



LABABDAR

Nepalese & Indian Restaurant



www.lababdar.com.au



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ENTRÉE (VEG)

Palak Patta Chaat Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauce	\$17.90
Paneer Pakoda Cottage cheese cubes coated in a homemade batter, then deep fried - served with a date & tamarind chutney	\$17.90
Aloo Tikki Crispy spiced potato patties with chickpeas mint, date & besan vermicelli	\$16.90
Onion Bhaji Consisting of a small quantity of chopped onions that have been battered and deep-fried	\$15.90
Peanut Masala Spicy mixture of fresh onion, tomato, shallot, ginger, coriander, lemon juice, authentic Nepalese spices and vegetable oil	\$15.90
Chilli Paneer Crispy chilli paneer made by tossing fried paneer in sweet, sour and spicy chilli sauce	\$18.90
Tandoori Paneer Tikka Paneer cube & capsicum & onion cooked in tandoor	\$18.90
Pani Puri (10pcs) Crispy fried balls of plain flour filled with a mixture of mashed potatoes, black chickpeas and served with tangy water	\$16.90
Veg Platter for 2 Paneer Pakoda, Onion Bhaji, Aloo Tikki, Aloo Paratha	\$41.90

ENTRÉE (NON-VEG)

Tandoori Chicken Tandoor chicken marinated with garam masala , ginger, garlic, yogurt with fresh lemon	\$15.90 (half) \$25.90 (full)
Chicken Tikka Chicken thigh fillets marinated with yoghurt, lime pickle, ginger and fresh lime smoked in a tandoori oven	\$17.90
Kesari Chicken Tikka Chicken thigh fillets mix with saffron, shahi masala and yogurt smoked in the tandoori oven	\$17.90
Spicy Chilli Chicken Crispy chicken tossed in a spicy chilli sauce	\$19.90
Lamb Chops Lamb cutlets marinated with spice, ginger and garlic, and cooked to perfection in the tandoor	(2pcs) \$16.90 (4pcs) \$31.90
Sekuwa Diced baby lamb, marinated in Nepalese spices, ginger and garlic, and cooked in the tandoor	\$18.90
Spicy Chilli Fish Pan fried fish mixed with spicy chilli sauce	\$19.90
Patiala Seekh Kebab Skewered lamb mince, glazed with coriander, mint, green chilli, then cooked in the tandoor and served with mint chutney	\$17.90
Fish Amritsari Fish marinated in medium-spicy batter, then fried till crispy - a famous dish from the streets of Amritsar	\$19.90
Spicy Chilli Prawn Pan fried prawns mixed with spicy chilli sauce	\$20.90
Tandoori Salmon Salmon cooked in Tandoori	\$25.90
Platters for 2 Chicken Tikka, Seekh Kebab, Fish Amritsari, Sekuwa	\$47.90
Platters for 4 Chicken Tikka, Kesari Tikka, Fish Amritsari, Lamb Chop	\$110.90

DOSA

(Until 3pm)

Plain Dosa

Light & crisp rice flour pancake served with sambhar

\$17.90

Masala Dosa

Light and crisp rice flour pancake served with sambar and onion chutney with a filling of spiced potato & onion

\$19.90

Keema Dosa

Light and crisp rice flour pancakes served with sambar and onion chutney with a filling of pounded lamb and cheese

\$22.90

Rawa Dosa

Light & crisp semolina pancake served with sambhar & with a filling of spicy potato & onions

\$24.90

Chicken & Cheese

Light & crisp rice flour pancake served with sambhar & with a filling of chicken and cheese

\$24.90

CHOWMEIN

Noodles with mixed vegetables and special homemade sauce

Vegetables \$20.90 | Chicken and Egg \$20.90 | Lamb \$20.90 | Mixed (Veg, Chicken and Egg) \$21.90

MOMO

(Nepalese Dumpling) 10PCS

Steam Momo (Veg or Chicken)

\$17.90

Spicy Momo (Steamed) (Veg or Chicken)

\$18.90

Fried Momo (Deep fried) (Veg or Chicken)

\$18.90

Kothey Momo (Slightly Pan fried) (Chicken or Veg)

\$18.90

Sandheko Momo

Marination of diced onion, tomato & herbs - Chicken or Veg

\$19.90

Jhol (Soup) Momo

Momo in fresh tomato soup - Chicken or Veg

\$20.90

Kathmandu Momo

Momo served in cool soup - Chicken or Veg

\$20.90

Momo Platter:

Combinations of 28 pcs Momos - Steamed, fried and Kothey - Chicken or Veg

\$55.90

◀ VEG MAINS ▶

Paneer Lababdar	\$20.90
Our signature dish - cubes of cottage cheese cooked in the Chef's special velvety smooth gravy - a must try!	
Palak Paneer	\$20.90
Freshly blended spinach & paneer slowly cooked in aromatic spices	
Paneer Butter Masala	\$20.90
Cottage cheese cooked in herbs & spices with creamy tomato gravy	
Paneer Tikka Masala	\$20.90
Paneer simmered in chop masala, capsicum, spices & tomato gravy	
Veg Korma	\$19.90
Seasonal fresh vegetables cooked in cashew nut sauce with a touch of fresh cream	
Mix Veg Curry	\$18.90
Seasonal fresh vegetables cooked in tomato and onion sauce	
Malai Kofta	\$20.90
Mashed potatoes and cottage cheese dumplings, deep fried cooked in an cashew and tomato sauce with a touch of fresh cream	
Channa Masala	\$18.90
Chickpeas cooked with traditional herbs & spices	
Daal Makhani	\$19.90
Black lentils cooked over a slow fire, with spices, ginger and garlic	
Daal Tadka	\$18.90
A mix of yellow lentils cooked with cumin seeds, ginger and garlic, and fresh tomato sauce	
Aloo Gobi	\$18.90
Potato & cauliflower sauteed with onion & tomato gravy	
Aloo Bodi Tama	\$18.90
Combination of potato, black eyed beans, bamboo shoot in Nepalese traditional herbs & spices	
Patiala Aloo Baigan	\$18.90
Potato & egg plant cooked in a spicy tomato onion sauce	

NON VEG MAINS

Chicken Lababdar	\$23.90
Our signature dish - chicken tikka cooked in the Chef's special velvety smooth gravy - a must try!	
Butter Chicken	\$23.90
Chicken tikka cooked in rich creamy and red tomato sauce	
Chicken Tikka Masala	\$23.90
Chicken tikka cooked with capsicum and diced onions in a chop masala gravy	
Chicken Chettinad	\$23.90
South Indian style cooked with coconut cream & spicy sauce (Hot)	
Chicken Korma	\$23.90
Boneless diced chicken with almond & cashew paste, with a touch of fresh cream	
Chicken Saag	\$23.90
Chicken thigh fillets cooked in fresh garden spinach & herbs	
Mango Chicken	\$23.90
Chicken Cooked with mango pulp & coconut cream	
Chicken Madras	\$23.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli	
Chicken Vindaloo	\$23.90
Tender chicken cooked with tomato, onion gravy in rich hot vindaloo paste	
Lamb Rogan Josh	\$24.90
Tender meat cooked in Aromatic spices, onion & tomato	
Lamb Saag	\$24.90
Boneless lamb cooked in fresh garden spinach & herbs	
Lamb Korma	\$24.90
Boneless diced lamb with almond & cashew paste, with a touch of fresh cream	
Lamb Vindaloo	\$24.90
Tender lamb cooked with tomato, onion gravy in rich hot vindaloo paste	
Lamb Madras	\$24.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli	
Goat Curry	\$26.90
Baby diced goat on the bone, cooked North Indian style	
Tawa Goat	\$26.90
Dry goat curry, saute with capsicum, onion with spice	
Fish Malabari	\$28.90
Fish fillet cooked with rich coconut gravy flavoured with a special blend of spices	
Prawn Madras	\$30.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli	

BIRYANI

Saffron rice flavoured with aromatic biryani spice.
medium hot, served with raita

Veg	\$22.90
Chicken	\$23.90
Lamb	\$24.90
Goat	\$25.90

SIDES

Kuchumber	\$4.90
Salad of chopped onion, cucumber & tomato.	
Cucumber Raita	\$5.50
Yogurt with grated cucumber & roasted ground cumin.	
Pickle	\$4.90
Pappadam	\$4.90

BREAD

Plain Naan	\$5
Butter Naan	\$5.50
Garlic Naan	\$5.50
Cheese Naan	\$7.50
Cheese & Garlic Naan	\$8
Aloo Paratha	\$9.90
Roti	\$5
Butter Roti	\$5.50
Keema Naan	\$9.90
Lachha Paratha	\$6.90
Peshawari Naan	\$9.90

BASMATI RICE

(Per Person)

Plain Rice	\$4.50
Jeera (Cumin) Rice	\$5.50
Peas Pilau (green peas)	\$5.50
Kashmiri Pilau (dried fruit and nuts)	\$8.50
Veg Pilau (mix vegetables)	\$9.90

KIDS MENU

(10 and under)

Fish & Chips	\$17
Nuggets & Chips	\$17
Hot Chips	\$12

DESSERTS

Rasmalai	\$12.90
Gulab Jamun with Ice cream	\$10.90
Gulab Jamun only	\$10.90
Chocolate Brownie	\$12.90
Mango Kulfi	\$9.90
Pista Kulfi	\$9.90

THALIS

(11 am until 3pm) (No takeaway) (no sharing and no choice on set)

Veg Thali	\$24.90
Paneer Lababdar, Mix Veg, Dal Tadka, Rice, Roti, Pickle, Pappadam, Sweet	
Non Veg	\$27.90
Butter Chicken, Goat Curry, Daal Makhani, Rice, Roti, Pickle, Pappadam, Sweet	

BANQUETS

(Min 4 persons)

Veg Banquet				\$45.90pp
Entrée:	Mains:	Rice/Naan	Dessert:	
• Palak Patta Chaat	• Paneer Lababdar	Sides dishes	Gulab Jamun	
• Paneer Pakoda	• Aloo Gobi			
• Onion Bhaji	• Veg Korma			
• Aloo Tikki	• Daal Makhani			
Non Veg				\$55.90pp
Entrée:	Mains:	Rice/Naan	Dessert:	
• Palak Patta Chaat	• Butter Chicken	Side dishes	Gulab Jamun	
• Chicken Tikka	• Lamb Rogan Josh			
• Seekh Kebab	• Paneer Lababdar			
• Aloo Tikki	• Daal Makhani			



L A B A B D A R

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