

## STREET

### **BOMBAY PANI PURI (10 PCS) \$8.90**

Crispy fried wheat shells, mixture of mashed potato & chickpeas accompanied with spicy water and tamarind sauce

Unlimited for per person (no Sharing) **\$25.00**

### **BOMBAY DAHI PURI (8 PCS) \$8.90**

Crispy fried wheat shells, stuffed with spiced potatoes & chickpeas topped with sweet yoghurt, tamarind sauce, sev (fried vermicelli).

### **SAMOSA CHAAT \$10.90**

Potatoes and peas stuffed in puff pastry deep fried and topped with chickpea curry, tamarind sauce, sweet yoghurt, spices and fresh chop onion.

### **ALOO TIKKI CHAAT \$10.90**

Hand-made Potato & peas-based patty fried to golden brown, topped with chickpea curry, tamarind sauce, sweet yoghurt, spices and fresh chop onion.

### **CHILLI CHICKEN \$14.90**

All-time favourite an INDO-CHINESE affair, this dish is a staple in Ahmedabad. Fried chicken pieces pan-fried in chilli, soy, ginger, and garlic-based sauce.

### **CHILLI PANEER \$14.90**

Indo Chinese Inspired Dish made with cottage cheese with a little kick.

### **HAKKA NOODLES \$13.90**

Street style stir fry noodles with a good kick !! packed with flavours and seasonal shredded vegetables.

With chicken **\$15.90**

### **CHICKEN FRIED RICE \$15.90**

Pan Fried tender pieces of chicken, tossed with onion, capsicum, garlic, soy and fragrant basmati rice.



## ENTREE

### **VEGETABLE SAMOSAS \$9.90 GC CHICKEN MOMOS \$16.90**

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves (V)

Steamed or fried 10 Pieces

### **ONION BHAJI \$9.90**

Spanish sliced Onion, potato and shallots and besan flour crisp to perfection. Perfect to start with any meal.

Stir fried in chilli, garlic and soy-based sauce

### **HARA BHARA KABAB \$10.90 GC VEGETARIAN MOMOS \$14.90**

Crunchy pakora made with potato, vegetable panache, chilli and homemade spices.

Steamed or fried 10 Pieces

### **PAU BHAJI \$14.90**

A bowl of mashed vegetables with hot buttered, home-made bun, Chowpatty Beach style. No food is more Bombay. (V)

Stir fried in chilli, garlic and soy-based sauce. **\$16.90**



## TANDOOR

### MURGH MALAI

\$16.90

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when fully cooked.

### GC CHICKEN TIKKA

\$16.90

Family recipe using a marinade of sweet vinegar not yoghurt laced with Ginger juice, turmeric, garlic and green chilli.

### PANEER TIKKA

\$14.90

Paneer is vegetarian first-class fare and a subtle cheese to make marinated then gently charred with red and green capsicum

### SHEEKH KABAB

\$18.90

Minced lamb is marinate of sweet vinegar, not yogurt Laced with ginger juice, turmeric, garlic and green chilli.

### MASALA PRAWNS

\$20.90

Each one charred slightly at the edges, succulent and simple

### MAHI TIKKA

\$20.90

In Bombay, mahi can be any fish, but this is sustainable barramundi fillet in subtle yoghurt marinade (M)

### TANDOORI CHICKEN

Full

\$26.90

Traditional North Indian recipe, with over 24 hours of marination. Yoghurt based with anti-aging spices.

Half

\$17.90

### TANDOORI SIZZLER

\$30.90

A tasting platter of all the tandoor items, served on an old School sizzler.

## BIRYANI

### BACKYARD BIRYANI (VEGETARIAN)

\$18.90

Delicious, seasonal vegetables and delicate saffron rice potted and cooked with mint, coriander and sultanas. (V)

### DUM CHICKEN

\$20.90

Chicken is marinated over 24 hours and then layered with basmati rice and cooked in traditional 'Hydrabad' style.

### AWADHI LAMB

\$21.90

The Lamb is prepared with stock and spices, then layered with rice and cooked in traditional 'Dum' Style.

## TRIO CURRIES

### 3 CURRIES TO A SERVE WITH STEAMED RICE AND NAAN BREAD

#### CARNIVOROUS (MEAT)

\$56.90

Butter chicken/lamb rogan  
josh/fish madras

#### HERBIVOROUS (VEG)

\$51.90

Dal makhani/vegetable  
korma/spinach kofta

**ANY CHANGES OR UPGRADE \$5.90**

## VEGETARIAN & VEGAN PARADISE

### VEGETABLE KORMA \$20.90

Vegetable simmered in traditional korma curry (V)

### MUSHROOM KORMA \$18.90

Pan fired filed mushroom, served with traditional korma curry (v)

### HOUSE BLACK DAAL \$18.90

A GC signature dish - dark rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V)

### SPINACH KOFTA \$21.90

Spinach stuffed with cottage cheese, served with cashew flavoured curry (V)

### PANEER MAKHANI \$21.90

Fresh cottage cheese simmered in tomato gravy. (V)

### ALOO MASALA \$18.90

Spicy potatoes, tossed in a wok with onion, tomato and capsicum.

### CHHOLE PURI \$17.90

Puffed Puri lay next to hearty bowl of spiced chickpea curry (V)

### PANNER METHI MALAI \$21.90

Cottage cheese cooked in cashew nut-based sauce, seasoned with lightly toasted kasoori methi and finished with cream.

### VEGETABLE MASALA (VEGAN) \$20.90

Vegetables simmered in onion, tomato and herb thick gravy.

### SAAG ALOO \$18.90

Spinach stuffed with cottage cheese, served with cashew flavoured curry (V)

### MATTAR PANEER \$21.90

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant. (V)

### VEGETABLE JALFREZI \$20.90

Mix seasonal vegetables cooked in onion and tomato based kadhai sauce, finished with dry red chili and fresh coriander.

### MUSHROOM CORN MASALA (VEGAN) \$20.90

Pan fried mushroom and sweet corn, served with traditional tomato and onion curry.

### PALAK PANEER \$21.90

Fresh cottage cheese tempered with cumin and coriandersimmered in spinach sauce, finished with dash of cream.

### KADHAI PANEER \$21.90

Stir fry cottage cheese with onion, capsicum, tomato and home ground spices (V)



## ALL TIME FAVOURITE CURRIES

### CHICKEN TIKKA MASALA \$22.90

Thick tomato curry sautéed with onion and capsicum.

### BUTTER CHICKEN \$22.90

The classic and all-time favourite.

### PRAWN PEPPER FRY \$28.90

Locally sourced prawns, sautéed with ginger, garlic, black pepper & chilli tossed in onion and tomato based kadhai sauce.

### MURGH MALAI TIKKA \$22.90

Tender pieces of chicken marinated in rich creamy garlic marination, cooked in rich tomato based sauce, sautéed with onion and capsicum.

### MYSORE CHILLI BEEF \$22.90

Diced spiced beef flash cooked with crushed ginger, garlic, green chillies and mildly flavoured with curry leaves.

### ROGAN JOSH \$24.90

Lamb speciality laced with Kashmiri spices.

### LAMB KOFTA \$24.90

Marinated mince lamb kofta cooked in cashew nut base sauce, finished with cream.

## TRADITIONAL CURRIES

CHICKEN/BEEF \$22.90

LAMB \$24.90

PRAWNS/FISH \$28.90

### MADRAS

Lamb curry infused with coconut and south Indian spices.

### VINDALOO

The classic Goan

### KORMA

Cashew and almond flavoured curry.

### KADAI

Tomato, coriander and green chillies-based curry finished with fenugreek leaves.

### SAAGWALA

Spinach curry sautéed with ginger.

### BHUNA

Chef's mysterious spice blend.

## SALADS AND SIDES

### FRIED GREEN CHILLIES \$7.90

Do not confuse with lady's finger. These are fiery, Not fine (S)

### BUTTER-BHUTTA \$8.90

Corn-on-the-cob, brushed with butter and grilled over charcoal fire finished with chilli, salt and lime, Chowpatty beach style (V)

### RAITA \$4.90

Delicate minty yoghurt, cool as the cucumber (V)

### POPPADUMS (V) \$6.90

### PICKLES (V) \$4.90

### KACHUMBER \$8.90

The name refers to beating someone up nicely – a messy to-do of cucumber, onion and tomato. (V)

### ONION SALAD \$7.90

Fresh thinly sliced onion rings, tossed with spices, lemon juice and coriander (V)

### PUNJABI SALAD \$8.90

Sliced tomato, onion, cucumber, chilli and lemon dusted with chat masala.

### MINT SAUCE \$4.90

Yoghurt based dipping sauce flavoured without mint.

### TAMARIND SAUCE \$4.90

Date and tamarind flavoured dipping sauce.

### SPICES CAULIFLOWER SALAD \$8.90

Pan fired cauliflower, tossed with cashew, garlic and ginger. Garnished with pomegranate and fresh coriander (v) (M)

### A BOWL OF GREENS \$8.90

Grilled broccoli, snow peas and spinach tumbled with chilli and lime. (V)

EXTRA PAV (2PCS) \$3.99

PANI PURI (2PCS) \$4.99

MOMOS SAUCE \$3.90

## BREAD AND RICE

All breads are made by hand and baked to order.

### PLAIN NAAN \$6.90

Freshly baked in the tandoor (V)

### SPINACH & CHEESE NAAN \$8.50

Stuffed with mozzarella and spinach (V0)

### GARLIC NAAN \$7.90

With minced garlic and coriander sprinkle (V)

### PESHWARI NAAN \$8.50

Rich filling with variety nuts and cherry.

# Garlic Clove

— Indian Restaurant —  
BRISBANE

## PARATHA

Laccha whole meal multi-layered bread (V)

**\$6.90**

## ROTI

Wholemeal Bread (V)

**\$6.50**

## CHEESE NAAN

Cheddar is melted inside (V)

**\$8.00**

## CHILLI & CHEESE NAAN **\$8.50**

The most delicious favourite chilli and cheese together.

## KEEMA NAAN **\$8.50**

With minced garlic and coriander sprinkle (V)

## STEAMED BASMATI RICE **\$ 6.50**

## SPECIALITY NAAN BREAD

### PANEER NAAN **\$8.50**

Bread stuffed with chef's special cheese mix (V)

### POTATO NAAN **\$8.50**

Bread stuffed with spicy potato.

### ONION NAAN **\$7.00**

Thinly sliced onion flavoured with spices (V)

### SPINACH NAAN **\$7.00**

Bread stuffed with spicy spinach.

### BUTTER NAAN **\$7.00**

Traditional Indian Bread full of butter (V)

### ALOO PARATHA **\$10.90**

Flat bread stuffed with flavoured mashed potatoes & traditional spices.

### COCONUT & ONION ROTI **\$7.50**

Coconut, onion, curry leaves and coriander (V)

### PANEER PARATHA **\$11.90**

Flat bread stuffed with flavoured paneer and other spices.

## COLD DRINKS

### SOFT DRINKS **\$5.50**

Coke, Coke Zero, Sprite, Fanta and many more. Ask for Favourite.

### SPARKLING WATER **\$4.50**

### STILL WATER-BOTTLED **\$4.50**

### JUICE **\$4.90**

Orange, Apple, Cranberry

### LEMON, LIMES, BITTERS **\$6.90**

### SODA WATER **\$4.00**

## HOT DRINKS

### TEA

English Breakfast, Earl Grey, Black, Chamomile, Green, Peppermint.

\$3.50

### INDIAN MASALA CHAI TEA

Chef spicy surprise (V)

\$6.00

## LASSI

### MANGO, SWEET, SAVOURY

Indian Yoghurt drink

\$6.90

## PUDDINGS

### Gulab Jamun

Served Warm

\$7.90

### Ras Malai

Served chilled with nuts and saffron(V)

\$7.90

### Bowl of Ice Cream

Alphonso Mango, Meetha Pan, Rajbhog Kulfi and kesar pista.

\$5.70

## GC GOLA

### Pan Masala

\$3.90

### Kala Khatta

\$3.90

### Green Mango

\$3.90

### Lichi

\$3.90



## BOTTOM LESS THALI DEAL

Just starting from **\$29.90** you can have as much as you want! This ultimate king feast is unlimited and gets served on the table while you eat.

### FAQ's And House Policy's:

- Bookings are a must! We have limited seats for it so we need you to book with us and mentioned the deal. Time limit is 2 hours. Eat as much as you want for hours
- One Thali per person. NO sharing please This is for dine-in only We don't do take away for that or for leftovers.
- Standard spice level for all the curries. No variations (happy to serve hot chilli sauce on side)
- Available everyday lunch and dinner
- YES, VEGAN/ GLUTEN FREE That can be arranged
- \$29.90 for vegetarian option and \$39.90 for meat option.
- Please speak with our staff for more info





## **BUSINESS AND HOME CATERING OR EVENT AT THE RESTAURANT**

Want to get some personal catering done for your business or at your home for your next party?

We are best in the business Catering from over 6 years in Gold Coast and Brisbane!

Starting from just \$25 per person

- No equipment Hire
- No Cleaning Charges
- Free delivery within 5km

We come to you and take care of set up cleaning and everything in between We tailor the menu according to your budget and requirements.

Speak with our Manager to get more info

## **INDIAN HIGH TEA**

### **Have you ever had Indian high tea?**

Yes, at Garlic Clove we do amazing Indian High Tea with all the chats street food, finger food and sweets that you crave for and no Indian high tea is complete without world's best Masala CHAI

Options include Vegetarian High Tea or Non-Vegetarian High Tea Italian Prosecco option available as well or Chef to find out more about our amazing HIGH TEA.

