

MAIN COURSE VEGETABLES *Cont.* Price

V 87. Vegetable Vindaloo	\$ 17.50
Mixed vegetables cooked in a hot tangy sauce	
V 88. Beigan Bharta	\$ 17.50
Egg plant roasted in tandoor, cooked in tomatoes, capsicum, onions & spices	
V 89. Mushroom Masala	\$ 17.50
Mushrooms cooked stir fry style	
V 90. Masala dhal	\$ 17.50
Mixed lentils cooked traditional style	
V 91. Aloo matter	\$ 17.50
Potato and peas curry	
V 92. Aloo Gobi	\$ 17.50
Potatoe and Cauliflower stir fry style	
V 93. Aloo masala	\$ 17.50
Spicy potato curry	

MAIN COURSE RICE Price

V 94. Rice/Saffron Rice	\$ 5.00
Plain steamed white basmati rice	
V 95. Zeera rice	\$ 6.50
Basmati cooked with cumin	
V 96. Peas Rice	\$ 7.50
Rice cooked with peas	
V 97. Vegetable Pulao	\$ 10.00
Basmati rice cooked with vegetables and spices	
V 98. Chickpea rice	\$ 10.00
Basmati rice cooked with chickpea and spices	
V 99. Kashmiri Pulao	\$ 10.00
Basmati rice cooked with nuts, dried fruit & spices	
100. Chicken/Lamb/Beef Biryani	\$ 15.00
Basmati rice cooked with chicken and spices	
101. Seekh kabab Biryani	\$ 16.00
Basmati rice cooked with mince issoles & spicy	
102. Sindhi Biryani (Lamb - Chicken - Beef)	\$ 15.00
Basmati rice cooked with chicken, potatoes & spicy sauce with a traditional recipe	
103. Fish Biryani	\$ 22.00
Basmati rice cooked with fish and spices	
104. Prawn Biryani	\$ 25.00
Basmati rice cooked with prawn and spices	

MAIN COURSE BREADS Price

V 105. Roti	\$ 2.50
Wholemeal bread cooked in tandoor	
106. Naan	\$ 2.50
Plain flat white bread cooked in tandoor	
107. Garlic Naan	\$ 3.00
Flat white bread cooked with garlic and butter	
108.	
109. Aloo Paratha	\$ 5.00
Naan bread filled with spicy potatoes cooked in tandoor	
110. Keema Paratha	\$ 5.00
Naan bread filled with lamb mince cooked in tandoor	
111. Chicken Paratha	\$ 5.00
Naan bread filled with lamb mince cooked in tandoor	
112. Kashmiri Naan	\$ 5.00
Naan filled with dried fruits & nuts cooked in tandoor	
113. Cheese Naan	\$ 5.00
Naan filled with cottage cheese & onion	

MAIN COURSE SIDES Price

114. Raita (Spicy or Sweet)	\$ 4.00
Cucumber & carrot yoghurt dip	
115. Galad	\$ 5.50
Tossed fresh garden salad in lemon juice	
116. Mango Chutney	\$ 4.00
Lightly spiced mango relish	
117. Achar	\$ 3.00
Mixed pickle	
118. Mint Chutney	\$ 4.00

DESSERTS Price

119. Mango Kulfi	\$ 4.50
Traditional Home Made Mango Ice Cream	
120. Pista Kulfi	\$ 4.50
Traditional Home Made Pistachio Ice Cream	
121. Strawberry Kulfi	\$ 4.50
Traditional Home Made Strawberry Ice Cream	
122. Gajjar Halwa	\$ 6.50
Traditional Carrot Cooked in Cream & Nuts	
123. Gulab Jamun	\$ 5.50
Milk Dumplings dunked in rose syrup served warm	
124. Kheer	\$ 5.50
Rice pudding	

BEVERAGES Price

125. Salt Lassi	(glass) \$ 6.00
Traditional Punjabi salted yoghurt drink	(1.25 ltr) \$ 12.50
126. Sweet Lassi	(glass) \$ 5.50
Traditional Punjabi sweet yoghurt drink	(1.25 ltr) \$ 12.50
127. Mango Lassi	(glass) \$ 5.50
Traditional Punjabi mango flavoured yoghurt drink	(1.25 ltr) \$ 12.50
128. Soft Drinks	(can) \$ 2.50
Coke, Diet Coke, Coke Zero, Lemonade,	(1.25 ltr) \$ 5.00
Peppi Max, Sunikist Solo	

KIDS MENU Price

• French Fries	\$ 6.00
• Chicken Nuggets And Chips	\$ 12.00
• Butter Chicken And Rice Or Naan	\$ 12.00
• Chicken Tikka And Chips	\$ 12.00
• Kabab And Chips	\$ 12.00

Lunch time party or group bookings available
2 Separate Function Rooms
Whole Venue Available Subject to Availability
Call Jawad: 0433 349 902

Gluten Free available - prices subject to change without notice

LAZZAT KADAH

HOUSE OF TASTE

Pakistani & Indian Tandoori Restaurant

Trading hours

Wednesday - Sunday 5.30-10.30

Kitchen closes 10 pm

Rajas Catering

Event catering and service offsite

www.rajas catering.com.au

Decorium Events
 Prop hiring and setups
 www.decoriumevents.com.au



All of our meals are 100% Halal.

03 9386 6220

Restaurant bookings after hours sms 0433 349 902

61 SYDNEY RD COBURG
 www.lazzatkadah.com.au
 info@lazzatkadah.com.au

All Major Credit Cards, Cash or Eftpos accepted.

ENTREE Price

V 1. Pappadams	\$ 2.00
Crispy Lentil crackers 4 pcs	
2. Chicken Soup	\$ 8.00
Traditional Chicken soup	
3. Lamb Soup	\$ 8.00
Traditional lamb soup	
V 4. Dhal Soup	\$ 7.00
Lentil soup	
V 5. Tamater Soup	\$ 7.00
Tomato Soup	

ENTRÉE VEGETARIAN Price

V 6. Samosa	\$ 7.50
Pastry filled with spiced potatoes & peas 2 pcs	
V 7. Aloo Tikki	\$ 7.50
Potato rosolies 2 pcs	
V 8. Vegetable Pakora	\$ 7.50
Vegetables mixed in herbs & spices, dipped in batter & fried 6pcs	
V 9. Paneer pakora	\$ 10.00
Ricotta Cheese mixed in chickpea batter deep fried	
V 10. Onion Bhaji	\$ 10.00
Onion pieces dipped in chickpea batter fried crispy	
V 11. Tandoori cauliflower	\$ 10.00
Cauliflower marinated in spices & cooked in the tandoor 4pcs	
V 12. Vegetable Platter	\$ 16.00
Assorted platter of vegetarian entrees 8 pce	
V 13. Samosa chaat	\$ 12.00
Samosa served with chickpea, onions, tomatoes, yogurt, coriander, chutney, and tamarind	
V 14. Spicy Fries	\$ 6.00
String fried chips with seasoning	

ENTREE Price

15. Chicken Pakora	\$ 10.00
boneless chicken pieces mixed in herbs & spices, dipped in batter & fried 8 pcs	
16. Multani Kebab /Tandoori lamb cutlets	\$ 24.00
Lamb cutlets marinated & cooked in the Tandoor 4 pcs	
17. Seekh Kebab	\$ 16.00
Lamb mince delicately spiced with herbs & cooked in the Tandoor 4 pcs	
18. Seekh kabab - Lamb or Chicken	\$ 16.00
Mince delicately spiced with herbs & cooked in the Tandoor 5 pieces	
19. Chicken Tikka	\$ 16.00
Boneless chicken pieces marinated & cooked in the Tandoor 10 pcs	
20. Noorani Kebab	\$ 16.00
Boneless chicken pieces served in a creamy sauce 10 pcs	
21. Full Tandoori Chicken	8 pieces \$ 26.50
Chicken marinated & cooked in the Tandoor	
22. Half Tandoori Chicken	4 pieces \$ 14.00
Chicken marinated & cooked in the Tandoor	
23. Tandoori Chilli Prawns	\$ 24.00
Prawns spiced with chilli & cooked in the Tandoor 10 pcs	
24. Tandoori prawns	\$ 24.00
Marinated & cooked in the Tandoor 10 pcs	
25. Tandoori Platter	\$ 30.00
Assorted entrees 8 pcs	
26. Tandoori Banquet	\$ 60.00
Mixed platter of assorted entrees 16 pcs	
27. Chicken boti kabab	\$ 16.00
Marinated chicken pcs cooked in Tandoor 10 pcs	
28. Tandoori wings	\$ 16.00
Chicken wings marinated & cooked in the Tandoor 10 pcs	

MAIN COURSE CHICKEN Price

29. Chicken Makhani (Butter Chicken)	\$ 18.50
Marinated boneless chicken pieces cooked in a creamy butter sauce	
30. Chicken Korma	\$ 18.50
Marinated boneless chicken pieces cooked in cream with nuts	
31. Chicken Rogan Josh	\$ 18.50
Chicken cooked in a curry sauce	
32. Chicken Jalfrezi	\$ 18.50
Boneless chicken cooked with garlic, capsicum, tomatoes & onions	
33. Chicken Saag	\$ 18.50
Chicken cooked with fresh spinach herbs, spices & tomatoes	
34. Chilli Chicken	\$ 18.50
Boneless chicken pieces cooked with chilli	
35. Chicken Ginger	\$ 18.50
Chicken cooked dry with ginger & herbs	
36. Chicken Karahi	\$ 18.50
Chicken cooked stir fry style with herbs & spices	
37. Chicken Vegetable Curry	\$ 18.50
Boneless Chicken pieces cooked with garden vegetables	
38. Chicken Vindaloo	\$ 18.50
Spicy chicken cooked in a hot tangy sauce	
39. Chicken Tikka Masala	\$ 18.50
Marinated boneless chicken pieces cooked in the tandoor then added to a spicy sauce	
40. Chicken Cholay	\$ 18.50
Boneless chicken cooked in Curry sauce with chick peas	
41. Chicken Madras	\$ 18.50
Chicken cooked in a coconut sauce	

MAIN COURSE LAMB Price

42. Lamb Makhani	\$ 18.50
Boneless lamb pieces cooked in a creamy sauce	
43. Lamb Korma	\$ 18.50
Boneless lamb pieces cooked in cream and nuts	
44. Lamb Rogan Josh	\$ 18.50
Boneless lamb pieces cooked in a tomato based sauce	
45. Lamb Karahi	\$ 18.50
Diced lamb cooked with tomatoes and onions dry style	
46. Lamb Vegetables	\$ 18.50
Boneless diced lamb with vegetables cooked in a curry sauce	
47. Palak Goshit	\$ 18.50
Lamb pieces cooked with fresh spinach, herbs & spices & tomatoes	
48. Lamb Vindaloo	\$ 18.50
Boneless lamb pieces cooked in a hot tangy sauce	
49. Choley Goshit Chick Pea Goshit	\$ 18.50
Boneless lamb pieces cooked in a curry sauce with chick peas	
50. Ginger Goshit	\$ 18.50
Lamb cooked with ginger and herbs	
51. Seekh Kebab Karahi	\$ 18.50
Lamb mince rissoles mildly spiced & cooked stir fry style with herbs & spices.	
52. Lamb Madras	\$ 18.50
Boneless diced lamb cooked in a coconut sauce	
53. Dhal Goshit	\$ 18.50
Lamb cooked with lentil	
54. Aloo Goshit	\$ 18.50
Lamb and potato curry	
55. Lamb Lazzat Kadah	\$ 18.50
Boneless lamb cooked with tomatoes & onions in our special secret recipe	
56. Aloo Keema	\$ 18.50
Mince Lamb cooked with potato	

100% HALAL
 Most Dishes can be ordered Mild, Medium or Hot

MAIN COURSE BEEF Price

57. Beef Makhani	\$ 18.50
Boneless diced beef pieces cooked in a creamy sauce	
58. Beef Masala	\$ 18.50
Boneless diced beef pieces cooked in a dry paste served spicy	
59. Beef Madras	\$ 18.50
Boneless diced beef pieces cooked in a coconut cream sauce	
60. Beef Vindaloo	\$ 18.50
Boneless diced beef pieces cooked in a hot tangy sauce	
61. Beef Korma	\$ 18.50
Boneless diced beef pieces cooked with cream & nuts	
62. Beef Vegetable	\$ 18.50
Boneless Diced Beef cooked with garden vegetables in a curry	
63. Beef Rogan Josh	\$ 18.50
Boneless beef pieces cooked in a tomato based sauce	

MAIN COURSE SEAFOOD Price

64. Fish Curry	\$ 22.00
Fish cooked in a curry sauce	
65. Fish Masala	\$ 22.00
Pan fried fish cooked with fresh tomatoes & spices	
66. Fish Vindaloo	\$ 22.00
Fish filets cooked in a hot tangy sauce	
67. Fish madras	\$ 22.00
Fish cooked in creamy coconut sauce	
68. Fish makhani	\$ 22.00
Boneless fish pieces cooked in a creamy sauce	
69. Fish korma	\$ 22.00
Boneless fish pieces cooked in cream and nuts	
70. Prawn Makhani	\$ 24.00
Prawns cooked in cream sauce	
71. Prawn Vindaloo	\$ 24.00
Prawns cooked in a spicy chilli sauce	
72. Chilli prawn	\$ 24.00
Prawns cooked in a chilli sauce with capsicum onion	
73. Prawn Karahi	\$ 24.00
Cooked Pakistani style	
74. Prawn Malai	\$ 24.00
Prawns cooked in a creamy sauce	
75. Prawn Madras	\$ 24.00
Prawns cooked in a coconut sauce	
76. Prawn Curry	\$ 24.00
Prawns cooked in traditional curry sauce	

MAIN COURSE VEGETABLES Price

V 77. Aloo Cholay	\$ 17.00
Potato & chick peas cooked in a curry sauce	
V 78. Shahi Paneer	\$ 17.00
Cheese cooked in a secret recipe creamy sauce	
V 79. Vegetable Makhani	\$ 17.00
Mixed vegetables cooked in a creamy sauce	
V 80. Vegetable Jalfrezi	\$ 17.00
Mixed vegetables cooked in a stir fry style	
V 81. Aloo Palak	\$ 17.00
Fresh spinach cooked with potatoes in a curry	
V 82. Palak Paneer	\$ 17.00
Fresh spinach cooked with cheese herbs & spices	
V 83. Malai Kofta	\$ 17.00
Vegetable balls cooked in a creamy sauce	
V 84. Daal Makhani	\$ 17.00
Lentils cooked traditionally in a creamy sauce	
V 85. Tarka Daal	\$ 17.00
Lentils cooked in a traditional style	
V 86. Paneer Masala	\$ 17.00
Cottage cheese cooked with tomatoes, capsicum onion & herbs	