



KULCHA KULTURE

FLAVOUR. PASSION. LIFE.

We are serving delicious and savoury dishes in Amritsar since 2000 under name of Mohan's kitchen korner. Looking forward to give same taste in Australia as well under Kulcha Kulture.


Kulcha Kulture offers an authentic Indian experience with a wide selection of cuisine which are all firm favourites. Our master chefs add their wealth of experience and styles into the well balanced menu to allow the diners to enjoy a perfect North Indian cuisine prepared to perfection. A vast array of delectable North Indian dishes that represent the Punjabi tradition, prepared using ingredients brought down especially from India.

The menu is adorned by a host of rich, creamy and spicy delicacies featuring both vegetarian and non-vegetarian dishes, which bring to the table the distinct unique, sophisticated and subtle flavours of Punjab.

We are ready to cook the best for you. Enjoy the real taste of the best of India, top dining which is truly for the food lovers. All curries cooked according to your appetite - ask for mild, medium or hot.

We serve Amritsari Kulchas Tuesday to Sunday till 3pm

Bon appetit!



Note: Everything cooked in desi ghee (clarified butter).
All chicken used is cooked in tandoor (to give authentic and traditional flavours to curries and starters)

NON-VEGETARIAN ENTREE

TANDOORI KHAZANA

CHICKEN TIKKA - \$15.00

Morsels of boneless chicken steeped in yoghurt and traditional indian red spices, marinated and cooked in clay oven fresh on order

TANDOORI CHICKEN HALF - \$16.00 | FULL - \$24

One of the notable indian contributions to world cuisine, chicken marinated overnight with special seret spices, grilled to perfection in a clay oven

STUFFED TANGRI KEBAB - \$15.00

Chicken drumsticks marinated in traditional red spices and stuffed with keema

AFGHANI CHICKEN HALF - \$18.00 | FULL - \$26.99

Chicken marinated in special delicious cashew paste

CHICKEN MALAI TIKKA - \$16.00

Amritsar's famous chicken breast pieces marinated overnight served creamy with special spices

AMRITSARI FISH TIKKA - \$17.00

Soul of every Amritsari served with mint chutney and sirka onion

FRIED SNACKS

AMRITSARI CHICKEN PAKORA - \$12.99

Beautifully spiced, flour coated and deep-fried boneless chicken fritters

AMRITSARI FISH PAKORA - \$14.99

Popular indian street food, simple dish yet tastes amazing



EACH DISH IS INDIVIDUALLY PREPARED TO SUIT YOUR TASTE AND YOU HAVE CHOICE OF MILD, MEDIUM AND HOT



VEGETARIAN ENTREE

TANDOORI KHAZANA

PANEER TIKKA - \$14.99

Fresh paneer marinated overnight and cooked in clay tandoor with capsicum and onion

PANEER MALAI TIKKA - \$15.99

Fresh paneer marinated with special spices and creamy texture

MUSHROOM TIKKA - \$12.99

Delightful appetizer of flavourful marinated mushrooms, cooked in clay oven

SNACKS

PANEER PAKORA - \$8.99

Marinated pieces of paneer (indian cheese) coated with traditional batter, fried in oil served with chutney

MIXED PAKORA - \$10.99

Mixed vegetables delicately spiced, dipped in batter and deep fried

MASALA PAPAD - \$6.99 (2 piece)

Fried pappadum with spices and mixture of peanuts, onion, tomatoes and lemon juice

MASALA CORN - \$8.99

Flavourful street side snack prepared with sweet corn, lemon juice and indian spices

CHANA JOR GARAM - \$8.99

Delicious chaat with fresh ingredients like tomato, onions, lemon juice and coriander



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MAINS

CHICKEN

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MURGH MAKHANI (WITH BONE) - \$20.00 | (BONELESS) - \$18.00

chicken cooked in a spiced tomato gravy with special secret ingredients, also known as butter chicken

AUSSIE BUTTER CHICKEN (BONELESS) - \$18.00

Boneless chicken pieces cooked in rich, creamy sauce made with tomatoes and butter

KARAHI CHICKEN (WITH BONE) - \$20.00 | (BONELESS) - \$18.00

Chicken pieces cooked in our special gravy with sauteed onions, capsicum, coriander seeds

RARA CHICKEN (WITH BONE) - \$20.00 | (BONELESS) - \$18.00

Flavourful punjabi chicken dish in a thick curry, spiced up with cardamom, yoghurt and whole red chillies.
Contains lamb mince

CREAM CHICKEN (WITH BONE) - \$20.00 | (BONELESS) - \$18.00

Pieces of chicken cooked in creamy and chef's special cashew gravy

CHICKEN TIKKA MASALA (BONELESS) - \$18.00

Famous british chicken dish tossed in a thick special gravy along with capsicum and onion

CHICKEN METHI MALAI (BONELESS) - \$18.00

Boneless chicken cooked in cashew nut gravy creamy & finished with fenugreek

VINDALOO CHICKEN (BONELESS) - \$18

Super-hot indian curry with vinegar, cumin and spices that originated from portugal

CHICKEN MADRAS (BONELESS) - \$18

Diced chicken cooked in exotic spices and coconut cream. A south Indian speciality



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MAINS

LAMB/FISH/GOAT

LAMB ROGAN JOSH (BONELESS) - \$19.00

Lamb cooked at low heat with butter, garlic, ginger and dozens of other herbs and spices

LAMB TIKKA MASALA (BONELESS) - \$19.00

Meltingly tender lamb, a delicious tikka sauce and clean plates all round

LAMB MADRAS - \$19.00

Tender lamb cooked in coconut cream, authentic spices & simmered in onion gravy

LAMB VINDALOO - \$19.00

Tender lamb cooked in hot chilli, vinegar, cumin & tomato gravy

FISH MALABARI - \$19.95

Fish cooked in onion gravy with coconut cream

GOAT AMRITSARI - \$19.95

Mutton cooked in our special gravy with sautéed onions, capsicum, coriander seeds with green chilly

INDO CHINESE

CHEESE CHILLY - \$14.95

Battered paneer tossed in flavorful spicy sauce with fresh capsicum and onion

CHILLY CHICKEN - \$16.95

Battered chicken tossed in homemade spicy sauce with fresh capsicum and onion

VEGETABLE FRIED RICE - \$12.95

Stir fried rice on a wok with vegetables tossed in indo chinese sauce

BIRYANI

CHICKEN BIRYANI - \$15.95

Long grain cooked along with chicken; mint & spices served with raita

LAMB BIRYANI - \$16.95

Long grain cooked along with tender lamb and species served with raita

VEGETABLE BIRYANI - \$14.95

Long grain rice cooked along with seasonal vegetable & spices served with raita



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MAINS

VEGETARIAN

DAL MAKHANI DUM PUKT - \$16.00

Everyone's favourite but we do it differently. Slowly cooked on fire with our special spices

DAL TADKA - \$15.00

Dhaba style dal made with lentil and Indian spices. The most popular dish served in Indian restaurant

PANEER BUTTER MASALA - \$17.00

Succulent pieces of paneer simmered in a spiced tomato gravy cooked with special spices

KADHAI PANEER - \$17.00

Get ready to lick your lips with mouth-watering and popular kadhai paneer cooked in our special gravy with sauteed onions, capsicum, coriander seeds

RARA PANEER - \$17.00

Fresh paneer cooked with minced soya in our special gravy

CREAM PANEER KALI MIRCH - \$17.00

Fresh paneer cubes tossed in a creamy cashew texture gravy with lot of freshly ground black pepper

PANEER TIKKA MASALA - \$17.00

Famous british dish served with marinated paneer cubes, sauteed diced capsicum, onion with our special gravy

PANEER BHURJI - \$18.99

A perfectly savory, tangy, spiced mixture made of onions, tomatoes and various spices mix with scrambled paneer

MASALA NUTRI - \$15.95

Soya chunks cooked with chilly and spices. This soya chunks recipe is healthy and tasty side dish. It is good replacement for meat for vegetarian

MALAI KOFTA - \$18.95

Rich and exotic curry with vegetable almond dumplings in cashew creamy sauce, topped with cashew powder

MIXED VEG - \$15.00

Seasonal vegetables cooked in a spicy and flavoursome tomato & onion gravy

MUSHROOM DO PYAZA - \$17.95

Marinated mushroom prepared with onion, spices and finished with cream



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AMRITSARI STREET FOOD

AMRITSARI MASALA NUTRI BREAD - \$11.99

Cant forget about nutri (soya chunks) lovers, served with bread

PANEER BHURJI BREAD - \$13.99

A perfectly savory, tangy, spiced mixture made of onions, tomatoes and various spices mix with scrambled paneer, served with bread

KHATTE VALE KULCHE CHOLE - \$10.95

Tangy chole served with chutney and butter kulche

BHIIJA KULCHA - \$8.95

Our bhiija kulcha will give you a taste of the 70's and romance with your taste buds like never before

KIDS MENU

KIDS COMBOS

CHICKEN NUGGETS (6 PIECES) - \$10.95

Fries & kids drink

BATTERED PANEER CUBES - \$11.95

Fries & kids drink

KIDS BUTTER CHICKEN - \$12.95

With rice & kids drink

KIDS PANEER BUTTER MASALA - \$12.95

With rice & kids drink



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BREADS, SIDES & RICE

BREADS

TANDOORI ROTI - \$3.95
BUTTER NAAN - \$4.00
PLAIN NAAN - \$3.99
GARLIC NAAN - \$4.50
CHEESE NAAN - \$5.00
CHEESE & GARLIC NAAN - \$5.00
CHEESE & GREEN CHILLY NAAN - \$5.50

CHEESE & SPINACH NAAN - \$5.00
PLAIN NAAN - \$3.99
LACHA PRANTHA - \$5.00

NAAN (SPECIAL WITH GRAVY)

KEEMA NAAN - \$10.99
ONION NAAN - \$8.99

RICE

PLAIN RICE - \$3.50
JEERA RICE - \$5.00

SIDES

PAPPADUM - \$3.50
GREEN SALAD - \$5.99
ONION SALAD - \$3.99
SIRKA (VINEGAR) ONION \$4.95

VEGETABLE RAITA - \$4.00
PLAIN CURD - \$2.50
MIXED PICKLES - \$3.50

BEVERAGES

FAMOUS

AMRITSARI LASSI

SWEET LASSI - \$5.00
MANGO LASSI - \$5.99
KESAR LASSI - \$5.99
MASALA LASSI - \$5.00
PEDA LASSI - \$6.95

DRINKS

SOFT DRINK CAN - \$3.00
THUMPS UP - \$3.50
LIMCA - \$3.50
BOTTLED WATER - \$3.00
DESI CHA - \$3.95
DESI CHA FOR 4 - \$12.00
SAFFRON CHAI - \$4.95

SWEETS

JALEBI WITH RABRI - \$8.95
GAJAR HALWA (SEASONAL) - \$6.95
PINNI - \$3.00 EACH
GULAB JAMUN - \$6.99
RASMALAI - \$6.99
ICE-CREAM - \$5.99



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