

ACCOMPANIMENTS

Raita – cucumber yoghurt	5.0
Mango Chutney	3.0
Mango Pickle	3.0
Lime Pickle	3.0
Chilli Pickle	3.0
Pappadam (GF) (4 pieces)	3.0
Gluten Free Rice Pappadums (GF) (2pcs)	4.5

CHILDREN'S MEALS

For children under 12 years old

Child's Butter Chicken with Rice	14.5
Chicken Nuggets and Chips (6pcs)	14.5
Chicken Schnitzel and Chips	18.5
Fish and Chips with Mayonnaise (2pcs)	18.5

DESSERTS

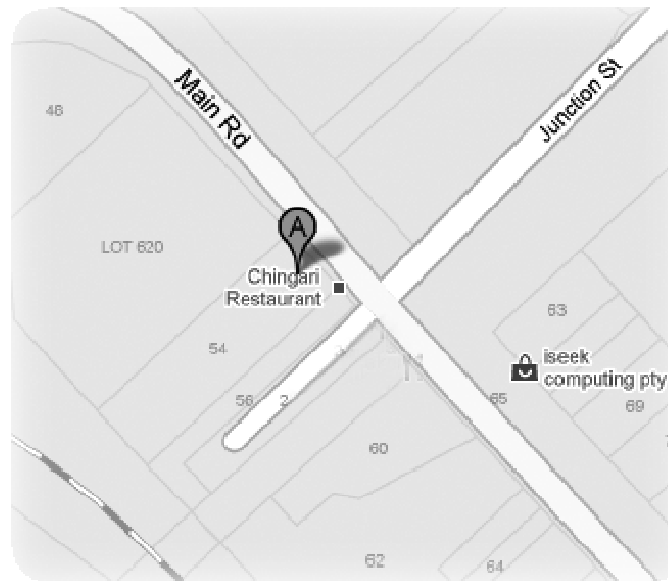
Gulab Jamun (2 Pieces) Sweet yet creamy warm milk dumplings simmered in rose syrup	9.5
Mango Kulfi Delicately flavoured Alphonso mango ice-cream enriched with almonds and pistachio	10.5
Pistachio & Cardamom Chuski Delicious cardamom flavoured pistachio ice-cream	10.5

**We specialize in outside
catering and private functions
give us a call for
your next event on**

08 8388 0880

or

**Call our Chef direct on
0402 620 889**



*Let us know your dietary requirements
and we will do our best to assist you*

*Find all our menu's on our websites
www.chingari.com.au
www.zigizaga.com.au*

Note: Prices are subject to change without notice

2016

OPENING HOURS:
DINNER: Wednesday to Monday 5pm-'til late
Open Sundays & Public Holidays
CLOSED TUESDAYS

**OPEN FOR LUNCH
BY BOOKING ONLY**

FOR TAKE-AWAY ORDERS, BOOKINGS
AND OTHER INQUIRES CALL

PH: 8388 0880

56 MAIN RD NAIRNE 5252

DON'T WASTE PAPER, FIND ALL OUR

MENUS ON OUR WEBSITE:

www.chingari.com.au

TAKE AWAY MENU
FULLY LICENSED
chingari RESTAURANT

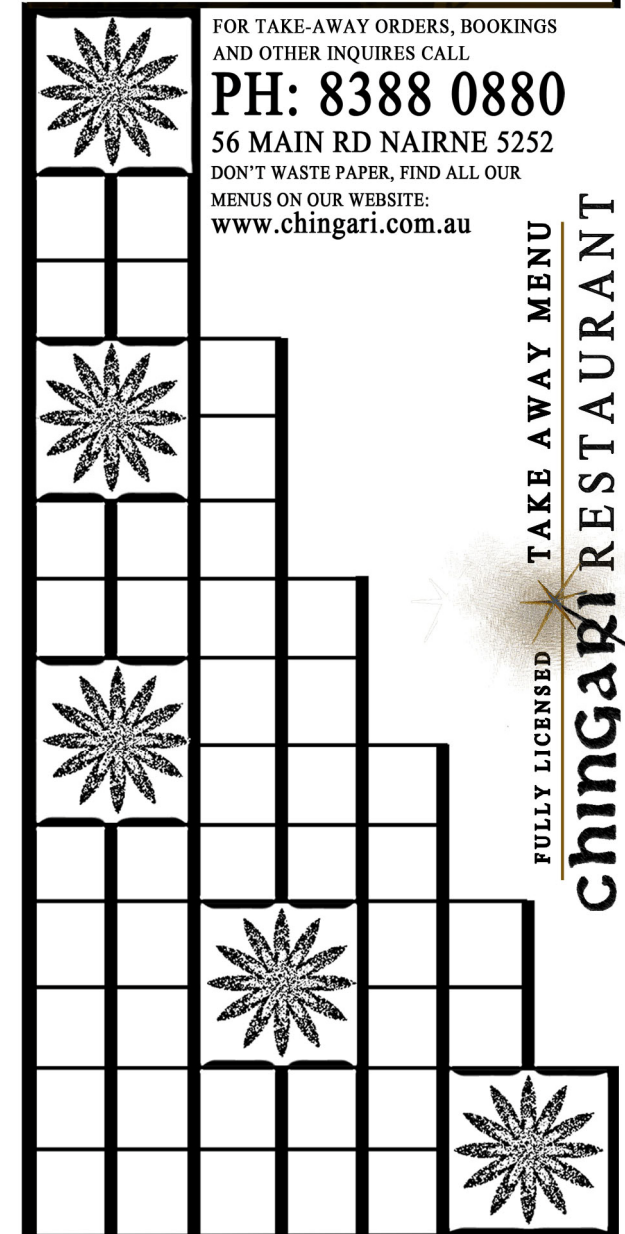
dine in at

Zigi Zaga

fine classical european cuisine
ph: 8388 6996

and get the best of
both worlds!

Bookings essential
Open Thursday, Friday & Saturday
Other days by request



STARTERS

	Ent./Main
Vegetable Samosas*(2 Pcs.) Deep fried pasty triangles stuffed with spicy vegetables	10.5
Onion Bhaji(GF)* Chick pea battered onions, lightly spiced and crisp fried served with tamarind and mint chutney	10.5
Vegetable Pakora(GF)*(6 & 12 Pcs.) Vegetables dipped in chick pea flour then crisp fried served with mint and tamarind chutney	10.5/14.5
Fish Tikka(GF)***(3 & 6 Pcs.) F.O.D. marinated with yoghurt, ginger, garlic, lime, garam masala and cooked in served with mint & coriander chutney	15.5/23.5
Vegetarian Mixed Platter* Vegetable Pakoras (2) Samosa (1) & Onion Bahji	17.5
Sharbi Kababi(GF)**(3 & 6 Pcs.) Marinated chicken in yoghurt, ginger, garlic and garam masala and flamed with Rum	14.5/22.5
Seekh Kebab(GF)** (2 & 4 Pcs.) Succulent lamb mince cooked with tandoori spices	11.5/16.5
Tandoori Prawn(GF)**(6&12 Pcs.) Aniseed flavoured prawns marinated in garlic, lime juice and yoghurt served with yoghurt, mint & coriander chutney	15.5/23.5
Tandoori Mixed Platter** (2 Pcs. ea) Trio of marinated prawns, chicken tikka and lamb kebab	23.5

CHINGARI SPECIALITIES

Chicken Tikka Kandari(GF)** Pomegranate coated chicken cooked in the tandoori oven served with coriander & mint sauce	22.5
Seafood Malabar(GF)** Prawns, barramundi, squid and mussels, cooked in chilli, fresh curry leaves and coconut	26.5
Tandoori Duck(GF)*** Duck baked in East Indian masala gravy	26.5
Chingari Beef Cheeks(GF)*** Braised beef cheeks with stone ground masala, ginger, garlic and chilli in rich sauce	26.5
Chapli Chicken Crispy crumbed chicken with choice of vindaloo, Korma or Makhani sauce	22.5
Dum Pukt Lamb Shank(GF)*** Twice cooked lamb shank in mace, tomato and cardamom gravy	22.5

MAINS

Butter Chicken - Makhani(GF)* Marinated chicken cooked in a creamy tomato sauce	17.5
Korma (Lamb/ Chicken/Beef)(GF)* Tender meat pieces coated in a creamy almond and cashew spiced sauce	18.5
Madras(Lamb/Chicken/Beef)(GF)* Tender meat pieces cooked in ginger, garlic, coconut milk and chilli	18.5
Vindaloo (Lamb/Chicken/Beef)(GF)**** Very Hot – typically Goanese style, cooked in chef's special dynamite sauce	18.5
Lamb Roganjosh(GF)** A traditional north Indian lamb curry cooked with cardamom and saffron	18.5
Beef Pasenda(GF)** Coorong Beef cooked with vegetables in a rich curried tomato sauce	18.5
Chicken Tikka Masala(GF)*** Hawkers style tandoori chicken cooked with ginger, garlic, tomato and coriander gravy	18.5
Aloo Bukhara Gosht(GF)** Lamb and potato cubes simmered in rich onion and tomato gravy	18.5
Saag Gosht (Lamb/Chicken/Beef)(GF)* Tender meat pieces braised in curried spinach puree	18.5
Prawns Jalfrezi(GF)** Prawns tossed with cauliflower, onion, capsicum carrot and peas in a roasted cumin sauce	22.5
Meen Moely(GF)* Traditional Indian fish curry cooked in a coconut base gravy with mustard and curry leaves	22.5

SALADS

Tandoori Chicken Salad* Tender pieces of chicken tossed with iceberg lettuce and shredded cheese with tamarind and mint dressing	15.5
Chingari Salad* Combination of cucumber, tomatoes, paneer cheese, chick peas with lemon and chat masala dressing	14.5
Aloo Chat Salad(GF)* Cubes of potatoes tossed with crispy green peas, fresh mint and coriander with lime and tamarind dressing	14.5

Spice Level Indicator

*=Mild **=Medium ***=Medium/Hot ****=Hot
NOTE: DISHES CAN ALWAYS BE MADE HOTTER!

VEGETARIAN MAINS

Palak Paneer(GF)* Cottage cheese cubes in curried spinach sauce	15.5
Mutter Mushroom(GF)* Butter mushroom and sugar peas cooked in rich creamy curry sauce	15.5
Vegetable Korma(GF)* Mixed vegetables tossed in butter and cooked in a cashew nut sauce	15.5
Dahl Bukhara(GF)* Black lentil and kidney beans cooked in tomato creamy sauce	15.5
Aloo Gobhi(GF)* Florets of cauliflower and potatoes cooked in turmeric, ginger, tomato, red onion, and fresh coriander	15.5
Malai Kofta* Potato and cottage cheese dumplings in an almond tomato sauce	15.5
Mutter Paneer(GF)* Homemade cottage cheese and green peas cooked in a fenugreek and tomato sauce	15.5
Aloo Channa Masala(GF)* Potatoes and chickpeas curry, cooked with garam masala, onion, ginger and garlic	15.5

INDIAN BREADS (1pce.)

Plain Naan	3.2
Butter Naan	3.2
Garlic Naan	3.5
Cheese Naan	3.9
Chilli Cheese Naan	4.2
Cheesy Garlic Naan	4.2
Mushroom Naan	4.5
Kashmiri Naan [A Naan stuffed with almonds and dried fruit]	4.5
Keema Naan [A Naan stuffed with lamb mince coriander and chilli]	4.5
Gluten Free Naan [with chick pea flour]	4.2
Paratha [wholemeal]	3.9

RICE

	Reg/Large
Steamed Rice	4.0/5.0
Saffron Rice	5.0/6.0
Kashmiri Pilau [Saffron rice with almonds & dried fruit]	5.5/6.5