

Paneer Butter Masala (mild) \$24.00
Cooked in butter sauce

Paneer Tikka Masala (mideum) \$24.00
Cooked in tangy tikka sauce

Palak Paneer (mild) \$24.00
Spiced spinach, scented with cinnamon & cumin curry

Naan Breads

Plain Naan \$5.00
Garlic Naan \$5.50
Cheese Naan \$6.00
Spinach Naan \$6.00
Peshwari Naan (Dried Fruit and Nuts) \$6.00
Roti (Wholemeal Bread) \$6.00
Cheese And Garlic Naan \$6.00

Drinks

Mango Lassi \$10.00
Coke , Coke Zero , Fanta & Sprite \$5.00
Bundaberg Lemon Lime Bitters, Ginger Beer \$6.00
Apple , Orange Juice \$7.00
Sparkling Mineral Water \$8.00
Natural Mineral Water \$5.00

All curries are gluten free. Vegan options available.

Desserts

Gulab Jamun (4pcs) \$10.00
Mango Kulfi \$10.00



Magic of India
Since 1994

**INDULGENT INDIAN
CUISINE Since 1994**

(07) 5449 7788

Open from 4:30 p.m

**Shop 3 Islander Resort
Thomas Street (Opp. Red Rooster)
Noosaville 4566 QLD**

ORDER ONLINE
magicofindia.com.au



All prices & trading times subject to change
without notice 15% Public Holiday
Surcharge

Entrees

Barrah Kebab (G.F)	\$22.00
Spiced yogurt lamb chops grilled to perfection	
Onion Bhaji (Vegan + GF)(4pcs)	\$13.90
Indian style onion fritters	
Vegetable Samosa (2 pcs)	\$13.90
peas and potato filled pastry	
Vegetables Spring Roll (4pcs)	\$13.90
Rolls filled with mixed vegetables	
Chicken Tikka (GF)	E \$16.90 M \$25.90
Grilled boneless chicken	
Tandoori Chicken (GF)	Half \$19.90 Full \$29.90
Chicken on the bone, spices charred in the tandoor	

Sides

Mixed Pickles	\$3.00
Papadoms (4pcs)	\$5.00
Sweet Mango Chutney	\$3.00
Yoghurt and Cucumber Raita	\$4.00
Tomato, Onion and Cucumber Salad	\$5.00
Basmati Rice	\$2.00
Saffron Rice	\$5.00
Coconut Rice	\$6.00

It ain't done without classic curries

Chicken

Butter Chicken (mild)	\$23.90
The pride of our kitchen	

Chicken Tikka Masala medium)	\$23.90
Grilled chicken diced stir fried with tangy tikka sauce	

Palak Chicken (medium)	\$23.90
Spiced spinach, scented with cinnamon & cumin Curry	

Mango Chicken (mild)	\$23.90
Mild creamy cashew nut sauce	

Seafood

Barramundi Fish Goan (medium)	\$29.00
Chilli, vinegar and tamarind finished with coconut cream	

Prawn Malai (mild)	\$29.00
Creamy curry of coconut & cashew sauce	

Prawn Masala (medium)	\$29.00
Stir fried onions , capsicum & garam masala	

Lamb

Lamb Rogan Josh (medium)	\$25.90
Traditional curry cooked with Kashmiri spices	

Lamb Korma (mild)	\$25.90
Creamy onion and cashew sauce scented with rose water	

Lamb Sagwala (medium)	\$25.90
spiced spinach, scented with Cinnamon & Cumin curry	

Signature Dish

Lamb Shank (mild)	\$32.90
slow braised shanks of lamb infused with rich Indian spices	

Goat Meat Curry (medium)	\$32.00
A Unique preparation of goat meat cooked under pressure finished with coriander	

Lamb Biryani (medium)	\$30:90
Rice and Lamb Dish	

Beef

Beef Madras (medium)	\$24.90
Coconut, tamarind and chili	

Beef Vindaloo (hot)	\$24.90
A classic preparation of hot and tangy curry sauce	

Bombay Beef (medium)	\$24.90
Onion , tomato & gram masala	

Vegetarian

Aloo Matar Tamatar (Vegan)	\$23.00
Peas, potatoes and tomatoes Cumin curry	

Dal Fry (Vegan Mild)	\$23.00
Red/yellow lentils, cumin, mustard seeds, fresh coriander	

Bombay Bhaji (Vegan)	\$23.00
(mixed vegetables cooked in a bombay masala) vegan	

Chana Masala (Vegan)	\$23.00
(potatoes and chickpea north indian masala)	

Aloo Gobi Matar Masala (Vegan)	\$23.00
(Cauliflower, potato, green Peas masala)	

Bombay Aloo (Vegan)	\$23.00
(potatoes with Bombay spices.	

Palak Aloo (Mild)	\$23.00
Spiced spinach, potato & creamy curry	

Dal Makhani (Mild)	\$23.00
Black urid lentils with ginger, tomato, cream and butter	

Navaratan Korma (Mild)	\$23.00
Mix vegetable, blended cashews gravy	

Malai Kofta (Mild)	\$24.00
Homemade cottage cheese dumplings, almonds and raisins	