

Paneer Butter Masala 🌶️	\$19.50
Home cottage cheese cooked in butter sauce	
Dal Fry (Vegan) 🌶️	\$19.50
Red/yellow lentils tampered with whole spices and finished with fresh coriander	
Navaratan Korma 🌶️	\$19.50
Mix vegetable curry in a delicious gravy with blended cashews, yogurt and freshly ground korma masala	
Malai Kofta 🌶️	\$19.50
A tasty curry with dumplings of homemade cottage cheese, potatoes, almonds and raisins	
Palak Paneer 🌶️	\$19.50
Spiced spinach, homemade cottage cheese and garlic cumin masala curry	
Aloo Gobi Mutter Masala 🌶️	\$19.50
Potato cauliflower, mustard seeds, and cumin seeds, homemade garam masala	
Dal Makhani 🌶️	\$19.50
Lentils cooked North Indian style and served after frying with onions, ginger and spices	
Chana Masala (Vegan) 🌶️	\$19.50
Potato and chickpea North Indian style curry	
Paneer Tikka Masala 🌶️	\$19.50
Roasted marinated homemade cottage cheese, stir fried onion, capsicum and tomato gravy	
Mix Veg Balti (Vegan) 🌶️	\$19.50
Mixed vegetables cooked in Balti masala	



All curries are gluten free. Vegan options available.

Tandoori Breads

Fresh from the clay oven variants:

Plain Naan	\$4.50
Garlic Naan	\$5.00
Cheese and Garlic Naan	\$5.50
Garlic Cheese and Chilli Naan	\$6.00
Paneer Naan (Cottage Cheese)	\$5.50
Spinach and Cheese Naan	\$5.50
Kheema Naan (Spicy Ground Lamb)	\$6.00
Peshwari Naan (Dried Fruit and Nuts)	\$5.50
Roti (Wholemeal Bread, Vegan)	\$4.50
Gluten Free Pancake (Vegan)	\$6.00

Drinks

Lassi's	
Plain	\$7.00
Strawberry	\$8.00
Mango	\$8.00
Coke, Diet Coke, Coke Zero, Lemonade	\$4.50
Bundaberg Lemon Lime Bitters,	
Bundaberg Ginger Beer	\$5.00
Juice - Apple or Orange	\$5.00
Sparkling Mineral Water	
- Natural	\$4.50

Desserts

Gulab Jamun (2pcs)	\$5.00
A delicacy of East India, dumplings of homemade cottage cheese served warm in syrup	
Mango Kulfi	\$5.00
Indian ice-cream made with blended mango, milk, and pistachio nuts	



Magic of India

Traditional Curries & Tandoori Cuisine



5449 7788

Open from 4.30pm

Shop 3 Islander Resort
Thomas Street, Noosaville Qld 4566
Opposite Red Rooster

ORDER ONLINE
magicofindia.com.au



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15% surcharge on public holidays.

Entrées

Barrah Kebab (GF)	\$14.00
Spiced yogurt lamb chops grilled in Tandoor	
Crispy Fried Calamari	\$12.50
Locally sourced calamari marinated with spices and crispy fried	
Onion Bhaji (Vegan + GF)	\$9.00
Sliced onion and spices mixed in chickpea flour and deep fried. Served with tamarind sauce	
Tandoori Chicken Tikka (GF)	\$12.90
Boneless chicken fillets marinated overnight and grilled in tandoor	
Samosa (Vegetable)	\$9.00
A modern twist to the traditional green peas and potato filled pastry	
Vegetables Spring Roll (4pcs)	\$9.00
Rolls filled with mixed vegetables	
Tandoori Chicken	Half \$12.00 Full \$22.00
Chicken on the bone marinated in spices and barbequed in tandoor	
Mix Entrée	\$18.00
Includes a piece each of Samosa, Chicken Tikka, Barrah Kebab and Onion Bhaji	

Sides

Fresh Mint Sauce	\$3.00
Pickles -Lime, Mango or Chilli	\$3.00
Papadoms (4pcs)	\$3.00
Sweet Mango Chutney	\$3.00
Yoghurt and Cucumber Raita	\$4.00
Tomato, Onion and Cucumber Salad	\$5.00
Basmati Rice	\$3.00
Saffron Rice	\$5.00
Coconut Rice	\$5.50

It ain't done without classic curries

CHICKEN

Butter Chicken 🌶️	\$20.50
The pride of our kitchen	
Chicken Tikka Masala 🌶️🌶️	\$20.50
Stir fried onion and capsicum with boneless tandoori chicken in a creamy tomato sauce	
Palak Chicken 🌶️	\$20.50
Spinach tempered with mustard oil finished with burnt garlic	
Mango Chicken 🌶️	\$20.50
Mild creamy sauce with alphonso mango puree	
Chicken Madras 🌶️🌶️	\$20.50
Medium spicy chicken curry with a hint of tamarind and coconut cream	
Chicken Vindaloo 🌶️🌶️🌶️	\$20.50
A hot and tangy curry	

SEAFOOD

Fish Goan 🌶️	\$22.90
Barramundi cooked with chili, vinegar and tamarind finished with coconut cream	
Prawn Malai 🌶️	\$21.90
Mild curry flavoured with cardamon, fennel and coconut milk	
Prawn Masala 🌶️🌶️	\$21.90
Stir fried black tiger prawns cutlets cooked in rich onions, tomatoes, and whole ground spices	
Prawn Vindaloo 🌶️🌶️🌶️	\$21.90
Classic preparation of chilli, garlic vinegar and tomato	

LAMB & GOAT

Lamb Rogan Josh 🌶️🌶️	\$22.50
Traditional curry cooked with Kashmiri spices and fresh coriander	
Palak Ghosht 🌶️	\$22.50
Lamb cooked with spinach and nutmeg spice	
Lamb Korma 🌶️	\$22.50
Lamb curry prepared with blended cashews, onions, tomato, and fragranced with rose water	

Lamb Vindaloo 🌶️🌶️🌶️	\$22.50
A hot and tangy curry	
Lamb Biryani 🌶️	\$23.00
Flavoured with fragrant spices with saffron and layered with tendered cooked lamb served with yogurt and cumber raita	
Goat Meat Curry 🌶️	\$24.00
Traditional North Indian style curry, slow cooked on the bone	

SIGNATURE DISH

Lamb Shank 🌶️	\$25.00
Spiced lamb shank with added fragrant of whole spices cooked with onion, tomato, ginger and garlic, finished with cream and garnished with fresh coriander	

BEEF

Beef Madras 🌶️🌶️	\$20.50
Coconut, tamarind, curry leaves and chili	
Beef Vindaloo 🌶️🌶️🌶️	\$20.50
A classic preparation of hot and tangy curry sauce	
Bombay Beef 🌶️	\$20.50
A delicious beef curry cooked in a creamy herb sauce with onion, garlic and ginger	
Beef Masala 🌶️🌶️	\$20.50
A medium hot curry with spiced, assorted vegetables	
Beef Saagwalla 🌶️	\$20.50
Tender diced beef cooked with spinach and nutmeg spice	

VEGETARIAN

Palak Aloo 🌶️	\$19.50
Traditional Punjabi style spinach and potato mild creamy curry	
Aloo Matar Tamatar (Vegan) 🌶️	\$19.50
A very tasty curry with peas, potatoes, and tomatoes	
Mushroom Matar Masala (Vegan) 🌶️	\$19.50
A medium spicy button mushroom and green peas curry	

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