



# Welcome to Chillies

## ENTREE

### Vegetarian

*(All served with In-house Sauce)*



#### Veg Samosa (2 Pcs)

Triangle shaped homemade pastry filled with a lightly spiced potato, green pea and coriander seed filling.

\$9.99

#### Veg Pakora (4 Pcs)

Seasonal vegetables mixed with the chef's special spices ,

\$9.99

#### Onion Rings

Perfect blend of onion rings and gram flour, with a hint of spices.

\$9.99

#### Aloo (Potato) Chops (4 Pcs)

Mashed potato mixed with fresh spices, battered in chick pea flour and wok fried

\$9.99

#### Mixed Veg Platter

A combination of vegetable entrées. (2 pcs. Samosa, 2 pcs. veg Pokora, 2 pcs. Aloo chops and 4/5 pcs. Onion Rings)

\$19.90

#### Tandoori Paneer Tikka

Cubed size cottage cheese, capsicum, onion & tomatoes marinated in Tandoori paste, flavoured with cumin seeds and cooked in a Tandoor.

\$17.99

#### Tandoori Mushroom

Premium mushroom, capsicum, onion & tomatoes marinated in tandoori paste, flavoured with cumin seeds and cooked in Tandoor.

\$16.99

# Non – Vegetarian

(All served with In-house Sauce)



## Chicken Tikka (4 pcs)

Boneless pieces of chicken marinated in yogurt and mild spices and roasted to perfection in a Tandoor.

\$18.50

## Tandoori Seek Kebab (4 pcs)

Minced lamb mixed with aromatic spices and cooked on skewers in a Tandoor.

\$16.99

## Tandoori Chicken (*large chicken with bone*)

One of the India's most famous chicken preparations. Delicately seasoned in rare spices and yoghurt, then roasted in a Tandoor to enhance its subtle flavour.

Half \$19.99

Full \$28.90

## Tandoori Lamb Tikka (4 pcs)

Tender lamb marinated in yoghurt & spices, then grilled in a tandoori oven.

\$18.99

## Seek Kebab Masala (*Chillies Bestseller*)

Minced lamb mixed with aromatic spices, cooked on skewers in the Tandoor oven and coated with the chef's special satay sauce.

\$18.99

## Chicken Malai Tikka (4 pcs)

Succulent pieces of chicken marinated in mild spices and butter, then cooked in the Tandoor oven.

\$18.50

## Mixed Tandoori Platter (for two)

A good selection of tasty bites of Chicken Tikka, Seek Kebab, Lamb Tikka and Chicken Malai Tikka served with in-house sauce.

\$25.99

## Fish Pokora

Seasonal fish fillets mixed with mild spices, then battered in chickpea flavour wok fried.

\$18.99

## Prawn Pakora (9 pcs)

Tiger prawns mixed with mild spices, then battered in chickpea flavour wok fried.

\$17.99

## Tandoori Prawns (9 pcs)

Tiger prawns marinated in mild spices and cooked on skewers in the Tandoori oven.

\$18.99

# Chillies Taste of Nepal



## Chicken Steam momo (10 pcs)

Our steamed chicken MO:MO is packed with authentic Himalayan flavour in every bite.

\$18.99

## Veg. Steam momo (10 pcs)

Our steamed veg MO:MO is filled with fresh vegetables and authentic Himalayan flavour in every bite.

\$17.99

## Chicken Chowmein

Our chicken chowmein is stir fried with tender chicken, fresh vegetables, and authentic Himalayan spices.

\$20.99

## Veg. Chowmein

Tandoor our veg chowmein is stir fried with fresh vegetables, noodles, and authentic Himalayan spices.

\$19.99

# Chatpata Bites



## Aloo Tikki

Crispy potato patties seasoned with authentic Indian spices, served hot with flavorful chutneys and fresh toppings.

\$12.50

## Tikki and Chana Fusion

Golden crispy tikki topped with spicy chickpeas, tangy chutneys, onions, and aromatic masala for a rich street-style experience.

\$13.99

## Samosa Chaat

Crunchy samosas layered with yogurt, chutneys, sev, onions, and spices for the perfect balance of sweet, spicy, and tangy flavors.

\$12.50

## Punjabi Samosa Bowl

Crispy samosas served with flavorful Punjabi-style chana curry, topped with fresh herbs and house special chutneys.

\$13.99

## Golgappa Shots

Crispy puris filled with spicy potatoes and refreshing mint-tamarind water for an exciting burst of flavor in every bite.

\$8.99

## Yogurt Puri Delight

Crunchy puris stuffed with potatoes and topped with creamy yogurt, chutneys, sev, and fresh spices for a refreshing chaat favorite.

\$10.99

# MAIN COURSE

We can spice your meal to your taste - Mild, Medium or **Hot**.



## Chicken



### Butter Chicken

An Indian restaurant favourite, a rich sauce of tomato, butter, cream, spices and tender chicken.

\$23.99

### Chicken Curry

Chicken cooked in a traditional style.

\$23.99

### Chicken Tikka Masala *(British National Dish)*

Tender Chicken Tikka pieces grilled in a Tandoor, then toasted in butter, cultured yoghurt, fresh cream and mild spices.

\$23.99

### Chicken Vindaloo *(Himalayan Heat)*

A popular hot Goan chicken dish made with vindaloo paste and stewed with garlic, vinegar and fresh chillies.

\$23.99

### Chicken Kadhai

Chicken tossed with fresh herbs, capsicum, ginger, tomatoes and spices.

\$23.99

### Chicken Korma

Chicken Korma is indicative of Moghul cooking – cooked with cashew nut sauce and garnished with fresh cream and almonds.

\$23.99

### Chicken Madrasi

A curry house favourite, diced chicken cooked with classic hot coconut cream.

\$23.99

### Mango Chicken

Diced chicken fillets cooked with rich mango sauce and mild spice.

\$23.99

### Chicken Saag

Boneless pieces of chicken cooked in fresh spices & spinach.

\$23.99

### Tandoori Chicken Chilli *(Chillies Star Dish)*

Tandoor roasted chicken sautéed with onion, capsicum, sweet chilli, tomato, and soya sauce.

\$23.99

# Lamb



## Rogan Josh

Lamb cooked in a traditional Awadh way with a unique flavour of 'Rogan', (tinged, flavoured and spiced oil).

\$24.99

## Lamb Vindaloo *(Bold & Spicy)*

Tender lamb cooked in the traditional Goan way - hot, sharp & sour curry.

\$24.99

## Lamb Korma

Simmered lamb in onion and tomato base touched with cream, exotic spices and cashew nut paste.

\$24.99

## Lamb Makhani

Diced lamb simmered in a rich, creamy tomato sauce.

\$24.99

## Lamb Kadhai

Traditionally spiced lamb curry cooked with fresh herbs, capsicum, ginger, tomatoes, and spices.

\$24.99

## Lamb Saag

A wonderful combination of pureed spinach, flavoured with garlic, cumin & kasoori methi and garnished with ginger and fresh cream.

\$24.99

## Goat Curry *(Chef's Signature)*

Diced Goat with bones, cooked in the old style of bhunao in which the meat is cooked in its own juices.

\$25.99

# Beef



## Beef Vindaloo *(Hot)*

A coastal delicacy from Goa, hot & spicy.

\$24.99

## Beef Korma *(Creamy Delight)*

Tender beef prepared in a mild sauce made from cashew nuts.

\$24.99

## Beef Kadhai

Diced beef tossed with fresh herbs, capsicum, ginger, tomatoes and spices.

\$24.99

## Beef Madrasi

Diced Beef cooked with onion purée and coconut milk in the Southern Indian style.

\$24.99

## Bombay Beef

Well seasoned, diced beef cooked with potatoes, onions, tomatoes and authentic spices in a medium hot sauce.

\$24.99

# Seafood



## Prawn Masala

King prawns cooked with an onion, tomato and capsicum-based sauce, then garnished with fresh coriander.

\$24.99

## Garlic Chilli Prawns

King prawns cooked with green chillies and fresh garlic, blended with onion and capsicum.

\$24.99

## Goan (Kerala) Prawn Curry

Prawns cooked in traditional Goan gravy & enriched with coconut milk.

\$24.99

## Fish Masala

Fish sautéed with diced onion, capsicum, fresh tomatoes and mild spice.

\$24.99

## Goan (Kerala) Fish Curry

Fish cooked in traditional Goan gravy & enriched with coconut milk.

\$24.99

## Fish / Prawn Vindaloo (*Spice Lovers*)

Diced fish or prawns cooked in Vindaloo based gravy.

\$24.99

# Vegetable



## Daal Makhani

Our signature black urad lentils cooked in tomato and cream.

\$21.99

## Aloo Gobi Masala

Potatoes and cauliflower tossed with tomatoes, onion, and fresh spices.

\$21.99

## Aloo Chick Pea Masala

Potatoes and chick peas with tomatoes, onion and fresh spices.

\$21.99

## Mix Veg Curry

Fresh mixed vegetables cooked with paneer mix in mild curry sauce flavoured with home ground spices.

\$21.99

## Mixed veg Vindaloo (*Heat seekers choice*)

Fresh mixed vegetable cooked with paneer mixed in vindaloo based gravy.

\$21.99

## Aloo Palak

Perfect blend of creamy spinach & potatoes. A good source of iron.

\$21.99

## Aloo Dum

Sliced potatoes spiced with royal cumin, chillies, asafoetida, fresh spices and curry leaves.

\$21.99

## Allo Jeera (*Nepali Dish*)

Potatoes spiced with fried cumin seed, fried cumin powder, and asafoetida.

\$21.99

## Vegetable (Cont...)



### Veg Makhani

Fresh mixed vegetables cooked with paneer mix in a rich sauce of tomatoes, butter & cream.

\$22.99

### Mater Paneer

Green peas & cottage cheese cooked in medium spicy sauce.

\$23.99

### Paneer Makhani

Slices of homemade cottage cheese cooked in a rich sauce of tomatoes, butter & cream.

\$23.99

### Shahi Paneer *(King's special)*

Homemade cottage cheese cooked in a moughalai sauce.

\$23.99

### Palak Paneer

Cubes of homemade cottage cheese cooked with blended English spinach & Indian masala.

\$23.99

### Paneer Tikka Masala

Soft paneer cubes roasted in butter with cultured yoghurt, capsicum, onion, and mild aromatic spices.

\$23.99

### Paneer Kadhai

Paneer toasted with fresh herbs, capsicum, onion, tomato & spices.

\$23.99

### Paneer Vindaloo *(HOT)*

Cubes of cottage cheese cooked with vindaloo paste, cumin seeds, Indian masala, vinegar, and chillies.

\$23.99

### Chilly Paneer

Cottage cheese cubes toasted with onion, capsicum, & tomato sauce.

\$23.99

### Malai Kofta

This royal dish is prepared with potatoes and cottage cheese dumplings stuffed with cashew & sultanas & cooked in a mild sauce.

\$23.50

### Navartna (Nine-gem) Korma

Seasonal mixed vegetables with whole cloves and dry fruits, cooked in a creamy cashew sauce. Perfect for beginners.

\$23.50

# Rice Dishes

*(Biryani and Pulau will be served in large & special bowls)*



## Pea Pulau *(large)*

Long grain basmati rice cooked with green peas.

\$14.99

## Veg Pulau *(large)*

Long grain basmati rice cooked with fresh vegetables.

\$15.99

## Mushroom Pulau *(large)*

Long grain basmati rice cooked with premium mushrooms.

\$14.99

## Kashmiri Pulau *(large)*

Long grain basmati rice cooked with dry fruits.

\$15.99

## Plain Basmati Rice

Pain rice, long grain basmati rice.

\$3.99

## Saffron Basmati Rice

Fragrant basmati rice infused with saffron and rice aromatic flavours

\$5.50

## Jeera Rice

Fragrant basmati rice tempered with cumin seeds and light spices, served fluffy and aromatic.

\$6.50

# Biryani (Chef's Himalayan recipe)



***Long grain Fragrant basmati rice cooked with your choice of Chicken/Lamb/Beef/Goat/ Prawn/Veg, flavoured with special biryani spices and herbs and served with raita***

## Chicken Biryani *(large)*

\$24.99

## Prawn Biryani/ Fish Biryani *(large)*

\$24.90

## Veg Biryani *(large)*

\$23.90

## Lamb/Beef Biryani *(large)*

\$25.99

## Goat Biryani *(Chef's special)*

\$26.99

# Value Banquet *(minimum 4 people)*

**Dine in only** *(Best for budget-conscious customers)*



## CHILLIES Vegetarian Banquet

First entree (veg. samosa for each), Second entree (Aloo chops, veg pakora, and onion rings), 4 veg. curries (• Daal Makhani • Veg. Makhani • Palak Paneer • Aloo Chick Pea Masala), Naans (plain and garlic), rice, side dishes platter and dessert (1pc. Gulab Jamun for each)

\$44.99  
per person

## CHILLIES Non Vegetarian Banquet

First entree (veg samosas), Second entree (mixed tandoori platter), 1 veg curry (• Daal Makhani), 4 non-veg. curries (• Butter Chicken • RoganJosh • Goat curry or Beef Vindaloo •Goan Prawn curry), Naans (plain and garlic), rice, side dishes platter and dessert (1pc. gulab jamun each person)

\$48.90  
per person

# Tandoori Breads



## Tandoori Naan

Fine plain flour bread baked in a Tandoor.

\$4.99

## Roti

Wholemeal flattened bread.

\$4.50

## Garlic Roti

Wholemeal flattened bread with a touch of garlic

\$4.99

## Lacha Paratha

Multi-layered wholemeal flatbread

\$6.25

## Cheese Naan

Naan stuffed with cheese and glazed with butter.

\$6.50

## Cheese Kulcha (Kasoori) Naan

Naan stuffed with cheese and kasoori methi.

\$6.75

## Aloo Masala Kulcha

Naan stuffed with mashed potatoes, home made spices and fresh coriander.

\$5.99

## Butter Naan *(Traditional favourite)*

Layers of naan bread prepared with butter and baked in clay oven.

\$6.50

## Kashmiri Naan *(King's special)*

Naan stuffed with a rich blend of fruits and nuts.

\$6.50

## Garlic Naan

Fine plain flour bread cooked with a touch of garlic.

\$5.50

## Keema Naan

Naan stuffed with minced meat and spices.

\$6.50

# Tandoori Breads (Cont...)



|                                                                                                  |         |
|--------------------------------------------------------------------------------------------------|---------|
| <b>Cheese Chilly Naan</b>                                                                        | \$6.75  |
| Soft fine flour bread glazed with cheese and a touch of chilly.                                  |         |
| <b>Cheese Garlic Naan</b>                                                                        | \$6.75  |
| Soft fine flour bread glazed with cheese and a touch of garlic.                                  |         |
| <b>Mixed Tandoori Bread Basket</b>                                                               |         |
| Basket of selective varieties of Naans (4pcs). Garlic / Aloo Masala Kulcha / Kashmiri and Cheese | \$22.25 |

# Side Dishes (Flavour Boosters)



|                                                                         |         |
|-------------------------------------------------------------------------|---------|
| <b>Mixed Side Dishes Platter</b>                                        | \$11.90 |
| Banana coconut, mixed pickle, sweet mango chutney, raita                |         |
| <b>Raita</b>                                                            | \$3.75  |
| Homemade yoghurt with grated cucumber.                                  |         |
| <b>Fresh Green Salad (large)</b>                                        | \$10.99 |
| Green salad of tomatoes, carrot, cucumber, fresh herbs and lemon juice. |         |
| <b>Onion Salad</b>                                                      | \$5.99  |
| <b>Cucumber Salad</b>                                                   | \$6.50  |
| <b>Papadams (3 pcs)</b>                                                 | \$3.50  |
| Served with mint sauce.                                                 |         |
| <b>Mango / Lime / Mixed Pickle</b>                                      | \$3.00  |
| <b>Banana Coconut</b>                                                   | \$3.99  |
| <b>Sweet Mango Chutney</b>                                              | \$3.50  |
| <b>Chopped Chilli</b>                                                   | \$2.99  |

## Sweet Engings



### Kulfi (Mango, Pistachio)

Homemade Indian ice cream with Mango/Pistachio nuts/ Cardamom. An exquisite delight.

\$6.50

### Gulab Jamuns (*Home-made 2 pcs.*)

Milk dumplings soaked in cardamom flavoured sugar syrup.

\$6.50

### Banana Split (*dine in only*)

Splited banana with 3 scoop of chocolate and venilla icecream

\$8.99

### Ice Cream

Vanilla, Chocolate with choice of toppings.

\$4.90

### Gulab Jamun with Ice Cream

Gulab Jamun (1pc) served with choice of Ice Cream.

\$6.00

## Beverages



### Cold Beverages

#### Plain Lassi

Sweet yogurt drink.

\$5.99

#### Mango Lassi

Mango sweet yoghurt drink.

\$6.50

#### Salty Lassi

Salty yogurt drink with cumin.

\$6.50

#### Chocolate / Strawberry

Chocolate / Strawberry flavoured yogurt drink.

\$6.50

#### Lemon lime bitter

\$5.99

#### Nimbu Pani

Homemade sweetened lime water.

\$4.99

#### Masala Soda

Homemade spiced lime soda with a tangy twist.

\$6.00

#### Soft Drinks

Coke, Fanta, Lemonade, Solo, Diet coke, Sprite

\$4.50

#### Juices

Apple, Orange, Mango, Pineapple.

\$4.50

#### Sparkling Water / Soda / Tonic water

\$4.50

# Hot Beverages



|                                            |        |
|--------------------------------------------|--------|
| Masala Tea                                 |        |
| Sweet tea with cardamom, cloves and ginger | \$4.95 |
| Black Tea                                  | \$4.50 |
| Chamomile / Ginger Lemon Tea               | \$4.95 |

# Kids plate



|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| Chicken Tikka (4 pcs)                                                                |         |
| Tender pieces of boneless chicken marinated in mild spices and grilled to perfection | \$16.00 |
| Nugget & Fries                                                                       |         |
| 5 pieces chicken nuggets & potatochips sauce with tomato or mint sauce.              | \$14.00 |

BYO (Wine only) Corkage of \$8.50 per bottle applies.  
All prices include GST.



**Thank You  
See You Again**