal Roti, Steamed Rice & Mango Chutney)

34.90

Starters

Papadum platter – Papadums with mint, mango and tomato chutney

9.90

Vindaloo buffalo wings 6 pcs

14.40

crispy fried chicken wings, fiery hot served with cucumber raita

Bowl of Chips- Crispy fried lightly salted potato chips **\$10.90**

Grill Delights & Crispy Bites: (New &



If you're allergic to anything or have special dietary requirements, please

Tangri kabab - Chicken drumsticks marinated in a rich mixture of yogurt, ginger garlic paste and spices. 3 pcs. **\$19.90**

Prawn pakoras- A popular Indian street food featuring succulent prawns coated in a spiced, gram flour batter and deep-fried until golden and crispy 5 Pcs **\$19.90**

Chicken Pakora- Crispy fried diced chicken leg fillet superbly marinated in garam masala, yogurt and chickpea flour. **\$19.90**

Ginger Fish Dry- Fried barramundi fish pieces tossed with onion capsicum ginger and soy sauce. **\$19.90**

Butter Chicken Pizza- Smokey butter chicken pieces topped on freshly made pizza base with butter chicken sauce, onion, capsicum, coriander mozzarella cheese and spices. **\$19.90**

Veg Pizza - Mixed veggies, paneer, pineapple, mozzarella spices. **\$19.90**

Tandoori Paneer Tikka - Soft paneer cubes marinated in yoghurt and Spices grilled to perfection with capsicum, onions, giving a smoky, delicious flavour. 5 pcs **\$19.90**

Malai Soya Chaap- Tender grilled soya chaap cooked in a rich creamy malai gravy with cashew paste, mild spices for a smooth comforting flavour. **\$19.90**

Gobi Sizzler- Crispy cauliflower bites sautéed with sauce including onion, cucumber, spring onion giving perfect taste. **\$19.90**



Prawn Pakoras

Street Food (Veg)



Veg Chow Mein 17.90

Stir-fried Asian Hakka noodles tossed with garlic, ginger, Capsicum, onions, carrots, cabbage, soya sauce, msg, with a great fusion of Beyond India spices.

Pani Puri 12.90

Fried puff-pastry balls contain spiced potato mixture and are overflowed with sweet-sour and spicy water- 6 pcs

Dahi Puri 13.90

Fried Puff-Pastry balls filled with spiced potato mixture and sweet and spicy yogurt.



Pani Puri

Samosa Chat 13.90

Spicy mashed potato-filled pastry with a great combination of chickpeas, green chutney, tamarind chutney, and different Beyond India spices.

Papdi Chat 13.90

Crispy fried-dough wafers served with typical chaat ingredients like onions, tomatoes, green chilli, yogurt sauce, tamarind, and coriander chutneys.



Papdi Chat

Dilli ki Aloo chat 13.90

Diced potato, lentil vermicelli, lavished with mint, Tamarind and yogurt chutneys

Peanut Chat 13.90

Roasted peanuts mixed with onion tomato, lemon, green chutney, chat masala and spices.

Chole Bhatura 2 pcs 23.90

A set of deep- fried stretchy bread, comes with spicy tangy chickpea curry (Chole) onion and pickle.



Street Food (Non-Veg)



Amritsari Fish - barramundi fish fillets marinated in chickpea flour with bursting flavours of spices, and deep fried. 5pcs

24.40

Chicken 65- Popular South Indian Chicken appetizer made by deep frying marinated chicken pieces with various spices and curry leaves **22.40**

Chilli Chicken- Diced Chicken thigh pieces superbly marinated and crispy fried, tossed with ginger, garlic, capsicum onion and chilli sauce- Hot msg added **23.40**

Chicken 65



Chilli Chicken

Mo : Mo (Dumplings)

Choice of filling - Veg / Chicken

Served with tomato and peanuts chutney.

Msg added

Steamed- steamed in boiling water **17.90**

Fried- deep fried till crispy **17.90**

Chilli- Tossed with garlic, chilli, capsicum onions and chilli sauce **18.90**

Gravy – Steamed and submerged in tasty gravy of tomato and peanuts. **19.90**



Chicken Mo:Mo

Entrees

Punjabi Samosa **2 pcs** **10.40**



If you're allergic to anything or have special dietary requirements, please consult your doctor.

*Desi taste, spicy potato and pea folded
in crispy samosa pastry*

Varanasi Samosa 2 pcs 11.40

*Crushed potato, pea, veggies
ajwain, broken cashew*



Mixed-veg pakora 3 pcs 11.40

*English spinach, cabbage, carrot,
onion bound in chickpea flour*



Onion Bhajia 3 pcs 11.40

*Shredded brown onion strips, crispy fried
coated in besan flour*



Aloo Tikki 3pcs 11.40

*Spiced potato patties with a great blend of
Indian herbs and Spices*



Chilli Paneer 19.90

*Paneer, together with capsicum and onion,
spiked with Medium Spicy chilli. **Msg added***



Vegetarian Tasting plate 3 pcs 13.90

*Varanasi Samosa, mixed veg pakora, Onion bhaji
Served with mint & tamarind chutney*

Non-Vegetarian Platter 3 pcs 14.90

*Jaipuri Chicken Tikka, Fish Tikka, Seekh Kebab
Served with mint chutney*

Mixed Platter for 2 6 pcs 27.90

*Varanasi samosa, Chicken tikka, Onion bhaji
2 pieces of each with mint and tamarind chutney*

From The Tandoor

All served with mint yoghurt.

Seekh Kebab 3 pc 14.90 5 pcs 22.90

*Chicken and lamb minced, spiced with garam masala
and grilled in tandoor.*

Jaipuri Chicken Tikka 3 pc 14.9 5 pcs 22.90

*Chicken thigh fillet marinated with Indian species
and yoghurt, slowly cooked in clay oven.*

Tandoori Chicken 3 pc 14.90 5 pc 22.90

*Chicken on bone marinated in yogurt, cumin,
garam masala, fenugreek, turmeric and slowly
grilled in tandoor*

Ajwaini Fish Tikka Entree 14.90 Mains 24.40

*Grilled Barramundi in a light marination of ginger garlic,
turmeric, tomato and ajwain*

Banquets



Platter for 2



Banquet A

\$40.90 per person

(Minimum 2 people)

- *Mixed vegetarian entrée of Varanasi samosa mixed-veg pakora and onion bhaji served with mint and tamarind chutney.*
- *Your choice of curry (excluding seafood) served with basmati rice, butter naan, cucumber raita and mango chutney.*
- **Add Gulab jamun or Rasmalai \$3 extra per banquet.**
- **Add non-Veg Platter instead of Vegetarian at \$3 extra per banquet.**

Banquet B

\$45.90 per person

(Minimum 2 people)

- *Mixed vegetarian entrée of Varanasi samosa mixed-veg pakora and onion bhaji served with mint and tamarind chutney.*
- *Your choice of curry (including seafood) served with basmati rice, butter naan, cucumber raita and mango chutney.*
- *Single Gulab jamun or Rasmalai.*
- **Add non-Veg Platter instead of veg at \$3 extra per banquet.**

Beyond India Biryani

Biryani-Royal Mughal dish - delicate layers of fragrant and flavourful lightly spiced basmati rice served with cooling cucumber raita. Choice of...

Murg Biryani – Chicken 24.90

Gosht biryani – Lamb 25.90

Beef biryani- 25.90

Veg- Biryani- Mixed vegetables 21.90

Mutton Dum Biryani – Goat 30.90

Jhinga Biryani - Prawn 26.90



Dosa

Southern Indian origin – savoury thin rice and lentil flour crepe, ghee spread, served with

a spiced vegetable broth – Sāmbhar, tomato and coconut chutney.

Plain Dosa- 15.40

Masala Dosa– filled with spiced sautéed masala of potato 20.90

Paneer Dosa– filled with grated paneer and potato masala 21.90

Chicken Tikka Dosa – filled with potato and smoked chicken pieces 23.90

Cheddar Cheese Dosa- enriched with Cheese 19.90

Nutella Dosa – Enriched with Nutella 13.90

Onion Chilli Dosa- folded in chopped onion and green Chilli sprinkled with cumin and red chilli powder 18.90



Beyond India Curries

Chicken

Butter Chicken mild 24.90

Evergreen Beyond India's Butter Chicken recipe loved since last 26 years, velvet smooth tomato-based gravy cream & mild spices

Desi Butter Chicken Medium 25.40

Spicy and flavourful traditional Indian butter chicken made with fine smooth sauce, almonds and spices.

Saag Chicken medium 24.40

Chicken thigh pieces cooked in Fresh English spinach gravy, roasted ground cumin seed, fenugreek and tomato based sauce

Chicken Korma mild 24.90

Tender Chicken Pieces in rich, lavish cashew paste, cream



and cardamom base

Chicken Tikka Masala	medium	25.40
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Grilled chicken Tikka pieces in, capsicum, garam masala, tomato and onion sauce



Chicken Vindaloo	hot	24.40
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Chicken and potato cooked together in a fiery hot crushed chili paste and onion and tomato based finished with vinegar



Chicken Methi Malai	medium	25.40
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Cream, cashew paste, laced with tangy fresh fenugreek
Leaves **CONTAINS NUTS**



Mango Chicken	mild	24.40
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*Chicken fillet in a fresh smooth mango sauce
with cream and spices*



Chicken Masala	medium	24.40
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*Restaurant style chicken curry cooked in tomato, onions, ginger, garlic
And flavourful spices.*



Goat

Goat Hyderabadi Style	26.90
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If you're allergic to anything or have special dietary requirements, please consult with your doctor.

Goat Curry

S.A. goat forequarter on the bone, slow braised,
homemade garam masala, mint, coriander
Birdseye chilli powder.

Lamb

Lamb Rogan josh **medium** **25.90**
*Tomato base slow cooked in Kashmiri chilli,
cardamom and garam masala*



Lamb Korma **mild** **25.90**
Rich, lavish cream, cashew paste and cardamom



Mysore Lamb Curry **medium** **26.40**
*Slow cooked tiny lamb pieces, reduced tomato,
cumin, mustard and fennel seeds, coriander, garam
masala curry leaf*



Saag Lamb **medium** **25.90**
*Fresh English spinach gravy, roasted ground
cumin seed, fenugreek*



Lamb Vindaloo **Hot** **25.90**
*Lamb curry cooked with hot vindaloo sauce along
with flavourful spices.*



Beef

Beef Madras **medium** **25.40**



Onion and tomato base, cumin, curry leaf,
fennel and black mustard seed, finish with coconut milk and
coriander

Beef Vindaloo hot 25.40

Fiery, hot crushed chilli paste and tomato and onion
base- finished with vinegar



Jungle Beef medium 25.40

Diced onion, capsicum, cumin & chickpea finished with
garam masala and cashew paste



Beef Korma Tender beef pieces Rich, lavish cream, cashew paste and cardamom base 25.40

Seafood

Fish/Prawn

Barramundi or Tiger Prawns available in any of these sauces

Fish 23.90

Prawn 26.90 (5pcs)



Madras Coastal curry medium

Rich in coconut cream, ginger, curry leaf, tamarind pulp

Mango curry mild

smooth spiced mango puree, black pepper teamed with tangy
tamarind



Vindaloo curry hot

Fiery, hot crushed chilli paste and tomato base- finished
with vinegar touch

Vegetarian



Navrattan Korma mild- med ent 11.40 main 17.90

Fresh, rustic, seasonal vegetables in a cashew base finished with cream/ **CONTAINS NUTS**

Paneer Methi Malai Medium 19.90

cottage cheese tossed in cashew and cream-based gravy, laced with tangy fresh fenugreek leaves **CONTAIN NUTS**

Paneer Tikka Masala medium 19.90

Diced cottage cheese reduced tomato, coriander, diced capsicum and onion finished with cream

Malai Kofta mild 18.90

Paneer and potato croquettes in a slow cooked tomato, cashew and cream gravy with dry fruits **CONTAIN NUTS**

Desi Malai Kofta Medium 19.90

Traditional Indian spicy malai kofta enriched with flavourful spices and almonds **CONTAIN NUTS**

Maa ki Daal mild-med ent 10.40 main 16.90

Slow cooked mixed black lentils, red kidney bean, tempered with fresh chopped garlic ginger and cumin seeds

Daal Makhani medium 17.40

Mixed lentils Cooked with a combination of dried and fresh spices and herbs, rich in butter and cream.

Punjabi Chole medium 16.40

A flavourful chickpea curry classically made in a rich tomato-onion gravy, tempered in desi ghee with ginger garlic and infused with tamarind, cumin, coriander, and garam masala.

Mattar Paneer medium 18.90

Diced Cottage cheese, green peas in cream, cashew, onion, tomato spiked with garam masala **CONTAIN NUTS**

Saag Paneer medium ent 13.40 main 18.90

Diced cottage cheese tossed in fresh spinach, roasted ground mustard seed, finished with butter and fenugreek leaves



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Vegan

Aloo Channa Masala medium ent 10.40 main 15.90

Chickpea and potato rustic style, full bodied coriander, and cumin



Veg Manchurian medium 19.90

Mini vegetable pakoras teamed with onion, soy and a dash of sweet chilli



Mushroom baigan masala medium 18.90

Grilled Mushroom and eggplant cooked with various Indian spices till perfection



Tadka Masoor Daal medium ent 10.40main 15.90

Slow cooked yellow lentil with fresh tomato and coriander tempered with dry chilli and cumin seeds



Aloo Gobhi medium 17.90

Dry style, potato, cauliflower, light tomato, cumin, and turmeric.



Breads - all breads freshly baked in the tandoor.

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Wholemeal

Roti -Tandoor made Traditional Indian
flatbread with butter **4.60**

Laccha Paratha

Flaky golden whole wheat flour bread, buttered **6.40**

Naans

Plain naan **4.40**

Basted with butter



Butter naan **4.60**

Topped with toasted kalonji, sesame seeds and butter



Garlic naan

Jewelled with garlic **4.60**



Vindaloo naan

Naan topped with our hot vindaloo chutney **5.40**



Cheese Naan

Filled with molten cheddar

7.40



Chilli cheese naan

Fresh green chilli, molten cheddar **7.60**

Garlic and cheese naan

Pierced with garlic, submerged with cheddar **7.60**

Paneer Kulcha-

Grated paneer and potatoes, mixed with spices, green chilli coriander, mustard oil. **7.60**

Nawabi Naan

Filled with feta cheese and spiced onion **7.60**

Keema Alu naan

Spiced lamb and chicken mince, smashed potato and garam masala **7.60**

Roomali Roti

Thin and soft flatbread, Folded like a handkerchief **6.40**

Naan Basket *Trio of butter, garlic, and cheese naan* **15.40**

Sides and Accompaniments

Steamed Basmati Rice

4.60



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Long grain basmati rice

Zeera Pilau rice *Basmati rice with cumin seeds and green peas*

5.90



Dum Pilau- *Slowly cooked with bay leaves, green cardamom, ginger, and garlic in high-quality Basmati rice, is prepared in the Kolkata style.*

7.90



Lemon rice *Tangy lemon flavoured, with cashew and other spices*

6.40



Biryani rice *Flavourful rice with various spices*

9.90



Cucumber Raita

6.00

Plain Yogurt

4.90

Papadams *4 pc per serve* 4.40



If you're allergic to anything or have special dietary requirements, please consult with your doctor

Chutneys Mint/ Tamarind /Mango / Vindaloo/
Coconut/Tomato/Mixed pickle/Lime
3.00

Salads

Fresh garden salad: iceberg lettuce, tomato, cucumber, onion, green leaves , carrots,
with chat masala and avocado based dressing **11.40**

Indian Salad Plate: sliced cucumber carrots onion tomato, green chilli and a lemon wedge
13.40

Onion Laccha sliced red onion, coriander, green chilli with dressing **6.40**

Kachumber salad- diced onion, tomato, cucumber with dressing **9.90**

Kachumber with Fetta- diced cucumber, tomato, scrambled fetta and dressing **12.90**



Garden Salad

Desserts

Gajar halwa **10.40**

Blended aroma of milk, carrots & dry fruits.

Nutella Dosa **13.90**

A complete dose for chocolate lovers, enriched with Nutella, Vanilla ice cream.

Gulab jamun 2.pcs. **10.40**

Cardamom-soaked milk sponge balls coated in lightly scented rose syrup

Kulfi- **10.40**

Traditional Indian ice cream made from reduced milk

Choose your flavour

Pistachio/ Mango / Saffron and Coconut

Rasmalai 2.pcs. **7.40**

Milk-soaked sponge flavoured with pistachio and cardamom.

Mango or Vanilla Ice cream two scoops **8.40**



Mango Ice cream



Gulab Jamun

No Onion Garlic (NOG)

Entrees:

Pani Puri **12.90**



If you're allergic to anything or have special dietary requirements, please consult with ,

*Fried puff-pastry balls contain spiced potato mixture
and are overflowed with sweet-sour and spicy water- 6 pcs*

Dahi Puri 13.90

*Fried Puff-Pastry balls filled with spiced
potato mixture and sweet and spicy yogurt*

Papdi Chat 13.90

*Crispy fried-dough wafers served with typical chaat
ingredients like, tomatoes, green chilli,
yogurt sauce with tamarind chutney.*

Mains:

Potato makhani- *Diced potatoes cooked in a
gravy of tomato, cream cashew and fenugreek leaves with a
dash of green chilli. 16.90*

Matter paneer- *diced paneer and green peas
cooked together with cream cashew, tomato, cardamon and green chilli 17.90*

Naans-

Plain Naan- *Fluffy naan bread, enriched with butter \$4.40*

Roti- *Wholemeal bread with butter \$4.60*

Cheese naan- *Filled with molten cheddar \$7.40*

Rice-

Jeera pilau Rice- *Long grain rice with cumin seeds, green peas and turmeric. \$5.90*

Steamed basmati Rice- *Long grain white rice \$4.60*

Beyond India Lunch Special

\$22.90

Available Monday to Friday 12 - 3 pm

Entree serves of

Butter Chicken

Chicken fillet char-smoked in the tandoor, folded through a cream-based tomato and roast capsicum sauce enriched with crushed cardamom.

Chicken Korma

Chicken fillet char-smoked in the tandoor in a rich cashew-based sauce flavoured with fennel and cardamom.

Lamb Roganjosh

Cubes of lamb slowly braised within a sauce of tomato, dried kashmiri chilli and cumin

Beef Vindaloo

Tender beef in a hot and tangy tomato, crushed chilli, and vinegar-based sauce.

Navratan Korma

Fresh seasonal vegetables in a cashew base finished with cream

Mushroom baigan-

Grilled Mushroom and eggplant cooked with various Indian spices till perfection

All Served with Steamed Basmati Rice and small Cucumber Raita

Lunch Thali

A round platter of small bowls (katori) of curries to create a balanced meal

All served with raita, and rice, butter naan and salad

Vegetarian Thali for one- Saag paneer, Alu gobi and Daal makhani **29.90**

Non-Vegetarian Thali for one- Butter chicken, lamb Rogan josh and daal makhani

30.40

Kids meal

Meal Deal- small curry, rice, and plain naan, with Vanilla ice cream **19.90**



Special dietary requirements

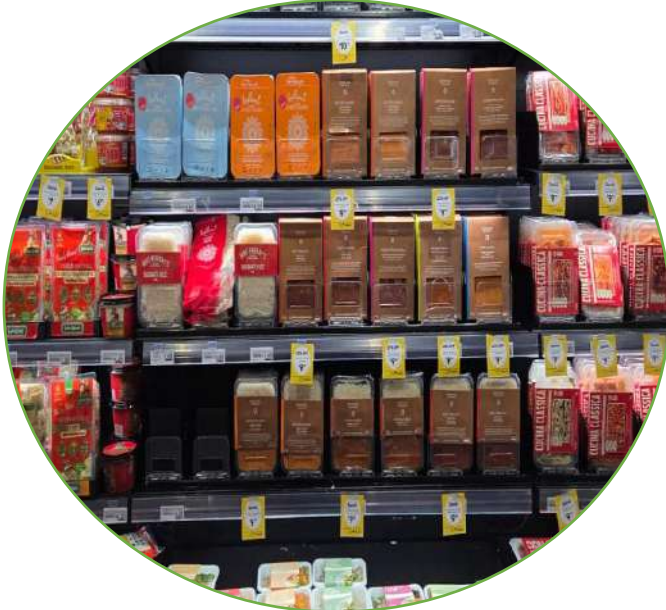
Bulk Orders



Dine- In



Events



Buffet



Pre-packed meals in Supermarkets

Delivery

If you're allergic to anything or have special dietary requirements, please consult with your food & beverage attendant.