

## Vegetarian

### Vegetable Bombay (Vegan)

Potatoes, Beans, carrots, peas, and cauliflower, cooked in coconut milk. \$22.00

### Vegetables Kofta

Balls of cauliflower, carrot, peas and ground lentils, deep fried, then simmered in a creamy sauce. (contains eggs) \$22.00(G)

### Dhal (Vegan)

Yellow split peas cooked with fresh tomato, onion and coriander leaves. \$19.00

### Palak Panir

Home made cheese cooked in a smooth creamy spinach sauce. \$22.00

### Panir Masala

Home made cheese cooked with tomatoes, peas, onions, fresh coriander leaves and fresh cream. \$22.00

### Vegetable Korma

Cauliflower, peas, potato, carrot, beans and capsicum cooked in a creamy sauce. \$22.00

### Potatoes and Peas (Vegan)

Potatoes, pea, onion, tomato and fresh coriander cooked in a touch of spices. \$22.00

### Pumpkin and Coconut (Vegan)

Finely chopped pumpkin cooked with a dash of spices and shredded coconut. \$22.00

## Side Dishes

### Dhal

Yellow split pea cooked with tomato, onion and fresh coriander leaves. \$11.50

### Banana and Coconut

For those who like to sweeten their curry. \$6.00

### Tomato and Onion

A contrasting flavour and texture. \$6.00

### Curried Bean and Tomato

Sliced beans, tomato and onions, cooked slowly at a low temperature with a hint of spices. \$15.50

### Pumpkin and Coconut (Vegan)

Finely chopped pumpkin cooked with a dash of spices and shredded coconut. \$13.50

### Raita

Grated cucumber in spiced yoghurt. Ideal for cooling the palate. \$6.00

### Chutney

Mango chutney \$3.50  
Lime Pickle \$3.50

## Rice

Steamed rice per serve \$3.30  
Saffron rice per serve \$3.30

## Breads

### Roti

Wholemeal pan fried bread. 1 for \$2.80(G)

### Garlic Paratha

Wholemeal pan fried bread with garlic. 1 for \$3.00(G)

### Pappadum

Deep fried crispy bread. 4 for \$3.20

## Drinks

### 1.25 L Bottles

Coke \$4.00  
Lift \$4.00

### 300 ml Bottles/ Cans

Fanta/ Coke/ Lift \$2.75  
Mineral Water \$2.75  
Soda Water \$2.75  
Lemonade \$2.75

## Desserts

### Lassi

Cool Indian yoghurt drink (Mango flavour). \$4.00

### Gulab Jamun

Light Indian dumplings served with sugar syrup. \$8.00(G)

### Kulfi

Home made Indian Icecream with mango and almonds. \$8.00

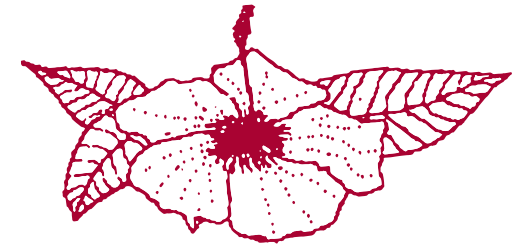
*Please note: Curries should be ordered either mild, medium or hot.*

*(G) Contains Gluten*

POSTAGE  
PAID  
AUSTRALIA

# RAMA'S

**Fiji Indian Restaurant**  
**Take Away Menu**



**Phone: 6286 1964**

Pearce Shopping Centre, Pearce  
Cnr. Macfarland & Hodgson Cres.

**www.ramas.com.au**

**B.Y.O. (Alcohol Only)**

**TRADING HOURS**

**OPEN TUESDAY TO SATURDAY**

**FROM 5:00pm**

**FREE DELIVERY TO YOUR HOME**

in Woden / Weston Creek / Tuggeranong\*

for food orders greater than \$55.00

\*A \$12.00 surcharge applies for Macarthur, Gilmore, Richardson, Chisholm, Calwell, Theodore, Gordon, Bonython, Conder, Banks, Isabella Plains.

**All Prices are GST inclusive**

Prices are subject to change without prior notice

## Appetizers

### Beef Samosas

Ground beef and garden peas mildly spiced, encased in a home made pastry, then deep fried.  
2 pieces per serve \$12.00(G)

### Vegetable Samosas (Vegan)

Potatoes and Peas mildly spiced encased in a home made pastry and deep fried.  
2 pieces per serve \$12.00(G)

### Vegetable Pakoras (Vegan)

Portions of cauliflower, potatoes, eggplant, onion rings and capsicum dipped in Lentil flour and deep fried.  
6 pieces per serve \$12.00(G/F)

### Fish Pakoras

Portions of boneless fish, marinated in garlic, tumeric and lemon juice, then dipped in Lentil flour and deep fried.  
4 pieces per serve \$13.00 (G/F)

### Prawn Pakoras

Prawns, dipped in Lentil flour and deep fried.  
4 pieces per serve \$14.00 (G/F)

### Bhajia (Vegan)

Shredded spinach, garlic, onion and ground lentils shaped into patties, then deep fried.  
3 pieces per serve \$12.00 (G/F)

### Bhara (Vegan)

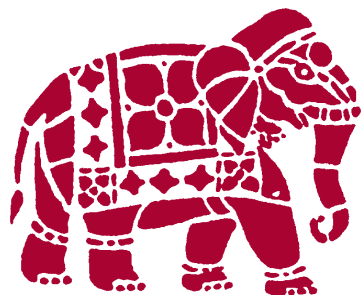
Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves shaped into patties, then deep fried.  
3 pieces per serve \$12.00 (G/F)

### Roti Parcels (Vegan on request)

- Cooked pumpkin and coconut wrapped inside a pan fried roti bread \$7.00(G)
- Cooked potato and peas wrapped inside a pan fried roti bread \$7.00(G)

### Dhal Soup (Vegan)

Yellow split peas cooked with tomatoes, onions and fresh coriander. Served with Roti bread. \$13.00(G)



(G) Contains Gluten, (G/F) Gluten Free

## Main Dishes

### Beef

#### Beef Bombay

Cubes of beef cooked with fresh spices, coconut milk and shredded coconut. \$25.00

#### Beef Vindaloo

Cubes of beef cooked with fresh spices, vinegar, paprika, fresh coriander leaves and vindaloo sauce. (Spicy) \$25.00

#### Beef Rogenjosh

Cubes of beef cooked with fresh spices and finished with onions and blanched almonds. \$25.00

#### Beef Kofta

Ground meat balls cooked in a rich creamy sauce and topped with blanched almonds. (contains eggs) \$25.00

#### Beef Dhansak

Cubes of beef cooked with fresh spices, fresh coriander leaves and lentils in a thick but not too rich sauce. \$25.00

#### Beef Madras

Cubes of beef cooked with fresh spices and fresh coriander leaves. (Dry dish) \$25.00

### Lamb

#### Lamb Bombay

Cubes of lamb cooked with fresh spices, coconut milk and shredded coconut. \$27.00

#### Lamb Vindaloo

Cubes of lamb cooked with fresh spices, vinegar, paprika, fresh coriander leaves and vindaloo sauce. (Spicy) \$27.00

#### Lamb Rogenjosh

Cubes of lamb cooked with fresh spices and finished with onions and blanched almonds. \$27.00

#### Lamb Saag

Cubes of lamb cooked with fresh spices, spinach and coconut milk. \$27.00

#### Lamb Aloo Gosh

Cubes of lamb cooked with potatoes, fresh spices, fresh coriander leaves and coconut milk. \$27.00

#### Lamb Madras

Cubes of lamb cooked with fresh spices and fresh coriander leaves. (Dry dish) \$27.00

#### Lamb Korma

Cubes of lamb cooked with fresh spices and a rich creamy sauce. \$27.00

Please note: Curries should be ordered either mild, medium, or hot.

## Main Dishes Specialties

### Aamm Chicken (Mango Chicken)

Boneless chicken pieces cooked with fresh spices and sweet mango sauce. \$25.00

### Chicken Dhai Wala

Boneless chicken pieces cooked with fresh spices and homemade yoghurt. \$25.00

### Potato and Egg Curry

Hard boiled eggs cooked with potatoes, fresh coriander leaves and coconut milk. \$22.00

### Fijian Pork Curry

Cubes of pork cooked with fresh spices, capsicum, onion and fresh coriander leaves. (Spicy/Hot) \$26.00

### Goat Curry

Pieces of meat on the bone, cooked with fresh spices and coriander leaves. (Spicy/Hot) \$26.00

### Chicken

#### Chicken Bombay

Boneless Chicken pieces cooked with fresh spices, and coconut milk. \$25.00

#### Chicken Vindaloo

Boneless Chicken pieces cooked with fresh spices, vinegar, paprika, vindaloo sauce and fresh coriander leaves. (Spicy) \$25.00

#### Chicken Korma

Boneless Chicken pieces cooked with fresh spices and a rich creamy sauce. \$25.00

### Seafood

#### Prawn Masala

Prawns cooked with onion, garlic, tomato, spices and fresh coriander leaves. (tomato based sauce) \$26.00

#### Jhinga Nariel

Prawns cooked with onions, garlic, tomato, spices, fresh coriander leaves and coconut milk. \$26.00

#### Prawn Saabji

Prawns cooked with onion, garlic, tomato, spices, spinach and coconut milk \$26.00

#### Fish Nariel

Boneless fillets of ling marinated in lemon juice, tumeric, and garlic, then simmered in spices and coconut milk. \$25.00

#### Madras Fish Curry

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and then simmered in spices (tomato based sauce) \$25.00

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