



SCAN ME

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hello@nautankisala.com.au







79 MACQUARIE ST, PARRAMATTA NSW AUSTRALIA 2150



MINIMIIM OF 2 PEOPLE

bangue

non vegetarian

\$50

ENTREE

Chicken Tikka Malai Tikka Boti Kebab

MAINS

Butter Chicken Lamb Rogan Josh Goat Curry Rice Naan Raita, Pickle

Gulab Jamun

vegetarian

ENTREE

Paneer Tikka Mix Pakora Papdi Chaat

MAINS

Kadai Paneer Daal Makhni Vegetable Kohlapuri or Amritsari Masala Soya Chaap

Rice Naan Raita, Pickle Gulab Jamun

\$55

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ENTREE

Amritsari Fish Fry Tandoori Fish Tikka Tandoori Prawn

MAINS

Patiala Fish Curry Prawn Malabar / Jhinga Chatpata Seafood Biryani Naan Pickle Beetroot Raita Gulab Jamun



LUNCH MENU

MONDAY - FRIDAY 11:30 AM TO 3 PM

VEG THALI

\$19.90

3 curries, rice, raita salad, pappadam and naan bread

NON-VEG THALI

\$20.90

3 curries, rice, raita salad, pappadam and naan bread

PANEER PRATHA \$19.90 (2 PCS)

Whole wheat flatbreads stuffed with paneer (Indian cottage cheese), spices, and herbs.

ALOO PRATHA **\$18.90** (2 PCS)

Whole wheat flatbreads stuffed with spiced potato



A popular Indian street food, small crispy hollow shells filled with spiced potatoes, chutneys, and creamy yoghurt for a delightful burst of flavours.

ALOO GARBANZO CHAAT (ALOO TIKKI)

\$14.90

A popular street food, crisp fried spiced potato mash topped with sweet yoghurt, tamarind, mint & garnished with sev.

PUNJABI SAMOSA (2 PCS)

Homemade potatoes stuffed in pastry & crispy fried serviced with traditional tamarind sauce.

\$8.90





vegetarian

NAUTANKI'S ACHARI (PANEER TIKKA)

\$21.90

Chunky cottage cheese cubes, glazed with saffron, smoked in the traditional tandoor. Served with mint chutney.



\$18.90

Enriched protein soya chunks marinated in yoghurt & cashew paste



MIRCHI BHAJIYA (4PCS)

\$14.90

Deep fried, crispy green chilli & spinach fritters coated in a well-balanced besan flour gram or chickpea flour batter infused with dry spices and fresh aromatics. Served with homemade tamarind sauce.

ONION BHAJIYA (4PCS)

\$14.90

Deep fried, crispy onion & spinach fritters coated in a well-balanced besan flour gram or chickpea flour batter infused with dry spices and fresh aromatics. Served with homemade tamarind sauce.

AMRITSARI (SOYA CHAP)

\$18.90

Soya chaap, made from soya beans marinated with authentic Indian tikka marination

HARA BHARA KEBAB (4PCS)

\$16.90

A flavourful blend of spinach, peas, potatoes, and crispy pan-seared kebabs on the outside tender inside served with a tangy mint chutney



VEG FRIED RICE SCHEZWAN FRIED RICE

\$15.90

\$17.90

A versatile and flavourful vegetarian fried rice dish originating from greater China, featuring a delightful blend of rice, vegetables, and aromatic herbs. Choose Nautanki's Special for a classic, wholesome flavour or Schezwan for a bold, spicy twist with homemade Schezwan sauce.

CHICKEN FRIED RICE CHICKEN SCHEZWAN RICE

\$19.90

\$20.90

A delicious stir-fried rice dish featuring tender chicken, vegetables, and aromatic flavours. Choose Chicken Fried Rice for a wholesome, classic favourite or Chicken Schezwan Rice for a bold, spicy twist with deep-fried chicken and fiery Schezwan sauce.

VEG NOODLE SCHEZWAN NOODLE

\$16.90 \$18.90

A delightful Chinese-inspired stir-fried noodle dish with fresh vegetables and flavourful seasonings. Choose Veg Noodles for a classic, wholesome taste, or Nautanki's Schezwan Noodles for a bold, spicy kick with rich Schezwan sauce.







CHICKEN NOODLES CHICKEN SCHEZWAN NOODLES

A flavourful stir-fried noodle dish with tender boneless chicken and fresh vegetables. Choose Chicken Noodles for a classic, well-seasoned taste, or Chicken Schezwan Noodles for a bold, spicy kick with aromatic Schezwan spices and Schezwan sauce.

VEG MANCHURIAN (DRY) **VEG MANCHURIAN (GRAVY)**

\$18.90

\$19.90

A popular Indo-Chinese dish featuring crispy vegetable balls tossed in a flavourful, spicy, sweet, and tangy Manchurian sauce. Choose Dry for a crunchy, saucy appetizer or Gravy for a rich, saucy dish that pairs perfectly with fried or steamed rice.

CHILLI PANEER (DRY) CHILLI PANEER (GRAVY)

\$21.90

A delicious Indo-Chinese dish featuring crispy fried paneer tossed in a flavourful sweet, sour, and spicy chilli sauce. Choose Dry for a crunchy appetizer or Gravy for a rich, saucy side that pairs perfectly with noodles or fried rice.

CHILLI CHICKEN (DRY) CHICKEN 65

\$23.90

A bold and flavourful chicken dish perfect as a starter or snack. Choose Chilli Chicken for crispy chicken fillets tossed in a spicy Indo-Chinese chilli

sauce, or Chicken 65 for a South Indian-style deep-fried, spicy delight.

non-vegetarian

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

\$19.90 AMRITSARI CHICKEN TIKKA (4 PCS)

Flavourful, spice-marinated chicken tikka, chargrilled to perfection with authentic Punjabi flavours

TANGRI KEBAB (3 PCS)

S 19.90

Juicy, spice-marinated chicken drumsticks or tandoor-roasted to perfection for a smoky, flavorful bite

LAMB SEEKH KEBAB (6PCS)

\$19.90

Minced lean lamb with coriander, mint, and ground spices, skewered & slow cooked in tandoor for that "Aha" smoky flavour.

LAMB CHOPS (3PCS)

\$23.90

Tender, spice-marinated lamb cutlets, tandoor-roasted to juicy perfection with rich, smoky flavors

AMRITSARI FISH FRY (8PCS)

S 19.90

Fish fillets marinated in spices, coated in gram flour, and deep-fried until golden and crispy

PUNJABI FISH TIKKA (4PCS)

\$23.90

Flavourful dish with fish chunks marinated in yogurt and spices, then grilled to smoky perfection

SPECIAL TANDOORI PRAWNS (6PCS)

\$23.90

Shelled prawns, smoked in tandoor with paprika and saffron.







VEG KOLHAPURI

A spicy and flavourful Indian curry with mixed vegetables, coconut, and aromatic spices, offering a rich and satisfying taste.



CRISPY GOLDEN \$21.90 **POTATO & CAULIFLOWER**

Cauliflower flowerets & chunky potatoes tossed with a tangy tomato gravy & shredded ginger.



HOUSE BLACK DAL (DAL MAKHNI)

Clove smoked, black lentils, slow cooked with generous lashing of butter & cream for that silky taste.



NAVRATAN KORMA

An assortment of nine vegetables cooked in creamy almond base sauce.



BHINDI DO PYAZA

\$22.90

\$ 22.90

Baby okra stir fried with a "chatpata" onion tomato masala.



NAUTANKI'S DAL \$21.90 (DAL TARKA)

Yellow lentils with a traditional "tadka" of cumin, garlic, curry leaves & tomatoes.

GREEN & REDS

Fresh garden vegetables sautéed with authentic Nautanki Sala's spices tossed fresh herbs.

EGGPLANT BHARTA (BAINGAN BHARTA)

Roasted eggplant mashed and cooked with aromatic spices, onions, and tomatoes, creating a smoky, flavourful Indian side dish.

MALAI KOFTA

\$ 23.90

Crisp fried dumplings of spiced cottage cheese & potato, simmered gently in a thick almond sauce.

PANEER BUTTER MASALA

Cottage cheese gently simmered in a rich tomato curry, generously topped with butter & cream.

MUSHROOM MASALA

A delectable Indian curry featuring tender mushrooms cooked in a rich, spicy tomato-based sauce, bursting with flavour and warmth.

KHOYA KAJJU 🛧 S



\$22.90

A flavourful dish with fried cashew nuts in a rich, creamy, sweet and mildly spiced curry.

PALAK PANEER

\$21.90

A very popular spinach & cottage cheese melange, with a Punjabi "tadka" of fenugreek & fresh green chilli for that ultimate taste.

SHAHI PANEER

\$ 23.90

A rich and creamy North Indian curry featuring soft paneer cubes simmered in a luscious tomato and cashew-based sauce.

KADAI PANEER

\$ 23.90

Diced paneer with aromatic spices cooked with capsicum, tomatoes and onion.

METHI MALAI MATAR

Rich and creamy North Indian curry made with fresh fenugreek leaves, green peas, and a luscious cashew-cream gravy.

SCRAMBLED **COTTAGE CHEESE** (PANEER BHURJI)

\$ 22.90

Scrambled cottage cheese cooked with onions, tomatoes, and spices, creating a flavourful and protein-packed Indian vegetarian dish.



Signature Dish



Vegan



CHICKEN DISHES

BUTTER CHICKEN

Boneless tandoori chicken tikka, gently simmered in a cardamom-flavoured tomato sauce. Served with a generous amount of butter & cream. Infused with fenugreek leaves.

MANGO CHICKEN

A delectable fusion dish combining succulent chicken, mango, and spices for a sweet and savoury tropical flavour explosion.

CHICKEN TIKKA \$ 25.90

Tender tandoori chicken tikka, cooked with a rich tomato gravy. Lashed with onions & capsicum.

KADAI CHICKEN S 25.90

Diced chicken with aromatic spices & cooked with capsicum, tomato, & chicken.

CHICKEN PALAK \$ 25.90

Chicken cooked with fresh mustard leaves, spinach, ginger, garlic & herbs.

DESI MURG (ON THE BONES)

A fragrant and flavourful Indian dish with tender chicken pieces simmered in a spicy tomatobased gravy, bursting with spices.

CLASSIC TIKKA \$ 25.90 (4PCS)

Boneless chicken fillets, marinated in tandoori spices & gently smoked in tandoor. Served with mint chutney.

MALAI CHICKEN \$ 25.90 TIKKA

Chicken fillets marinated with cheese, cream, cardamom, green chilli, and cashew paste cooked to perfection in the tandoor.

CHICKEN MADRAS \$ 25.90

Chicken cooked with fresh mustard leaves, spinach, ginger, garlic & herbs.

EGG BHUJI **\$19.90**

Spiced scrambled eggs with onions, tomatoes, and herbs.

EGG CURRY

S 21.90 Boiled eggs simmered in a spiced tomato-onion gravy.

EGG FRIED RICE

LAMB KORMA

\$ 22.90 Fragrant rice stir-fried with eggs, vegetables, and light seasoning.

\$ 25.90 **LAMB ROGAN JOSH**

Lamb knuckle dice, slow-cooked with caramelised onions, and coriander, infused with fresh coriander.



gravy

Signature Dish



S 25.90

yoghurt curry base.

Lamb cuts, stewed in a rich onion tomato &

LAMB VINDALOO \$ 25.90 A specialty of goa, spicy curry with vinegar, red chillies, garlic & earthy spices.

LAMB SAAG \$ 25.90 Tender lamb simmered in a rich, spiced spinach

LAMB MADRAS S 25.90

Tender lamb cuts simmered in a fiery South Indian-style curry, flavoured with roasted spices, red chilli, and a hint of tamarind.

LAMB PALAK

S 25.90

Succulent lamb pieces cooked gently in a smooth spinach-based gravy, enriched with garlic, cumin, and aromatic spices.









GOAT PALAK

\$26.90

Scrumptious goat pieces covered in astonishing and alluring flavorsome green spinach gravy with spices

GOAT CURRY ** \$ 26.90

Diced Goat slow cooked in home-style sauce with onions, tomatoes & whole spices

GOAT MASALA S 26.90

Tender goat meat cooked in yogurt and aromatic spices

BHUNA GOAT S 26.90

Delectable North Indian braised meat dish made with goat, browned onions, fragrant spices and yogurt

GOAT SAAG

\$26.90

Tender goat meat slow-cooked in a spiced spinach gravy for a rich and hearty taste



PRAWN VINDALOO

\$27.90

Prawn dish made using fresh shrimp simmered in an authentic hot and spicy vindaloo sauce



PATIALA FISH *S **CURRY**

Fish knuckle dice, slow-cooked with caramelised onions, and coriander, infused with fresh coriander.

JHINGA CHATPATA

\$ 27.90

Tangy, spicy prawn dish cooked with bold spices, onions, and peppers

GOAN FISH CURRY

\$27.90

Tangy, coconut-based curry with fresh fish, aromatic spices, and a hint of tamarind

PRAWN MALABAR

\$27.90

Dish of prawns cooked in a Malabar style with spices like turmeric, chili, ginger, curry leaves, and coconut cream





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PLAIN RICE

Steamed basmati rice

\$5.90

\$7.90

Fragrant Indian side dish cooked with basmati rice and cumin seeds, adding an earthy aroma and subtle flavour.

PEAS PULAO RICE

Fragrant basmati rice cooked with aromatic spices and green peas, creating a delicious and vibrant vegetarian rice dish.

SAFFRON RICE

Savory side dish with saffron spice, onions and broth

KASHMIRI PULAO RICE

Sweet rice with saffron and mixed dried fruits/nuts & cream









\$23.90 **VEGETABLE** BIRYANI

Fragrant and flavourful Indian rice dish with mixed vegetables, herbs, and spices, a delightful and satisfying vegetarian meal (Served with Raita).



\$25.90

CHICKEN **BIRYANI**

A tantalising Indian rice dish, featuring tender chicken, aromatic spices, and basmati rice for savoury and aromatic feast (Served with Raita).



GOAT BIRYANI

\$ 26.90

A rich and flavourful Indian rice dish, combining succulent pieces of goat meat with aromatic spices and fragrant basmati rice (Served with Raita).

PRAWN BIRYANI

\$ 26.90

A delectable Indian rice dish, marrying succulent prawns, aromatic spices, and fragrant basmati rice, delivering a seafood delight (Served with Raita).

LAMB BIRYANI

S 25.90

Fragrant, spiced rice dish layered with tender lamb, aromatic basmati rice, and rich herbs

EGG BIRYANI

\$ 23.90

A tantalising Indian rice dish, featuring egg, aromatic spices, and basmati rice for a savoury and aromatic feast.

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\$10.90

MALAI CHICKEN TIKKA (2PCS)

Tender chicken marinated in creamy spices, char-grilled to perfection, offering a luscious and flavourful culinary experience.



\$ 9.90

\$12.90

NUGGETS & CHIPS (OR SPRING ROLLS)

Golden nuggets and crispy chips or savoury spring rolls, delightful

\$ 7.90 **FRIES**

Crispy and golden deepfried potato sticks, a beloved and satisfying snack or side dish worldwide.

CHEESE **FRIES**

Crispy golden fries topped with melted cheese for a gooey and savoury indulgence, a classic comfort food favourite.

VEG \$9.90 NOODLE

Stir-fried noodles with mixed vegetables in a flavourful, satisfying hlend





GULAB JAMUN (2 PCS) \$8.90

Soft, deep-fried milk balls, soaked in fragrant sugar syrup, a beloved Indian dessert that melts in your mouth with sweetness.



RASMALAI (2 PCS)

A delightful Indian dessert made from soft cheese dumplings soaked in saffron-flavoured milk, garnished with pistachios and cardamom.



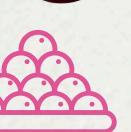
CARROT HALWA (SEASONAL)

A luscious Indian dessert made with grated carrots, ghee, milk, sugar, and a hint of cardamom, offering sweet indulgence.



PAAN ICE CREAM

A unique and exotic frozen dessert with the essence of paan leaves, offering a refreshing and delightful flavour.



MANGO KULFI

Creamy Indian frozen dessert infused with ripe mangoes, a lusciously sweet and exotic treat for a delightful indulgence.



VANILLA ICE CREAM

Classic, creamy dessert with a luscious vanilla flavour, perfect for indulging in a timeless and delightful treat.



\$8.90

\$ 9.90

\$ 8.90









ONION SALAD

\$5.90

Zesty, crunchy onion salad with fresh veggies and tangy dressing

CUCUMBER RAITA

\$4.90

Cool, creamy cucumber raita with yoghurt, herbs, and subtle spices.

ONION TOMATO \$5.90 CUCUMBER (KACHUMBER)

A harmonious blend of crisp onions, juicy tomatoes, and refreshing cucumbers, dressed with zesty vinaigrette, perfect for a healthy and flavourful salad.

GREEN SALAD

\$8.90

The quintessential mix salad.

YOGHURT

\$4.90

Creamy, probiotic-rich yoghurt, a versatile staple in culinary and healthy eating.

MANGO CHUTNEY

\$ 2.90

Fresh, zesty green chutney, a vibrant blend of herbs and spices.

PICKLES

\$2.90

Tangy, preserved pickle bursts with flavour, adding zest to any meal.

LACCHA PYAAZ WITH \$5.90 GREEN CHILI

Crisp, spicy Indian salad made with thinly sliced onion rings tossed in tangy spices and fresh green chilies for a zesty kick

MASALA PAPAD

\$8.90

Crisp, spicy Indian salad made with thinly sliced onion rings tossed in tangy spices and fresh green chilies for a zesty kick

PAPPADAMS

\$5.90

Indian crackers made from lentil, chickpea, or rice flour, typically seasoned with spices and either roasted or fried to perfection







CAT AMONGST THE PIGEONS BAROSSA SHIRAZ

BOTTLE \$35 GLASS \$9.90

CHRIS RINGLAND CR BAROSSA SHIRAZ

BOTTLE \$45 GLASS \$9.90

TEMPUS TWO SHIRAZ

BOTTLE \$40 GLASS \$9.90



LES ANGES FRENCH PINOT NOIR

BOTTLE \$35 GLASS \$9.90

OYSTER BAY PINOT NOIR

BOTTLE \$50 GLASS \$9.90

JACOB'S CREEK MERLOT

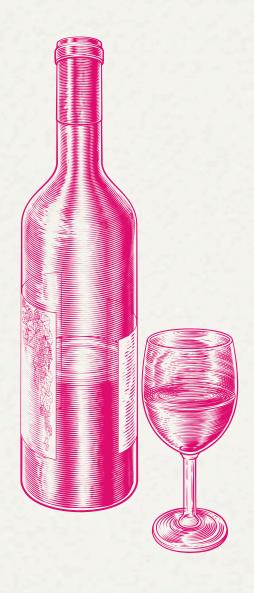
BOTTLE \$40 GLASS \$9.90

TEMPUS TWO MERLOT

BOTTLE \$40 GLASS \$9.90

TREAD SOFTLY ROSÉ

BOTTLE \$32



white wine

TEMPUS TWO CHARDONNAY

GLASS \$9.90 BOTTLE \$55

SILVER MOKI MARLBOROUGH SAUVIGNON BLANC

GLASS \$9.90 BOTTLE \$35

STONELEIGH SAVIGNON BLANC

GLASS \$9.90 BOTTLE \$45



इparkling wine



CHANDON BRUT

BOTTLE \$60

GRANT BURGE PINOT NOIR CHARDONNAY

BOTTLE \$68





ON THE TAP

KINGFISHER PREMIUM LAGER BEER

PINT (500ML)

\$12



WHISKEY

CHIVAS REGAL 12 Year Old Blended Scotch Whiskey DIMPLE 12 Year Old Blended Scotch Whiskey \$12 WOODFORD Reserve Kentucky Straight Bourbon Whiskey DISARONNO \$12 JIM BEAM Kentucky Straight Bourbon Whiskey CANADIAN CLUB \$12 JOHNNY WALKER Red Label \$12 CANADIAN CLUB \$13 JACK DANIEL'S \$13 JACK DANIEL'S \$14 JACK DANIEL'S \$15 JACK DANIEL'S \$16 JACK DANIEL'S \$17 JACK DANIEL'S \$18 JACK DANIEL S \$18 JACK					
I2 Year Old Blended Scotch Whiskey DISARONNO \$12 JIM BEAM Kentucky Straight Bourbon Whiskey Label CANADIAN CLUB JOHNNY WALKER Red Label JOHNNY WALKER \$12 JACK DANIEL'S \$18	12	Year Old Blended	\$12	12 Year Old Single	\$13
JOHNNY WALKER \$15 Blue Label JOHNNY WALKER \$12 AREd Label JOHNNY WALKER \$12 JACK DANIEL'S \$12 JOHNNY WALKER \$12 JOHNNY WALKER \$12 AMRUT \$18	12	Year Old Blended	\$12	Reserve Kentucky Straight Bourbon	\$12
JOHNNY WALKER \$15 Bourbon Whiskey CANADIAN CLUB \$12 JOHNNY WALKER \$12 Red Label JACK DANIEL'S \$12 JOHNNY WALKER \$12 AMRUT \$18	D	ISARONNO	\$12		\$12
JOHNNY WALKER \$12 Red Label JACK DANIEL'S \$12 JOHNNY WALKER \$12 AMRUT \$18			\$15	Bourbon Whiskey	
JOHNNY WALKER \$12 AMRUT \$18	J	OHNNY WALKER	\$12	CANADIAN CLUB	\$12
	Re	Red Label		JACK DANIEL'S	\$12
			\$12		\$18

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Gordon's Dry \$12 **Bombay Sapphire**

\$12

Tanqueray Dry \$12

TEQUILA

\$12 Sierra \$12 Jose Cuervo

VODKA

Gray Goose (France) \$13

Absolute \$12



\$12 Bacardi Malibu \$12







nautanki cocktails

NAUTANKI \$16 SIGNATURE G & G

Refreshing and perfect drink for any weather: Mixed with Gin and a dash of fresh lime juice.

BLUE CURACAU \$16

A combination of mint, white rum, lime, club soda and Blue Curacao

DIRTY MANGO LASSI \$16

This un-holy mango lassi has all the zing to get you "dirty" with India's best drinking pal —Old Monk rum and creamy Baileys

MOJITO COCKTAIL \$16

White rum, sugar syrup, lime juice, soda water, and mint

PINA COLADA \$16

Nautanki's Special Cocktail for ladies

TEQUILA SUNRISE \$16

Tequila, orange juice, and grenadine

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FRUIT PUNCH

Pineapple juice, orange juice, lime, sugar. Garnished with strawberries and lime

VIRGIN MOJITO \$12

Mint infused simple fresh lime soda

STRAWBERRY \$12 MOJITO

Sweet strawberries, zesty lime, and fresh mint meld in a vibrant, refreshing strawberry mojito cocktail delight

NIMBU SODA \$10

Lemonade with India spice and herbs

LEMON LIME \$10 BITTRES

Lemonade-lime cordial bitters.

MASALA COKE \$8

black salt (kala namak), chaat masala, and lime to a classic Coca-Cola

