

Kadai Paneer (NF) Pieces of home made cottage cheese, marinated and stir fried with fresh herbs and species.	\$20.90
Pahari Eggplant (GF/NF/DF) Traditional North Indian style eggplant & spiced potatoes wok fried with onions, tomatoes, fresh herbs & spices.	\$20.90
Channa Masala (GF/NF/DF) Chickpeas cooked in tomato and onion based gravy.	\$19.90
Kaju Masala (GF) Roasted Cashew nuts cooked with a thick gravy of onions, tomatoes, ginger, garlic and garam masala spices.	\$23.90
Paneer Butter Masala (NF) Cottage cheese pieces cooked in rich tomato based gravy with mild spices and garnished with cream.	\$20.90
Mattar Paneer Cottage cheese and peas simmered in a creamy cashew & almond sauce.	\$20.90
Aloo Methi (GF/NF/DF) Sauteed potatoes cooked with healthy turmeric and fenugreek leaves.	\$20.90
Jeera Aloo Potatoes loaded with cumin & fresh herbs	\$19.90
Breads - Cooked in Tandoor	
Plain Naan Fine plain flour bread baked in tandoor.	\$3.50
Butter Naan Fine buttered flour bread baked in tandoor.	\$4.00
Garlic Naan Buttered naan dressed in roasted garlic baked in tandoor.	\$4.00
Tomatoes Special Butter Naan Soft layers of bread cooked in tandoori oven and butter	\$5.90
Keema Kulcha Kulcha stuffed with spiced minced lamb & herbs baked in tandoor.	\$5.50
Tandoori Roti Wholemeal flour.	\$4.00
Amritsari Kulcha Plain flour bread stuffed with onion & spiced potato baked in tandoor.	\$5.50
Peshawari Naan Sweet bread stuffed with dried fruits & honey mixture baked in tandoor.	\$5.50
Cheese Naan Plain flour bread stuffed with cheese baked in tandoor.	\$5.00
Vindaloo Naan Plain flour bread with vindaloo sauce topping baked in tandoor.	\$4.50
Chilli Cheese Naan Indian flat bread stuffed with Cheese and green chilli.	\$5.50
Cheese & Garlic Naan Plain flour bread stuffed with cheese and dressed with roasted garlic baked in tandoor.	\$5.50
Paneer Kulcha Plain flour bread stuffed with home made cottage cheese and spices baked in tandoor.	\$6.00
Choice of Basmati Rice	
Lamb / Chicken Biryani (GF/NF) Basmati rice cooked with choice of meat pieces	\$19.90

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Prawn Biryani (GF/NF) Basmati rice cooked with prawn pieces	\$25.90
Vegetable Pulao (GF/NF) Rice cooked with cumin, peas & seasonal vegetables	\$16.90
Kashmiri Pulao (GF) A standard vegetarian dish from Kashmir rice cooked with mixed dried & fresh fruits & nuts.	\$18.90
Saffron Rice (GF/NF/DF)	\$4.50
Steam Rice (GF/NF/DF)	\$3.50
Large Steam Rice (GF/NF/DF)	\$4.90
Large Saffron Rice (GF/NF/DF)	\$5.50
Salad	
Green Salad A selection of greens including cucumber, tomatoes, carrot & onion.	\$10.90
Onion Salad Sliced onions with special Tomatoes dressing	\$10.90
Kachumber Salad Diced cucumber, onions, tomatoes and carrots tossed with special Tomatoes dressing.	\$11.90
Raita	
Raita Natural yoghurt combined with cucumber & mild Indian spices.	\$5.00
Mint Sauce Natural yoghurt combined with mint, coriander and mild Indian spices.	\$5.50
Tamarind Sauce Tamarind cooked with fresh indian spices and sugar	\$3.00
Accompaniments	
Papadums	\$3.00
Mixed Pickle	\$3.00
Mango Chutney	\$3.00
Vindaloo Chutney	\$3.00
Green chilli	\$3.00
Desserts	
Gulab Jamun (2 pieces)	\$6.90
Mango Kulfi	\$7.90
Pistachio Kulfi	\$8.90

Meal Deal for 2 (Vegetarian)	\$55.90
2 X Vegetarian Curries (except Kaju Masala)	
1 X large steamed rice, 2 X Garlic / Plain Naan,	
1 X Papadam & 1 X 1.25 litre soft drink.	
Meal Deal for 2 (Non-Vegetarian)	\$59.90
2 X Non-Vegetarian Curries (except Seafood, Tandoori Chicken, Goat Curry & Lamb Shank) 1 X large steamed rice, 2 X Garlic / Plain Naan,	
1 X Papadam & 1 X 1.25 litre soft drink.	
Meal Deal for 4 (Family Pack)	\$120.90
4 pcs of Mix Veg Pakoras/Chicken Tikka, 2 X Non Vegetarian Curries (except Seafood, Tandoori Chicken, Goat Curry & Lamb Shank), 2 X Vegetarian Curries (except Kaju Masala), 2 X large steamed rice, 4 x Plain/Garlic naan, 2 X Papadam, 2 X 1.25 litre soft drink.	

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TOMATOES

INDIAN CUISINE

TAKEAWAY MENU

TRADING HOURS

MONDAY - THURSDAY & SUNDAY

4:30PM - 10PM

FRIDAY - SATURDAY

4:30PM - 10:30PM

Minimum delivery order is \$50

Delivery charges - \$5

Delivery within 5km radius

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Sunny Brook Shopping Centre

Shop 11, Corner of Sunny Brook Drive & The Golden Way,
Wynn Vale SA 5127

Entrée

Onion Bhajia (GF/NF/DF) Onion strips marinated in spicy chickpea flour and deep fried.	\$9.90
Punjabi Samosa (2 pieces) (NF) Crisp pastry stuffed with mixture of potatoes, peas, ginger, garlic and deep fried.	\$10.90
Samosa Chat (NF) Samosa served with chick peas, chutneys, sweet yoghurt.	\$9.90
Mixed Veg Pakoras (4 pcs) (GF/NF/DF) Spinach, Cauliflower, potatoes, onions battered in spicy chickpea flour and deep fried.	\$9.90
Cheese Pakoras (4 pieces) (NF) Homemade cheese, marinated in spices, coated with chickpea flour batter and deep fried.	\$12.90
Tandoori Mushrooms - Chef Special (GF/NF)	\$18.90
Tandoori Chicken (Quarter) (GF/NF) Chicken on the bone marinated in yoghurt, ginger, garlic, lemon juice, spices roasted in tandoor.	\$10.90
Chicken Tikka (4 pieces) (GF/NF) Boneless pieces of chicken lightly marinated with yoghurt, ginger, coriander and garam masala cooked in tandoor.	\$12.90
Malai Tikka (4 pieces) (GF) Chicken Maryland fillet marinated in cream, cheese, ginger, garlic, dash of green chillies and coriander cooked in tandoor.	\$12.90
Hyderabadi Seekh Kebab (4 pcs) (GF/NF/DF) Minced lamb blended with spices and grilled in tandoor.	\$13.90
Tandoori Prawns (GF/NF) Prawns marinated in yoghurt, garlic, chilli, lemon juice & spices, roasted in tandoor.	\$20.90
Amritsari Fish Pakora (4 pieces) (GF/NF/DF) Mouth-watering cubes of Barramundi fish coated with corn flour, chick pea flour served with a slice of lemon.	\$16.90
Mains - Chicken	
Butter Chicken (GF) Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor in thick tomato sauce and cream.	\$21.90
Mughalai Chicken Korma (GF) Tender boneless chicken pieces cooked in creamy cashew nut based gravy with selection of mild spices.	\$21.90
Chicken Tikka Masala (GF/NF) Chicken Tikka cooked with diced onion, capsicum, coriander, green chillies & spices.	\$22.90
Chicken Vindaloo (GF/NF/DF) Boneless chicken pieces cooked in ginger, garlic, chillies and vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy.	\$21.90
Spinach Chicken (GF/NF) Light fragrant chicken simmered in spinach sauce, cumin seeds, fenugreek & mustard leaves.	\$22.90
Chicken Chettinad (GF/DF/NF) Chicken cooked in special south Indian coconut gravy with touch of spice.	\$22.90

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Chicken Kadai (GF/NF) Boneless pieces of chicken tossed with onion, capsicum, tomatoes with fresh herbs cooked in rich gravy.	\$22.90
Chicken Zalfrezi (GF/NF/DF) Boneless chicken marinated overnight in whole exotic spices, cooked with onions, tomatoes and seasonal vegetables.	\$22.90
Mango Chicken (GF/NF) Lightly marinated chicken pieces, roasted in tandoor then cooked in a fine and tangy mango pulp.	\$21.90
Murgh Do Piazza (GF/NF/DF) Tender boneless chicken pieces cooked with extra onions, tomato and freshly ground spices.	\$22.90
Tandoori Chicken (Whole) (GF/NF) Chicken on the bone marinated in yoghurt, ginger, garlic, lemon juice, spices roasted in tandoor.	\$27.90

Mains - Lamb

Kashmiri Lamb Rogan Josh (GF/NF/DF) Boneless pieces of lamb cooked in onion, tomatoes & Kashmiri chillies blended with spices.	\$21.90
Lamb Korma (GF) Tender boneless lamb pieces cooked in creamy cashew nut based gravy with selection of mild spices.	\$22.90
Spinach Lamb (GF/NF) Boneless lamb simmered in spinach sauce, cumin seeds, fenugreek & mustard leaves.	\$22.90
Lamb Vindaloo (GF/NF/DF) Boneless lamb pieces cooked in ginger, garlic, chillies and vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy.	\$21.90
Lamb Chettinad (GF/NF/DF) Lamb cooked in special south Indian coconut gravy with touch of spice.	\$22.90
Bhuna Gosht (GF/NF/DF) Diced and minced lamb cooked with fresh tomatoes, herbs, red chilli, cloves, ginger, garlic and garam masala.	\$22.90
Lamb Zalfrezi (GF/NF/DF) Lamb marinated in whole exotic spices, cooked with onions, tomatoes and seasonal vegetables.	\$22.90
Lamb Shanks (1 pcs) (GF/NF/DF) Lamb shanks slowly simmered in a masala featuring onion, tomato and cumin.	\$17.90
Lamb Shanks (2pcs) (GF/NF/DF) Lamb shanks slowly simmered in a masala featuring onion, tomato and cumin.	\$27.90
Mains - Goat	
Masala Goat Curry (GF/NF/DF) Tender goat meat on the bone cooked with spiced herbs.	\$24.90
Mains - Beef	
Beef Vindaloo (GF/NF/DF) Boneless beef pieces cooked in ginger, garlic, chillies and vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy.	\$21.00

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Beef Korma (GF) Tender pieces of beef simmered with rich cashew sauce, mild spiced, finished with cream.	\$21.90
Beef Chettinad (GF/NF/DF) Beef cooked in special south Indian coconut gravy with touch of spice.	\$21.90
Beef Zalfrezi (GF/NF/DF) Boneless pieces of beef in whole exotic spices, cooked with onions, tomatoes and seasonal vegetables.	\$22.90
Beef Rogan Josh (GF/NF/DF) Tender pieces of beef cooked in onion, tomatoes, herbs, ginger, garlic and chilli.	\$21.00

Mains - Seafood

Fish Madras (GF/NF/DF) Barramundi fish fillet in coconut, mustard seeds and curry leaves.	\$21.90
Fish Masala Curry (GF/NF/DF) Barramundi fish cooked in onion, tomato gravy with selected spices, coriander & a dash of lemon.	\$21.90
Goan Fish Curry (GF/NF) Barramundi fish tangy staple from Western India cooked in onion tomato gravy complemented with Coconut, and kashmiri chillies.	\$21.90
Prawn Taka Tak (GF/NF) Prawns cooked with diced tomato, onion & capsicum with a touch of coconut cream and herbs.	\$29.90
Prawn Chilli (GF/NF/DF) Prawns cooked in Chef special recipe.	\$29.90
Prawn Malabar (GF/NF) Prawns cooked in Indian style with coconut based gravy.	\$29.90

Mains - Vegetarian

Daal Makhani (GF/NF) Overnight slow cooked lentils in rich creamy sauce with onions, ginger, garlic and a touch of cream.	\$19.90
Daal Tadka (GF/NF/DF) Yellow lentils cooked and finished with a tempering made of ghee and spices	\$19.90
Malai Kofta Cottage cheese and potatoes dumplings stuffed with cashew nut, almond and herbs, braised in spiced cashew nut gravy.	\$21.90
Palak Paneer (NF) Cottage cheese cooked in puree of spinach and fenugreek leaf.	\$20.90
Palak Aloo (GF/NF/DF) Spiced potatoes in a rich gravy of spinach, saute with garlic, fenugreek and other spices.	\$19.90
Aloo Gobhi (GF/NF/DF) Cauliflower and potatoes cooked with onions, tomato in wok using fresh herbs & spices.	\$20.90
Mixed Vegetable Curry (GF/NF/DF) Assorted seasoned vegetables with spice and herbs cooked on slow flame.	\$20.90
Navratan Korma Mixed vegetable tossed in butter and cooked in rich cashew nut sauce.	\$21.90

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