

## Kick Off

(All Entrees' dishes are Medium to Hot)

**ALOO CHANA TIKKI** – 2 pcs 7.5  
*Mash Potatoes mixed with chana Daal, coriander, fresh herbs, breadcrumb, spices & shallow fried.*

**PANEER TIKKA** – 2 pcs 8.5  
*Homemade cottage cheese battered in lightly spiced with diced capsicum, onion and cooked in tandoor.*

**ACHARI CHICKEN TIKKA** – 2 pcs 8  
*Pieces of boneless chicken marinated in yogurt, exotic spices and selected mix pickle cooked to perfection in the Tandoor.*



**TANDOORI CHICKEN (Quarter)** 8.5  
*Spring chicken marinated in yogurt & selected herbs & spices cooked to perfection in the Tandoor.*



**LAMB CUTLETS** – 2 pcs 9.5  
*Succulent lean lamb cutlets, marinated with seasonal herbs cooked in the Tandoor.*

**SEEKH KABAB** – 2 pcs 9  
*Finely ground lamb mixed with ginger, coriander and selected spices, skewered and cooks in the Tandoor*

## Main Courses

**DAAL MAHARAJA (Med)** 15.5  
*Mixed lentils cooked with butter, cream & spices, finished with coriander, cream & ginger.*

**CHANA MASALA (Med)** 16  
*Roasted Chickpeas and Homemade cottage cheese cooked in thick masala gravy with cumin, ground turmeric garnished with fresh coriander.*

**SHIRAZI MALAI KOFTA (Mild)** 16.5  
*Potatoes dumplings in an exquisite gravy topped with cream, finished with almond flake.*



**VEGETABLE JALFREZI (Med)** 16  
*Seasonal mixed vegetable sautéed with traditional Indian spices & garnished with fresh coriander.*

**KADAI CHICKEN (Med)** 18  
*Boneless Chicken cooked with chopped onion, tomatoes with selected herb and spices.*

**BUTTER CHICKEN (Mild)** 18.5  
*Marinated boneless chicken cooked in the Tandoor & served with a sweet oriental tomato, butter, cream & cashew nut sauce. topped with cream & coriander.*



**CHICKEN TIKKA MASALA (Med)** 18.5  
*Boneless Chicken lightly spiced & sautéed with tomato, capsicum & onion finished with fresh coriander.*

**ROGAN JOSH (Med)** 18  
*Diced lean lamb cooked in rich onion gravy and selected herbs and spices.*

**PALAK LAMB (Med)** 18.5  
*Lean lamb pieces cooked with fresh diced spinach, herb and selected spices.*



**BEEF VINDALOO (Hot)** 18.5  
*Diced lean Beef with Potatoes marinated with Vinegar and cook with selected herbs and vindaloo sauce.*

**GOAN FISH CURRY (Med)** 19  
*Fresh Barramundi fish fillet cooked in a special blend of seasonal spices & coconut milk gravy, finished with fresh coriander.*

**PRAWN CURRY – 6pcs (Med)** 19.5  
*Fresh black jumbo prawns cooked in selected spices, with a mild sauce finished with coconut and herbs.*



## From the Tandoor

**ROTI** 3  
Whole meal flat Tandoori bread.

**PARATHA** 4  
Layered flaky whole meal bread.

**NAAN** 3  
Plain flour Tandoori bread, buttered.

**GARLIC NAAN** 3.5  
Garlic flavored Tandoori bread.  
Accompaniments



**PAPADAM (4 pieces per serve)** 3.5  
Crispy spicy Indian wafers with chutney.



**RAITA** 3  
Natural yoghurt slightly sweetened & flavored with roasted cumin & chickpea mini dumplings.

**BASMATI RICE** 3  
Basmati rice with saffron color.

**ZEERA RICE** 4.5  
Basmati rice cooked with cumin dried leaves, selected spices & saffron.

## 'THALI' LUNCH from 14.50



**TAKE AWAY from 8.50**

**Dish of The Day + Rice**  
(in one container)

*\* Check our Lunch Thali selection within restaurant*

**Corporate Functions,  
Large Bookings & Parties**

*Simply Elegant*



# ShiRaaz

**FINE INDIAN CUISINE**

**FULLY LICENCED**

**LUNCH** Tuesday - Friday

**DINNER** Monday - Saturday

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