

Vegetarian Dishes

Aloo Bhaji Potatoes cubes cooked in tomato & onion sauce with indian spices.	\$12.50
Bombay Aloo Potatoes marinated in Indian herbs & spices, pan fried with onion & tomato gravy.	\$12.50
Aloo Mattar Potatoes and peas cooked tomatoes and onion base sauce with Indian sauce.	\$12.50
Aloo Palak Crispy potatoes, spinach cooked in tomatoes and onion based sauce with Indian spices.	\$13.00
Aloo Gobi Adraki Combination of potatoes & cauliflower florets cooked in tomatoes and onion gravy with Indian spices.	\$13.50
Chana Masala Chick pea cooked in masala sauce tempered with ginger, garlic cumin seeds.	\$13.00
Dhal Makhani Authentic cooking of black lentils soaked overnight and cooked in tomato gravy with cream and fenugreek flavour.	\$13.50
Vegetable Korma Selection of vegetable cooked with smooth creamy and cashew nuts gravy.	\$14.00
Vegetable Jalfrezi Seasonal fresh vegetable tossed with a mix of capsicum, onion tomato and jalfrezi masala.	\$14.00
Mix veg Curry Combination of vegetables cooked in tomato and onion sauce with Indian spices	\$14.00
Mushroom Curry Bulton Mushroom cooked in masala sauce with flavour of coriander, cumin and fenugreek.	\$16.50
Malai Kofta Ricotta cheese and potatoes dumpling cooked with cashew nuts & creamy sauce.	\$16.50
Baingan Bharta Smoky eggplant roasted in tandoor cooked in tomato & onion with Indian spices.	\$15.50
Palak Paneer Delicious pureed spinach with cottage cheese cubes tempered with garlic & ginger.	\$16.50
kadai Paneer Cottage cheese cubes cooked with capsicum, tomatoes and onion base sauce.	\$16.50
Paneer Jalfrezi Homemade cottage cheese tossed with a mix of capsicum, onion tomato and jalferzi masala.	\$16.50
Shahi Paneer Cottage cheese simmered with cashew nuts & creamy sauce.	\$16.50
Paneer Makhani Soft pieces of cottage cheese in a rich, creamy and aromatic gravy made of butter, onion & tomatoes.	\$16.50
Paneer Lababdar Homemade cheese in a rich tomatoes and caramelized onion based sauce.	\$16.50

Swadesh Rice & Breads

Steamed Rice Steamed basmati rice	\$4.00
Saffron Rice Saffron Flavoured basmati rice	\$4.50
Zeera rice Rice stirred with cumin seeds	\$5.00
Peas Pulao Basmati rice with green peas and fresh coriander	\$6.00
Veg Pulao Fresh vegetables cooked with basmati rice	\$6.00
Kashmiri Pulao Aromatic, milky and sweet rice mixed with dry fruits and nuts.	\$6.00
Tandoori Roti Wholemeal bread	\$3.00
Plain Naan Plain flour Indian bread	\$4.00
Garlic Naan Garlic favored plain flour bread	\$4.00
Butter Naan Plain flour bread with butter	\$4.50
Lachha Paratha Flaky Layered wholemeal bread	\$5.00
Aloo Paratha Meshed potato stuffed bread	\$5.00
Cheese & chilli Naan Ricotta Cheese stuffed bread with chilli topping	\$5.00
Cheese Naan Ricotta Cheese stuffed Bread	\$5.00
Kashmiri Naan Naan stuffed with dry fruits and coconut	\$5.00
Keema Naan Naan Stuffed with spiced lamb mince.	\$5.00

Condiments & Sides

Papadums (4 pcs)	\$2.50
Mint Chutney	\$3.00
Mango Chutney	\$3.00
Mix Pickel	\$3.00
Cucumber Raita	\$4.00
Cucumber Salad	\$5.00
Selection of 4 Mix Pickle, Mango Chutney, Mint Chutney, Papadums.	\$10.00

Deserts & Drinks

Gulab Jamun(2 pcs) Spongey milk dumplings soaked in rosewater and sugar syrup	\$5.00
Mango or Pistachio Kulfi Indian Ice cream flavour Mango or Pistachio	\$6.00
Coke varieties Can	\$2.50
Ginger Beer	\$5.00
Mango/Sweet/Salty Lassi	\$5.00

Kids Menu

Nuggets & Chips	\$9.00
Fish & Chips	\$12.50
kids Butter chicken with Rice	\$12.00

Take Away Special

Family Pack \$50

Two Curries (Chicken, Lamb, Beef, Veg),
Two Rice (Steamed / Saffron), Two Naan (Plain / Garlic),
Onion Bhaji (3 pieces), Papadums (4 pieces)

Meal Deal \$25

Two Curries (Chicken, Lamb, Beef, Veg),
One Rice (Steamed / Saffron), One Naan (Plain / Garlic),
Papadums (2 pieces)

Swadesh

Fine Indian Cuisine

Take Away

OPEN 7 DAYS

LUNCH - SAT & SUN

12:00 pm to 2:30 pm

DINNER - MON TO SUN

5.00 pm to 9.30 pm



08 9500 1431

BYO



📍 3/61 Makybe Dr, Baldivis WA 6171

✉ swadesh.baldivissquare@gmail.com

🌐 www.swadeshindianrestaurant.com.au

Dear Customer the authentic Indian food recipe may contain traces of nuts, dairy other ingredients. Any food allergies. Please advise the attending staff before place the order

Veg Starters

Veg Samosa (3 pcs)	\$6.00
Indian fried samosa stuffing with potatoes, cashew nuts, raisins and green peas with fresh coriander.	
Onion Bhaji	\$10.00
Sliced onion with Indian spices coated with chick pea flour batter fried served with mint & tamarind chutney.	
Mix pakora	\$10.00
Potato, cauliflower, eggplant coated with chick pea flour batter fried Served with mint & tamarind chutney.	
Roasted Mustard Potato	\$12.00
Small potatoes marinated in yoghurt with mustard paste and indian spices baked in tandoor.	
Achari Paneer Tikka with roasted veg	\$14.00
Cottage cheese tangy flavour with indian pickle cooked in tandoor.	
Honey Ginger Paneer	\$14.00
Deep fried homemade cottage cheese tossed with ginger, onion and caramelised natural honey.	
French Fries	\$6.90
Crispy thin fried potatoes	
Gobi Manchorian	\$14.00
Indo-Chinese style cauliflower tossed with garlic, onion & mixed capsicum in special sauce	

Non-Veg Starters

Tandoori Chicken	Half : \$ 12.90 Full : \$ 24.90
Half Chicken with marinated in yoghurt with indian spices and cooked in char grilled tandoor.	
Chicken Tikka (Medium)	\$12.00
Boneless chicken marinated with yoghurt, Indian Spices & cooked in tandoor.	
Murgh malai tikka (Mild)	\$12.00
Boneless chicken marinated in process cheese, cream with cardamom and mace flavour.	
Chicken 65	\$12.00
Diced chicken cooked with fusion of south indian & oriental herbs & spices.	
Chicken Wings	\$12.00
Chicken wings chilli garlic marinated with indian spices and chick pea flour bateer fried.	
Chilli chicken	\$14.00
Indo-Chinese style chicken tossed with garlic, onion & mixed capsicum in special sauce.	
Lamb Seekh kebab	\$12.90
Succulent lean lamb mince with cumin, fresh coriander, onion & spices, rolled on a skewer and grilled in tandoor, Authentic Hyderabad style.	
Lamb Chops (4 pcs)	\$21.90
Lamb cutlet marinated with strong flavour of ginger garlic and indian herbs.	
Tandoori Garlic Prawns	\$18.00
Prawns marinated with yoghurt and garlic cooked in tandoor.	
Honey Ginger Prawns	\$18.90
Prawn cutlets tossed with ginger, onion caramelised natural honey	
Fish Amritsari	\$17.50
Authentic flavor of indian (Punjabi) fish fillets, chick pea flour batter fried crispy fish with Indian spices.	
Dill Salmon Tikka	\$19.90
Salmon fillets Marinated In Yogurt Cheese With Dill And Cooked In Charcoal Smoky flavor.	

Swadesh Testing Platters - For Two

Vegetarian Tasting Plate*	\$18.90
A selection of Samosa, Onion Bhaji, Mix Pakoda, Paneer Tikka,	
Mixed Tasting Plate*	\$20.90
A selection of Samosa, Onion Bhaji, lamb Sheek kebab, Chicken Tikka	
Tandoori Tasting Plate (GF)	\$22.90
A selection of Lamb Chops, Lamb Seekh Kebab, Chicken Tikka, Tandoori Prawns	

Swadesh Main Course- Chicken Dishes

Butter Chicken (Mild)	\$19.50
Tender pieces of tandoori chicken tikka engulfed in an authentic tomato and cashew creamy sauce.	
Chicken Korma (Mild)	\$19.50
Boneless chicken cooked in cashew nut based creamy sauce with green cardamom and saffron flavour.	

Mango Chicken (Mild)	\$19.50
Chicken cooked in mango puree and creamy mild sauce.	
Chicken Tikka Masala (Medium)	\$19.50
Tender chicken fillets cooked with capsicum & onion cooked in tomato base.	
Chicken Madras (Medium)	\$19.50
Diced chicken pieces tempered with mustard seeds and curry leaves and slow cooked with a special blend of spices and coconut milk	
Kadai Chicken (Medium)	\$19.50
Boneless chicken cooked in a special KADAI masala with a touch of Garlic, capsicum, tomato and onion.	
Saag Chicken (Medium)	\$19.50
Boneless Chicken cooked with fresh Spinach paste, garlic, Asafoetida.	
Chicken Jalfrezi (Medium)	\$19.50
Tender pieces of chicken tossed with a mix of capsicum, onion and Jalfrezi masala.	
Chicken Vindaloo (Hot)	\$19.50
Goan speciality, vinegar marinated chicken cooked in a hot and spicy curry.	
Swadesh Special Dhaba Chicken Curry	\$19.50
Chicken tikka boneless cooked in cashew nuts, yoghurt, onion tomato base sauce with fresh coriander and fresh mint flavour.	

Lamb & Goat Dishes

Lamb Rogan Josh (Medium)	\$20.50
Boneless lamb cooked with onion and tomato gravy with flavour of whole Indian spices.	
Kadai Lamb (Medium)	\$20.50
Diced lamb cooked in a special KADAI masala with a touch of Garlic, capsicum, tomato and onion.	
Lamb Madras (Medium)	\$20.50
Tender lamb chunks tossed with curry leaves and mustard seeds finish in masala gravy with coconut milk.	
Lamb Korma (Mild)	\$20.50
Mild, Boneless lamb cooked in a cashew nut creamy sauce with cardamom flavour.	
Saag Lamb (Medium)	\$20.50
Tender lamb boneless cubes cooked in spinach with flavour of Indian whole spices.	
Lamb Vindaloo (Hot)	\$20.50
Tender Boneless lamb cubes cooked in hot sauce with flavour of Indian spices .	
Swadesh Special Goat Curry	\$21.50
Traditional, tender pieces of goat cooked in tomatoes and onion base sauce. Flavour of cinnamon with Indian spices.	
Keema Mutter Masala (Medium)	\$21.50
Hyderabad Authentic Keema meat and green peas sauteed in a thick mixture of Hyderabad spices.	
RaRa Ghost (Medium)	\$21.50
Rara is a very unique recipe as it combines the LAMB pieces along with the Ghost mince in it.	

Beef Dishes

Beef Rogan Josh (Medium)	\$20.50
Boneless beef cooked with onion and tomato gravy with flavour of Indian Spices	
Beef Masala (Medium)	\$20.50
Tender beef cubes cooked in onion and tomato flavour with whole Indian spices.	
Beef Korma (Medium)	\$20.50
Boneless beef in cashewnut based creamy sauce with saffron flavour green cardamom and mace powder.	
Beef Madras (Medium/Hot)	\$20.50
Tender Beef cubes cooked chunks tossed with curry leaves and mustard seeds finish in masala gravy with coconut milk.	
Kadai Beef (Medium)	\$20.50
Diced beef cooked in a special KADAI masala with a touch of Garlic, capsicum, tomato and onion.	
Beef Vindaloo (Hot)	\$20.50
Tender beef cubes cooked in hot sauce with flavour of Indian spices.	

Seafood Dishes

Fish Masala (Medium)	\$21.50
Red emperor fish cooked in a delicately spiced curry made from tomatoes, onions, capsicum and authentic spices and fresh herbs.	
Fish Korma (Medium)	\$21.50
Boneless fish cooked in cashewnut based creamy sauce with saffron flavour green cardamom and mace powder.	
Goan Fish Curry (Medium)	\$21.50
Diced fish in a medium sauce with coconut and curry leaves.	
Prawn Jalfraizi (Medium)	\$24.00
Prawns tossed with peppers & onion in touch of special kitchen sauce.	
Kadhai Prawn (Medium)	\$24.00
Medium spicy prawn with cubes of bell peppers in tomato and onion sauce and Indian spices.	
Prawn Korma (Mild)	\$24.00
Prawns cooked in cashewnut based creamy sauce with saffron flavour & green cardamom	
Malabar Prawn Curry (Medium)	\$24.00
King Prawns in a rich tomato and onion base flavoured with coconut cream.	