

LAMB

Lamb Rogan Josh	\$26.90
Tender meat cooked in Aromatic spices, onion & tomato	
Lamb Saag	\$26.90
Boneless lamb cooked in fresh garden spinach & herbs	
Lamb Korma	\$26.90
Boneless diced lamb with almond & cashew paste, with a touch of fresh cream	
Lamb Madras	\$26.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli	

BEEF

Beef Ambotik (Vindaloo)	\$25.90
Tender Beef cooked with sweet and sour flavour with ginger, tomato, cumin, & peppercorns	
Beef Angare (V.Hot)	\$25.90
Diced beef cooked with potato, and slightly finishing with chilli sauce	
Beef Subzi (Medium)	\$25.90
Diced Beef Cooked with Mix Veg	
Beef Nariyal	\$25.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli	
Beef Alpino (V.V.Hot)	\$25.90
Diced Beef cook with Alpino Chilli Sauce)	

GOAT

Goat Curry	\$28.90
Baby diced goat on the bone, cooked North Indian style	
Tawa Goat	\$28.90
Dry goat curry, saute with capsicum, onion with spice	

SEAFOOD

Fish Malabari	\$30.90
Fish fillet cooked with rich coconut gravy flavoured with a special blend of spices	
Prawn Jalfrezi	\$ 32.90
Prawn cooked with Julian, Capsicum and Onion	
Prawn Madras	\$32.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli	
Mix Seafood Panwa	\$34.90
Scallops, Fish & Prawn cooked with spicy sauce	

BIRYANI

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

Veg	\$24.90
Chicken	\$25.90
Lamb	\$25.90
Goat	\$26.90

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	\$5.90
Garlic Naan	\$5.90
Cheese Naan	\$7.90
Cheese & Garlic Naan	\$8.50
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	\$4.90
Jeera (Cumin) Rice	\$5.90
Peas Pilau (green peas)	\$5.90
Kashmiri Pilau (dried fruit and nuts)	\$9.50
Veg Pilau (mix vegetables)	\$10.90

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	



LABABDAR

Nepalese & Indian Restaurant

DINE IN | TAKE AWAY | CATERING | FUNCTIONS



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Ground floor, Shop 3039
Top Ryde City Shopping Centre
109/129 Blaxland Rd, Ryde NSW 2112



www.lababdar.com.au



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ENTRÉE (VEG)

Palak Patta Chaat	\$18.90
Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauce	
Aloo Tikki	\$17.90
Crispy spiced potato patties with chickpeas mint, date & besan vermicelli	
Onion Bhaji	\$16.90
Consisting of a small quantity of chopped onions that have been battered and deep-fried	
Samosa (2pcs)	\$15.90
Crispy turnover deliciously filled with mildly spiced potatoes and green peas	
Peanut Masala	\$15.90
Spicy mixture of fresh onion, tomato, shallot, ginger, coriander, lemon juice, authentic Nepalese spices and vegetable oil	
Chilli Paneer	\$20.90
Crispy chilli paneer made by tossing fried paneer in sweet, sour and spicy chilli sauce	
Pani Puri (10pcs)	\$17.90
Crispy fried balls of plain flour filled with a mixture of mashed potatoes, black chickpeas and served with tangy water	

ENTRÉE (NON-VEG)

Tandoori Chicken	\$16.90 (half) \$26.90 (full)
Tandoor chicken marinated with garam masala , ginger, garlic, yogurt with fresh lemon	
Chicken Tikka	\$19.90
Chicken thigh fillets marinated with yoghurt, lime pickle, ginger and fresh lime smoked in a tandoori oven	
Kesari Chicken Tikka	\$19.90
Chicken thigh fillets mix with saffron, shahi masala and yogurt smoked in the tandoori oven	
Spicy Chilli Chicken	\$20.90
Crispy chicken tossed in a spicy chilli sauce	
Lamb Chops	(2pcs) \$18.90 (4pcs) \$34.90
Lamb cutlets marinated with spice, ginger and garlic, and cooked to perfection in the tandoor	
Spicy Chilli Fish	\$20.90
Pan fried fish mixed with spicy chilli sauce	
Spicy Scallops & Prawn Chilli	\$20.90
Scallops & Pan fried prawns mixed with spicy chilli sauce	

Patiala Seekh Kebab	\$18.90
Skewered lamb mince, glazed with coriander, mint, green chilli, then cooked in the tandoor and served with mint chutney	
Fish Amritsari	\$19.90
Fish marinated in medium-spicy batter, then fried till crispy - a famous dish from the streets of Amritsar	
Platters for 2	\$49.90
Chicken Tikka, Seekh Kebab, Fish Amritsari, Lamb Chop	

DOSA

(Until 3pm)

Plain Dosa	\$15.90
Light & crisp rice flour pancake served with sambhar	
Masala Dosa	\$15.90
Light and crisp rice flour pancake served with sambar and onion chutney with a filling of spiced potato & onion	
Keema Dosa	\$16.90
Light and crisp rice flour pancakes served with sambar and onion chutney with a filling of pounded lamb and cheese	
Rawa Dosa	\$20.90
Light & crisp semolina pancake served with sambhar & with a filling of spicy potato & onions	
Chicken & Cheese	\$22.90
Light & crisp rice flour pancake served with sambhar & with a filling of chicken and cheese	

CHOWMEIN

Noodles with mixed vegetables and special homemade sauce

Vegetables	\$22.90	 	Chicken and Egg	\$22.90
Lamb	\$22.90	 	Mixed (Veg, Chicken and Egg)	\$23.90

MOMO

(Nepalese Dumpling) 10PCS

Steam Momo (Veg or Chicken)	\$21.90
Spicy Momo (Steamed) (Veg or Chicken)	\$21.90
Fried Momo (Deep fried) (Veg or Chicken)	\$21.90
Kothey Momo (Slightly Pan fried) (Chicken or Veg)	\$21.90
Sandheko Momo	\$21.90
Marination of diced onion, tomato & herbs – Chicken or Veg	
Jhol (Soup) Momo	\$22.90
Momo in fresh tomato soup - Chicken or Veg	
Kathmandu Momo	\$22.90
Momo served in cool soup - Chicken or Veg	
Momo Platter:	\$60.00
ombinations of 28 pcs Momos - Steamed, fried and Kothey - Chicken or Veg	

VEG MAINS

Paneer Lababdar	\$21.90
Our signature dish - cubes of cottage cheese cooked in the Chef's special velvety smooth gravy - a must try!	
Palak Paneer	\$21.90
Freshly blended spinach & paneer slowly cooked in aromatic spices	
Paneer Butter Masala	\$21.90
Cottage cheese cooked in herbs & spices with creamy tomato gravy	
Paneer Tikka Masala	\$21.90
Paneer simmered in chop masala, capsicum, spices & tomato gravy	
Veg Korma	\$20.90
Seasonal fresh vegetables cooked in cashew nut sauce with a touch of fresh cream	
Mix Veg Curry	\$20.90
Seasonal fresh vegetables cooked in tomato and onion sauce	
Malai Kofta	\$21.90
Mashed potatoes and cottage cheese dumplings, deep fried cooked in an cashew and tomato sauce with a touch of fresh cream	
Channa Masala	\$20.90
Chickpeas cooked with traditional herbs & spices	
Daal Makhani	\$20.90
Black lentils cooked over a slow fire, with spices, ginger and garlic	
Daal Tadka	\$20.90
A mix of yellow lentils cooked with cumin seeds, ginger and garlic, and fresh tomato sauce	
Aloo Gobi	\$20.90
Potato & cauliflower sauteed with onion & tomato gravy	
Aloo Mutter Taridar	\$20.90
Combination of potato & green peas curry	
Patiala Aloo Baigan	\$20.90
Potato & egg plant cooked in a spicy tomato onion sauce	

NON VEG MAINS

CHICKEN

Chicken Lababdar	\$25.90
Our signature dish - chicken tikka cooked in the Chef's special velvety smooth gravy - a must try!	
Butter Chicken	\$25.90
Chicken tikka cooked in rich creamy and red tomato sauce	
Chicken Tikka Masala	\$25.90
Chicken tikka cooked with capsicum and diced onions in a chop masala gravy	
Chicken Chettinad	\$25.90
South Indian style cooked with coconut cream & spicy sauce (Hot)	
Chicken Korma	\$25.90
Boneless diced chicken with almond & cashew paste, with a touch of fresh cream	
Chicken Curry	\$25.90
Homemade Chicken curry cooked in North Indian style	
Chicken Kali Mirch (Black Pepper)	\$25.90
Chicken cooked with white sauce & black pepper	
Mango Chicken	\$25.90
Chicken Cooked with mango pulp & coconut cream	
Chicken Madras	\$25.90
A traditional South Indian dish with coconut and fresh tamarind, mustard and dry red chilli	