

COLORS OF INDIA RESTAURANT

BEVERAGES

non
alcoholic

WATER

Soda Water / Tonic Water \$4

Nimbu Paani \$6

Refreshing sweet and sour lemon drink made in the house with a touch of spices.

LASSI

Mango Lassi \$6

Salted Lassi \$5

SOFT DRINKS & JUICES

Coke / Fanta / Lemonade \$4

Glass

Jug \$12

Lemon Lime Bitters \$6

Apple Juice \$4

Orange Juice \$4

TEA

Masala Tea \$4

Indian masala milk tea

alcoholic

SCOTCH

Dimple 12YO \$9

Jack Daniel \$9

Johnnie Walker Black \$9

Chivas Regal \$9

BEER

Corona \$8

Asahi Super Dry \$9

Kingfisher Lager \$9

WINES

WHITE

Jacobs Creek Chardonay \$9/32

Sauvignon Blanc \$9/32

RED

Penfolds Koongunga Hill \$9/35

Shiraz

Cabernet Sauvignon \$9/35

ROSE

House Rosé \$9/32

SPIRITS

Glenlivet Scotch \$12

Bombay Sapphire Gin \$12

Smirnoff Vodka \$9

COLORS OF INDIA RESTAURANT

DINNER MENU

Entrees

street food VEGETARIAN

vegetarian

Samosa (2pcs) \$8 Most famous Punjabi snack. Deep fried pastry stuffed with potato and peas.	Chaat Papdi \$12 A Delhi special- crispy short bread pastry with yoghurt, sauces, onion, cucumber, green chillies and coriander .
Pani Puri \$10 Round crispy shells with potato and chickpeas to be filled with tangy water.	Samosa Chaat \$12 Samosa topped with chickpeas, fresh mint, tamarind chutneys and yoghurt.
Dahi Puri \$12 Round crispy shells filled with potato, spices, yoghurt and chutneys.	Aloo Tikki Chaat \$12 Fried potato pattie topped with yoghurt and chutneys.
Onion Bhaji \$12 Deep fried chickpea flour battered, spiced onion rings served with chutneys.	Hara Bhara Kebab \$12 Patties made with spinach, potatoes, peas, spices and herbs
Steamed Mixed Veg Momos \$15 Steamed dumplings with mixed veg filling, served with tomato chutney.	Paneer Tikka \$17 Marinated cottage cheese, onion and peppers cooked in a tandoori oven.

Veg Platter (2/3/4 persons) \$28/40/50

A platter of samosa, hara bhara kebab, paneer tikka, and onion bhaji.

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DINNER MENU

Entrees

non
vegetarian

Steamed Chicken Momos (10pcs)	\$16	Tandoori Chicken (Half/Full)	\$15/21
Steamed dumplings with a chicken filling, served with tomato chutney.		Marinated chicken on the bone cooked in a tandoori oven.	
Chicken Tikka (4pcs)	\$17	Tandoori Prawns (6pcs)	\$16
Chicken pieces marinated in spices and yoghurt cooked in a tandoori oven.		Marinated prawns cooked in a tandoori oven.	
Malai Chicken Tikka (4pcs)	\$17	Amritsari Fish (4pcs)	\$16
Mild and creamy chicken pieces cooked in a tandoori oven.		Amritsari style fired fish prepared in a delicious spicy batter	
Seekh Kebab (4pcs)	\$15		
Juicy lamb kebabs marinated with spices and cooked in a tandoori oven.			

Non Veg Platter (2/3/4 persons) \$36/45/60

A platter of malai chicken tikka, chicken tikka, seekh kebab and amritsari fish.

DINNER MENU

Mains

vegetarian curries

Chana Masala	\$20	Veg Korma	\$19
White chickpeas slowly cooked in a gravy with aromatic house spices.		Vegetables cooked in a mild and rich korma gravy	
Dal Makhani	\$20	Malai Kofta	\$21
Black urad lentils slowly simmered over a low temperature to a velvety finish.		Cottage cheese and potato dumplings cooked in a creamy gravy.	
Kadahi Paneer	\$21	Karela Masala	\$20
A gravy cooked in an open pan with cottage cheese, onions and tomatoes.		Bitter gourd spiced with onion ginger and garlic served as a dry curry.	
Palak Paneer	\$21	Paneer Butter Masala	\$21
Cottage cheese cubes cooked in tempered garlic and pureed spinach.		Cottage cheese cooked in a rich and creamy tomato gravy.	
Kathal Ki Sabji	\$19	Bhindi Do Pyaaza	\$19
Jackfruit cooked with a tasty mix of tomatoes, ginger, garlic and coriander.		Okra cooked with onions, tomato, spices ginger and garlic.	
Yellow Dal Tadka	\$18	Soya Chaap Masala	\$20
Yellow lentils tempered with cumin, garlic, ginger, onion and tomatoes.		"Dhaba" style soya chaap in a spicy rich tomato and cashew-based sauce	

coastal delicacy

chicken

lamb & goat

dinner banquet

minimum 2 people

Goan Prawn Curry \$26
Prawns cooked in a Goan style curry

Prawn Masala \$26
Prawns cooked in a thick gravy made out of onion, tomatoes, ginger and house spices.

Chicken Curry \$21
Back to the basics where chicken is cooked in onion and tomato gravy.

Chicken Korma \$21
Boneless chicken cooked in a mild and rich korma gravy

Chicken Tikka Masala \$24
Tandoori chicken pieces tossed with onion and bell peppers in fresh tomato gravy.

Lamb Rogan Josh \$24
Kashmir speciality lamb prepared in a butter gravy with spices

Lamb Vindaloo \$24
Lamb cooked in a spicy and tangy vindaloo gravy from the Goa region.

Lamb Korma \$24
Boneless lamb cooked in a mild and rich korma gravy

Goan Fish Curry \$28
A Goa speciality- Barramundi and coconut cooked in a tangy and spicy curry

Butter Chicken \$24
World famous chicken tikka in rich butter, cashews and tomato gravy.

Chicken Vindaloo \$22
Speciality from Goa, chicken pieces cooked in a spicy, tangy vindaloo curry.

Chicken Kadai \$24
Chicken cooked with fresh tomato, ginger, chillies and various spices in a kadai

Bhuna Gosht (Lamb/Goat) \$24
Lamb/Goat cooked in fiery robust gravy.

Delhi Style Goat Curry \$24
A Delhi style classic preparation of goat meat cooked with aromatic spices.

Hara Saag (Lamb/Goat) \$25
Lamb/Goat cooked in flavoured spinach curry

VEGETARIAN \$45 per person

Entree
Onion Bhaji, Paneer Tikka

Main
Malai Kofta, Dal Mahkani, Kadahi Paneer served with Saffron Rice and Plain Naan

Accompaniments
Papadums and Mint Chutney

Dessert
Gulab Jamun

NON-VEGETARIAN \$48 per person

Entree
Seekh Kebab, Chicken Tikka

Main
Chicken Korma, Lamb Rogan Josh, Dal Mahkani served with Saffron Rice and Plain Naan

Accompaniments
Papadums and Mint Chutney

Dessert
Gulab Jamun

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DINNER MENU

bread
s from
tandoor

Plain Naan	\$4	Cheese and Garlic Naan	\$6.5
Soft plain flour bread		Soft plain flour bread filled with cheese and topped with garlic	
Garlic Naan	\$4.5	Paneer Naan	\$7
Soft plain flour bread topped with garlic and coriander		Soft plain flour bread filled with shredded cottage cheese.	
Butter Naan	\$4.5	Peshwari Naan	\$6
Soft plain flour bread topped with butter		Soft and plain flour bread filled with dry fruits and coconut.	
Cheese Naan	\$6	Tandoori Roti (Plain/Butter)	\$4
Soft plain flour bread filled with cheese		Wholemeal flour bread	

biriyani

A dish where rice is slowly cooked and mixed with a number of spices including saffron, and layered with your choice of meat and vegetables.

Veg Biriyani	\$18	Goat Biriyani	\$21
Chicken Biriyani	\$20		

rice

Saffron Basmati Rice	\$4	Jeera Basmati Rice	\$5
Saffron steamed basmati rice.		Mildly spiced steamed basmati rice tempered with cumin, coriander and onion.	

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DINNER MENU

accompaniments

Raita Whipped yoghurt with condiments	\$5	Onion Salad Thinly sliced Spanish onion dressed with fresh lemon juice, salt and pepper.	\$4
Pappadum (4) Very thin North Indian flatbread	\$4	Green Salad Freshly sliced garden vegetables.	\$5

desserts

All desserts are garnished with pistachio

Kulfi Freshly made Indian ice-cream from milk and pistachio	\$7	Rasmalai (2) Cottage cheese dumpling made in reduced milk.	\$7
Gulab Jamun (2) Fried milk dumpling.	\$7		

kids specials

Potato Chips with Ketchup	\$7
Chicken Nuggets & Chips	\$12
Fish Fingers & Chips	\$12
Mini Garlic Naan with Butter Chicken Gravy	\$12
Cheese Naan with Butter Chicken Gravy	\$12



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