



festival india

INDIAN RESTAURANT

DINE - IN MENU

AUTHENTIC INDIAN CUISINE

Fully Licensed

(BYO-Wine only \$5 corkage per bottle)

OPEN 6 DAYS

Dinner 5pm till Late Night Wednesday to Monday

Thursday to Sunday

Lunch 11.30am to 3.00pm

For Bookings Call :

(08) 93445776 / 0470 415 408

4/240 Main Street, Osborne Park,
Perth, Western Australia 6017

We Provide: Catering for function & prepare
special food on request.

Discount not applicable to drinks

www.festivalindia.com.au





Welcome to Festival India

Curries, sizzling tandoori dishes and a variety of exotic lamb and chicken entrees make Indian cuisine the coveted food globally. At its best Indian cuisine is an exceptional combination of exotic herbs, ingredients, and spices that have given Indian food a foremost position in world cuisine.

Specializing in Indian cuisine, Festival India Restaurant is no stranger to exotic and exciting aromas, but the significance of the strong and mouth-watering scents of curry, spice, and sizzling meats surrounding the restaurant holds deeper meaning to some.



White Wine

	Glass	Bottle
Saint Clair Sauvignon Blanc Marlborough (nz)	-	\$35.00
Jacob's Creek Reserve Chardonnay Adelaide Hills (sa)	\$8.00	\$25.00
Vasse Felix Classic Dry White Semillon Sauvignon	-	\$35.00
Blanc Marget River (wa)	-	-
Brown Brother Crouchen Riesling King Valley (victoria)	-	\$27.00
House Wine	\$8.00	\$23.00

Red Wine

	Glass	Bottle
Oster Bay Pinot Noir Marlborough (nz)	-	\$35.00
Chapel Hill The Person Cabernet Sauvignon McLaren Vale (sa)	-	\$30.00
House Wine	\$8.00	\$21.00
Annie's Lane Shiraz Clare Valley (sa)	\$8.00	\$28.00
Taylore Estate Marlot Clare Valley (sa)	-	\$30.00

Beer

Corona	\$9.00
Ashahi	\$9.00
Heineken	\$9.00
Kingfisher	\$9.00
Little Creatures Pale Ale	\$9.00
Stella Artois	\$9.00
Haywards 5000 (Indian Beer) (500 ML)	\$11.99
Godfather (Indian Beer) (500 ML)	\$11.99

Cider

Monteith (Apple)	\$6.50
Pear Cider	\$6.50

Spirits

Old Monk Rum (Indian)	\$8.00
Canadian Club	\$8.00
Johnnie Walker Black Label	\$8.00
Chivas Regal 12 Yo	\$8.00
Glenfiddich 12 Yo Reserve	\$8.00
Bacardi	\$8.00
Jack Daniels	\$8.00
Jim Beamsmirof	\$8.00
Bombay Sapphire	\$8.00
Black Dog Blended Scotch Whisky	\$8.00

Soft Drinks

Coca Cola	\$4.50
Diet Coke	\$4.50
Coke Zero	\$4.50
Lemonade	\$4.50
Fanta	\$4.50
Sprite	\$4.50
Spider (Kid's Favourite)	\$5.50
<small>Add a scoop of ice cream to a soft drink</small>	
Natural Mineral Water	\$5.50
Sparkling Mineral Water	\$5.50
Soda Water	\$4.50
Tonic Water	\$4.50



Lassi / Drinks

Lassi (Sweet / Salty)	\$6.99
<small>A Traditional Yoghurt Based Drink</small>	
Mango Lassi	\$6.99
<small>Lassi Made With Mango Pulp</small>	
Lime Soda (Sweet / Salty)	\$6.99
<small>Squeezed Fresh Lime Juice In Soda Water</small>	
Ginger Beer	\$5.99
Lemon Lime Bitter	\$6.99



Shake / Juice

Chikoo Milk Shake (Sapota)	\$6.99
Chocolate Milk Shake	\$6.99
Vanilla Milk Shake	\$6.99
Apple Juice	\$4.99
Pineapple Juice	\$4.99

Hot Drinks

Chai (Tea)	\$5.50
Masala Chai	\$5.50
Ginger Tea	\$5.50





Special Chaat Corner

Samosa Chaat

\$14.99

Samosa (fried pastry with savoury filling of potatoes and chickpeas) served with spicy chickpeas curry and topped with onion, coriander and various chutneys.

Aloo Tikki Chaat

\$14.99

Skillet potato chopped onion & coriander served with tamarind & mint chutney on bed of spiced chickpeas

Haryali Chaat

\$14.99

Spinach flavoured crisp fried dough wafers topped with spiced chickpeas and served with various chutneys, yoghurt garnished with onions and coriander.

Mix Chaat

\$14.99

Skillet potato chopped onion & coriander served with tamarind & mint chutney on bed of spiced chickpeas.

Papdi Chaat

\$14.99

Crisp fried dough wafers topped with spiced chickpeas and served with various chutneys, yoghurt garnished with onions and coriander.

Gol Gappe / Pani Puri (8 Pcs)

\$10.99

Crispy cracker balls stuffed with potatoes, chickpeas, tamarind/mint chutneys served with spiced water. (Must Try).

Dahi Puri

\$11.99

Dahi Puri dish made from crispy mini shells or puris which are stuffed with potatoes, boiled pulses, coriander and tamarind chutney, chilled Dahi.

Bhel Puri

\$10.99

Bhel puri is a slightly sweet, spicy & sour tasting chaat snack made with puffed rice, chaat chutneys, veggies & Sev. It is a very popular street food & is mostly loved by everyone.

Dahi Bhalle

\$14.99

Soft lentil fritters drenched in creamy yogurt, topped with sweet and spicy chutney.





South Indian Special- Dosa

Masala Dosa

\$17.99

A Special South Indian pancake made with rice batter & black lentils stuffed with lightly cooked potatoes & seasonal vegetables.

Plain Dosa

\$16.99

A Special South Indian pancake made with rice batter & white lentils.

Ghee/Paper Roast

\$17.99

A very large crispy pancake topped with ghee without potato stuffing.

Ghee Roast Masala

\$18.99

Same as Ghee Rost but with potato & onion stuffing inside.

Butter Roast Masala

\$18.99

Same as Butter Rost but with potato & onion stuffing inside.

Butter Paper Roast

\$17.99

A very large crispy pancake topped with Butter without potato stuffing.

Egg Dosa

\$17.99

A very tasty Dosa with egg filling.

Onion Dosa

\$16.99

A Dosa variety topped with chopped onions.

Paneer Dosa

\$19.99

Home made ricotta, light crispy pancake made from lentil and rice flour.

Set Dosa

\$15.99

A very popular Dosa cooked on both sides & served in a set of two.

Mysore Plain Dosa

\$16.99

Red chilli chutney is smeared inside plain dosa and served with sambar and coconut and red spicy chutney.

Mysore Masala Dosa

\$18.99

Red chilli chutney is smeared inside plain dosa and filled with potato masala, served with sambar and coconut and red spicy sauce.

Chicken Dosa

\$19.99

A dosa stuffed with chicken masala.

Keema Dosa

\$20.99

Lamb mince, light crispy pancake made from lentil and rice flour.

Prawn Dosa

\$20.99

Light crispy pancake made from lentil and rice flour.

Schezwan Plain Dosa

\$17.99

Schezwan sauce is spread on the top of dosa and served with sambar, coconut & red sauce.

Schezwan Masala Dosa

\$20.99

Schezwan sauce is spread on the top of dos and Mix Vegetable sauté served with sambar, coconut and red sauce.

Cheese Plain Dosa

\$17.99

Cheese dosa made fermented lentils and rice batter, topped with cheese.

Cheese Masala Dosa

\$18.99

Cheese dosa made fermented lentils and rice batter, topped with cheese and filled with potato masala.

Masala Uthappam

\$17.99

Savoury stuffed (onion, tomato, green chilli & fresh coriander leaves) rice flour pancake.

Paneer Uthappam

\$18.99

Pancake topped with Paneer (cottage cheese) stuffing & vegetables.

Onion Uttapam

\$16.99

Popular uttapam variety with onions.



Entree

Veg Punjabi Samosa (3 pcs)

\$12.99

Mildly spiced triangle puffs, stuffed with mashed potato & seasonal vegetables & peas wrapped in a thin crispy pastry.

Non Veg Samosa (3 Pcs)

\$9.99

Mildly spiced triangle puffs, stuffed with mashed potato & seasonal vegetables/mince meat & peas wrapped in a thin crispy pastry.

Onion Bhaji (3 pcs)

\$9.00

Onion slices marinated in traditional spices & cooked until golden brown.

Gobi Manchurian (Dry)

\$17.99

Cauliflower florets marinated in spicy corn flour batter & cooked with spring onions, soy sauce, garlic & ginger. This Deliciously spicy (mild/medium) Cauliflower dish is a famous Indo –Chinese appetizer.

Honey Cauliflower

\$17.99

Cauliflower pieces mixture with corn flour and spices, deep fried, cooked chilli sauce and honey and served with sesame seeds.

Chicken Sixty Five

\$18.99

Boneless chicken pieces marinated in a special blend of spices, mixed in lemon juice. A mild spicy deep fried South Indian chicken dish.

Tandoori Chicken

H : \$18.99 / F : \$26.99

Chicken marinated with tandoori masala & cooked in the traditional char-coaled tandoor oven.

Masala Fried Prawns

\$20.99

Prawn/Squid coated with a specially blended mix of spices & curry leaves, & then deep fried. A traditional South Indian (Kerala) dish with a rich flavour of curry leaves.

Masala Papadams (4 pcs)

\$7.99

Layered crispy papadams with crunchy fresh vegetables & lemon sprinkled with a hint of chilli.

Chilli Prawn

\$21.99

Prawn coated with a cornflour batter & fried with chef's choice of spices & sautéed in pepper, tomato and soy sauce.

Chilli Paneer

\$20.99

paneer coated with a cornflour batter & fried with chef's choice of spices & sautéed in pepper, tomato and soy sauce.

Chilli Chicken (Medium/Spicy)

\$20.99

Chicken coated with a cornflour batter & fried with chef's choice of spices & sautéed in pepper, tomato and soy sauce.

Hara Bhara Kebab (4 pcs)

\$11.99

Mixture of spinach, potato and cheese and Indian spices, served with mint chutney and tamarind sauce.

Aloo Tikki (3 Pcs)

\$8.99

Spicy mashed potato patties cooked on a griddle and served with mint & tamarind sauce.

Paneer Pakoda

\$16.99

Ricotta cheese cubes deep fried in gram flour batter, prepared with fresh herbs.

Vegetable Pakora

\$16.99

Fresh vegetable deep fried in gram flour batter, prepared with fresh herbs.

Paneer Bhurji

\$21.99

Mashed paneer cooked spices.

Egg Bhurji

\$19.99

Egg scrambled with cumin seed, ginger, onion, tomato, chilli and garam masala and go with rotis or naan.

Murgh Malai Tikka

\$17.99

Chicken marinated in mild spices with cheese, yoghurt, cream.

Chicken Tikka

\$17.99

Boneless Thigh Chicken Marinated in Yoghurt, Mix Spices & Cooked in Charcoal Tandoor (oven).

Amritsari Fish

\$19.99

Boneless fish pieces coated in gram flour and corn flour batter & cooked until crispy.

Veg-Plater

\$26.99

Veg Samosa, onion bhaji, aloo tikki, Hara Bhara Kabab & Gobi Manchurian.

Non-Veg Plater

\$27.99

Chicken 65, Murgh Malai Tikka, non veg samosa & chilli chicken, masala fried prawn.

Mixed Platter

\$27.99

Veg Samosa, Onion Bhaji, Chicken Sixty Five, Masala Fried Prawns & Gobi Manchurian.





Vegetarian Dishes

Paneer Butter Masala

\$22.99

A popular north Indian dish made with Paneer (Indian cottage cheese) cooked in an onion & tomato base in a special mix of sauces & powdered fenugreek leaves garnished with fresh cream.

Malai Kofta

\$22.99

Grated paneer & potatoes dumplings cooked in mild creamy sauce.

Shahi Paneer

\$22.99

Cottage cheese cooked with creamy sauce and topped with cashew.

Matter Paneer

\$22.99

Green peas cooked with fresh ricotta cheese and masala sauce.

Paneer Jhalfrezi

\$22.99

Paneer cooked with green bell pepper and masala sauce.

Paneer Makhani

\$22.99

Delicate cottage cheese simmered in a creamy sauce with ground tomatoes, cashew and authentic spices and fresh herbs.

Kadai Paneer

\$22.99

Cottage cheese cubes cooked with capsicum, tomatoes and onions based sauce.

Palak Paneer

\$22.99

Cubes of cottage cheese (Ricotta) cooked in freshly pureed spinach with cumin & cardamom.

Zeera Aloo

\$18.99

Boiled potatoes cooked in cumin seeds and indian spices.

Dhal Tadka

\$18.99

This nutritious & tasty curry is made of yellow split lentils with a special blend of mild homemade spices.

Dal Makhani

\$20.99

A very popular Indian treat, rich in proteins, originated from Punjab region is made of Black lentil & Red Kidney Beans (Rajma) cooked in tomato gravy & butter in a special mix of spices.

Chickpeas Masala (chana Masala)

\$19.99

Chickpeas cooked with authentic mix of spices, tomatoes, onion & cumin seeds.

Aloo Gobi

\$19.99

Diced cauliflower & potatoes cooked with onion masala sauce.

Aloo Saag

\$19.99

Green spinach cooked with potatoes and fresh herbs.

Aloo Baingan

\$19.99

Diced eggplant cooked with potatoes & fresh herbs and spices.

Aloo Matter

\$19.99

Potato and peas cooked tomatoes and onions based sauce.

Bombay Potato

\$18.99

Diced potato cooked with potatoes fresh herb and spices.

Aloo (Potato) Masala

\$18.99

Potatoes cooked with tomato, onion & green chilli seasoned with mustard seeds. A mild south Indian curry to go with any Indian bread.

Vegetable Korma

\$19.99

A delicious combination of vegetables & cashew nuts in a homemade creamy coconut Korma Masala.

Bhindi Masala

\$19.99

Okra cooked with sautéed onion and tomatoes, traditionally homemade punjabi dish.

Baingan Bharta

\$20.99

Smoked eggplant cooked in traditional charcoal tandoor, and then sauteed with tomatoes, authentic spice and fresh herbs. Lunch special.

Mixed Veg

\$20.99

Combination of vegetables cooked in tomatoes and onions sauce



Chicken Dishes

Mango Chicken (mild) \$24.99

Delicious creamy and sweet curry, chicken fillets cooked with mango and coconut sauce.

Butter Chicken (mild) \$24.99

Tender chicken cooked in a tandoori oven in a specially blended tomato sauce with butter & cream.

Chicken Korma (mild) \$24.99

A deliciously creamy chicken dish cooked in coconut sauce & mild spices & cashew nuts.

Chicken Tikka Masala (medium) \$24.99

Chicken marinated with a special blend of spices & cooked in a tandoori oven with medium hot tomato & onion sauce.

Chicken Madras \$24.99

South indian style curry with fillet of chicken sautéed with dried chilli, curry leaves and mustard seeds & finished with coconut cream

Chicken Karahi \$24.99

Boneless chicken cooked with diced green bell pepper and spices.

Chicken Jalfrezi \$24.99

Boneless chicken cooked with slice capsicum, onion and master gravy.

Malabar Chicken Curry (Kerala Style Medium) \$24.99

Boneless chicken sautéed in an onion, tomato, ginger & garlic mix with a hint of garam masala. An authentic Kerala (South Indian) chicken dish great to go with Naan Bread, Porotta & Chappathi.

Chicken Chettinadu / Pepper Chicken (medium) \$24.99

Boneless chicken cooked with a special mix of Garam Masala & grated coconut. Another culinary delicacy from South India to go with bread & rice dishes.

Chicken Ularth (Dry medium) \$24.99

Boneless chicken cooked in medium hot spices (fennel, coriander powder, garam masala) with rich aromatic flavour. An authentic Kerala dish pairs well with rice & bread varieties.

Chicken Palak (mild) \$24.99

Boneless chicken cooked with pureed spinach, ginger & garlic.

Chicken Vindaloo (spicy) \$24.99

Boneless chicken cooked in hot sauce with a hint of vinegar & a touch of special blended spices.

Chicken Dhansak \$24.99

Chicken cubes cooked with yellow lentils, chef's special masala sauce finished with herbs and corianders

Lamb Dishes

Lamb Rogan Josh (medium/spicy) \$25.99

Boneless lamb cooked in an onion & tomato based sauce & garlic, ginger & aromatic spices. A famous North Indian dish to go with bread & rice varieties.

Lamb Korma (mild) \$25.99

Boneless lamb cooked in thick aromatic sauce & ground cashew nuts. A flavoursome mild dish.

Lamb Vindaloo (spicy) \$25.99

Boneless lamb cooked in hot sauce with a hint of vinegar & a touch of special blended spices.

Lamb Potato Curry \$25.99

Diced lamb cooked with potato & mix masala sauce.

Kadai Lamb \$25.99

lamb tossed with mix of capsicum, onion, tomato and kadhai masala.

Lamb Curry (kerala Style) \$25.99

Boneless lamb marinated in chef's special choice of spices & herbs (coriander & garam masala) . An authentic South Indian dish to go with bread & rice varieties.

Lamb Palak \$25.99

Boneless lamb cooked with pureed spinach, ginger & garlic.

Lamb Madras \$25.99

South indian style curry dice lamb cooked with dried chilli, curry leaves and mustard seeds and finished with coconut cream.

Lamb Dhansak \$25.99

Lamb cubes cooked with yellow lentils, chef's special masala sauce finished with herbs and corianders.

Goat Curry (medium/spicy) \$25.99

Goat meat cooked on the bone with coriander & tomato base & a touch of garam masala with chef's special choice of spices to make this a rich & favourite dish.

Goat Vindloo \$25.99

Diced goat piece cooked onion, vinger & hot chilli paste.



Beef Dishes

Beef Malabar (mild/medium/spicy)

\$25.99

Tender beef pieces marinated in a delicate blend of authentic spices, onion & tomato sauce.

Beef Korma (mild)

\$25.99

Boneless beef cooked with caramelised onion sauce, cashew paste with cardamom & cinnamon.

Beef Potato Curry

\$25.99

Diced beef cooked with potato & mix masala sauce

Beef Matter Masala

\$25.99

Tender beef cooked with green peas and sauce.

Beef Saag

\$25.99

Diced Tender beef cooked with pureed spinach, ginger & garlic.

Beef Vindaloo (spicy)

\$25.99

Boneless beef cooked in a sauce of onions, vinegar & hot chilli paste.

Beef Rogan Josh

\$25.99

Boneless beef cooked onion & tomato based sauce, garlic, ginger & aromatic spice.

Beef Pepper Masala

\$25.99

Beef piece cooked in semi, crushed pepper, onion and tomato sauce.

Beef Stir Fry Dry (Kerala Style - Med-spicy)

\$25.99

Marinated beef stir fried in onion based masala & pepper.

Beef Dhansak

\$25.99

Beef cubes cooked with yellow lentils, chef's special masala sauce finished with herbs and corianders.



Seafood Dishes

Fish Grilled In Banana Leaf (fish Pollichathu - An Inhouse Specialty)

\$26.99

Fish marinated in a delicate blend of shallot based masala mix & grilled both sides by wrapping it in a banana leaf. An authentic South Indian (Kerala) delicacy.

Goan Fish Curry

\$25.99

Fish pieces cooked in coconut milk with a special blend of goan style fish masala & tempered with mustard seeds & fresh curry leaves.

Fish Vindaloo (hot)

\$25.99

Fish cooked in spicy hot sauce and finished with a vinegar.

Malabar Prawn Curry

\$25.99

Tiger prawns cooked in coconut cream, fenugreek & mustard seeds with a special blend of authentic aromatic spices.

Prawn Vindaloo (spicy)

\$25.99

Tiger prawns cooked in hot sauce with a hint of vinegar & a touch of special blended spices.

Prawn Saagwaala

\$25.99

Prawn cooked with spinach and spices.

Prawn Korma

\$25.99

Prawn cooked in mild creamy sauce.

Prawn Jalfrezi

\$25.99

prawn soaked in onion, capicumand tomato.





Kid's Special

Kids Special Meal

\$14.99

Dal Makhani / Butter Chicken / Chicken Korma(mild) with Rice or Cheese Naan (Half Curry with Half Rice).

Chicken Nuggets (7 Pcs) with Fries Chips Fries

\$10.99

\$5.99

Biryani

Veg Biryani (Served with Raita)

\$19.99

Veg cooked in onion based sauce & exotic spices & layered with steamed Basmati rice.

Chicken Biryani (Served with Raita)

\$20.99

Chicken cooked in onion based sauce & exotic spices & layered with steamed Basmati rice.

Lamb Biryani (Served with Raita)

\$21.99

Boneless lamb cooked in onion based gravy & mild spices with steamed Basmati rice.

*Biryani dishes are served with Papadum, Raita & Pickle

Beef Biryani (Served with Raita)

\$21.99

Beef cooked in onion based sauce & exotic spices & layered with steamed Basmati rice.

Goat Biryani (Served with Raita)

\$22.99

Goat cooked in onion based sauce & exotic spices & layered with steamed Basmati rice.

Prawn Biryani (Served with Raita)

\$22.99

Prawn cooked in onion based sauce & exotic spices & layered with steamed Basmati rice.

Egg Biryani (Served with Raita)

\$20.99

Boiled Egg/cooked in onion based sauce & exotic spices & layered with steamed Basmati rice.



Rice Dishes

Steamed Rice

\$6.00

Saffron Rice

\$6.50

Jeera Rice (cumin)

\$6.99

Coconut Rice

\$6.99

Kashmiri Pulao

\$8.99

Veg Pulao Rice

\$8.99

Matter/peas Pulao

\$7.99

Fried Rice -

Stir Fried basmati rice tossed with veggies & scrambled egg fried with chicken / Lamb / Beef / Prawn

Vegetable Fried Rice (without egg)

\$15.99

Egg Fried Rice

\$16.99

Chicken / Lamb / Beef / Prawn Fried Rice

\$17.99

Naan / Bread

Plain	\$4.50
Butter Naan	\$5.00
Garlic Naan	\$5.00
Chilli Naan	\$6.50
Cheese Naan	\$6.50
Kashmiri Naans	\$6.99
Cheese & Chilli Naan	\$6.99
Chilli & Garlic Naan	\$6.99
Poori (2 pcs)	\$6.50
Bhatura (Each)	\$4.50
Paneer Kulcha	\$6.99
Tawa Roti (2 pcs)	\$6.50
Tandoor Roti (2 pcs)	\$6.50
Aloo Parantha	\$6.99
Kerala Porotta (2 pcs)	\$6.99
<small>A South Indian round layered flat bread made of plain flour & cooked both sides on a griddle.</small>	
Keema Naan	\$6.99
<small>Our famous naan stuffed with spiced mince chicken and baked to perfection.</small>	

Side Dishes & Salads

Papadums (8 Pcs)	\$4.99
Raita	\$3.99
Plain Homemade Yogurt	\$3.00
Pickle (Spicy)	\$1.99
Mango Chutney	\$1.99
Onion Salad	\$2.99
Mix Salad	\$6.99

Desserts

Gulab Jamun (2 pcs)	\$4.99
<small>Soft delicious golden fried balls made of milk solids and soaked in rose flavoured sugar syrup.</small>	
Gulab Jamun with Ice-cream	\$7.99
<small>Soft delicious golden fried balls made of milk solids and soaked in rose flavoured sugar syrup. (Can served with vanilla Ice Cream)</small>	

Ice Cream

Pista Kulfi	\$3.99
<small>Condensed milk, thick cream , cardamom and pistachios.</small>	
Mango Kulfi	\$3.99
<small>Condensed milk, thick cream , cardamom and pistachios.</small>	
Chocolate Kulfi	\$3.99
<small>Condensed milk, thick cream , cardamom and pistachios.</small>	
Chocolate & Coconut Kulfi	\$3.99
<small>Condensed milk, thick cream , cardamom and pistachios.</small>	





Lunch Special

Veg Thali

2 Veg Curry, Roti, Rice, Pickle, Raita, salad, Papdams & Dessert.

\$24.99

Non-Veg Thali

Lamb Curry, Chicken Curry, Roti, Rice, Pickle, Raita, salad, Papdams & Dessert.

\$25.99

Chole Bhature

Combination of Chana (chickpeas) Masala with Fried Bread with raita, salad & pickle.

\$17.99

Curry With Rice

Veg or Non Veg Curry with Rice with raita, salad & pickle.

\$16.99 / \$17.99

Punjabi Parotha

wheat flour and spiced potato mash for stuffing. Served with salad, Pickle & Raita.

\$11.99

Aloo Puri

Combination of Aloo (potato) Masala With 2 Fried Wheat dough Bread served with Raita, pickle, & salad.

\$17.99

Amritsari Chole Kulche

cooked chickpea and potato stuffed bread served with Raita, pickle, & salad.

\$16.99

Chole Puri

Combination of chana (chickpeas) masala with wheat dough fried bread with raita, pickle and salad.

\$17.99





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