

VEGETARIAN CURRIES

\$13.95 MILD / MED / HOT

Aloo Gobi

Cauliflower, potatoes, tomato, fenugreek sautéed in herbs and spices.

Aloo Eggplant

Potatoes, eggplant, tomato, fenugreek sautéed in herbs and spices.

Malai Kofta

Cottage Cheese, mixed veggies & potatoes cooked in tomato & creamy sauce

Channa Masala

Garbanzo beans cooked in special blend of spices and herbs.



Shahi korma

Traditionally mild curry cooked in a creamy sauce made of a cashew nut paste, cream and blended with aromatic spices.

Roganjosh

An aromatic lamb dish originating from Kashmir made with lean lamb in yogurt and curry spices. the red colour is derived from paprika.

Vindaloo

A hot favourite goa dish. Vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy.

Madras

The dried roasted spices cooked in ghee and then other major fresh ingredients such as garlic & ginger, coconut milk are added with meat.

Spinach

Cooked in a rich spinach gravy with a mixture of authentic Indian spices.

Hyderabadi Special

Chicken/Lamb/Beef or Goat pieces sautéed with ginger garlic paste & cooked with rich onion tomato paste. finally with a touch of rich cashew past and Indian spices.

Butter chicken

North India's best known dish. Boneless chicken pieces marinated overnight roasted in a traditional Indian oven and finished with creamy tomato gravy and finely chopped cashew nuts.

Chicken Tikka Masala

Cooked in a delicious, thick tomato and onion gravy with green peas capsicums and Indian spices.



NON-VEG CURRIES

Chicken \$14.95 / Lamb \$15.95 / Beef \$15.95

Goat \$16.95 / Fish \$15.95 / Prawn \$16.95

MILD / MED / HOT

Do-Piazza

Sliced onions, bell-pepper, fresh Cilantro, roasted garam masala, sweet Kashmiri Chili & mild spices



Goan Fish / Prawn Curry

Cooked in a delicious, thick tomato and onion gravy with coconut cream and mustard seeds.



BIRYANI & RICE

Chicken Biryani \$15.95



Goat Biryani \$17.95



Lamb Biryani \$16.95



Vegetable Biryani \$15.95



Basmati rice cooked with chicken/lamb/Goat/Veg marinated with fresh spices & garnished with fresh coriander. A delicious wholesome meal served with tomato/mirchi ka salan and raita.

RICE

Plain rice \$2.90



Saffron rice \$3.90



Zeera Rice \$3.90



Green Pea Pulao Rice \$4.90



Biryani Rice \$7.95



Basmati rice is cooked with whole spices

BREAD

Plain Naan \$2.50



Cheese & Garlic Naan \$4.00



Butter Naan \$3.00



Aloo Kulecha \$5.00



Garlic Naan \$3.50



Paratha \$5.00



Cheese Naan \$3.50



Chapathi \$3.50



DESSERTS

Gulab Jamun \$3.50



Gulab Jamun with Ice-Cream \$5.00



Double ka Meetha \$5.00



LASSI & SOFT DRINKS

Mango Lassi \$4.50



Pineapple Lassi \$5.00



Soft Drinks \$2.95



SIDES

Raitha \$2.95



Mango Chutney \$2.95



Spicy Mixed Pickle \$2.95



Roasted Papadums \$2.95



Green Salad \$4.95



Takeaway Menu

Restaurant Brochure

JOHNNY'S KITCHEN

Experience the best taste....

11AM – 02PM (Saturday-Sunday)

5PM – 09PM (Thursday-Tuesday)

Shop# 3, 101 Prospect Rd,
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BREAKFAST

Idli **\$8.00**
Idli is a soft, pillowy steamed savory cake made from rice and lentil batter. The lentils used in making idli are urad dal (black gram). Idli is a traditional breakfast. Idli is a naturally vegetarian, vegan, gluten free and makes for one of the healthiest breakfast. Idli served with Sambar and Coconut Chutney



Medu Vada **\$8.00**
Meduvada, made with urad dal (black gram) flour. This vada is shaped like a doughnut with a hole in the middle. It is the most common vada type throughout South India and the most recognisable throughout India. Vada served with Coconut chutney and Sambar.



Plain Dosa **\$9.00**
A dosa or dose is a thin pancake or crepe, originating from South India, made from a fermented batter predominantly consisting of lentils and rice. Served with Coconut chutney and Sambar



Masala Dosa **\$12.00**
Masala dosa is one that is crisp, aromatic, flavourful and has a potato masala or spiced seasoned potatoes stuffed in it. Served with coconut chutney and Sambar.



Onion Dosa **\$11.00**



Cheese Dosa **\$12.00**



Aloo Puri **\$10.00**
Puri (also spelled Poori) is a deep-fat fried bread made from unleavened whole-wheat flour that ... The dough is either rolled out in a small circle or rolled out and cut out in small circles. Served with Potato curry.



Chole Bhatura **\$12.00**
Chole Bhature also known as Chana Bhatura is one of the most popular Punjabi dish liked almost all over India. Chole stands for a spiced tangy chickpea curry and Bhatura is a soft and fluffy fried leavened bread.



INDO-CHINESE

Aloo 65 **\$12.95**
Potato 65, or aloo 65 is a south Indian starter or snack of deep-fried battered potato cubes (or whole small potatoes as we prefer) marinated in a yogurt-based sauce seasoned with a mélange of spices and tempered to perfection.



Gobi Manchurian **\$12.95**
Gobi/Cauliflower is coated with corn flour mix with seasoning salt and pepper and deep fried and tossed with soya sauce and tomato ketchup..



INDO-CHINESE

Chilli Paneer **\$13.95**
This paneer chilli recipe is a Indo Chinese style stir fry of deep fried cottage cheese cubes with bell peppers, chillies, onion, garlic and Chinese sauces.



Chicken 65 **\$13.95**
Boneless chicken marinated with authentic spices and deep fried, tossed with soya sauce, vinegar, chilli flakes and curry leaves.



Chilli Chicken **\$13.95**
Chilli chicken is popular chicken appetizer from the Indo-chinese cuisine. Boneless chicken are marinated in egg, cornflour, salt & authentic spices then deep fried and seasoned in sauces & vegetables to get the best chilli chicken.



Chicken Manchurian **\$13.95**
Boneless chicken pieces marinated with Indian spices and coated with corn flour mix with seasoning salt and pepper and deep fried and tossed with soya sauce and tomato ketchup and vegetables.



Apollo Fish **\$13.95**
A very famous delicacy from Hyderabad. This dish is very popular & commonly served in bars and pubs. The marinated fish pieces are dipped in batter and deep fried and then tossed with spicy sauces and served hot with garnishing.



Veg. Chow Mein **\$12.95**
Chow Mein is a Chinese stir-fried noodles dish that is made both with & without meat. Chow means stir-fried and Mein means noodles. It's very popular in India and a lot of other countries too.



Chicken Chow Mein **\$13.95**
Chow mein is a traditional Chinese dish made with egg noodles and stir-fried veggies. We love adding a protein & our favourite is chicken, but you can try different meat or tofu. This dish is pan-fried so the noodles get a nice crisp to them & then tossed in a yummy sauce.



American Chopsuey **\$14.95**
American chopsuey is a famous and most common dish available in Chinese restaurants in India. The combination of crispy noodles, crunchy vegetables & meat with sauce & egg makes very tasty & appetizing as a popular Indo-Chinese dish. The sauce made for the crunchy noodles is sour & sweet and goes well with our crunchy vegetables & crunchy noodles.



ENTREES (NON-VEG)

Seekh Kebab (Lamb) **\$13.95**
Lamb mince marinated in spices & cooked by perfection on skewers in our tandoor.



Chicken Tikka **\$13.95**
Boneless chicken fillets marinated overnight with yogurt, ginger, garlic and our blend of special herbs and spices then roasted in a charcoal tandoor.



Malai Tikka **\$13.95**
Boneless chicken pieces marinated in cashew nut paste, cheese, yogurt, herbs and ground spices & cooked to perfection in a tandoor.



Tandoori Chicken **Half \$12.95, Full \$18.95**
Whole chicken marinated in ginger & garlic paste with chef's selection of fresh herbs & selected Indian spices and Yogurt.



ENTREES (VEG)

Samosa **\$ 8.00**
Flaky pastry filled with seasonal potato, green peas, cumin seeds, then deep fried till golden brown



Aloo tikki (2piece) **\$9.95**
Aloo Tikki or Potato patty is very popular street food of Indian cuisine. Aloo Tikki is topped with Yellow peas masala gravy and yoghurt, mint chutney and sweet Tamarind chutney.



Chaatpapri **\$9.95**
Paprichaat is traditionally prepared using crisp fried dough wafers known as papri, along with boiled chick peas, yogurt and tamarind chutney and topped with chaat masala and sev.



Samosa chat **\$9.95**
This Samosa chat is very popular street food of Indian cuisine. The spicy taste of the crispy samosa topped with Yellow peas masala gravy and yoghurt, mint chutney and sweet tamarind chutney.



Onion Bajji **\$7.50**
Fritters of sliced onions marinated with a authentic Indian spices and chickpea batter and deep fried.



Pav Bhaji **\$12.50**
Pav bhaji is a popular Indian street food that consists of a spicy mix vegetable mash & soft buns. Usually pav bhaji is served with a generous amount of butter topped along with some fresh chopped onions & lemon juice. The butter toasted pav are eaten along with the veggie mash or bhaji.



Vada Pav **\$10.00**
Vada Pav means a sandwich or a burger made. It consists of Vada the filling or the patty and pav means the bread or the bun. Vada is made of a potato mixture, which is seasoned with spices. It is then coated with gram flour batter and then deep-fried



VEGETARIAN CURRIES



\$13.95 MILD / MED / HOT

Dal Tadka
Yellow lentils cooked on a slow heat and seasoned with butter, onion, ginger, garlic, tomatoes and garnished with coriander.



Palak Paneer
Cottage cheese cubes cooked with spinach, spices & a dash of cream.



Mutter Paneer
Cottage cheese cubes & green peas cooked in an indian homemade style.



Butter Paneer
Cubes of cottage cheese cooked in a delicious creamy tomato gravy and garnished with cashews.



Vegetable Korma
Traditionally mild curry cooked in a white creamy sauce made of cashew nut paste, cream and blended with aromatic spices.



Paneer Tikka Masala
Paneer tikka masala is a delicious, creamy and flavorful Indian dish made by gilling paneer and then simmering it in a masala gravy along with some vegetables. It is usually served with Butter Naan/paratha or Basmati rice.

