



Nautanki Sala

INDIAN DINING & FUNCTIONS

Spices That Spark Your Senses

 **free delivery**

minimum order of \$50 and within 3KM radius



SCAN ME

CONNECT WITH US



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Nautanki Sala
INDIAN DINING & FUNCTIONS

DINNER FOR

10% Off

ON PICK-UP ONLY

NAANS/ROTI

Naan	\$4.00
Tandoori Roti	\$4.00
Garlic Naan	\$4.90
Chilli Naan	\$4.90
Cheese Naan	\$5.90
Butter Naan	\$5.90
Garlic Cheese Naan	\$6.50
Garlic Chilli Naan	\$6.90
Laccha Paratha	\$6.90
Kashmir-de-Naan	\$7.90

EXTRAS

Mixed Green Salad	\$5.90
Onion Salad	\$5.90
Laccha Pyaaz with Green Chilli	\$7.90
Cucumber Raita	\$4.90
Mango Chutney	\$2.90
Mix Pickle	\$2.90
Papadums	\$4.90

DESSERTS

Gulab Jamun (2PCS)	\$7.90
Rasmalai (2PCS)	\$7.90
Carrot Halwa (seasonal)	\$8.90

SOFT DRINKS

Coke (Regular, Zero, or No Sugar)	\$3.90
Solo	\$3.90
Sprite	\$3.90

DRINKS

Mango Lassi	\$4.90
Rose Lassi	\$4.90
Masala Lassi	\$4.90
Sweet Lassi	\$4.90

MOCKTAILS

Mojito	\$10.90
Lemon Lime Bitters	\$9.00
Nimbu Soda	\$8.00
Blue Lagoon	\$10.90



non-vegetable लाइन्ड

FISH/SEAFOOD DISHES

Prawn Malabar Dish of prawns cooked in a Malabar style with spices like turmeric, chili, ginger, curry leaves, and coconut cream	\$25.90
Prawn Vindaloo Prawn dish made using fresh shrimp simmered in a vindaloo sauce	\$25.90
Jhinga Chatpata *S Tangy, spicy prawn dish cooked with bold spices, onions, and peppers	\$25.90
Goan Fish Curry Tangy, coconut-based curry with fresh fish, aromatic spices, and a hint of tamarind	\$25.90
Patala Fish Curry Rich Punjabi-style curry with tender fish cooked in a spiced tomato and yogurt gravy	\$25.90

biryani

Vegetable Biryani \$20.90
Fragrant and flavourful Indian rice dish with mixed vegetables, herbs, and spices, a delightful and satisfying vegetarian meal.

Chicken Biryani \$21.90
A tantalising Indian rice dish, featuring tender chicken, aromatic spices, and basmati rice for a savoury and aromatic feast.

Lamb Biryani \$22.90
Fragrant, spiced rice dish layered with tender lamb, aromatic basmati rice, and rich herbs

Goat Biryani \$25.90
A rich and flavourful Indian rice dish, combining succulent pieces of goat meat with aromatic spices and fragrant basmati rice.

Prawn Biryani \$25.90
A delectable dish, marrying succulent prawns, aromatic spices, and fragrant basmati rice, delivering a seafood delight.

Egg Biryani \$22.90
A tantalising Indian rice dish, featuring egg, aromatic spices, and basmati rice for a savoury and aromatic feast.

Keema Biryani \$25.90
Savory rice dish made with spiced lamb mince, basmati rice, and a blend of aromatic herbs and spices

रिसे

Plain Rice \$5.90
Steamed basmati rice.

Jeera Rice \$7.90
Fragrant basmati rice cooked with cumin seeds and ghee for a simple, flavorful side dish

Peas Pulao Rice \$8.90
Basmati rice dish cooked with green peas, mild spices, and aromatic herbs

Saffron Rice \$6.90
Savory side dish with saffron spice, onions and broth

Kashmiri Pulao Rice \$9.90
Sweet rice with saffron and mixed dried fruits/nuts & cream

vegetarian entree

- Samosas** \$7.90
Crispy, golden pastries filled with spiced potatoes and peas, served with tangy tamarind and mint chutneys for the perfect bite.
- Samosa Chaat** \$12.90
Traditional Chaat of puff pastry, stuffed with potato & chickpeas, served with sweet & tangy chutney topped up with crispy sev.
- Papdi Chaat** \$11.90
Crispy wafers topped with spiced potatoes, chutneys, yogurt, and sev for a sweet, spicy, and savory crunch.
- Hara Bharra Kebab** \$16.90
A flavorful blend of spinach, peas, and potatoes and crisp pan-seared kebabs on the outside, tender inside, and served with a tangy mint chutney
- Onion Bhajiya** \$14.90
Golden, crispy onion fritters: savoury, satisfying, and perfect for snacking
- Mirchi Bhajiya** \$14.90
Golden, crispy green chili fritters: perfect for snacking
- Amritsari Soya Chaap** \$16.90
Tender soya chaap marinated in aromatic spices, grilled to perfection, and served with a flavorful chutney
- Afgani Mali Soya Chaap** \$17.90
Creamy, mildly spiced soya chaap marinated in yogurt & spices, grilled to perfection for a smoky, flavorful bite
- Achari Paneer Tikka** \$16.90
Soft paneer cubes marinated in tangy pickling spices, grilled to perfection for a smoky, flavorful bite

non-vegetarian

- Tangri Kebab (3 PCS)** \$17.90
Juicy, spice-marinated chicken drumsticks, grilled or tandoor-roasted to perfection for a smoky, flavorful bite
- Angari Chicken Tikka (Hot)** \$18.90
Fiery, spice-infused chicken tikka, marinated in bold flavors and cooked to smoky perfection
- Hariyali Chicken Tikka** \$17.90
Vibrant, herb-marinated chicken tikka infused with mint, coriander, and spices, grilled to perfection
- Afgani Malai Chicken Tikka** \$18.90
Rich and creamy chicken tikka, marinated with yogurt, cream, and mild spices for a tender, melt-in-the-mouth texture
- Amritsari Classic Chicken Tikka** \$17.90
Flavorful, spice-marinated chicken tikka, chargrilled to perfection with authentic Punjabi flavors
- Lamb Boti Kebab (6 PCS)** \$18.90
Succulent, spice-marinated mutton kebab, grilled or tandoor-cooked for a smoky, flavorful bite
- Lamb Chops (3 PCS)** \$23.90
Tender, spice-marinated lamb cutlets, tandoor-roasted to juicy perfection with rich, smoky flavors
- Tandoori Chicken** HALF \$18.90 | FULL \$27.90
Flavorful, marinated chicken cooked in a traditional tandoor, resulting in a smoky, charred exterior and tender, juicy meat

platters

- Veg Platter (2 PCS EACH)** \$20.90
Onion Bhajiya, Soya Chaap, Paneer Tikka
- Non Veg Platter (2 PCS EACH)** \$23.90
Malai Tikka, Chicken Tikka, Seekh Kebab
- Mix Platter (1 PC EACH)** \$26.90
Onion Bhajiya, Samosa, Malai Tikka, Chicken Tikka

indian & chinese

- Chilli Paneer** DRY \$17.90 | GRAVY \$18.90
Crispy chilli paneer is a Indo Chinese starter or appetizer made by tossing fried paneer in sweet, sour and spicy chilli sauce gravy.
- Chili Chicken** DRY \$18.90 | GRAVY \$19.90
The Famous Indo-Chinese Dish Crispy Chunks of Chicken Fillets, Lightly Tossed in Spicy Chilli Sauce.
- Chicken 65** \$19.90
A spicy, deep-fried starter snack, appetizer or a full meal served.
- Veg Manchurian** DRY \$16.90 | GRAVY \$17.90
Crispy vegetable balls tossed in a tangy, spicy sauce, creating an irresistible Indo-Chinese appetizer or side dish
- Veg/Chicken Schezwan Noodles** DRY \$17.90 | GRAVY \$18.90
A fiery fusion of stir-fried noodles, succulent chicken, and spicy Schezwan sauce, offering bold and satisfying flavors
- Veg/Chicken Haka Noodles** DRY \$16.90 | GRAVY \$17.90
Flavorful Indo-Chinese dish featuring stir-fried noodles, tender chicken, and crisp vegetables tossed in savory sauces

vegetarian & vegan options available

All Curries are Gluten free / No preservatives

- Masala Soya Chaap** *S \$20.90
Flavorful, protein-rich dish made with soya chaap marinated in spicy masala and cooked to perfection in a rich gravy or tandoor
- Bhindi Do Pyaza** *V \$20.90
Baby Okra Stir Fried with a "Chatpata" Onion Tomato Masala
- Aloo Gobi** \$19.90
Classic Indian dish made with potatoes and cauliflower, sautéed with aromatic spices for a flavorful and comforting meal
- Double Tadka Daal** \$19.90
Flavorful lentil dish, enhanced with two layers of aromatic tempering for a smoky and hearty taste
- Daal Maharani** \$20.90
Creamy, slow-cooked lentil dish made with black lentils, kidney beans, and rich spices for a royal, flavorful taste
- Shahi Paneer** \$20.90
A rich and creamy North Indian curry featuring soft paneer cubes simmered in a luscious tomato and cashew-based sauce
- Palak Paneer** \$20.90
A Very Popular Spinach & Cottage Cheese Mélange, with a Punjabi "Tadka" of Fenugreek & Fresh Green Chilli for That Ultimate Taste.
- Paneer Butter Masala** \$21.90
Cottage Cheese Gently Simmered in a Rich Tomato Curry, Generously Topped with Butter & Cream
- Malai Kofta** \$20.90
Crisp Fried Dumplings of Spiced Cottage Cheese & Potato, Simmered Gently in a Thick Almond Sauce
- Veg Kholapuri** *S \$20.90
A spicy and flavourful Indian curry with mixed vegetables, coconut, and aromatic spices, offering a rich and satisfying taste
- Sarson Ka Saag** \$21.90
Spiced mustard leaves pureed and then served butter
- Kadai Paneer** *S \$20.90
Diced Paneer with Aromatic Spices, Cooked with Capsicum, Tomatoes & Onion
- Methi Malai Matar** *S \$21.90
Rich and creamy North Indian curry made with fresh fenugreek leaves, green peas, and a luscious cashew-cream gravy

non-vegetable mains

- CHICKEN DISHES**
- Butter Chicken** \$22.90
Boneless tandoori chicken tikka, gently simmered in a cardamom flavoured tomato sauce, served with a generous amount of butter & cream infused with fenugreek leaves
- Dehli Style Butter Chicken with Bones** *S \$25.90
A fragrant and flavourful Indian dish with tender chicken pieces simmered in a spicy tomato-based gravy, bursting with spices.
- Chicken Madras** \$23.90
Tender chicken cooked in tomato & onion gravy, finished with coconut cream.
- Kadai Chicken** \$23.90
Diced chicken with aromatic spices & cooked with capsicum, tomato & chicken
- Mango Chicken** \$23.90
A delectable fusion dish combining succulent chicken, mango, and spices for a sweet and savoury tropical flavour explosion
- Chicken Palak** \$23.90
Flavorful dish featuring tender chicken cooked in a creamy spinach gravy with a blend of aromatic spices
- Chicken Tikka Masala** \$23.90
Popular curried dish made with boneless chicken, ground spices, onions, tomatoes, cream and herbs
- LAMB DISHES**
- Lamb Rogan Josh** \$23.90
Lamb knuckle dice, slow-cooked with caramelized onions, and coriander, Infused with fresh coriander
- Laal Maas** *S \$25.90
Tender lamb cooked in tomato & onion gravy
- Lamb Vindaloo** \$24.90
Hot and spicy lamb curry cooked in Nautanki Sala's special vindaloo sauce
- Lamb with Spicy Potatoes** \$23.90
Hearty dish featuring tender lamb cooked with fiery spices and crispy, flavorful potatoes
- Lamb Saag** \$23.90
Tender lamb simmered in a rich, spiced spinach gravy
- GOAT DISHES**
- Goat Saag** \$25.90
Tender goat meat slow-cooked in a spiced spinach gravy for a rich and hearty taste
- Goat Curry** *S \$25.90
Diced Goat slow cooked in home-style sauce with onions, tomatoes & whole spices
- Goat Masala** \$25.90
Tender goat meat cooked in yogurt and aromatic spices
- Bhuna Goat** \$25.90
Delectable North Indian braised meat dish made with goat, browned onions, fragrant spices and yogurt
- Goat with Keema Gravy** \$27.90
Delicious dish of goat cooked with onions, tomatoes, spices and goat minced gravy

*S Signature Dish *V Vegan