



Biryani (Veg,Chicken,Lamb)	15.00/16.00
Your selection of veg or meat in a full bodied spiced rice dish with flavours of cumin, clove, cardamom and saffron.	
Veg & Peas Pulao	8.00
Mixed veg/peas tossed through basmati rice flavoured with saffron and cumin.	
Coconut Rice	5.00
Basmati rice cooked with toasted mustard seeds and coconut cream.	
Jeera Rice	4.00
Cumin seeds sauteed in butter tossed through basmati rice.	
Saffron Rice	4.00
Basmati rice tossed with cumin and saffron flavouring.	
Plain Basmati Rice	2.50
Freshly steamed basmati rice.	



Tandoori Roti	3.00
Unleavened wheat flour rolled & cooked in tandoor.	
Plain Naan	3.00
Refined plain flour bread with butter.	
Plain Paratha	4.00
A soft and multilayered short Indian flat bread.	
Garlic Naan	4.00
Plain flour bread with garlic flavouring.	
Cheese Naan	5.00
Plain flour bread stuffed with mozzarella cheese.	
Cheese & Garlic or Cheese & Spinach Naan	5.50
Plain flour stuffed with mozzarella cheese & topped with garlic or baby spinach.	
Kulcha-Paneer/Masala/Onion	5.50
Naan bread filled with cottage cheese lightly spiced/mixed veg/chopped red onions.	
Sweet Naan	6.00
Naan bread filled with nuts and dry fruit.	
Keema Naan	6.00
Naan bread filled with cooked lamb mince.	



Chilli Paneer(dry/gravy)	16.00
Housemade paneer sauteed with diced onions and capsicum in a soy sauce.	
Veg/Gobi Manchurian (dry/gravy)	15.00
Mixed veg or cauliflower in an Indian Chinese fusion pakoras cooked in soy sauce and lemon juice.	
Chilli Chicken (dry/gravy)	17.00
Succulent pieces of chicken fillet cooked with chunks of onion and capsicum in a chilli paste sauce.	
Fried Rice- Veg/Chicken	10.00/12.00
Condiments	
Tamarind/Mint Chutney/Mixed Pickle	2.00
Raita-Plain/Cucumber	4.00
Salad-Mixed Green/Cucumber/Onion	4.00
Desserts	
Gulab Jamun(2 pieces)	3.00
Milk dumplings cooked in a light sugar syrup.	
Drinks	
375ml Can/1.25 litre bottle	2.50/4.50

See our Website for our
Lunch Special (11:30 - 2:30)
We have a rear car park



We also do catering for birthday parties or private functions



Takeaway Menu
We have a rear car park

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www.joyindiancuisine.com.au



Trading hours

Lunch: Mon-Fri 10.30am-2.30pm | Dinner: Mon-Fri 4.30pm-9.30pm
Sat-Sun 3.00pm-9.30pm



- Onion Bhaji (4 pieces) 5.00**
Sliced onions mixed with chickpea flour then deepfried.
- Vegetable Samosa (2 pieces) 5.00**
Cashew nuts, potatoes and peas seasoned with spices wrapped in a crisp pastry.
- Lamb Samosa (2 pieces) 7.00**
Lamb mince sauteed in ginger and garlic combined with lightly spiced tableland potatoes enclosed in a light pastry.
- Lamb Sheek Kebab (8 pieces) 10.00**
Lamb mince gently spiced with cumin, hand rolled then skewered & grilled in tandoor.
- Tandoori Chicken (4 pieces or 8 pieces) 10.00/18.00**
Chicken on the bone marinated in a mouth watering blend of spices with yoghurt and roasted in the tandoor oven.
- Chicken Tikka (8 peices) 10.00**
Diced chicken fillet marinated in ginger, garlic, immersed overnight in yoghurt and baked in the tandoor.
- Fish Amristri/ Fish Tikka (8 pieces) 10.00/13.00**
Fresh fish fillet marinated with mixed indian spices then deep fried or roasted in tandoor.
- Pappadums (roasted/fried) (4pieces) 2.00/3.00**

Taste of India 10.00

Samosa, Onion Bhaji, Lamb Sheek Kebab, Chicken Tikka, house made tamarind and mint chutney, pappadam.



- Anitas Fish Curry (gf/df) 18.50**
A southern Indian favourite fillet of fish in a wonderful southern sauce with fresh coriander leaves.
- Garlic Prawns (gf/df) 19.50**
Tender prawns in a rich onion & garlic sauce with green herbs.
- Fish Masala/Prawn Masala (gf/df) 18.50/19.50**
Fish or Prawn sauteed with freshly chopped tomato and onion masala finished with fresh coriander and ginger.
- Fish Malabari/Prawn Malabari (gf/df) 18.90/19.50**
Fish or Prawn cooked with mustard seeds & coconut cream, South Indian style served with coriander.



Can be served Mild, Med, Hot or Extra Hot
Rice comes with the main course except for
Chefs Recommendations.

Gf = Gluten Free Df = Dairy Free

- Madras (Chicken, Lamb, Beef) (gf/df) 16.50**
Your selection of succulent meat in a southern sauce with a delicate blend of authentic spices and coconut.
- Kadai (Chicken, Lamb, Beef) (gf/df) 16.50**
You preferred tender meat tossed with tandoori roasted garlic, fresh tomato, onion and capsicum with coriander.
- Vindaloo (Chicken, Lamb, Beef) (gf/df) 16.50**
Our much loved dish with the meat of your choice with potatoes cooked in a coconut & tomato based sauce.
- Malabari (Chicken, Lamb, Beef) (gf/df) 16.50**
A slice of southern India. Your selection of meat simmered in a sauce of coconut cream, mustard seeds & coriander.
- Rogan Josh (Chicken, Lamb, Beef) (gf/df) 16.50**
Your choice of succulent meat slowly braised in a tomato and onion based sauce with fresh ginger and coriander.
- Saagwala (Chicken, Lamb, Beef) (gf) 16.50**
Your preferred meat in a lavish sauce of spinach with garam masala and finished with fresh ginger and cream.
- Korma (Chicken, Lamb, Beef) (gf) 16.50**
Your choice of meat in a rich creamy cashew gravy. Served with cream and coriander leaves.
- Butter Chicken (gf) 16.50**
Chicken tikka folded through a creamy tomato sauce enriched with cashew nut paste and sundried fenugreek leaves.
- Chicken Tikka Masala (gf) 16.50**
Pieces of chicken tikka, sautéed with fresh tomatoes, onion, capsicum finished with fresh coriander & ginger.
- Chicken Lababdar (gf/df) 16.50**
Pieces of diced chicken cooked in freshly chopped onions, tomatoes, ginger & coriander.



- Mutter: (Paneer, Aloo, Mushroom) (gf/df) 15.50**
Your pick, paneer, potato or mushroom cooked with peas in a onion, tomato sauce and fresh coriander ginger.
- Kadai: (Mixed veg, Paneer, Mushroom) (gf/df) 15.50**
Your selection of paneer, veg or mushroom cooked with pieces of fresh tomatoes, onion and capsicum.
- Paneer (Makhani, Shai) (gf) 15.50**
Cottage cheese cooked in a tomato and creamy cashew nut sauce, finished with coriander & cream.
- Paneer Lababdar (gf) 15.50**
Cubes of cottage cheese cooked in a fresh onion & tomato gravy. Garnished with ginger & coriander.
- Aloo Gobi (gf/df) 15.50**
Tableland potatoes, cauliflower and chunks of tomatoes flavoured with turmeric and coriander.
- Palak Paneer (gf) 15.50**
Ground spinach cooked with fresh ginger, garlic and cottage cheese, garnished with cream.
- Veg Korma (gf) Veg Curry (gf/df) 15.50**
Mixed vegetables tossed in spiced butter/veg oil and cooked in a homemade cashew nut sauce.
- Dal Makhani (gf) 15.50**
Black lentils slowly cooked overnight into a thick consistency. Served with coriander & cream.
- Jeera Aloo (gf/df) 15.50**
Tablelands potatoes sauteed with toasted cumin seeds and fresh tomato finished with coriander leaves.
- Masala (Chana, Mushroom, Gobi) (gf/df) 15.50**
Your selection from above cooked with fresh onions, tomato gravy and ginger, coriander Indian spices.
- Dal Tadkewail (gf/df) 15.50**
Mixed yellow lentils flavour with fried ginger, garlic & fresh coriander.
- Baigan Adrekhe (gf/df) 15.50**
A ginged flavoured preparation of roasted eggplant.
- Malai Kofta (gf) 15.50**
Dumpling potatoes mixed with cottage cheese and dry fruit cooked with creamy cashew gravy.