

Jeela

Catering & Restaurant

DINE-IN | TAKEAWAY | HOME DELIVERY

CALL US AT 0406 553 448



DELIVERY WITHIN 3 KM AREA ONLY

TRADING HOURS: OPEN 7 DAYS (11 AM -10 PM)

4 Lohse Street Laverton, VIC 3028



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• Price items, business hours subject to change without any prior notice
• Please advise if you have any special dietary consideration or food allergies as food items may contains nuts etc.

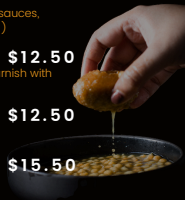
ENTREE

PAPDUMPS (4PCS)	\$5.00
GOBHI PAKORA	\$8.99
Battled deep fried cauliflower	
ONION BHAJJI	\$8.99
Sliced onion coated in chickpea batter & fried	
VEG SAMOSA (2PCS)	\$5.99
A crispy pastry filled with potato & peas	
MIX PAKORAY PLATE	\$8.99
A crispy fried assortment of vegetables fritters	
SPRING ROLL (VEGETABLES)	\$8.99
A mixture of vegetables, rolled in a thin pancake and fried	
HARA BHARA KEBAB	\$8.99
Small pieces of potato, cheese and spinach mix with roasted spices and deep fried	
FRENCH FRIES	\$5.99



CHAAT COUNTER

GOL GAPPAY/ DAHI POORI/	\$9.99
MASALA POORI (Choose one) 6 Pieces	
A chatpata (tangy) treat straight from the streets of India, a chaat is based on three sauces, tamarind (sweet), sour mint (spicy) and cool yoghurt (flavoured with roasted cumin)	
TIKKI CHAAT (2PCS)/ SAMOSA CHAAT	\$12.50
Deep fried potato cakes / samosa pieces topped with yoghurt and chaat sources garnish with chopped onion, tomato, and coriander	
PAPADI CHAAT/ DAHI BHALLA	\$12.50
Crisp pastry wrapped, diced potatoes and chickpeas & topped with chaat sauces	
TIKKI OR SAMOSA CHOLLYAY CHAAT	\$15.50
Crispy aloo tikki or samosa topped with tangy chole, chutneys, and spices.	



SOY MENU

SOY CHAPS MASALA	\$18.50
SOYA MALAI CHAAP	\$18.50
SOY MANCHURIAN	\$18.50
SOY CHAP CURRY	\$19.50

SEA FOOD STARTER

FISH AMRITSARI (PLATE)	\$19.50
Marinate fish pieces dipped in a batter and deep fried till crispy golden brown	
CHILLY FISH	\$19.50
Tossed with diced Capsicums & Onions in hot sauce	

TANDOORI STARTER

PANEER TIKKA	\$18.50
Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked in clay oven	
TANDOORI MUSHROOM (6PCS)/	\$18.50
Marinated mushrooms skewered and cooked in clay oven and served with mint chutney	
TANDOORI CHICKEN TIKKA	\$18.50
Chicken marinated overnight and cooked in our charcoal tandoor	
CHICKEN TIKKA / MALAI	\$18.50
Succulent juicy pieces of chicken thigh fillets marinated overnight and chops and Malai tikka creamy based roasted in clay oven.	
SEEKH KEBAB (4PCS)	\$18.50
Lamb mince infused with a special of masala, skewered and cooked in our charcoal tandoor	





INDOCHINESE VEGETARIAN

VEGETABLE MANCHURIAN \$18.50

Vegetable dumplings stir fried in garlic and soya sauce

CHILLI PANEER \$18.50

Batter fried paneer Indian cottage cheese tossed in chilli sauce

GOBHI MANCHURIAN \$18.50

Cauliflower florets batter and tossed in manchurian sauce

INDOCHINESE CHICKEN



CHICKEN MANCHURIAN \$18.50

Fried battered chicken served in a manchurian sauce

CHILLI CHICKEN \$18.50

Chicken cooked with chilli sauce and tossed with fresh onions and capsicums

CHICKEN 65 \$18.50

Saute onions with mustard seeds, fresh curry leaves and mix in chef special sauce

INDOCHINESE NOODLES & RICE

PLAIN NOODLES OR VEG NOODLES \$18.50
OR CHICKEN NOODLES

VEG FRIED RICE OR CHICKEN \$18.50

FRIED RICE

VEG SCHEZWAN RICE OR CHICKEN \$18.50

SCHEZWAN RICE



VEGETARIAN

DAAL MAKHNI \$18.50

Indian vegetarian dish that contains urad beans, simmered in a smooth sauce with tomatoes, onions and mild spices.

DAAL TARKA \$18.50

Slow cooked yellow lentils tossed in fresh herbs & spices

PUNJABI CHOLE \$18.50

Authentic North Indian Style Chickpea Curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs.

RAJMAH MASALA \$18.50

Lightly spiced and a delicious Punjabi curry made with kidney beans, onions, tomatoes and spices.

PUNJABI MALAI KOFTA (JEETA'S SPECIAL) \$18.50

Veggie & cheese dumplings in rich creamy sauce cooked in Punjabi style

PANEER MAKHNI \$18.50

Paneer cooked in creamy, tomato sauce.

SHAHI PANEER \$18.50

Mildly slices of Paneer pieces cooked in fresh tomato sauce and flavored in ginger and fenugreek leaves.

PANEER KALI MIRCHI \$18.50

Paneer pieces cooked in onion gravy with roasted crushed black peppers

METHI MALAI MATAR PANEER \$18.50

Paneer and green peas cooked in a flavorful onion tomato masala

KADAI PANEER/ PANEER TIKKA MASALA .. \$18.50

Indian cottage cheese cooked in a spicy tomato based sauce, saute with pieces of onion and capsicum.

PALAK PANEER/ PALAK CHOLLAY \$18.50

Indian cottage cheese cooked in a creamy spinach sauce and garnished with ginger jullinenes

PANEER BUTTER MASALA \$18.50

Indian cottage cheese dunked in a rich tomato based sauce

MIX VEG KORMA \$18.50

Combination of vegetables cooked in creamy, tomato sauce

GHOBI DARLING \$18.50

Cauliflower and potato cubes tossed with flavour some cumin seeds and spices.



CHICKEN

CHICKEN CURRY/ PERI PERI \$19.50

CHICKEN/ ACHARI CHICKEN

Chicken stewed in an onion and tomato based sauce and flavoured with variety of spices.

BUTTER CHICKEN/ MANGO CHICKEN \$19.50

The heart and soul of Indian Cuisine, tender pieces of chicken marinated overnight, part cooked in clay oven and simmered in a silky tomato sauce / mango puree for mango chicken.

CHICKEN TIKKA MASALA \$19.50

Chicken tossed with onion and capsicum then coated in a fresh, tomato based sauce.

JEETA'S MURGA MOTOR WALA \$19.50

Chicken On Bone Cooked In Desi Style

CHICKEN KALI MIRCHI \$19.50

Boneless chicken pieces cooked in onion gravy with roasted crushed black peppers

CHICKEN VINDALOO \$19.50

Chicken flavoured in a homemade vindeloo paste with a hint of vinegar

CHICKEN MADRAS CURRY \$19.50

Chicken cooked in a traditional Madras curry, flavored with fresh curry leaves, mustard seeds and coconut

CHICKEN KORMA \$19.50

Chicken cooked with cashew nuts based gravy and cream

KADAI CHICKEN \$19.50

Chicken cooked in a red tomato based with freshly ground spices and capsicum

CHICKEN PALAK \$19.50

Chicken cooked in a light and creamy spinach sauce

DHABA CHICKEN \$19.50

Bone Less Chicken Cooked In Dhaba Style

CHICKEN METHI MALAI \$19.50

Decadent and luxurious Mughlai dish prepared with chicken and fresh methi (fenugreek) greens simmered in a rich creamy curry

LAMB/BEEF/GOAT

BAKRA JEETA'S SPECIAL \$20.99

A traditional home style goat curry on bone

GOAT CURRY / BAKRA LOW FLAME \$20.99

A traditional home style goat curry on bone

TRADITIONAL CURRY ROGAN JOSH \$20.99

Dice meat pieces simmered with yoghurt and spices until tender

BHUNA GOSHT \$20.99

Cooked dice meat tossed in fresh dice onions, capsicums, cumin seed, fresh ginger, dry spices and fresh coriander

KORMA CURRY \$20.99

Cooked with light cream sauce and blended with cashew nuts

VINDALOO CURRY \$20.99

A bold, tangy Goan curry cooked with vinegar, garlic, and aromatic spices, delivering a rich, fiery flavour.

MADRAS CURRY \$20.99

A traditional curry (lamb/beef) flavoured with fresh curry leaves, mustard seeds and coconut

KADAI CURRY \$20.99

Cooked dice meat tossed in special kadai sauce and flavoured with fresh coriander seeds and fresh ginger

SPINACH CURRY \$20.99

Meat cooked with fresh blended spinach

POTATO MASALA CURRY \$20.99

Cooked meat with fried potato onion based gravy and fresh coriander

SEA FOOD

FISH / PRAWN GOAN CURRY \$21.99

Fish prawns tossed with dry roasted masala and coconut milk

FISH MASALA \$21.99

Marinated fish deep fried & then cook with dice onion & capsicums in onion based gravy

RICE

PLAIN RICE \$5.00

SAFFRON RICE \$5.50

Saffron flavoured rice

JEERA RICE \$5.50

Rice cooked with roasted cumin seeds

JEERA PEAS PULAO \$7.50

Rice cooked with cumin seeds, fresh peas and onions

KASHMIRI RICE \$8.50

Rice cooked with cream, dry fruits and nuts

COCONUT LEMON RICE \$8.50

Rice cooked with mustard seeds, curry leaves, coconut and touch of lemon

MUSHROOM RICE \$8.50

Fragrant basmati rice tossed with sautéed mushrooms, herbs, and subtle spices for a light yet flavourful dish.

BIRYANI

VEG. BIRYANI \$18.50

Mix vegetables cooked with special herbs and served with rice

LAMB/ BEEF/ GOAT BIRYANI \$18.50

Succulent lamb/goat/beef cooked with special herbs and served with rice.

CHICKEN BIRYANI \$18.50

Chicken pieces cooked with special herbs and served with rice

BREADS

TANDOORI ROTI / TAWA ROTI \$3.00

Made up of whole wheat flour. Traditionally Tandoori Rotis are baked in Clay Oven (Tandoor) and Tawa Roti on hot plate

GARLIC ROTI \$3.50

Whole meal bread cooked in clay oven topping of fresh garlic

LACHHA PRANTHA \$5.50

A spiral layered version of roti

PLAIN NAAN \$3.50

A leavened plain flour bread of North India

BUTTER NAAN \$4.00

Butter on Naan

GARLIC NAAN \$4.50

Plain flour bread cooked in clay oven topping of fresh garlic

OREGANO NAAN \$6.50

Soft tandoor-baked naan sprinkled with oregano and herbs, offering a light, aromatic flavour.

NUTELLA NAAN \$6.50

Soft, warm naan filled with creamy Nutella, finished with a sweet, indulgent touch

GARLIC & CHEESE NAAN \$6.50

Filling with cheese and garlic topping

KASHMIRI NAAN \$6.50

Naan stuffed with a mixture of dry fruits, nuts and cooked in tandoor

PANEER KULCHA \$6.50

Naan stuffed with cottage cheese and mildly spiced

MASALA KULCHA \$5.50

Luxurious mix of mashed potatoes, cheese, green chillies and secret blend of masala spices

CHILLY NAAN \$4.50

Soft tandoor-baked naan topped with chilli and herbs, giving a mild kick and bold flavour.

PUDINA NAAN \$4.50

Soft tandoor-baked naan infused with fresh mint and light spices, offering a refreshing, aromatic flavour.

ACCOMPANIMENTS

PAPDUMS	\$5.00
RAITA	\$5.50
MIXED PICKLE	\$2.50
ONION SALAD	\$4.99
GREEN SALAD	\$8.50
MANGO CHUTENY/MINT CHUTENY / TAMARIND	\$2.50

DESERTS

PAAN KULFI	\$5.50
GAJJAR KA HALWA	\$8.50
<i>Carrot pudding made with milk and dry fruits goes really well</i>	
GULAB JAMUN	\$5.50
<i>Soft balls of condensed milk fried and dipped in sugar syrup flavoured with rose essence</i>	
RAS MALAI	\$8.50
<i>Dumpling of cottage cheese dipped in saffron flavoured milk</i>	
VANILLA ICE CREAM	\$5.50

DRINKS

MANGO LASSI	\$5.50
LEMON LIME BITTER	\$6.50
SWEET/SALT LASSI	\$5.50
WATER BOTTLE	\$2.50
CAN OF DRINK/ KIDS JUICE	\$2.50
<i>(Coke/Fanta/ Lemonade /Sprite / Kids Juice Apple)</i>	



WE DO CATERING AND DECOR ALL TYPES OF PARTIES (BIRTHDAYS,
MARRIAGE ANNIVERSARY, BABY SHOWER, SOCIAL PARTIES)