

Starters

Vegetable Samosa (2pcs) \$5.50

Crusty pastry filled with spiced potatoes, peas and fresh herbs, deep fried.

Potato Bondas (2pcs) \$4.50

Sautéed potatoes shaped into balls, coated lightly with spiced gramflour batter & crisp fried.

Mix-Vegetable Pakoras (4pcs) \$6.00

Chopped vegetables mixed into thick spiced chickpea flour batter, deep fried small patties.

Vegetable and Cheese Croquettes (2 pcs) \$6.00

Mixed vegetables, cottage cheese and cashew blended with nutmeg, cumin and deep fried.

Vegetarian Combination Plate (for 2) \$12.00

Platter of pakoras, samosas and bondas, served with minted yoghurt.

Garlic and Chilli Octopus \$7.50

Baby octopus tossed in garlic butter with lemon, tomato puree, hot spices and white wine.

Tandoori Chicken Tikka (2pcs) \$7.50

Boneless tender chicken marinated overnight in spiced yoghurt and chargrilled in the tandoor.

Lamb Seekh Kebab (2pcs) \$7.00

Leg of lamb minced, spiced with mint & exotic garam masala skewered & grilled in the tandoor.

Tandoori Sizzler (for 2) \$13.50

Combination of chicken tikka and lamb seekh kebab on a hot sizzler with sauteed onion.

Vegetarian Dishes

Dal Makhni (med) \$9.50

Slow fire cooked lentils, tempered with butter onion and tomato tarka.

Channa-Masala (med) \$11.50

Chickpeas, simmered in hot chilli masala garnished with onion and potatoes.

Jeera Gobi Aloo (med) \$11.50

Cauliflower buds and potatoes pan roasted in butter, flavoured with cumin & turmeric.

Navratan Korma (mild) \$12.00

Seasonal vegetables cooked crisp in almond and cashew gravy.

Sabzi Jalfrezi (med) \$12.00

Seasonal vegetables tossed in garlic and spicy sauce with crushed tomatoes.

Aloo Mutter Mushroom (med) \$12.00

Fresh mushrooms, green peas and potatoes simmered in a cinnamon flavoured gravy.

Vegetable Malai Kofta (3pcs) (med) \$12.50

Cottage cheese & seasonal vegetable balls, seasoned mildly & simmered in rich gravy.

Palak Paneer (med) \$13.50

Homemade cottage cheese blended in spinach puree with ginger and onion tomato masala.

Pistachio Paneer (mild) \$15.00

Homemade cottage cheese blended with ground pistachio nuts in a rich creamy sauce spiced with cumin, cloves, cardamom, cinnamon and pepper.

Lamb Dishes

Korma (mild) \$15.50

Prepared with almond & cashew gravy, with a touch of aromatic spices and cream.

Roganjosh (med) \$14.50

Slow cooked tomato and garlic based gravy flavoured with exotic spices, cinnamon and cloves.

Saagwala (med) \$15.50

Fresh leafy spinach sautéed in butter with ginger, garlic, coriander & blended into tender lamb curry.

Bhuna (med) \$14.50

Boneless lamb simmered in thick onion and ginger gravy and crushed peppercorns.

Vindaloo (hot) \$15.50

Pot roasted lamb with combination of spices in a tangy sauce with cubes of roast potatoes.

Chicken Dishes

Mango Chicken (mild) \$15.50

Boneless chicken cooked in sweet & peppery mango sauce & coconut cream.

Chicken Tikka Masala (med) \$15.50

Succulent pieces of chicken tikka pan roasted with onion, capsicum and tomato in a creamy sauce.

Butter Chicken (mild) \$15.00

Chicken tikka pieces cooked in creamy tomato flavoured sweet sauce.

Methi Chicken Curry (med) \$15.00

Tender chicken pieces in a spicy fenugreek sauce with ginger, tomatoes and green chilli.

Holy Cow Chooza (med) \$16.00

Tender boneless chicken marinated in French brandy, fennel flavoured buttermilk, smoke grilled and finished in a peppery sauce with nutmeg.

Fish Dishes

Methi Fish (med) \$14.50

Pan fried fillets in lemon butter masked with coconut gravy with fenugreek, onion and tomato.

Fish Paradise (mild) \$15.00

Fillets poached in wine with bay leaves masked with creamy tomato sauce and fresh mushroom.

Goan Fish Curry (med-hot) \$14.50

Coconut based gravy with mustard, lemon & sharp hot spices.

Punjabi Fish Masala (med) \$14.50

Marinated overnight in spiced buttermilk & wok fried with onions, tomato, garlic and coriander.

Fish Narial (med) \$15.50

Fish marinated with spices lemon-rind and poached in white rum with coconut gravy and potatoes.

Fish Patiala (med) \$15.50

Fish marinated in ginger and garlic extract. Pan fried in lemon butter and in an onion and tomato gravy.

Goat Dishes

Goat Masala (med) \$14.00

Tender goat meat on the bone simmered in spicy thick gravy with onion, tomato, ginger, garlic and Hungarian paprika.

Goat Madras (med-hot) \$14.50

Tender goat meat on the bone simmered in spicy curry flavoured with mustard, curry leaves and coconut milk.

House Specials

Pistachio Chicken (mild) \$16.50

Very special dish from North India popular during the era of the Mughul Empire. This delicacy has ground pistachio nuts in a rich creamy sauce spiced with cumin, cloves, cardamom, cinnamon and pepper.

Smoked Eggplant Bharta (med) \$15.00

Baby eggplants smoke roasted in a tandoori oven, scrambled with onions, ginger, tomatoes and special herbs and garnished with fresh coriander.

Khatta Meetha King Prawns (shell-on) (med) \$16.50

Marinated in ginger, wine and lime extract, fire tossed with wok fried seasonal greens topped with a hint of sweetened coconut.

Tandoori Breads/Rice

Wholemeal Atta Roti \$2.00

Butter Naan \$2.50

Garlic Naan \$3.00

Peshwari Sweet Naan \$4.00

Onion, Mushroom & Cheese Naan \$4.00

Chicken & Cheese Naan \$5.00

Steamed Basmati Rice Small \$2.50

Large \$3.50

Mushroom and Pea Pulao \$7.00

Fried rice with fresh sliced mushroom and green peas.

Biryani (med) \$14.50

Your choice of chicken, lamb or goat in a wonderfully fragrant & rich rice preparation with a combination of spices.

Side orders

Pappadum

Mango Chutney

Hot Mixed Pickle

Cucumber Raita

Onion Tomato Salad

Mint Chutney each \$2.50

Platter of any four \$8.00

Holy Cow is also a fantastic venue to host a party, office function or family get together.

Call us on: (02) 9698 9199

Holy Cow

TAKE AWAY MENU

456 CLEVELAND STREET
SURRY HILLS



PICK UP ONLY (NO DELIVERY)

Early Bird Take Away Discount

(Available 5.00pm – 6.30pm)

15% Discount

(Minimum Order \$20)

Dinner (Tue–Sun): 5.00pm – 10.30pm

(02) 9698 9199

www.holycowfood.com

FULLY LICENSED

BYO WINE ONLY

NO CORKAGE