



**We have been serving delicious and savoury dishes in Amritsar since 2000 under the name of Mohan's Kitchen Korner. We look forward to providing you with the same tastes in Australia 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 through 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 Friday till 3pm and weekends till 4pm.**

*Bon appetit*

Note: Everything we cook is in desi ghee (clarified butter)  
Chicken is cooked in tandoor to give authentic and traditional flavours  
to curries and starters.

We kindly ask to DO NOT move tables after placing your orders.  
If you move tables we do not accept responsibility for misplaced food or drink.  
We will not provide refund or returns.

## TANDOORI KHAZANA

*Soya Chaap is one exciting appetiser which countless vegetarian foodies swear by. Chaap is made from soya and has a thick and succulent texture that tastes just like meat.*

### **KK Special Malai Chaap - \$16.99 (new)**

Malai soya chaap has a creamy, luscious and succulent texture that will tantalize your taste buds.

### **KK Special Tandoori Chapp - \$16.99 (new)**

A delicious vegetarian take on the tandoori chicken tikka. It's made with soya pieces marinated in a heavy marinade of rich spices, cream and butter.

### **Paneer Tikka - \$15.99**

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

### **Paneer Malai Tikka - \$16.99**

Fresh paneer marinated with special spices and creamy texture.

## SNACKS

### **Paneer pakora - \$12.99**

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.

### **Kulcha Kulture Fried Champ (KKFC) \$15.99 (new)**

Pure veg soya crunchy treat.

## SNACKS *continued...*

### **Samosa 2 piece with launji - \$8.95**

Most popular Indian appetizer served with launji sabji.

### **Daal Kachori with Lauji - \$10.95**

Daal kachori is a lip-smacking dish, straight from the land of flavours Rajasthan, served with launji.

## NON-VEGETARIAN ENTREE TANDOORI SE MASA HARI

### **Chicken tikka - \$15.99**

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

### **Tandoori chicken half - \$16.99 Full - \$24.99**

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

### **Afghani Chicken half - \$19.99 Full - \$27.99**

Chicken marinated in special delicious cashew paste.

### **Chicken Malai tikka - \$17.99**

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

## 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.

**Masala papad - \$6.99 (2 piece)**  
Fried pappadam with spices and mixture of peanuts, onion, tomatoes lemon juice.

**Chilly chicken - \$17.95**  
Battered Chicken tossed in homemade spicy sauce with fresh capsicum and onion.

## MAINS - CHICKEN

**Butter Chicken - \$18.99**  
Chicken cooked in a spiced tomato gravy with special secret Ingredients.

**Aussie Butter Chicken - \$18.99**  
Boneless chicken pieces cooked in rich, creamy sauce made with tomatoes and butter.

**Karahi Chicken - \$18.99**  
Chicken pieces cooked in our special gravy with sauteed onions, capsicum, coriander seeds.

**Rara Chicken - \$19.99**  
Flavourful punjabi chicken dish in a thick curry, spiced up with cardamom, yoghurt and whole red chillies. Contains lamb mince.

## MAINS - CHICKEN continued...

**Chicken tikka masala - \$18.99**  
Famous british chicken dish tossed in a thick special gravy along with capsicum and onion.

**Chicken Methi Malai - \$19.99**  
Boneless chicken cooked in cashew nut gravy creamy & finished with fenugreek.

**Vindaloo Chicken - \$18.99**  
Super-hot Indian curry with vinegar, cumin and spices that originated from Portugal.

**Chicken Madras - \$18.99**  
Diced chicken cooked in exotic spices and coconut cream. A south Indian speciality.

**Chicken Saagwala - \$18.99**  
Chicken saagwala is a lightly spiced curry that is as simple as it is appealing. Saagwala (chicken and spinach curry) is a super delicious.

## MAINS - LAMB/GOAT

**Lamb Rogan Josh - \$19.99**  
Lamb cooked at low heat with butter, garlic, ginger and dozens of other herbs and spices.

**Lamb Tikka Masala - \$19.99**  
Meltingly tender lamb, a delicious tikka sauce and clean plates all round.

**Lamb madras - \$19.99**  
Tender lamb cooked in coconut cream, authentic spices & simmered in onion gravy.

## MAINS - LAMB/GOAT

### Lamb Vindaloo - \$19.99

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

### Lamb Saagwala - \$20.99

Soft and succulent pieces of lamb in the mildly spiced spinach gravy, this saag gosht (lamb) is so hearty and comforting. This popular curry is best served with naan, roti, or rice.

### Goat Amritsari - \$20.99

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

### Goat Saagwala - \$20.99 ( new)

A staple of Indian cuisine, saagwala blends, spinach, dry chili pepper, coriander, black pepper and garam masala.

## INDO CHINESE

### Cheese Chilly - \$16.95

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

### Chilly Chicken - \$17.95

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

## VEG MAINS

### Dal Makhani Dum Pukt - \$17.99

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

### Dal Tadka - \$16.99

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

## VEG MAINS continued...

### Amritsari Chole - \$15.99

Amritsari chole tastes similar to the chickpea curry served on the streets of Delhi in India.

### Paneer Butter Masala - \$18.99

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

### Kadhai Paneer - \$18.99

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

### Paneer Tikka Masala - \$18.99

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

### Malai Kofta - \$19.99

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

### Palak Paneer - \$18.99

Palak paneer is a classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer and herbs.

### Bhutta (Corn) Palak - \$18.99 (new)

Palak corn curry is a rich, creamy dish that's made with fresh spinach and baby corn.

### Amritsari Tawa Chaap - \$18.99 (new)

The tastiest and juiciest soya dhaba style chaap. Must try!

### Masala Nutri - \$16.99

Soya chunks cooked with chilly and spices.

## **BIRYANI**

### **Chicken Biryani - \$16.99**

Long grain cooked along with chicken, mint & spices. Served with raita.

### **Lamb Biryani - \$17.99**

Long grain cooked along with tender lamb and spices. Served with raita.

### **Goat Biryani - \$16.99**

Long grain cooked along with tender goat and spices. Served with raita.

### **Veg Biryani - \$16.99**

Long grain rice cooked along with seasonal vegetable & spices. Served with raita.

## **AMRITSARI STREET FOOD**

### **Amritsari Masala Nutri bread - \$14.99**

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

### **Paneer Bhurji Bread - \$15.99**

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

### **Khatte Vale Kulche Chole - \$12.99**

Tangy chole served with chutney and butter kulche.

### **Bhijja Kulcha - \$10.99**

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

### **Mathi Cholle - \$12.99**

Zingy Indian nachos served with chole on top with onions, tamarind chutney & inhouse masala.

## **KIDS MENU**

### **Chicken Nuggets - \$10.95**

(6 pieces) fries & kids drink.

### **Kids Butter Chicken - \$14.95**

with rice & kids drink.

### **Kids Paneer Butter Masala - \$13.95**

with rice & kids drink.

## **BREADS**

- Tandoori Roti - \$4.50
- Butter Naan - \$4.50
- Plain Naan - \$4.50
- Garlic Naan - \$4.99
- Cheese Naan - \$5.50
- Cheese & Garlic Naan - \$5.99
- Cheese & Green Chilly Naan - \$5.99
- Cheese & Spinach Naan - \$5.99
- Lacha Prantha - \$5.50

## **NAAN (SPECIAL WITH GRAVY)**

- Keema Naan - \$12.99
- Onion Naan - \$12.50

## **RICE**

- Plain Rice - \$3.99
- Jeera Rice - \$5.00

## **SIDES**

- Pappadum - \$4.50
- Green Salad - \$6.50
- Onion Salad - \$5.99
- Sirka (vinegar) Onion - \$4.95
- Vegetable Raita - \$4.99
- Plain Curd - \$3.50
- Mixed Pickles - \$3.50

## **BEVERAGES**

### **FAMOUS AMRITSARI LASSI**

- Sweet lassi - \$5.99
- Mango lassi - \$5.99
- Kesar lassi - \$5.99
- Masala Lassi - \$5.99

### **DRINKS**

- Soft Drink Can - \$3.50
- Thumps Up - \$4
- Limca - \$4
- Bottled Water - \$3.50
- Desi Cha - \$4.50

## **SWEETS**

- Pinni - \$3.00 each
- Gulab Jamun - \$6.99
- Rasmalai - \$6.99
- Kulfi (5 flavours) - RRP
- Cassatta - RRP

# SOLD OVER 100,000 KULCHA & LASSI SINCE OPENING

Served 11am to 3pm on weekdays  
and 11am to 4pm on weekends



## BRISBANE'S BEST!



### **GOL GAPPA ( PANI PURI) 8 PIECES - \$9.95**

"Hands-on" street food! - crispy cracker balls stuffed with potatoes, chickpeas, and served with spiced water. **MUST TRY!**

### **PAPDI CHAAT - \$10.95**

Zingy indian nachos - flour crackers topped with potatoes, chickpeas, yogurt, then served with sweet and spicy mint & tamarind chutneys.

### **SEV PURI, 8 PIECES - \$11.95**

Flat papdis (fried flour disc) topped with flavorful mases potatoes, tomatoes, onions, spicy, sweet, tangy, savoury, salty, crunchy flavours – all bursting in your mouth with each bite.

### **DAHI BHALLA - \$10.95**

Deep fried dumplings served with papdi in a sweet yoghurt sauce topped with sweet tamarind chutney & green spicy sauce.

### **DAHIPURI, 8 PIECES - \$11.95**

Small crispy balls filled with boiled potato, chickpeas and topped with chilled yoghurt and various chutneys.

### **BHATURE CHOLE & LAUNJI - \$13.95 (extra bhature \$5)**

Our signature chole (chickpea curry) served with fried bread called bhature (made of plain flour) and launji on the side. No one does launji sabji in brisbane!

### **BHARVA PANEER TIKKI - \$13.95**

3 fried potato cutlets stuffed with paneer served with chilled yoghurt and various chutneys. Cutlets fried in desi ghee.

### **SAMOSA, 2 PIECES WITH LAUNJI - \$8.95**

Most popular indian appetizer served with launji sabji.

### **SAMOSA CHAAT - \$12.95**

Ohh mighty parcels! - north indian fried parcels filled with potatoes & peas, drizzled with sweet yoghurt, zesty tamarind & mint chutneys on a bed of spiced chickpeas.

