

# Welcome to Ramas Fiji Indian Restaurant

We are open for dinner  
Tuesday to Saturday  
from 5:30 pm

Phone: (02) 6286 1964  
[www.ramas.com.au](http://www.ramas.com.au)

Ramas is BYO  
for any alcohol

Soft drinks and other  
non-alcoholic drinks  
are available for purchase

All prices are GST inclusive

Price 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 (G) \$17.00

### **Vegetable Samosas (Vegan)**

Potatoes and Peas mildly spiced, encased in a home made pastry and deep fried.

2 pieces per serve (G) \$17.00

### **Vegetable Pakoras (Vegan)**

Portions of cauliflower, potato, eggplant, onion rings and capsicum dipped in Lentil flour and deep fried.

6 pieces per serve (G/F) \$17.00

### **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 (G/F) \$17.00

### **Prawn Pakoras**

Prawns, dipped in Lentil flour and deep fried.

4 pieces per serve (G/F) \$19.00

### **Bhajia (Vegan)**

Shredded spinach, garlic, onion and ground lentils shaped into patties, then deep fried.

3 pieces per serve (G/F) \$17.00

### **Bhara (Vegan)**

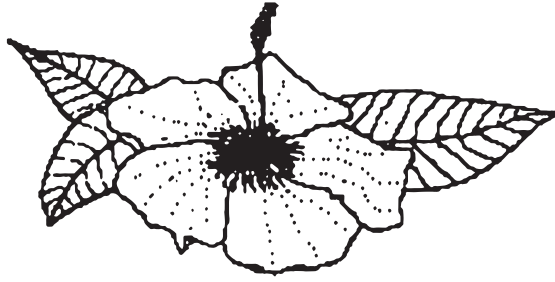
Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves, shaped into patties, then deep fried.

3 pieces per serve (G/F) \$17.00

### **Dhal Soup (Vegan)**

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

\$16.00



## Appetizers

### Mixed Entree

Vegetable Samosas (2 of) (G)		
Fish Pakoras (2 of)		
Bhajia (2 of)	serves 2	\$34.00

### Roti Parcels

- Cooked pumpkin and coconut wrapped inside a pan fried roti.(G)	\$12.00
- Cooked potato and peas wrapped inside a pan fried roti.(G)	\$12.00

## Breads

### Roti

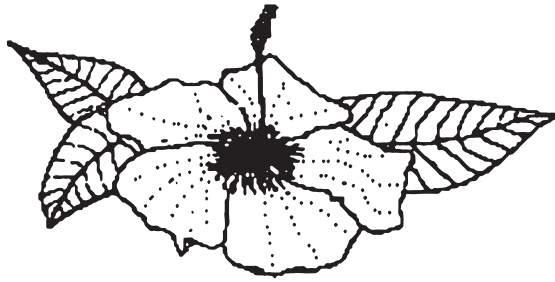
Wholemeal pan fried bread (G)	1 for \$3.30
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### Garlic Paratha

Wholemeal pan fried bread with garlic (G)	\$3.50
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### Pappadum

Deep fried crispy bread	4 for \$4.00
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## Lamb

### Lamb Bombay

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

\$33.00

### Lamb Vindaloo

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

\$33.00

### Lamb Rogenjosh

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

\$33.00

### Lamb Saag

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

\$33.00

### Lamb Aloo Gosh

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

\$33.00

### Lamb Madras

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

\$33.00

### Lamb Korma

Cubes of lamb cooked with fresh spices in a rich creamy sauce.

\$33.00

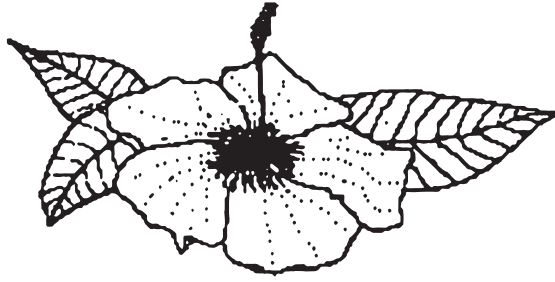
Curries should be ordered either mild, medium or hot.

Mild (no chili) - for novice curry eaters.

Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$4.00 per person.



## Beef

### **Beef Bombay**

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

\$31.00

### **Beef Vindaloo**

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

\$31.00

### **Beef Rogenjosh**

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

\$31.00

### **Beef Kofta**

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

\$31.00

### **Beef Dhansak**

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

\$31.00

### **Beef Madras**

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

\$31.00

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Hot - for seasoned curry eaters.

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## Chicken

### Chicken Bombay

Boneless Chicken pieces cooked with fresh spices, and coconut milk. \$31.00

### Chicken Vindaloo

Boneless Chicken pieces cooked with fresh spices, vinegar, paprika, vindaloo sauce and fresh coriander leaves. (Spicy) \$31.00

### Chicken Korma

Boneless Chicken pieces cooked with fresh spices and a rich creamy sauce. \$31.00

## Seafood

### Prawn Masala

Prawns cooked with onion, garlic, tomato, spices and fresh coriander leaves. (tomato based sauce) \$32.00

### Fhinga Nariel

Prawns cooked with onions, garlic, tomato, spices, fresh coriander leaves and coconut milk. \$32.00

### Prawn Saabji

Prawns cooked with onion, garlic, tomato, spices, spinach and coconut milk. \$32.00

### Fish Nariel

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in spices and coconut milk. \$32.00

### Madras Fish Curry

Boneless fillets of ling marinated in lemon juice, tumeric, garlic and simmered in spices (tomato based sauce) \$32.00

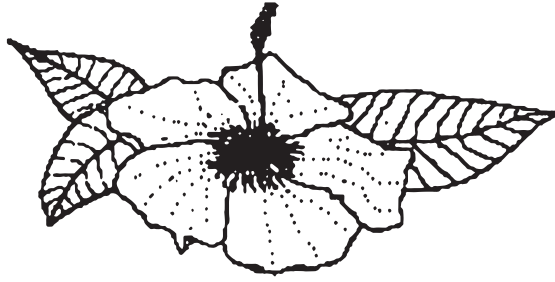
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Hot - for seasoned curry eaters.

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## Specialties

### **Aamm Chicken (Mango Chicken)**

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

\$31.00

### **Chicken Dhai Wala**

Boneless chicken pieces cooked with fresh spices and home made yoghurt.

\$31.00

### **Potato and Egg Curry**

Hard boiled eggs (3) cooked with potatoes, fresh coriander leaves and coconut milk.

\$28.00

### **Fijian Pork Curry**

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

\$32.00

### **Goat Curry**

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

\$32.00

Curries should be ordered either mild, medium or hot.

Mild (no chili) - for novice curry eaters.

Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$4.00 per person.

## Vegetarian

### **Vegetable Bombay (Vegan)**

Potato, beans, carrots, peas and cauliflower, cooked in coconut milk. \$28.00

### **Vegetable Kofta**

Balls of cauliflower, carrot, peas and ground lentils, deep fried, then simmered in a creamy sauce.  
(contains eggs) (G) \$28.00

### **Dhal (Vegan)**

Yellow split peas cooked with fresh tomato, onion and coriander leaves. \$26.00

### **Palak Panir**

Home made cheese cooked in a smooth spinach sauce. \$28.00

### **Panir Masala**

Home made cheese cooked with tomato, peas, onions, fresh coriander leaves and fresh cream. \$28.00

### **Vegetable Korma**

Cauliflower, peas, potatoes, carrot, beans and capsicum cooked in creamy sauce. \$28.00

### **Potatoes and Peas (Vegan)**

Potatoes, pea, onion, tomato and fresh coriander cooked in a touch of spices. \$28.00

### **Pumpkin and Coconut (Vegan)**

Finely chopped pumpkin, cooked with a dash of spices, and shredded coconut. \$28.00

### **Potatoe Saag (Vegan)**

Potatoes and spinach cooked in mild spices and coconut milk. \$28.00

### **Curried Bean and Tomato (Vegan upon request)**

Sliced beans, chopped tomatoes and onions cooked slowly at low temperature, with a hint of spices. \$28.00

Curries should be ordered either mild, medium or hot.

Mild (no chili) - for novice curry eaters.

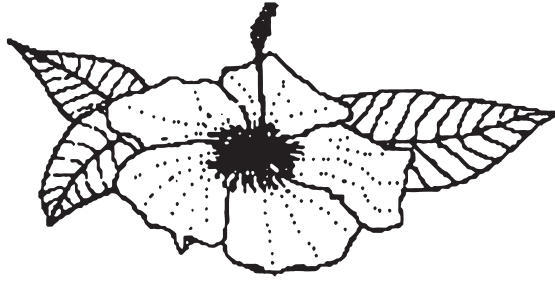
Medium - for regular curry eaters.

Hot - for seasoned curry eaters.

All curries are served with unlimited rice at a charge of \$4.00 per person.

(G) Contains Gluten





## Side Dishes

### Dhal (Vegan)

Yellow split peas. A great accompaniment for rice. \$13.00

### Banana and Coconut (Vegan)

For those who like to sweeten their curry. \$7.50

### Tomato and Onion (Vegan)

A contrasting flavour and texture. \$7.50

### Curried Bean and Tomato (Vegan upon request)

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

### Raita

Grated cucumber in spiced yoghurt. Ideal for cooling the palate. \$7.50

### Pumpkin and Coconut (Vegan)

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

### Condiments:

Lime Pickles \$5.50

Mango Chutney \$5.50

## Drinks

### Tea

- Jasmine	\$4.50
- Darjeeling	\$4.50
- Earl Grey	\$4.50
- Lemon Scented	\$4.50
- English Breakfast	\$4.50
- Peppermint	\$4.50
- Camomille	\$4.50
- Green Tea	\$4.50

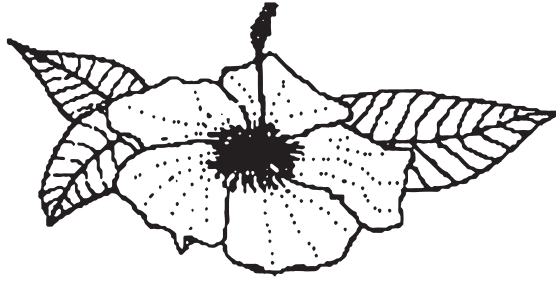
Coffee	\$4.50
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Hot Chocolate	
With marshmallows	\$5.50

Lassi	
Cool Indian yoghurt drink. (Mango flavour)	\$6.00

Juice	
- Orange Juice	\$5.00
- Apple Juice	\$5.00
- Pineapple Juice	\$5.00
- Iced Coconut Juice	\$6.00

Soft Drinks	
- Schweppes Lime Jucie Cordial	\$5.00
- Giner Ale	\$5.00
- Coke, Fanta, Sprite	\$4.50
- Coke Zero	\$4.50
- Lemon Squash	\$4.50
- Mineral Water	\$5.00
- Tonic Water	\$5.00
- Soda Water	\$5.00
- Lemon, Lime and Bitters	\$5.00
- Iced tea - (Lemon, Peach or Mango)	\$6.00



## Dessert

### *Gulab Jamun*

Light Indian Dumplings served with home made sugar syrup and ice cream. (G)

\$14.00

### *Kulfi*

Home made ice cream with mango and almonds. (G/F)

\$14.00

### *Ice cream*

\* Mango (Gluten free / Dairy free)

\$14.00

\* Coconut (Gluten free)

\$14.00

\* Kahlua

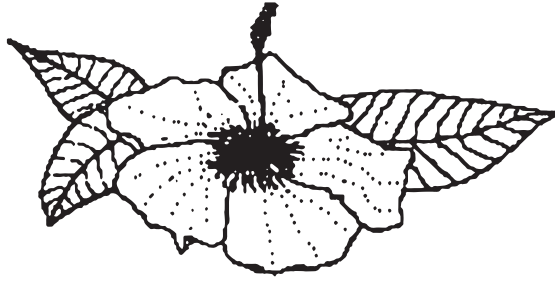
\$14.00

\* Baileys

\$14.00

Plain Ice-cream with topping  
(Chocolate, Caramel or Strawberry)

\$10.00



## Banquets

(Minimum of 4 people)

### "Solovi Special"

#### *Entree:*

Pappadums  
Roti Parcel (G)  
Bhajia

#### *Main Meals:*

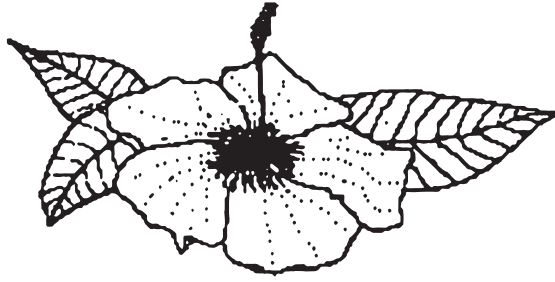
Beef Vindaloo  
Chicken Korma  
Vegetable Bombay  
Dhal (Lentils)

#### *Side Dishes:*

Rice  
Raïta

\$45.00 per person (Inc. GST)

(G) Contains Gluten



## Banquets

(Minimum of 4 people)

### "Rama's Delight"

#### Entree:

Pappadums  
Samosas (G)  
Bhajia

#### Main Meals:

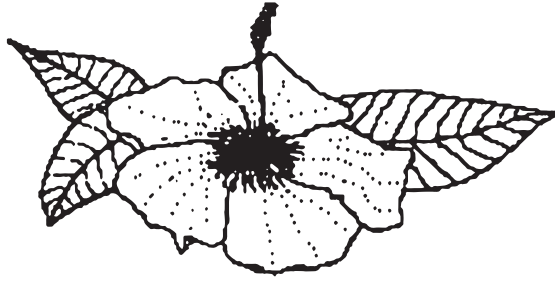
Beef Saag  
Beef Vindaloo  
Chicken Korma  
Vegetable Bombay  
Rice

#### Side Dishes:

Raita  
Roti (Bread) (G)

\$50.00 per person (Inc. GST)

(G) Contains Gluten



## Banquets

(Minimum of 4 people)

### "Daya's Deluxe"

#### Entree:

Pappadums  
Samosas (G)  
Roti Parcel (G)  
Bhajia

#### Main Meals:

Lamb Saag  
Beef Vindaloo  
Chicken Korma  
Vegetable Bombay  
Rice

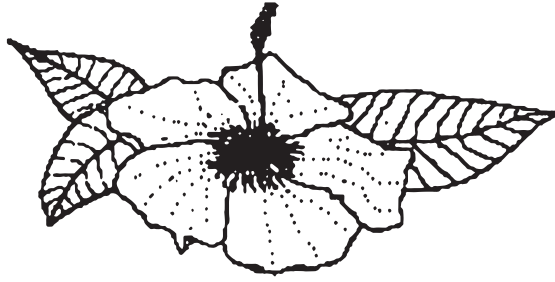
#### Side Dishes:

Raita  
Roti (Bread) (G)

### Tea or Coffee

\$55.00 per person (Inc. GST)

(G) Contains Gluten



## Banquets

(Minimum of 4 people)

### "Ram's Supreme"

#### Entree:

Pappadums

Mixed entree

(Chef's or your choice of 3 different entrees)

#### Main Meals:

Lamb Saag

Beef Vindaloo

Chicken Korma

Vegetable Bombay

Rice

#### Side Dishes:

Banana and Coconut or Tomato and Onion

Raita

Roti (Bread) (G)

#### Tea or Coffee

Dessert (Choice of any)

\$60.00 per person (Inc. GST)

(G) Contains Gluten