

## Main Non Veg:

**Angara Chicken Curry** 20.9

Boneless hot and spicy Desi chicken curry

**Chicken Methi** 18.9

Chicken cooked with fenugreek and other spices to make this delicious curry

**Lamb Rogan Josh** 19.9

Lamb curry with a heady combination of intense spices in a creamy tomato curries sauce. A dish of Kashmiri origin

## Fish/Prawn

**Fish Malabar** 23.9

Malabar is a recipe from coastal regions of south India. Kerala style dish

**Desi Fish Curry** 22.9

Indian style desi fish curry

**Prawn Malabar** 23.9

Malabar is a recipe from coastal regions of south India. Kerala style dish

## Korma Curry

Curry cooked in a creamy nutty sauce with mild aromatic Indian spices

• Chicken - 18.9 • Lamb - 19.9

## Saag Curry

Spinach Based curry with your choice of meat

• Chicken - 18.9 • Lamb - 19.9 • Goat - 20.9

## Vindaloo Curry

A traditional hot and spicy, tangy curry from Goa

• Chicken - 18.9 • Lamb - 19.9 • Goat - 20.9

## Biryani: Chill N Grill Traditional Biryani

Delicately spiced long grain basmati rice cooked in variety of exotic spices with your choice of filling served with raita

• Vegetable - 14.9 • Chicken - 17.9 • Lamb - 19.9

• Goat - 19.9 • Prawns - 22.9

## Indian Bread

1. Plain Naan 3.5

2. Garlic Naan 3.9

3. Roti Tandoori 3.5

4. Cheese Naan 4.5

5. Cheese & Garlic Naan 4.9

6. Butter Naan 3.9

7. Allo Payaz Parantha 5.9

8. Gobi Parantha 5.9

9. Paneer Parantha 5.9

10. Amritsari Kulcha 5.9

## Sides:

Paapdam 4pcs 3.9 Raita Boondi 4.9

Onion Salad 4.9 Pickles mix 2.9

Green Salad 6.9 Mint Sauce 2.9

## Kids Menu

French Fries 5.9

Chicken Nuggets 7.9

Chicken Nuggets & Chips 8.9

Veg Noodles for kids 12.9

## Rice:

Plain Rice 3.9

Jeera Rice 4.9

Safron Rice 5.9

## Dessert

Rasmalai 2 pcs 6.9

Gulab Jamun 2 pcs 5.9

Gajar ka Halwa 7.9

## Indian Sweets

	Per pc	Half kg		Per pc	Half kg
Rasgulla	3	16	Gazrela Barfi	3	15
Gulab Jamun	3	16	Mix Sweets	3	16
Pista Barfi	3	16	Jalebi	2	16
Besan Barfi	4	16	Milk Cake	3	16
Ladoo Motichoor				3	15
Chum Chum White				3	16
Chum Chum Brown				3	16

## Drinks

**Lassi : 4.9**

Mango Lassi, Sweet Lassi, Salty Lassi

**Soft Drinks: 3.0**

Coke, Coke zero, Fanta, Lemonade, Sprite

**Chai: 4.0**

Indian Chai



## ORDER ONLINE

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# MENU

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## Everyday Specials

- 1. Cholle Bhature** 15.0  
Chick pea curry served with 2 large bhatura & pickle
- 2. Amritsari Kulcha Cholle** 13.0  
Punjabi street one kulcha served with chick pea curry
- 3. Allo Payaz Parantha Meal** 14.0  
2 serve of parantha accompanied with raita & pickle
- 4. Gobi Parantha Meal** 14.0  
2 serve of parantha accompanied with raita & pickle
- 5. Paneer Parantha Meal** 14.0  
2 serve of parantha accompanied with raita & pickle
- 6. Vegetarian Thali** 16.9  
Chef's choice of 2 veg curries, Rice,  
1 Garlic Naan, Salad, 1 Soft drink/Mango lassi
- 7. Non Vegetarian Thali** 17.9  
Chef's choice of 2 non veg curries, Rice,  
1 Garlic naan, Salad, 1 Soft drink/Mango lassi
- 8. Combo Thali** 20.9  
Chef's choice of 3 curries(1 veg and 2 non veg),  
Rice 2 Garlic Naan/Roti, Salad, 1 Soft drink/ Mango Lassi
- 9. Poori cholle** 13.0  
2 pieces of poori serve with cholle & pickle
- 10. Samosa 1 pc** 3.5  
Triangular crispy pastry filled with spiced potato & peas
- 11. Veg Puff 1 pc** 3.0  
A snack with crispy outer layer  
and mixed vegetables stuffing
- 12. Bread Pakora 1 Pc** 5.0  
Breads stuffed with potato &  
spices then battered and fried
- 13. Mirchi Wada 1 Pc** 4.0  
Green Chilli with stuffed  
spiced potato, battered and deep fry
- 14. 2 Veg Curries On Rice** 13.0  
Choose any 2 veg curries of the day  
from Bain Marie. Curry choices are only  
from the Bain Marie not from the full menu
- 15. 2 Non Veg Curries on Rice** 15.0  
Choose any 2 Non Veg curries of the day  
from Bain Marie. Curry choices are only from  
the Bain Marie not from the full menu.

## Entrée Veg:

- Soya Malai Chaap 13.9
- Achari Soy Chaap 13.9
- Paneer Tikka Grilled 14.9
- Tandoori Veg Momos 12.9
- Veg Momo (Steamed/Fried) 10.9
- Papdi Chaat 10.9
- Samosa Chaat 9.9
- Aloo Tikki Chaat 9.9
- Dahi Puri 6pcs 8.9
- Paani Puri 6pcs 5.9
- Spring Roll 4 pcs 8.9

## Entrée Non Veg:

- Chicken 65 14.9
- Tandoori Chicken Half (with bone) 10.9
- Tandoori Chicken Full (with bone) 17.9
- Grilled Chicken Tikka 12.9
- Tandoori Chicken MoMo 13.9
- Chicken MoMo Steamed/Fried 11.9
- Murg Afghani Malai 13.9
- Tikka Kebab Chargrilled 23.9
- Goat Chilli On Tawa (with Bone) 15.9
- Amritsari Fish

## Indo Chinese Food:

- Chilli Chicken 15.9
- Chilli Paneer 14.9
- Gobi Manchurian 13.9
- Veg Chow Mein 13.9
- Chicken Chow Mein 14.9
- Schezwan Veg Noodles 14.9
- Schezwan Chicken Noodles 15.9

## Mains Veg:

- Palak Paneer** 17.9  
Indian cottage cheese and spinach  
cooked with onion and tomato master gravy
- Shahi Paneer (mild)** 16.9  
Paneer cubes cooked in mild creamy sauce
- Kadhai Paneer** 16.9  
Paneer cubes tossed with bell capsicum  
in a thick tomato, onion, ginger & garlic curry
- Paneer Tikka Masala** 16.9  
Paneer tikka, onion and capsicum cook  
in a rich master gravy and butter sauce
- Malai Kofta (mild)** 16.9  
Potato and cheese dumplings simmered in creamy mild gravy
- Daal Makhani** 15.9  
Black lentil rich in flavour and nutrition  
cooked in creamy makhani sauce
- Daal Fry** 14.9  
Yellow lentil Daal tadka cooked with dhaba style
- Bhindi Do Pyaza** 17.9  
Okra and onion combination  
cooked with desi spices in Punjabi style
- Chana Masala** 14.9  
Haryanvi style cholle slow cooked Chickpeas  
and tomatoes simmered with a mixture of fried garlic,  
ginger, onion, chillies and traditional north Indian spices

## Main Non Veg:

- Handi Chicken (with Bone)** 22.9  
**Chefs Special Recipe**  
Our Chef's signature Chicken curry cooked in his own style
- Punjabi Goat Curry** 19.9  
Goat with bones curry cook in a Punjabi style
- Kadhai Chicken** 19.9  
Goat with bones cook in a high flamed wok with fresh  
onion, ginger, capsicum and spices. Spice to your taste
- Desi Murg Curry** 17.9  
Tender chicken pieces cooked  
in a heavenly curry sauce with spices
- Kadhai Chicken** 18.9  
Boneless chicken cook in a high flamed wok with fresh  
onion, ginger, capsicum and spices. Spice to your taste
- Butter Chicken (mild)** 18.9  
Boneless butter chicken cooked in Indian Desi style
- Chicken Tikka Masala** 18.9  
Chicken tikka, onion and capsicum cook  
in a rich master gravy and butter sauce