

EXPRESS LUNCH MENU



Latasha's
Kitchen

Freshly prepared food and snacks to go are available anytime between 10am - 5pm, Tuesday to Saturday from Latasha's Kitchen. You can drop into our store, and place your orders directly with us quoting the menu item number.

Or you can download this menu from our website www.latashaskitchen.com.au and ring through your order to us on **9328 8184** with payment details and pick up at your convenience.

Entree

1	Onion Baji – Serve of 4. Fresh slices of onion dipped in spiced gram flour batter and deep fried.	\$ 5.50
2	Vegetable Samosas – Serve of 3. A light pastry filled with potatoes, peas, spices and fresh herbs.	\$ 6.00
3	Mysore Potato Bondas – Serve of 4. Lightly spiced potato balls laced with fresh spices and fried in chickpea batter.	\$ 6.00
4	Mixed Vegetable Pakoras – Serve of 4. Seasonal vegetables coated in a lightly spiced batter then deep fried.	\$ 6.00
5	Chicken Pakora – Serve of 4. Tender chicken pieces marinated with cumin and coated with a crunchy batter.	\$ 8.50

Chicken served with rice and salad

6	Butter Chicken Boneless pieces of chicken in mild sauce with tomatoes, almonds and cream and garnished with flakes of almonds. MILD	\$15.50
7	Chicken Saagwala Mouthwatering chicken & spinach cooked with cream in light spices. MILD	\$15.50
8	Chicken Tikka Masala Boneless chicken cooked in medium spiced gravy with almond meal. MILD	\$15.50
9	Homestyle Chicken Curry A common chicken curry made at home in a lovely masala made with curry leaves and green chillies. SPICY	\$15.50
10	Chicken Kuruma Boneless chicken slow cooked with crushed whole spices flavoured with creamy ground poppy seeds, almonds and cashew nut and yoghurt. MED	\$15.50

Lamb served with rice and salad

11	Lamb Saag Juicy lamb pieces cooked in a puree of spinach, highlighted by cumin and ginger. MILD	\$17.50
12	Kashmiri Rogan Josh Boneless lamb cooked in a traditional style. MILD	\$17.50
13	Madras Lamb A hot lamb masala with a heady mixture of ground roasted spices. HOT	\$17.50
14	Coconut Lamb A traditional dish prepared carefully with finely blended aromatic spices MED	\$17.50

Beef served with rice and salad

15	Hot Beef Vindaloo An all famous favourite from Goa –cooked deep red with paprika and pickling spices. VERY HOT	\$15.50
16	Coriander Beef Curry Diced beef marinated with fresh ginger, garlic and slow cooked with in a traditional ground masala. SPICY	\$15.50
17	Indonesian Beef and Potato Curry A mild yellow beef preparation with coconut, galangal and crushed candlenut base. MED	\$15.50
18	Beef Kuzi Chunky slices of beef cooked with crushed raisins, pandanus leaves and fresh and dried chilli. MED	\$15.50

Seafood served with rice and salad

19	Malaysian Prawn Sambal Fresh local prawns cooked in a fragrant fresh red chilli sambal paste. MED	\$18.50
20	Fish Kozhumbu Fresh local fish cooked with fenugreek, mustard seeds and curry leaves in tamarind coconut base. SPICY	\$18.50
21	Fish Moilee A well known fish dish cooked in Indian Christian homes, with finely sliced ginger, green chillies and fresh coconut milk. MED	\$18.50

Latasha's Specials served with rice and salad

22	Red Pork Belly Fry – Our signature dish slow cooked with pickling spices. MED/HOT	\$15.50
23	Coriander Pork Curry – A moorish green curry with tender melt in the mouth meat – painstakingly slow cooked for hours. SPICY	\$15.50
24	Chettinad Lamb Chops – Lamb Chops cooked with fresh coriander, yoghurt, poppy seeds and a medley of finely ground masala. MED	\$19.50
25	Goat Curry – Free range Mahogany Creek diced boneless goat. Strong flavours and very tasty. MED	\$19.50
26	Malaysian Beef Rendang – Chunky beef slow cooked for 4 hours with fragrant fresh and dried spices. MED	\$19.50
27	Kerala Red Duck Curry – Whole boneless duck cooked in a thick sauce with ginger, garlic, onion and coriander, and tomatoes. MED	\$19.50

Vegetarian served with rice and salad

28	Black Eyed Beans Olan Stew An unusual dish from Kerala made with onions, coconut, fresh chillies, ginger and curry leaves. MILD. Vegan	\$13.50
29	Mixed Vegetable Pal Curry A mixed vegetable a speciality from the Southern State of Karnataka. A spicy curry with loads of fresh, colourful vegetables. SPICY. Vegan	\$13.50
30	Pumpkin Pachadi A Kerala dish. Roasted butternut mashed and mixed with fresh spices and yogurt. SWEET & SPICY	\$13.50
31	Hyderabad Aubergines Cooked in a ground paste of roasted onions, coriander seeds, chillies and tamarind, mixed with yoghurt and cashew nut sauce. MED	\$13.50
32	Saag and Paneer Spinach and Paneer (curd cheese) cooked with garlic, peppers and tomato in a creamy sauce. MILD	\$13.50
33	Cheera Parippu Curry Fresh spinach and toor dahl cooked in a thick sauce of garlic, tomatoes and green peppers, flavoured with curry leaves. MILD/SPICY	\$13.50
34	Chunky Vegetable Medley A combination of potatoes, carrot, peas and peppers stir fried with onions, cloves, black pepper and tomatoes. MILD. Vegan	\$13.50
35	Dahl Lentil Soup A stew made with three lentils and flavoured with tomato, garlic, green chillis and fresh coriander. MILD. Vegan	\$13.50

Condiments/Side Dishes

36	Pappadams – Serve of 4	\$3.50
37	Plain Raita	\$4.00
38	Cucumber Raita	\$4.50
39	Chutney Date & Tamarind, Mixed Fruit or Mango	\$3.00
40	Pickles Mixed vegetable, Lime or Mango	\$3.00
41	Tomato, Cucumber & Onion Salad	\$5.50

Breads

42	Plain Naan – Single serve oven baked yeast bread	\$3.50
43	Wholemeal Roti – Serve of 2	\$5.00
44	Paratha – Serve of 2	\$5.00
45	Flaky Paratha – Serve of 2	\$5.00
46	Chappati – Serve of 2	\$5.00

Desserts

47	Mango Lassi	\$6.50
48	Gulab Jamun – Serve of 3	\$5.50
49	Coconut Ice Cream with Mango Puree	\$6.00
50	A Trio of one each Ladoo, Cashew Barfi and Black Halva	\$7.50