

**Dine In
Takeaway
Delivery**



OPEN 6 DAYS

Wed To Mon

Lunch : 11:30am - 2:30pm

Dinner : 5:00pm - Till Late

Tuesday Closed



**Order Now! 02 4295 5252
0477 824 351**

**17A/75 CYGNET AVE,
SHELLHARBOUR CITY CENTRE NSW 2529**

PLENTY OF PARKING AT REAR



Side Dishes

\$2.50 EACH

- RAITA**
- MIX PICKLE**
- MANGO CHUTNEY**
- MINT SAUCE**
- TAMARIND SAUCE**
- TOMATO ONION**
- PAPADAMS**



SIDE DISH PLATTER \$10.90
Combination of all above side dishes.

Banquet \$37.90 PER PERSON
A complete set of everything.
Entrees, Mains, Rice, Breads and Side Dishes.
Please ask our staff for more details.

LUNCH BOX \$9.90
A 1/2 Curry + 1/2Rice + Plain Naan
(Choice of Butter Chicken or Lamb Rogan Josh or Dal Tadka or AlooMatar)
Upgrade plain naan with any stuffed naan bread for only extra \$2.00



**We Also Do Catering
For All Occasions**

**www.rehalsdivine.com.au
email: rehals.divine@gmail.com**

**Minimum
Delivery
Order \$35
HALAL**

**PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE.*

**Food Allergies and intolerances*

Please ask a member of staff if you require information on the ingredients in the food we serve.

Rice

- BASMATI RICE \$2.90**
Plain steamed basmati rice.
- JEERA RICE \$4.90**
Basmati rice tossed with roasted cumin and fresh coriander
- COCONUT RICE \$5.90**
Basmati rice tossed with coconut, onion and mustard seeds .
- SAFFRON RICE \$5.90**
Saffron rice with dry fruits & nuts.
- HYDERABADI BIRYANI \$19.90**
Hyderabadi biryani is an aromatic, mouth watering dish cooked with basmati rice and meat (chicken, Beef, Lamb, or goat) or vegetables over a slow fire with traditional hyderabadi spices.

Naan Breads

- ROTI \$3.00**
Plain whole meal bread.
- PLAIN NAAN \$3.50**
Plain white flour bread.
- GARLIC NAAN \$3.90**
White flour bread topped with garlic and fresh coriander.
- BUTTER NAAN \$4.50**
Plain white flour bread topped with butter
- CHEESE NAAN (OR WITH GARLIC) \$5.90**
White flour bread stuffed with cheese and spices or topped with garlic.
- KASHMIRI NAAN \$4.90**
White flour bread stuffed with dry fruits & nuts.
- KEEMA NAAN \$4.90**
White flour bread stuffed with lamb mince and spices.
- VEGETABLE PARANTHA \$4.90**
Whole meal flour bread stuffed with vegetables.
- CHICKEN TIKKA CHEESE NAAN \$6.90**
Plain white flour stuffed with diced chicken, cheese, onion, tomatoes, capsicum and spices (chicken tikka cheese naan)

PLEASE INFORM US OF ANY FOOD ALLERGIES
V - VEGAN. N - CONTAIN NUTS. GF - GLUTEN FREE.

Non-Vegetarian

MAINS

- BUTTER CHICKEN (GF) \$20.90**
Boneless chicken fillets marinated overnight, cooked in a clay oven (tandoor) and then finished with tomato flavoured creamy sauce.
- CHICKEN TIKKA MASALA (GF) \$19.90**
Chicken tikka cooked with onion, capsicum, tomatoes and aromatic spices in a traditionally made sauce.
- CHICKEN TIKKA LABABDAR (N,GF) \$20.90**
Chicken tikka cooked in delicious creamy sauce with dry fruits and kasoori methi (fenugreek).
- MANGO CHICKEN (GF) \$19.90**
This delicious chicken curry cooked in a mango puree with traditionally made spices and sauce.
- METHI MALAI CHICKEN (GF) \$20.90**
Boneless chicken simmered in creamy sauce with magical flavour of fenugreek leaves.
- CHICKEN JALFREZI (GF) \$19.90**
A delightfully flavoured curry with tender juicy chicken in a traditionally designed sauce with stir fried onion, capsicum and tomatoes.
- LAMB ROGANJOSH (GF) \$21.90**
Lamb braised with a gravy flavoured with garlic, ginger & aromatic spices.
- KORMA SHAHI (N,GF) \$19.90**
A very mild curry cooked in ground cashews and creamy sauce. (Choice of Beef, Lamb or Chicken)
- MADRAS CURRY (GF) \$19.90**
A very authentic South Indian spicy curry cooked with mustard seeds, curry leaves and magical spices which will get your taste buds tingling for more. (Choice of Beef, Lamb or Chicken)
- GOSHT PALAK (GF) \$19.90**
This delicious curry from northwest region of India, cooked with fresh spinach and aromatic spices. (Choice of Beef, Lamb or Chicken)
- BHUNA GOSHT (GF) \$19.90**
A curry rich with flavours, meat cooks in its own juices with diced onion, capsicum and tomatoes, which gives the deep flavour. (Choice of Beef, Lamb or Chicken)
- VINDALOO (GF) \$19.90**
A very Hot Indian curry cooked with traditionally hot spices & dash of vinegar.
- FISH TOMATO CURRY (GF) \$22.90**
A beautiful fish (barramundi) curry cooked with fresh tomatoes, green herbs and fresh coriander to give a real flavour.
- PRAWN MASALA (GF) \$21.90**
King prawn cooked with onions, capsicum and tomatoes in a delicious masala sauce.
- MALABARI CURRY (prawn or fish) (GF) \$21.90**
An authentic South Indian curry cooked in creamy coconut sauce with diced capsicum and onions.
- GOAT CURRY (GF) \$21.90**
Goat pieces marinated overnight and then cooked over a slow fire with onion, tomato, ginger, garlic and whole ground spices.
- CHICKEN CHETTINAD (GF) \$19.90**
A classic south Indian curry cooked in a very authentic way with roasted spices, coconut and curry leaves.
- KADHAI GOSHT (GF) \$19.90**
(Chicken, Lamb or Beef)
A very popular dish in North India cooked with freshly ground spices along with onion, capsicum and tomatoes.

Vegetarian

MAINS

- MIX VEGETABLE KORMA (N,GF) \$18.90**
Fresh mixed vegetables cooked in a cashew-based curry. This creamy vegetable curry is the tastiest way to eat your veggies.
- VEGETABLE JALFREZI (V,GF) \$17.90**
A very popular vegetarian curry in North India known by its flavour, cooked in a jalfrezi sauce with fresh seasonal vegetables.
- PALAK PANEER (GF) \$17.90**
Fresh spinach and cottage cheese cooked with mild spices in a curry sauce.
- PANEER BUTTER MASALA (GF) \$19.90**
A delicious Cottage cheese curry cooked in a tomato flavoured creamy sauce with butter.
- PANEER BUTTER (GF) \$17.90**
Cottage cheese and green peas cooked in thick creamy sauce and fenugreek.
- PANEER LABABDAR (N,GF) \$19.90**
Cottage Paneer cooked in delicious creamy sauce with dry fruits and kasoori methi (fenugreek).
- PANEER BHURJI (SCRAMBLED COTTAGE CHEESE) (GF) \$17.90**
A very popular dish in North India cooked with onions, tomatoes and fresh ginger along with fresh ground spices.
- ALOOMATAR (N,GF) \$15.90**
Peas and potatoes cooked with fresh diced tomatoes in a tomato-based curry.
- MUSHROOM MATAR (GF) \$17.90**
Mushrooms and green peas simmered in creamy and spicy Indian curry.
- MALAI KOFTA (N) \$18.90**
Potatoes and cottage cheese dumplings cooked in mild cashew-based gravy.
- DAL MAKHNI (GF) \$17.90**
Black lentils soaked overnight with red kidney beans, cooked over a slow fire with finely chopped onion and tomatoes with cream and butter.
- DAL TADKA (V,GF) \$16.90**
Yellow lentils cooked over a slow fire with finely chopped garlic, onion and tomatoes.
- AMRITSARI CHOLE (V,GF) \$16.90**
Chickpeas cooked in a very authentic way with garlic, onion, tomatoes and fresh ground spices.
- KADHAI PANEER (GF) \$17.90**
Homemade Cottage cheese cooked with freshly ground spices along with onion, capsicum and tomatoes.
- ALOO GOBHI (V,GF) \$16.90**
"Aloo Gobhi"(Potatoes & Cauliflower) cooked with onions, tomatoes & freshly ground spices.
- ALOO BAINGAN (V,GF) \$16.90**
"Aloo Baingan"(Potatoes & Eggplant) is a semi-dry curry cooked over a slow fire with onions, tomatoes and freshly ground spices.
- RAJMAA (RED KIDNEY BEANS) (V,GF) \$15.90**
A very popular vegetarian curry in North India. Red Kidney Beans Soaked overnight and then cooked with whole spices

Vegetarian

ENTREE

- VEGETABLE SAMOSA (2PCS) (V) \$8.90**
A Pastry Stuffed With Potatoes, Green Peas And Spices,Deep Fried In Vegetable Oil, Served With Mint Sauce.
- VEGETABLE PAKORA (4PCS) (V,GF) \$8.90**
Chopped Vegetables Mixed With Spices And Chickpea Flour Batter, Deep Fried In Vegetable Oil, Served With Mint Sauce.
- VEGETABLE MANCHURIAN (V) \$9.90**
Vegetable Dumplings Cooked In Traditional Style Manchurian Sauce With Onion, Capsicum And Tomatoes.
- TANDOORI MUSHROOM (GF) \$10.90**
Button mushrooms marinated with yogurt and spices along with onion and capsicum, cooked in a tandoor (clay oven).
- PANEER TIKKA (GF) \$10.90**
Paneer (Homemade Cottage Cheese) marinated overnight with yogurt and spices along with onion, capsicum and tomatoes, grilled in a tandoor (clay oven)

Non-Vegetarian

- CHICKEN TIKKA (4PCS) (GF) \$11.90**
Boneless chicken fillets marinated overnight with yogurt and spices, cooked in a clay oven (tandoor).
- CREAMY CHICKEN KEBAB (GF) \$10.90**
Chicken mince mixed with spices cooked on a skewer in a clay oven (tandoor), served with traditional creamy sauce.
- CHICKEN ACHARI (GF) \$11.90**
Boneless chicken fillets marinated in yogurt and homemade pickling spices, cooked in clay oven (tandoor) to juicy perfection, served with mint sauce.
- CHILLI CHICKEN (GF) \$14.90**
Boneless chicken marinated overnight, deep fried & then tossed with combination of vegetables, sweet chilli sauce, soya sauce & curry sauce.
- LAMB CUTLET (GF) \$22.90**
Lamb cutlets marinated overnight in yogurt and traditional spices, skewered and cooked over a slow fire in clay oven (tandoor).
- TANDOORI PRAWNS (GF) \$14.90**
King prawns marinated traditionally with king style marination, skewered and cooked over a slow fire in clay oven (tandoor).
- TANDOORI CHICKEN (GF) \$18.90 FULL / \$11.90 HALF**
Chicken marinated overnight in yoghurt, herbs & spices, cooked over a slow fire in clay oven (tandoor).
- FISH PAKORA (GF) \$12.90**
Barramundi fish fillets marinated with traditional aromatic spices and chickpea flour, deep fried to a golden colour, served with mint sauce.
- SEEKH KEBAB (GF) \$11.90**
Lamb mince marinated with freshly ground whole spices, skewered and roast over a slow fire in a tandoor (clay oven).
- CHILLI PRAWNS (GF) \$14.90**
King prawns marinated, stir fired with combination of vegetables and traditional sauces.
- MIX PLATTER FOR 2 (GF) \$23.90**
Combination of four entrees
(2 pcs each of Vegetable Samosa, Vegetable Pakora, Chicken Tikka and Lamb Cutlets)