



7 *Spices*

DINE-IN MENU

-FOR TAKEAWAY ORDERS-

07 4035 1416

78 Sheridan St, Cairns, Queensland 4870

-ORDER ONLINE-

www.7spices Cairns.com.au



TANDOORI

Nonveg appetizers

17.50 / 26.90

Tandoori Chicken (Half / Full)

Chicken marinated in tendering mixture of herbs & yogurt, grilled in a clay oven, fiery crunchy chicken served with mint sauce.

18.00 **Chicken tikka**

Small pieces of boneless chicken marinated & grilled in clay oven served with mint sauce.

20.90 **Malai Chicken Tikka**

Mouth-watering juicy grilled chicken dish marinated in garlic, spices & cream.

22.90 **Fish Tikka**

Delicately spicy & lemony flavoured fish fillets grilled on a clay oven.

22.50 **Prawn Tandoori**

Rich in flavour fiery red prawns marinated & grilled on a clay oven—crunchy outside, juicy inside, served with mint sauce.

24.00 **Lamb Chop**

An authentic oven cooked Mughlai recipe of fried lamb chops covered with herbs & a flavoury chickpea and rice batter.

20.90 **Black Pepper Tikka**

Small pieces of chicken marinated in garlic sause & grilled in clay oven, sprinkled with pepper & mint sauce.



VEGETARIAN

Appetizers

9.90 **Vegetable samosa**

Stuffed with flavoured vegetable filling, these traditionally prepared crispy savoury pastries are quite addictive.

9.90 **Onion Bhaji**

Fried mixture of sliced onions, herbs, gram flour & chopped coriander; hard to resist to these really crunchy flavourful snacks

10.00 **Aloo Tikki**

Another typical Indian snack for those looking for a crisp bite. Aloo Tikki will ravish your taste buds with its original composition of peas, potatoes & spices.

17.90 **Paneer Tikka**

Spongy & tender chunks of Indian cottage cheese grilled in a clay oven with spices giving them a vibrant colour served to you with mint sauce, onion & lemon wedges.



CHEF'S SPECIAL

Dishes

18.90/20.90 **Noodles (Veg / Chicken)**

Classic but customized, these unleavened-dough noodles boiled and then stir-fried with mix vegetables/ Crunchy deep fried chicken pieces to offer you the best taste.

Momos (Veg- 10 pieces \$12 / Chicken- 10 pieces \$14)

Steam cooked dumpling filled with vegetables or meat - served with momo sauce.

C Momos (veg - \$16.9 / chicken- \$18.90)

A regular veg/chicken momo steamed, deep fried and cooked in hot & spicy sauce (only available in med/spicy).

20.90 **Chilli Paneer**

Zesty roasted Indian cottage cheese cubes dipped into the fantastic flavoured gravy. (Only Available in Med/Spicy)

21.90 **Chilli Chicken**

Boneless chicken pieces coated with plain flour and stir-fried with green capsicum, onion, soya and hot chilli sauce.

14.90 **Samosa Chaat**

Made of crushed samosas, yogurt, various sauces and garnished with chopped onions & tomatoes, be the first to enjoy the real taste of India.

20.90 / 24.90 **Manchurian (Veg / Chicken)**

Our favourite & crude breathing saucy dish made of fried vegetables which will make your mouth leak by just mentioning its name.

18.90 **Cholla Bhature**

Delicious curry made with white chickpeas accompanied by a flat and fully fried leavened bread, the combination making you want to lick your fingers for more.

12.90 **Aloo Tikki Chaat**

it is made out of boiled Potatoes, Peas, and various curry spices. "Aloo" means potato, and the word tikki means a small cutlet.

20.90 **Paneer Pakora**

19.90 **Mushroom Chilli**

22.50 **Prawn Chilli**



KID'S MEALS

(Includes soft drinks or Juice and vanilla ice cream)

15.00 **Butter chicken with rice**

15.00 **Mango chicken with rice**

15.00 **Daal Fry with rice**

15.00 **Paneer butter masala with rice**

NON-VEG Curry Dishes

20.90 **Butter Chicken**

Chicken tikka pieces cooked in butter & tomato sauce

20.90 **Mango Chicken**

Discover the true taste of this dish when the slowly cooked meat encounters the onion and sweetest mango and cream based gravy

21.90 **Malai Methi Chicken**

Chicken curried with a yogurt and cream combo with a added flavour punch of dried fenugreek leaves.

21.90 **Punjabi Chicken Curry**

Fresh chicken pieces cooked in north indian style.

21.90 **Chicken Tikka Masala**

Marinated boneless grilled chicken cooked with capsicum & onion, and then added a finishing touch of fresh herbs to give you a extra level of taste.

**MEAT* : Chicken / Lamb / Beef
Lamb and Beef Curries \$2 extra**

20.90 **Madras**

curry prepared in rich sweetest & tastiest coconut based gravy & spices

21.99 **Korma**

Curry cooked in cashew & cream base gravy with natural spices.

22.90 **Saagwaal**

Nutritious and tasty, the meat in this curry is cooked in a rich gravy of pureed spinach and tomato.



20.90 **Roganjosh**

This irresistible aromatic dish consists in braised meat combined with a high flavoured onion gravy and numerous mysterious spices.

20.90 **Tangy Curry**

Discover the true taste of this dish when the slowly cooked meat encounters the onion and tomato base gravy.

20.90 **Vindaloo**

For our spicy lovers, the vindaloo offers its marinated meat cooked in a fiery red curry tasting hot – just as we like it.
(Only Available in Med/Spicy)

21.90 **Masala**

Boneless meat cooked with capsicum & onion, and then added a finishing touch of fresh herbs to give you an extra level of taste.

24.90 **Goat Curry**

Goat curry or mutton curry can be cooked in your choice of any curry flavour that can be presented to you in your delicious version of dish.

Fish/ Prawn/ Goat extra \$3

VEGETARIAN

Curry Dishes

17.90 Veg korma

Seasonal vegetables cooked in a creamy & aromatic cashew nut gravy.

17.90 Malai Kofta

Small round & crispy dumplings made from cheese and potatoes cooked in a mild creamy flavourful gravy.

17.90 Daal Makhani

This rich, creamy, buttery black curry sauced in Indian spices will make you drool.

17.50 Mushroom Curry

17.90 Paneer Palak

Cottage cheese pieces warmed up in a pureed spinach curry. One of our favourite recipe!

18.90 Shahi Paneer

A Royal dish made of cottage cheese pieces curried in a simple yet fascinating flavorful and aromatic sauce.

19.00 Methi Malai Mutter

Baby peas dunked into a rich creamy & fragrant base gravy with a refreshing note of fenugreek.



17.90 Dal Fry / Dal Tadka

An Authentic Indian recipe made from mixed lentils & split chickpeas, then cooked with a blend of savoury spices.

17.90 Rajma Masala

Red kidney beans cooked with tomatoes, onion, ginger, garlic & fresh herbs to give you an extra level of taste.

17.90 Aloo Jeera

Potatoes boiled then salted with turmeric, cumin and onions until reaching their perfect golden color- a light aromatic dish you will crave for more.

17.90 Aloo Matar

Potatoes & peas tossed together, and cooked in a tomatoes and onion base gravy.

17.50 Okra Masala

chopped stir-fried okra cooked with onion, tomatoes & fresh herbs.

17.90 Channa Masala

A flavorful classic dish composed of chickpeas cooked with sautéed spices.

18.00 Aloo Palak

Potatoes & spinach cooked with Indian spices.

19.90 Aloo Gobi

Potatoes and cauliflower tossed and cooked with tomatoes, ginger, garlic, onions and spices.

19.90 Paneer Tikka Masala



TANDOORI

Breads

NAAN:

Delicious soft-textured oven-baked flatbread made with wheat flour & all-purpose flour.

4.50 Butter Naan / Roti

Simple buttery naan.

6.00 Spicy Naan

Stuffed with a wonderful spicy filling of sautéed spices & onions.

5.00 Garlic Naan

Naan with a garlic aroma

6.00 Cheese Naan

Mouth watering soft naan stuffed with unctuous melted cheese.

6.50 Cheese & Garlic Naan

If you are a fan of cheese and garlic, then this naan is sure to woo your plate.

6.50 Cheese & Spinach Naan

Naan stuffed with cheese & spinach.

4.00 Roti

An Indian Soft & tasty fluffed-flat bread made from stoneground flour

5.50 Laccha paratha

The multi layer flat bread is just delightful.

6.50 Aloo Paratha

Fried flat bread stuffed with spiced potatoes- surely one of the most savoury breads we have!

6.50 Peshwari Naan

Traditionally stuffed with a dry fruit & nut mixture.

6.00 Aloo Kulcha

6.50 Keema Naan

5.50 Mint Paratha

6.50 Onion Kulcha

6.50 Cheese Chilli Garlic Naan

6.50 Paneer Paratha

7.00 Stuffed (Mixed Naan)



BASMATI

Rice

04.00 Steam Rice

06.00 Saffron Rice

06.50 Coconut Rice

16.90 Vegetable Pulao

Another dimension with our spicy rice dish made of various vegetables and spices sautéed to perfection in vegetable oil.

20.00 Vegetable Biryani

22.00 Chicken Biryani

24.00 Lamb/Beef Biryani

26.00 Prawn/Goat biryani

BIRIYANI:

A blow-away sensation will emerge from the first bite you will take of this dish. The boiled rice is cooked slowly with its meat / seafood, yogurt gravy and juices to create an imitable highly flavorful and aromatic taste.



SALADS

06.00 Onion Salad

Fresh onion rings garnished with chat masala, green chilli and lemon slice.

10.00 Mixed Salads

A lovely mix of cucumber, carrots, onion and tomatoes slices dressed with chat masala, lemon slices and mix lettuce, just waiting for you to dig in.



ACCOMPANIMENTS

5.00 Raita

This low fat yogurt dip makes a great side to cool down your taste buds when you eat spicy curry or tandoori.

5.00 Papadum (May contain types of Gluten, Tree nuts, Peanuts)

These thin crisp cracker snacks are the perfect appetizers for an amazing Indian food experience.

7.50 Masala Papadum

Our tongue-tickers crispy papadums are topped with some spiced onion-tomato mixture, perfect if you're fancying some traditional snack.

3.00 Mango Chutney

Mouthwatering sweet tangy-mango sauce.

3.00 Mixed pickle

3.50 Muli ka Achaar

Nepali fermented radish pickle.

DESSERTS

5.00 Gulab Jamun

Succulent deep-fried doughnut milk balls, rosewater scented yet sweet meant for any happy occasion.

Ice Cream

(Vanilla : \$5 Chocolate : \$5.5 Strawberry : \$6)

Some frosty scoops of ice-cream, vanilla or chocolate Favored, will cool your hearts down after such an intensive food experience!

6.50 Kulfi (Mango / Pista)

These traditional thick creamy ice-creams are especially and patiently made with milk & colorful favors such as pista or mango

6.00 Ras Malai

flattened balls of chhena soaked in malai (clotted cream) flavoured with cardamom



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