

## ENTRÉE

**VEGETABLE SAMOSA (2pc) V \$12.50**  
Most popular Indian Entree. Short pastry pockets filled with vegetables & spices.

**VEGETABLE SAMOSA CHOLE CHAAT \$12.90**  
Smashed Samosa served with chick peas, tangy sauces, yogurt, tamarind chutney.

**ALOO TIKKI (3pc) \$12.50**  
Mashed potatoes, baby peas, whole dried coriander seeds, fenugreek leaves, Indian spices with cottage cheese, lightly crumbed & deep fried.

**ALOO TIKKI CHOLE CHAAT \$12.90**  
Smashed Aloo Tikki served with chick peas, tangy sauces, yogurt, tamarind chutney.

**VEGETABLE SPRING ROLL (3pc) V \$12.50**  
Mixed vegetables in a crispy pastry & deep fried.

**ONION BHAJI (3pc) GF V \$11.90**  
Finely sliced potatoes, onions & baby spinach dipped in masala, deep fried with chickpea flour batter.

**MALAI CHICKEN TIKKA (3pc) \$15.90**  
Boneless chicken fillets marinated overnight with spices, yogurt, spinach, fresh cream & mint. Cooked gently over a low fire.

**SPICY CHICKEN TIKKA (3pc) \$15.50**  
Chicken wings marinated overnight with hung yogurt, spices, crushed chilli, ginger, garlic and char grilled.

## MAINS

**BUTTER CHICKEN GF \$26.50**  
Kohli's most popular dish. A chicken delicacy firstly half cooked the Tandoor way & then finished the curry way. A creamy tomato flavoured curry with butter & a touch of pepper.

**CHICKEN TIKKA MASALA GF \$26.50**  
Most popular Indian dish in London. Chicken Tikka pieces cooked along with fresh onions, capsicum & tomato, topped with lemon juice & fresh coriander.

**CHICKEN CHETTINAD GF \$26.50**  
Chicken Chettinad is one of the most popular dishes from South India, Chicken is cooked with mustard seeds, coconut cream, dry chilli, curry leaves, spices & herbs.

**BEEF KORMA GF N \$26.50**  
A king's favourite, known throughout India. A bowl full of highly flavoured creamy textured boneless beef curry.

**BEEF VINDALOO GF \$25.90**  
Not for the faint hearted! For those who like it "HOT" A typical Goanese style dish cooked in vinegar & spices.

**PUNJABI GOAT (On Bone) GF \$29.90**  
A divine spicy goat curry from the house of Maharaja Patiala - Goat slow cooked in rich authentic flavours.

**LAMB ROGANJOSH GF \$26.90**  
A popular preparation of lamb from north India. Rich gravy is used to finish the pot roast with ground cumin seeds & garnished with fresh coriander.

**PRAWN MALABARI GF \$30.90**  
Prawns cooked with desiccated coconut, capsicum, fresh cream, carum seeds and touch of vinegar.

**GOA FISH GF \$29.90**  
Fish cooked with desiccated coconut, fresh cream, mustard seeds, ginger & garlic extracts & green spices.

**MALAI KOFTA N \$23.90**  
Croquettes of potatoes, cottage cheese, peas, corn, carrot & spices, simmered in fresh cream & cashew gravy.

**SHAHI PANEER GF \$24.90**  
Homemade cottage cheese simmered in creamy tomato based sauce, cooked with butter, fenugreek leaves & spices.

**DAL MAKHANI GF \$21.90**  
Black lentils cooked with tomato puree & fresh cream on a slow fire. An absolute delight from the Rasoe of Patiala. Can make vegan.

**PUNJABI CHOLE GF V \$21.90**  
A traditional chickpeas curry with combination of spices and a favourite in Punjabi Dhabas

**RICE** REG \$5.00 LARGE 7.00  
Plain boiled basmati rice.

**NAAN BREADS**  
cooked in traditional Clay Oven "TANDOOR"

**NAAN** \$4.90  
White flour bread topped with butter.

**HERB NAAN** \$5.90  
White flour bread topped with butter & herbs.

**GARLIC NAAN** \$5.50  
Flavour of fresh garlic & coriander.

**CHEESE NAAN** \$7.50  
Stuffed with shredded & cottage cheese,  
spices and topped with butter.

**CHEESE GARLIC NAAN** \$7.90  
Stuffed with tasty shredded & cottage cheese &  
spices, topped with garlic, butter & coriander.

**CHILLI NAAN** \$5.90  
White flour bread topped with Chilli flakes &  
butter.

**TANDOORI ROTI** \$4.90  
Wholemeal bread topped with butter.

**SIDES** \$4.00 each  
RAITA, MANGO CHUTNEY, PAPADAMS,  
MIXED PICKLE, TAMARIND & DATE CHUTNEY

**GREEN SALAD** \$9.90  
Green leaves, tomato, cucumber & carrot.

### KOHLI'S CHEF SPECIALS\*

**BUTTER CHICKEN, CHICKEN TIKKA MASALA,  
BEEF KORMA, LAMB ROGANJOSH,  
SHAHI PANEER, DAL MAKHANI,  
PUNJABI CHOLE**

**THALI** \$24.90  
Combination of three curries and served with  
Plain Naan(can upgrade to Garlic Naan \$1)  
\*choose any three curries from Kohli's Chef  
specials.

**CURRY BOWLS** \$16.90  
Half curry & Half rice.  
\*choose one curry from Kohli's Chef specials.  
ADD Plain Naan \$3.5 or Garlic Naan \$4.5

**NAAN ROLL** \$16.90  
Choice of Butter chicken, Lamb Roganjosh or  
Shahi Paneer stuffed in naan with salad and  
sauces.

**SOFT DRINKS** \$4.50 Can  
Coke, Coke No Sugar, Fanta,  
Lemonade, Solo  
**MANGO LASSI** \$7.90

**DESSERTS** \$9.50 each  
MANGO KULFI, PISTACHIO KULFI,  
GULAB JAMUN, RASMALAI



# KOHLIS



## INDIAN FOOD TRUCK

SERVING AUTHENTIC INDIAN CUISINE TO  
SHOALHAVEN SINCE 2005

## HUSKISSON

0494312141

13b CURRAMBENE STREET

\*THIS MENU IS FOR HUSKISSON ONLY  
10% Sunday & 15 % Holiday Surcharge applies



[KOHLIS.COM.AU](http://KOHLIS.COM.AU)

ALSO VISIT AT

## NOWRA

P: 44210300

116 KINGHORNE STREET

## BATEMANS BAY

P: 44722002

4/3 ORIENT STREET  
RIVERSIDE PLAZA