



Indian Fusion Restaurant & Bar

Take-Away Menu

Phone: 9381 7755

71-75 Rokeby Road Subiaco (Next to sister restaurant – Chutney Marys)
www.littlechutneys.com.au

ENTREES / STARTERS

Samosa	\$9.50
Spiced peas and potatoes in a flaky pastry case (3 pieces) – served with mint coriander yoghurt.	
Tandoori Baked Cauliflower	\$9.50
Florets of fresh cauliflower seasoned and coated in a ginger, garlic, chilli and garam masala marinade then roasted in the tandoor (spicy hot).	
Trio of Chicken	\$14.00
(1) Chicken Thigh with crushed black peppercorns, (2) Green Chicken Thigh, and (3) Traditional Tandoori style served with mint coriander dipping sauce.	
Tandoori Chicken Thighs	\$14.00
Skinless chicken thighs marinated in mustard and green spices, baked in the tandoor oven and served with a curried peanut sauce.	
Tandoori Smoked Chicken Sausage	\$13.00
Skinless chicken sausage cooked with spices in the tandoori oven. India's low fat answer to Italy's chorizo. Served with a delicious peanut sauce.	
Fish Tikka	\$15.00
Ling fillets marinated in a classic yoghurt-based marinade with traditional spices, baked in the tandoor oven and served with a curried peanut sauce.	
Lamb Seekh Kebab	\$11.00
Finely ground lamb mixed with onion, chilli, ginger, coriander and spices skewered and cooked in the tandoor. Fabulous with naan bread.	
Chicken Malai Kebab	\$14.00
Succulent pieces of chicken marinated with crushed peppercorn and cream cheese – cooked in the tandoor oven.	
Chicken Tikka	\$14.00
Fillet of chicken marinated in yoghurt, chilli, ginger, coriander and traditional Indian spices – cooked in the tandoor oven. A traditional Indian entree style dish. Served with a delicious peanut sauce.	

ENTREE/TASTING SHARING PLATES

Vegetarian Tasting Plate	\$21.00
A selection of tandoori cauliflower, vegetable samosa, potatoes with sesame seeds, moong dal and red lentils served with cheese and onion naan accompanied with two yoghurt based sauces.	
Mixed Tasting Plate	\$26.00
A selection of lamb cutlets, vegetable samosa, yellow dahl with grilled chilli, red fish tikka and aloo paratha (potato filled flat bread) served with dipping sauces.	
Tandoor Tasting Plate	\$26.00
A selection of lamb seekh kebab, chicken thigh with crushed black peppercorns, tandoori style king prawns, plain naan, cucumber raita and mint coriander yoghurt.	

MAIN COURSES

Tandoori Lamb Cutlets	\$24.00
Tender lamb cutlets marinated in yoghurt, ginger and spices, char grilled in the tandoor. Very popular.	
Tandoori-Style King Prawns	\$24.00
Double marinated shelled prawns sprinkled with coriander seeds, served with salad and mint coriander sauce.	
Indian Green Chicken Curry	\$20.00
Sweet and spicy chicken thighs cooked in a rich, fragrant, low fat coconut sauce.	
Lemon Chicken Curry with Fresh Coriander	\$20.00
A traditional lemon and ginger chicken dish that is best with basmati rice.	
Butter Chicken	\$21.00
Marinated chicken fillets baked in the tandoor and served in a creamy tomato sauce. Best accompanied with plain basmati rice or naan bread.	
Chicken Chettinad Curry	\$20.00
Spicy chicken marinated with mustard seeds, curry leaves, crushed pepper, coconut and garlic.	
Spicy Chicken Curry with Spinach	\$20.00
A Bengali inspired recipe with bay leaves, cinnamon, cloves, chopped tomato and tumeric.	
Beef Korma	\$20.00
A mild and very delicately spiced, mouth watering dish made with ground nuts and hints of ginger, garlic, onions and coriander. A comfort food curry great with rice or naan bread and pappadums.	
Beef Saagwalla	\$20.00
Succulent boneless pieces of beef full of garlic and exotic spices, then infused with pureed spinach. Good with plain rice or roti bread. A staff favourite.	
Prawn Pappas	\$24.00
King prawns marinated with turmeric, chilli, paprika and ginger in a coconut sauce with mustard seeds and curry leaf.	
Tandoori Baked Salmon with Mustard and Honey	\$26.00
These sweet and tangy flavours combine well with the rich texture of salmon.	
Red Emperor in Malabar Curry	\$25.00
Plain basmati rice is the best accompaniment to this popular south Indian style dish.	

LITTLE CHUTNEY'S HOUSE SPECIALTIES

Lamb Chop Curry	\$25.00
Succulent lamb chops served in a sauce of bay leaves, cinnamon, cardamom, garlic and onion.	
Tandoor Smoked Rack of Lamb	\$25.00
Marinated and spiced rack of lamb baked in the Tandoori oven. Trimmed into cutlets and served with a Rajasthan corn/lamb sauce.	
Beef Vindaloo	\$20.00
A hot beef dish cooked with chilli, garlic, malt vinegar and fresh herbs. Portuguese in origin, this dish was refined in Goa on the west coast of India over hundreds of years. Vindaloo is now popular all over the world.	

VEGETARIAN MAIN COURSES

Yellow spicy dahl	\$11.00
With grilled chilli – a popular traditional Indian dish.	
Channa Masala	\$12.50
A classic, spicy North Indian chick pea dish- great with a roti.	
Aloo Gobi Matter – Cauliflower, Pea & Potato Curry	\$14.00
Potatoes and cauliflower cooked with peas in curry sauce. Very tasty, and a wonderful vegetarian dish on its own or served with rice as a complete meal.	
Potatoes with Sesame Seeds	\$13.50
A flavoursome combination that is terrific with meat and fish dishes.	
Green Beans with Ginger and Coriander	\$13.50
A flavoursome new take on beans.	
Pea and Potato	\$13.00
Peas combined with diced potatoes and fragrant, warming spices in a simple, tasty stir-fry that is the perfect accompaniment to any main dish.	
Muttar Paneer	\$14.00
Paneer cheese combined with peas, tomato and spice. Excellent as an accompaniment to all lamb and main chicken courses, or great on its own served with roti or paratha.	
Pumpkin Curry	\$13.50
Sweet pumpkin makes the perfect partner for chilli and warm spices such as cumin and turmeric.	
Saag Paneer	\$14.50
Delicious pureed spinach with cubes of homemade cheese (paneer).	
Saag Aloo – Spinach with Potatoes	\$13.00
This is a delicious and classic, spicy side dish of Indian mashed potatoes. It lends itself to meat dishes and is wonderful served with naan bread.	
Brinjal Bhaji	\$16.00
Smoky baby eggplant in a ground paste of cashew, peanut, sesame and coconut – cooked Hyderabad style.	

SALADS

Spinach Salad	\$15.00
Baby spinach leaves and mixed salad greens served with our chef's special dressing.	
Chicken Salad	\$22.00
Marinated, tandoor baked chicken thigh fillets served over mixed salad greens with a spicy mango chutney dressing.	
Tandoori Baked Vegetable Salad	\$18.00
Marinated and spiced pumpkin, eggplant and paneer roasted in the tandoor.	
Freshly Tossed Green Salad	\$12.50
Fresh salad leaves with Little Chutney's classic Indian salad dressing.	

SIDE DISHES

Cucumber Raita	\$4.00
Cucumber and yoghurt salad used as an accompaniment to all Indian food – fantastic with spicy dishes.	
Yoghurt with Walnuts	\$4.00
Fresh Coriander Raita	\$4.00
Coriander blended with yoghurt.	
Coriander, Mint and Coconut Chutney	\$4.00
Perfect as a dipping sauce or as a relish with tandoori fish and meat dishes.	
Pappadams without Chutneys	\$5.00
Pappadams with Mixed Pickle and Mango Chutney.	\$9.00
Kuchumber	\$6.00
A flavourful salad of diced onion, cucumber, tomato, chilli and coriander.	

RICE

Steamed Aromatic Basmati Rice	\$4.00
Saffron Basmati Pilau (Yellow Rice)	\$4.00
Aromatic Basmati Rice with Green Peas or Mushrooms	\$5.00
Aromatic Basmati Rice with Cumin Seed	\$5.00

BREADS

Roti	\$4.00
Made with wholemeal flour and egg free. Perfect for partnering with curries.	
Aloo Paratha	\$5.50
Stuffed with mashed potatoes, mild spices and baked in the tandoor.	
Plain Naan	\$4.50
A popular and excellent accompaniment to all curries.	
Garlic Naan	\$5.00
Plain naan with a touch of garlic.	
Cheese Naan	\$5.50
Filled with cream cheese.	
Kashmiri Naan	\$6.00
Cherry and coconut filled naan – a tasty sweet bread.	

Anaphylaxis – Allergic reaction to nuts. Most brown sauced curries contain ground nuts so it is essential to ask your wait person to check with the chef. Tandoori dishes are nut free. However, Little Chutney's cannot guarantee no cross contamination of nut products has occurred.

Phone: 9381 7755

Breakfast: From 7am Saturday and Sunday (Dine in Only).
Lunch: Tuesday to Sunday 12 noon – 2.30pm.
Dinner: 7 nights a week 5.30 – 10.30pm.
Late Night Menu: Friday and Saturday 10.30-1.00am.