

Vegetarian

Vegetable Bombay (Vegan)

Potatoes, Beans, carrots, peas, and cauliflower, cooked in coconut milk. \$26.00

Vegetables Kofta

Balls of cauliflower, carrot, peas and ground lentils, deep fried, then simmered in a creamy sauce. (contains eggs) \$26.00(G)

Dhal (Vegan)

Yellow split peas cooked with fresh tomato, onion and coriander leaves. \$24.00

Palak Panir

Home made cheese cooked in a smooth creamy spinach sauce. \$26.00

Panir Masala

Home made cheese cooked with tomatoes, peas, onions, fresh coriander leaves and fresh cream. \$26.00

Vegetable Korma

Cauliflower, peas, potato, carrot, beans and capsicum cooked in a creamy sauce. \$26.00

Potatoes and Peas (Vegan)

Potatoes, pea, onion, tomato and fresh coriander cooked in a touch of spices. \$26.00

Pumpkin and Coconut (Vegan)

Finely chopped pumpkin cooked with a dash of spices and shredded coconut. \$26.00

Side Dishes

Dhal

Yellow split pea cooked with tomato, onion and fresh coriander leaves. \$13.00

Banana and Coconut

For those who like to sweeten their curry. \$7.00

Tomato and Onion

A contrasting flavour and texture. \$7.50

Curried Bean and Tomato

Sliced beans, tomato and onions, cooked slowly at a low temperature with a hint of spices. \$17.00

Pumpkin and Coconut (Vegan)

Finely chopped pumpkin cooked with a dash of spices and shredded coconut. \$16.00

Raita

Grated cucumber in spiced yoghurt. Ideal for cooling the palate. \$7.00

Chutney

Mango chutney \$5.50
Lime Pickle \$5.50

Rice

Steamed rice per serve \$4.00
Saffron rice per serve \$4.00

Breads

Roti

Wholemeal pan fried bread. 1 for \$3.30(G)

Garlic Paratha

Wholemeal pan fried bread with garlic. 1 for \$3.50(G)

Pappadum

Deep fried crispy bread. 4 for \$4.00

Drinks

1.25 L Bottles

Coke \$6.00
Lift \$6.00

300 ml Bottles/ Cans

Fanta/ Coke/ Lift \$3.50
Mineral Water \$3.50
Soda Water \$3.50
Lemonade \$3.50

Desserts

Lassi

Cool Indian yoghurt drink (Mango flavour). \$5.00

Gulab Jamun

Light Indian dumplings served with sugar syrup. \$10.00(G)

Kulfi

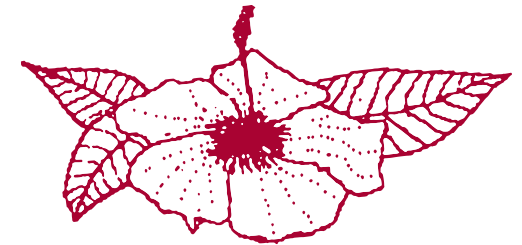
Home made Indian Icecream with mango and almonds. \$10.00

Please note: Curries should be ordered either mild, medium or hot.

(G) Contains Gluten



Fiji Indian Restaurant Take Away Menu



Phone: 6286 1964

Pearce Shopping Centre, Pearce
Cnr. Macfarland & Hodgson Cres.

www.ramas.com.au

B.Y.O. (Alcohol Only)

TRADING HOURS
OPEN TUESDAY TO SATURDAY
FROM 5:00pm

FREE DELIVERY TO YOUR HOME
in Woden / Weston Creek / Tuggeranong*
for food orders greater than \$60.00

*A \$12.00 surcharge applies for Macarthur, Gilmore, Richardson, Chisholm, Calwell, Theodore, Gordon, Bonython, Conder, Banks, Isabella Plains.

All Prices are GST inclusive
Prices are subject to change without prior notice

Appetizers

Beef Samosas

Ground beef and garden peas mildly spiced, encased in a home made pastry, then deep fried.
2 pieces per serve \$14.50(G)

Vegetable Samosas (Vegan)

Potatoes and Peas mildly spiced encased in a home made pastry and deep fried.
2 pieces per serve \$14.50(G)

Vegetable Pakoras (Vegan)

Portions of cauliflower, potatoes, eggplant, onion rings and capsicum dipped in Lentil flour and deep fried.
6 pieces per serve \$14.50(G/F)

Fish Pakoras

Portions of boneless fish, marinated in garlic, tumeric and lemon juice, then dipped in Lentil flour and deep fried.
4 pieces per serve \$16.00 (G/F)

Prawn Pakoras

Prawns, dipped in Lentil flour and deep fried.
4 pieces per serve \$17.00 (G/F)

Bhajia (Vegan)

Shredded spinach, garlic, onion and ground lentils shaped into patties, then deep fried.
3 pieces per serve \$14.50 (G/F)

Bhara (Vegan)

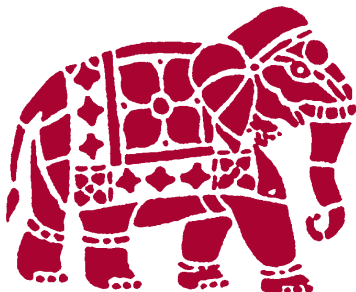
Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves shaped into patties, then deep fried.
3 pieces per serve \$14.50 (G/F)

Roti Parcels (Vegan on request)

- Cooked pumpkin and coconut wrapped inside a pan fried roti bread \$9.00(G)
- Cooked potato and peas wrapped inside a pan fried roti bread \$9.00(G)

Dhal Soup (Vegan)

Yellow split peas cooked with tomatoes, onions and fresh coriander.
Served with Roti bread. \$14.50(G)



(G) Contains Gluten, (G/F) Gluten Free

Main Dishes

Beef

Beef Bombay

Cubes of beef cooked with fresh spices, coconut milk and shredded coconut. \$29.00

Beef Vindaloo

Cubes of beef cooked with fresh spices, vinegar, paprika, fresh coriander leaves and vindaloo sauce. (Spicy) \$29.00

Beef Rogenjosh

Cubes of beef cooked with fresh spices and finished with onions and blanched almonds. \$29.00

Beef Kofta

Ground meat balls cooked in a rich creamy sauce and topped with blanched almonds. (contains eggs) \$29.00

Beef Dhansak

Cubes of beef cooked with fresh spices, fresh coriander leaves and lentils in a thick but not too rich sauce. \$29.00

Beef Madras

Cubes of beef cooked with fresh spices and fresh coriander leaves. (Dry dish) \$29.00

Lamb

Lamb Bombay

Cubes of lamb cooked with fresh spices, coconut milk and shredded coconut. \$31.00

Lamb Vindaloo

Cubes of lamb cooked with fresh spices, vinegar, paprika, fresh coriander leaves and vindaloo sauce. (Spicy) \$31.00

Lamb Rogenjosh

Cubes of lamb cooked with fresh spices and finished with onions and blanched almonds. \$31.00

Lamb Saag

Cubes of lamb cooked with fresh spices, spinach and coconut milk. \$31.00

Lamb Aloo Gosh

Cubes of lamb cooked with potatoes, fresh spices, fresh coriander leaves and coconut milk. \$31.00

Lamb Madras

Cubes of lamb cooked with fresh spices and fresh coriander leaves. (Dry dish) \$31.00

Lamb Korma

Cubes of lamb cooked with fresh spices and a rich creamy sauce. \$31.00

Please note: Curries should be ordered either mild, medium, or hot.

Main Dishes

Specialties

Aamm Chicken (Mango Chicken)

Boneless chicken pieces cooked with fresh spices and sweet mango sauce. \$29.00

Chicken Dhai Wala

Boneless chicken pieces cooked with fresh spices and homemade yoghurt. \$29.00

Potato and Egg Curry

Hard boiled eggs cooked with potatoes, fresh coriander leaves and coconut milk. \$26.00

Fijian Pork Curry

Cubes of pork cooked with fresh spices, capsicum, onion and fresh coriander leaves. (Spicy/Hot) \$30.00

Goat Curry

Pieces of meat on the bone, cooked with fresh spices and coriander leaves. (Spicy/Hot) \$30.00

Chicken

Chicken Bombay

Boneless Chicken pieces cooked with fresh spices, and coconut milk. \$29.00

Chicken Vindaloo

Boneless Chicken pieces cooked with fresh spices, vinegar, paprika, vindaloo sauce and fresh coriander leaves. (Spicy) \$29.00

Chicken Korma

Boneless Chicken pieces cooked with fresh spices and a rich creamy sauce. \$29.00

Seafood

Prawn Masala

Prawns cooked with onion, garlic, tomato, spices and fresh coriander leaves. (tomato based sauce) \$30.00

Jhinga Nariel

Prawns cooked with onions, garlic, tomato, spices, fresh coriander leaves and coconut milk. \$30.00

Prawn Saabji

Prawns cooked with onion, garlic, tomato, spices, spinach and coconut milk \$30.00

Fish Nariel

Boneless fillets of ling marinated in lemon juice, tumeric, and garlic, then simmered in spices and coconut milk. \$30.00

Madras Fish Curry

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and then simmered in spices (tomato based sauce) \$30.00

Please note: Curries should be ordered either mild, medium, or hot.