

Stir Fry Dishes

71. Pepper Chicken, Beef, Lamb, Squid, King Prawns

Your choice of meat stir fry with Garlic, pepper, onions, capsicums.

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|------------------------|---------|
| 1. Chicken/Beef | \$18.50 |
| 2. Lamb | \$19.50 |
| 3. King Prawns / Squid | \$22.00 |

72. Devilled Chicken, Beef, Lamb, Squid, King Prawns

Your choice of meat Devilled with onion, capsicums and special mix of Spices.

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|----------------------------|---------|
| 1. Chicken/ Beef | \$18.50 |
| 2. Lamb | \$19.50 |
| 3. King Prawns/ Squid/Fish | \$22.00 |

73. Chilli Chicken / Squid / Prawn

Your choice of meat cooked with mixed vegetables and chilli flakes.

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|-------------------|---------|
| 1. Chicken | \$18.50 |
| 2. Prawns / Squid | \$22.00 |

74. Thousand Spices Special Stir-fry.

This chef's special uses capsicums, onions, Chilli flakes, cashew nuts and Homground urry powder.

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|-----------------------------------|---------|
| 1. Choice of chicken breast/ Beef | \$18.50 |
| 2. Squid / Prawns / Lamb | \$22.00 |

Rice Dishes

	Medium	Large
75. Yellow Rice	\$5.00	\$6.00
<i>Delicately flavoured and saffron coloured, aromatic basmati.</i>		
76. White Rice Basmati	\$4.75	\$5.50
77. Jeera Rice Basmati	\$6.50	\$7.50
<i>Rice cooked along with cumin seeds and whole spices tempered in ghee</i>		
78. Pulao	\$8.00	
<i>Basmati rice cooked with mixed vegetables and mild spices.</i>		
79. Chicken Biryani	\$18.00	
<i>Tender chicken strips cooked in rich gravy, mixed with(your choice) capsicum and Tomatos or cashew nuts and onion with complimentary chutney.</i>		
80. Lamb Biryani	\$19.00	
<i>A festive dish of tender diced lamb layered with saffron infused basmati rice and, garnished with caramelized onions and nuts with complimentary chutney.</i>		
81. Beef Biryani	\$18.00	
<i>A festive dish of tender diced beef layered with saffron infused basmati rice and garnished with caramelized onions and nuts with complimentary chutney.</i>		
82. Special Fried Rice	\$18.00	
<i>Mixture of chicken and fried egg, fried with garlic, sliced onion, spring onion and rice.</i>		
83. Fried Noodles (Sri Lankan Style)	\$14.00	
<i>Boiled Noodles mixed with fried carrots and leeks. Add Chicken Or Beef \$ 4</i>		

Breads

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| 84. Plain Naan (Tandoori) with Butter | \$4.50 |
| 85. Garlic Naan. (Tandoori) | \$4.75 |
| 86. Cheese Naan. With Grated cheese | \$5.50 |
| 87. Chilli Naan. with Crushed green chilli (Spicy Hot) | \$5.00 |
| 88. Chapattis (Rotti - Wheat Flour) | \$2.00 |
| 89. Parathas | \$2.25 |
| 90. Egg on Parathas | \$2.75 |

Condiments

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|--|--------|
| 91. Pappodums x 4 | \$3.00 |
| 92. Raita <i>Yoghurt relish with cucumber and cumin</i> | \$2.50 |
| 93. Achar | \$3.00 |
| 94. Mango Chutney | \$3.00 |
| 95. Laccha (Cucumber Salad) | \$8.00 |
| <i>Red onion, cucumber and tomato mixed with paprika and hint of vinegar</i> | |

Desserts

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|---|--------|
| 96. Almond Kulfi | \$4.00 |
| <i>Home made Indian ice cream with Almonds</i> | |
| 97. Mango Kulfi | \$4.00 |
| <i>Mango flavoured homemade Indian ice cream</i> | |
| 98. Curd and Honey | \$8.00 |
| <i>Natural Plain Yogurt with palm treacle</i> | |
| 99. Coconut Ice Cream | \$6.00 |
| <i>Coconut flaverd Ice Cream mixed Grated coconut</i> | |

Drinks

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|----------------------------|--------|
| 100. Plain or Salted Lassi | \$6.00 |
| 101. Sweet Mango Lassi | \$7.00 |
| 102. Mango Nectar Drink | \$6.00 |

Thousand Spices

Indian & Sri Lankan Cuisine

Take away menu



Thousand Spices will provide you with truly authentic Indian & Sri Lankan dishes using the freshest ingredients and mouth watering flavours. We use fresh chicken breast in all chicken dishes.

Open Tues - Sun 5pm - 9 pm



PH . 94551244

Shop 2, Randford Shopping Centre
214 - Cnr of Ranford & Campbell Road
CANNING VALE WA 6155



Online Take away orders and Table Bookings

www.thousandspices.net

All Prices are inclusive of GST



Visa, Master Card, Bankcard and EFTPOS are now available



Entrée

We use Canola oil for Cooking & deep frying

1. **Curry Puffs (3pcs) Beef/Chicken/Vegetable** \$7.50
Beef, Chicken or vegetables and fresh spices wrapped in a short-crust pastry.
2. **Large Samosa (4pcs) Beef/chicken/Vegetable.** \$8.00
4. **Large Spring Rolls - (3Pcs) Chicken** \$8.50
3. **Mini Samosa - (10 Pcs) Vegetable** \$8.00
4. **Mini Spring Rolls - (10 Pcs)Vegetable** \$8.00
5. **Curry Samosa - Vegetable (5pcs)** \$7.50
6. **Onion Bhajia - (5pcs)** \$8.00
Thinly sliced onion mixed with spices and basan flour batter and deep fried in canola oil.
7. **Tandoori Chicken Sticks - (3 Sticks)** \$10.00
Deep fried Tandoori marinated Chicken sticks
8. **Chicken Tikka** \$16.00
Served Tandoori cooked sliced chicken breast with thick sauce and red onion.
9. **Spicy Crispy Chicken Strips** \$12.00
10. **Tempered boiled Channa(Chickpeas)** \$ 13.00
Boiled Chickpeas temper with onions curry leaves ,mild spices and dash of roasted desiccated coconut.

Chicken Dishes

11. **Butter Chicken** \$19.00
Tandoori oven cooked marinated chicken breast diced and cooked in a tomato and creamy butter sauce with cashews
12. **Madras Chicken Curry** \$18.00
Diced Chicken Breast Cooked with fresh coconut, tamarind and a mixture of South Indian spices.
13. **Chicken Korma** \$18.00
Diced Chicken Breast Cooked in a creamy sauce with mild spices and coriander.
14. **Chicken Tikka Masala** \$18.00
Diced Tandoori oven cooked marinated chicken breast made with a mix of fresh Indian spices and finished with red, green capsicum and red onion.
15. **Chicken Vindaloo** \$18.00
Tender Diced Chicken breast cooked with traditional Indian spices and a touch of vinegar.
16. **Creamy Mustard Chicken** \$18.00
Fresh chicken breast cooked in special mustard sauce, mixed curry powder with green beans and red onion.
17. **Chicken In Coconut Cream (Sri Lankan Style)** \$18.00
Fresh chicken breast cooked with special homemade curry powder, Onion and coconut cream.
18. **Chicken Jalfrezi** \$18.00
Diced chicken mixed with onion and capsicums cooked in thick spicy sauce.
19. **Chef's Special Chicken** \$18.00
This curry is made of special combination of oriental spices and tempered with coconut cream
20. **Kukul mas Curry - Sri Lankan Style Chicken Curry** \$18.00
Diced chicken breast mixed with homemade Sri Lankan curry powder and cooked with Spices and coconut cream
21. **Chicken Palandi - Special Sri Lankan Curry Dish.** \$18.00



Lamb Dishes

22. **Rogan Josh** \$19.00
Lamb Cooked in a rich gravy with freshly ground spices, tomato and coriander.
23. **Palak Gosht** \$19.00
Lamb cooked with delicate spices and chopped spinach.
24. **Madras Lamb** \$19.00
Cooked in famous spices from the south coast of India and finished off with coconut milk.
25. **Lamb Korma** \$19.00
Lamb cooked in a creamy sauce with potato, peas and herbs.
26. **Lamb Vindaloo** \$19.00
Lamb cooked with traditional Indian spices and a touch of vinegar.
27. **Chef's Special Spicy Lamb Curry** \$19.00
This curry is made of special combination of Oriental spices and tempered with special flavours of Sri Lanka.
28. **Lamb Masala** \$19.00
We cook this mouth-watering dish with traditional mixed spices and finished with sliced capsicum, tomato and onion.
29. **Goat Curry - Boneless, Sri Lankan style** \$20.50
This curry is made of special combination of Oriental spices and tempered with special flavour of Sri Lanka – A true hybrid.

Beef Dishes

30. **Beef Vindaloo** \$18.50
Tender Diced Beef cooked with traditional Indian spices and a touch of vinegar.
32. **Beef Jalfrezi** \$18.50
Cooked with mixed spices and onion, capsicums and finished with touch of Lemon juice.
33. **Madras Beef Curry.** \$18.50
Cooked with mixture of south Indian spices and finished with tomatoes and Fried coconut
34. **Moghlai beef curry.** \$18.50
Beef cubes cooked with Indian spices, yoghurt and coriander.
35. **Shahi Beef Korma** \$18.50
Cooked in a rich gravy with freshly ground spices and cashew nuts
36. **Chef's Special Spicy Beef Curry.** \$18.50
This curry is made of a special combination of Oriental spices and tempered with special flavours of Sri Lanka.
37. **Thousand Spices Special Jungle Curry.** \$20.50
This special curry comes with Beef, Chicken and Vegetables. two meat and vege cooked in a spicy curry sauces. Optional chicken or beef (one meat)

Sea Food Dishes

38. **Chef's Special Spicy Fish or Prawn Curry(+\$2)** \$19.00
This curry is made of special combination of oriental spices and tempered with coconut cream
39. **Mixed Seafood Curry (Prawns, Fish And Squid)** \$22.50
Mixed seafoods marinated with Special blend of homemade curry powder and cooked with coconut cream
40. **Tiger Prawns In Coconut Cream** \$21.00
This curry is cooked with special homemade curry powder, Onion and coconut cream.
41. **Spicy TigerPrawn Curry -Sri Lankan Style** \$21.00
This curry is made of a special combination of Sri Lankan spices and tempered with special flavours of Sri Lanka .
42. **Prawn /Fish Vindaloo - (fish-Spanish mackerel)** \$21.00
King Prawns/Fish cooked with traditional Indian spices and a touch of vinegar.
43. **Madras Prawn/Fish Curry fish-Spanish mackerel** \$21.00
Cooked with mixed spices and coconut cream
44. **Goan Fish / Prawn curry.** \$21.00
Fish or Prawns marinated in thick paste made with fresh Spices and grated cocount



Sea Food Dishes

45. **Fish In Coconut Cream** \$21.00
This curry cooked with special homemade curry powder, onion and coconut cream.
46. **Sour Fish Curry -Abul Thiyal Sri Lankan Dish** \$21.00
Very Authentic fish curry dish. Tuna fish marinated with Sri Lankan spices , Garcinia gummi-gutta paste and Pepper then slow cooked

Vegetarian Dishes

47. **Vegetable Korma** \$16.00
Combinations of seasonal vegetables cooked in a thick sauce with a hint of cream.
48. **Potato Bhaji** \$16.00
Potato cooked with green chillies and coriander.
49. **Aloo Mattar** \$16.00
Peas and potatoes cooked in a creamy sauce with green chillies and coriander.
50. **Egg Plant Curry Sri Lankan style** \$17.50
Egg plant Wedges deep fried and cooked with combination of spices
51. **Channa Masala** \$15.50
Chickpeas cooked in onion and tomatoes in a medium thick sauce.
52. **Devilleed Potato** \$15.50
Diced potatoes, onion, tomato and special spices and chilli.
53. **Paneer Masala** \$17.50
Cottage cheese cooked with fresh ingredients and spices.
54. **Palak Paneer** \$17.50
Cottage cheese cooked with spinach , and spices
55. **Butter Paneer Masala** \$16.50
Paneer cooked with home made butter sauce, crushed cashew nut and fresh cream
57. **Vegetarian Butter Chicken** \$17.50
Chicken flavoured Soya Protein cooked in a creamy tomato and butter sauce
58. **Cabbage And Potato Curry** \$16.50
Cooked with coconut cream and mixed spices
59. **Devilleed Cabbage (dry)** \$15.50
Cooked with onion tomato and spices and chilli.
60. **Pumpkin** \$16.50
Fresh Pumpkin cooked with coconut cream,mustard seeds and mixed spices
61. **Dhal** \$16.00
Red Lentil cooked with turmeric and tempered with Onion, Tomato and curry leaves
62. **Parippu** \$16.00
Red lentils cooked with coconut milk and mixed spices. Add spinach or Potato optional Extra \$ 1.00
64. **Garlic Green Beans** \$16.00
Baby green beans stir fried with ginger, garlic ,onions and tomato wedges.
65. **Green Beans & Potato Curry** \$16.50
Potato & Green beans cooked in coconut milk with Ceylonese spices
66. **Potato Masala** \$16.00
Boiled potato cubes cooked with mustard seeds, tamarind puree, green chilli and onion.
67. **Potato Curry** \$16.00
Potato cooked in coconut milk with Ceylonese spices
68. **Vegetarian chicken Vindaloo/Masala/Jalfrezi** \$17.00
Chicken flavoured Soya protein cooked in your choice of homemade curry sauce
69. **Vegetarian stir fry chicken** \$17.00
Deep fried chicken flavoured Soya protein balls stir fried with spices and red, green capsicums, onions and mixed with sweet chili and Oyster sauce..