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[www.hvrestaurant.com.au](http://www.hvrestaurant.com.au)

## VEG STARTER

### SUNDAL \$6

Boiled Chickpea garnished with coconut, mustard and coriander.

### PAKODA \$6

Thin Slices of onion & Spinach mixed with Chickpea flour and deep fried.

### SAMOSAS \$5

Indian Style pastry filled with spiced Potato & Green pea and deep fried.

### ALOO BANDA \$5

Mixture of potato, onion and coriander dipped in ajwain and chickpea batter and deep fried.

### ONION/MIXEDVEG/PANEER

### BHAJI \$6

Onion /Cubed cottage cheese / Seasonal Vegetables coated with chickpea batter and deep fried.

### PANEER & VEG TIKKA \$6

Sliced Indian Cottage Cheese marinated with yogurt and Indian spiced and cooked in Tandoor with onion and capsicum.

## NON-VEG STARTERS

### LAMB SAMOSA \$7

Deep Fried pastry filled with minced Lamb, Green pea and Potato.

### CHICKEN KEBAB \$7

Diced Chicken marinated in yogurt and spices and cooked in tandoor

### CHICKEN 65 \$7

Diced chicken marinated with aromatic spices and deep fried to perfection

### CHICKEN MANCHURIAN \$7

Diced Chicken deep fried with Manchurian flour & cooked in tomato sauce

### PEPPER CHICKEN \$7

Cubed chicken cooked deliciously with onion and Pepper (med-Hot)

### PRAWN SPICY FRY (MUST TRY) \$8

Prawn meat cooked gently to our restaurant style and spiced with cracked black pepper

### PRAWN MANCHURIAN \$8

Crispy deep fried prawn cooked in Indian spiced tomato sauce.

### MEEN VARUVAL (MUST TRY) \$8

Fish slices marinated with Yogurt and spices and shallow fried to the perfection.



## VEG MAIN

### MIXED VEG \$14

Seasonal Vegetables cooked in tomato and onion sauce

### CHANNA MASALA \$14

Chickpea cooked in tomato and onion sauce

### ALOO GOBI \$14

Delightful combination of Aloo(Potato) and gobi (Cauliflower) (Med – Hot)

### PALAK PANEER \$15

Cubed cottage cheese cooked in spinach gravy  
Paneer Kalimirchi (Don't miss it) \$15  
Cottage cheese cooked in green pawpaw and seasoned with black pepper.

### BAINGAN (EGGPLANT)

### BHARTHA \$15

Grilled eggplant cooked with sliced onion and spices

### DHAL THADUKA \$14

3 variety of lentils cooked well and spiced to perfection

### DHAL MAKHNI \$14

Black Dhal and Red Kidney bean cooked in butter and flavored with gram masala.

## NON-VEG MAIN

LAMB/BEEF/CHICKEN

### ROGAN JOSH \$18

Traditional Kashmiri style dish full Indian flavours.

### VINDALOO (MED – HOT) \$18

A goan style meat and potato preparation finished with malt vinegar.

### PEPPER MASALA (HOT) \$18

The hot lovers delight, meat cooked with pepper and garlic sauce.

### VEG COCONUT DELIGHT \$18

Meat cooked with seasonal vegetable in coconut sauce

### KORMA \$18

Meat cooked with silky almond sauce

### SAAG (SPINACH) \$18

Meat cooked in secret spiced spinach sauce.



## RESTAURANT SPECIALS

### LAMB NAWABI \$19

Lamb meat cooked in buttery almond and honey sauce with dry fruits and nuts

### LAMB KALIA SAFED \$19

Lamb meat and potato cooked in almond green sauce and finished with pandanus flower extract

### CHICKEN MADRAS (MED – HOT) \$17

Chicken cooked in south Indian style coconut masala.

### MANGO CHICKEN \$17

Chicken, mango, cashew and sultana cooked together...heavenly combination.

### BUTTER CHICKEN \$17

Chicken marinated overnight and cooked in butter with fresh coriander and sweet tomato sauce.

### CHILLI CHICKEN (MED –HOT) \$17

Crispy deep fried chicken cooked with bell peppers & Indian red chilli paste

## SEA FOOD

### MEEN KOLAMBU \$21

South Indian Style coconut masala based fish curry

### PRAWN MASALA \$21

Prawn in Creamy sauce...taste great. Try it, you will not be disappointed.



## ACCOMPANIMENT

### RICE

### LARGE SMALL

#### SAFFRON RICE

Basmati rice cooked with spices & Saffron flavor

\$5

\$3

#### KASHMIRI PULAV

Rice cooked with dry fruits and nuts with a unique Kashmiri flavor

\$7

\$5

#### GREEN PEA PULAV

Basmati Rice Cooked with green pea, cashew & sultan

\$7

\$5

#### LEMON COCONUT RICE

Boiled white rice flavoured with lemon & Coconut

\$7

\$5

#### BIRIYANI (CHICKEN/LAMB/BEEF OR VEGETABLE)

Basmati Rice cooked with meat of your choice or vegetable with very special aromatic spices

\$13

### EXTRA / SIDES

RAITA – YOGURT SAUCE

\$3

PAPPADAM (5PCS)

\$2

GREEN CHILLI PICKLE

\$2



## INDIAN BREAD

ROTI \$3

*Tawa cooked plain flour flat bread*

PLAIN NAAN \$3

*Plain flour bread cooked in tandoor oven and finished with plain butter*

GARLIC NAAN \$4

*Plain flour bread cooked in tandoor oven and finished with garlic butter*

KASHMIRI NAAN \$6

*Plain flour bread filled with dry fruits cooked in tandoor oven*

CHEESE NAAN \$6

*Cheese stuffed plain flour bread cooked in tandoor oven*

KEEMA NAAN \$6

*Minced meat filled plain flour bread cooked in tandoor*

ALOO PARATHA \$6

*Spiced Potato stuffed plain flour bread cooked in tawa*

