



Utsav Indian Restaurant is inspired and derived from Sanskrit word “UTSAV” उत्सव (Sanskrit). Utsav generally means a festival or celebration or any joyous occasion. It also carries the meaning of delight, merriment and pleasure.

The Sanskrit word Utsava comes from the word “ut” meaning “removal” and “sava” which means “worldly sorrows” or “grief” Utsav is to share, read and celebrate the joyous occasion event or a thing...

Had great holidays? Know a trail to share? Or maybe you read good book...let the world know...let's celebrate life...share among just friends or let whole universe join party...we believe every Utsav shared or watched would bring at least a moment of smile or refresh the thoughts or may add just a zing moment....

Utsav Indian Restaurant! Celebrate in Indian Style!!!!



Utsav Indian Restaurant

2 / 199 Pacific Highway, Charlestown NSW 2290

Ph: 02 4906 0506

www.utsavindian.com

Entrée - Vegetarian

Samosa (2 pcs) \$ 8.00
Fried triangular pastry with savoury spicy potato filling served with chutney

Paneer Tikka (4 pcs) (GF) \$ 16.50
Spicy marinated Indian Cottage Cheese, capsicum and onions grilled cooked in Tandoori Oven served with mint Chutney

Gobhi 65 \$ 14.90
Batter fried cauliflower tossed with sweet and tangy sauces (V) (GF) Options Available)

Batata Wada (2 pcs) (V) (GF) \$ 9.00
Batter fried mashed and spiced potato patty served with chutney

Paneer Pakora (6 pcs) (GF) \$ 12.00
Batter fried mashed and spiced potato patty served with chutney

Eggplant Pakora (V) (GF) \$ 9.00
Crispy batter fried marinated eggplant sprinkled with chaat masala & served with chutney

Onion Pakora (V) (GF) \$ 8.00
Crispy batter fried marinated onion sprinkled with chaat masala & served with chutney

Samosa Chaat \$ 12.90
(A famous street food)
Made with scrambled Samosa topped with Chaat chutneys, chopped onion and coriander.

Entrée - Meat

Chicken Tikka (4 pcs) (GF) \$ 16.90
Succulent and juicy pieces of marinated chicken fillet grilled cooked in Indian mud 'Tandoori Oven'

Chicken 65 \$ 15.90
Batter fried marinated chicken topped with curry leaves, fresh green chillies and spices served with chutney

Tandoori Chicken (2 pcs) (GF) \$ 17.90
Marinated chicken on bone in yoghurt, seasoned with tandoori masala and char grilled in Tandoori oven served with chutney

Chicken Pakora (GF) \$ 15.90
Chick pea flour battered deep fried chicken thigh fillets seasoned with chaat masala.

Seekh Kabab (4 pcs) (GF) \$ 16.50
Minced Lamb infused with special masala, skewered and grilled cooked in Indian 'Tandoori Oven'

Entrée - Seafood

Tandoori Prawns \$ 20.50
Marinated prawns seasoned with tandoori masala grilled cooked in Indian tandoori oven

Fish Amritsari \$ 20.50
Pan fried Barramundi fish fillet marinated with ginger - garlic paste, masala & herbs

Entrée - Platter for Sharing

Utsav Veg Platter for 2 \$ 20.00
Samosa, Eggplant Pakora & paneer tikka

Utsav Meat Platter for 2 \$ 23.00
Chicken Tikka, Seekh Kebab, & Samosa

Utsav Seafood Platter for 2 \$ 24.00
Tandoori Prawns, Fish Amritsari & Samosa

Mains – Vegetarian

Palak Paneer (GF) \$ 18.50
North Indian's most famous vegetarian recipe, Indian Cottage Cheese cooked in a thick creamy spinach sauce

Paneer Makhani (GF) \$ 18.50
Indian Cottage cheese cubes dunked in rich tomato based gravy

Paneer Butter Masala (GF) \$ 18.50
Indian cottage cheese cubes and capsicum in creamy spicy tomato based gravy

Malai Kofta \$ 18.90
Malai Kofta is a classic North Indian recipe originated from the Mughlai cuisine. Malai refers to the cream and koftas are deep fried paneer, potato and dry fruit dumplings in rich and creamy gravy.

Baingan Bharta (V) (GF) \$ 21.00
Speciality of roasted eggplant, skinned, mashed and tossed with ginger garlic, onion and spices. Resembling to baba ghanoush.

Vegetarian Korma (GF) \$ 18.00
Modern Mughlai Cuisine's finest. Vegetables cooked in almond, cream, coriander, cumin and other spices based sauce

Aloo Gobhi (V) (GF) \$ 18.00
Potato and cauliflower cubes seasoned with typical Indian spices

Aloo Matar (V) (GF) \$ 18.00
A Punjabi recipe made from potatoes and peas in a spiced creamy tomato based sauce.

Aloo Baingan (V) (GF) \$ 18.50
Potato and eggplant in tasty tangy sauce with traditional subtle spices

Dal Tadka (V) (GF) \$ 17.50
"Toor Daal" lentils tempered with onions, garlic, tomatoes, spices & garnished with fresh coriander

Dal Makhani (GF) \$ 17.50
North Indian trio of lentil made - whole black (Urad) & Red-kidney beans (Rajma) slow cooked in butter and cream with other spices.

Mains – Chicken

Butter Chicken (GF) \$ 19.90
Overnight marinated chicken in yoghurt, Garam masala and other spices grilled cooked in Tandoori Oven & simmered in silky tomato sauce.

Mango Chicken (GF) \$ 19.90
Chicken thigh fillet pieces cooked in a mild sauce made with cream, mango pulp, tempered with mustard seeds

Chicken Korma (GF) \$ 19.90
Modern Mughlai Cuisine's finest. Meat cooked in almond, yoghurt, coriander, cumin and other spices based sauce

Kadhai Chicken (GF) \$ 19.90
Traditional Chicken cooked with ginger, cumin, pickling spices

Chicken Vindaloo (GF) \$ 19.90
Vindaloo is Portuguese cuisine origin and is signature recipe of State of Goa. Meat marinated in vinegar, sugar, fresh ginger and spices overnight and cooked

Chicken Saagwala (GF) \$ 19.90
Chicken marinated and cooked in Tandoor and simmered in Rich Spinach gravy

Mains – Lamb / Beef

Korma – Lamb / Beef (GF) \$ 20.90
Modern Mughlai Cuisine's finest. Meat cooked in almond, yoghurt, coriander, cumin and other spices based sauce

Rogan josh – Lamb / Beef (GF) \$ 20.90
This Aromatic Persian origin is signature recipe of Kashmiri cuisine. Meat with crushed tomatoes, buttermilk, Garam masala, whole & crushed spices & fresh herbs, cooked the traditional Kashmiri way.

Vindaloo – Lamb / Beef (GF) \$ 20.90
Vindaloo is Portuguese cuisine origin and is signature recipe of State of Goa. Meat marinated in vinegar, sugar, fresh ginger and spices overnight and cooked

Saagwala – Lamb / Beef (GF) \$ 20.90
Marinated meat and cooked in Tandoor and simmered in Rich Spinach gravy

Mains – Seafood

Goan Fish Curry \$ 22.90
Fish prepared with coconut cream and spices and cooked on slow fire

Prawn Vindaloo (GF) \$ 22.90
Vindaloo is Portuguese cuisine origin and is signature recipe of State of Goa. Meat marinated in vinegar, sugar, fresh ginger and spices overnight and cooked

Mains – Chef's Special

Vegetarian Kolhapuri (V) (GF) \$ 18.90
Veg Kolhapuri is a vegetarian recipe from Kolhapur, Maharashtra in India. It can be described as a mixed vegetable dry gravy.

Navratan Korma \$ 18.90
Vegetables cooked in creamy sauce, cashew nuts, tomato, spices and herbs

Chicken Madras (GF) \$ 20.50
A classic hot & tangy South Indian chicken recipe with roasted spice in a deep rich sauce

Chicken Tikka Masala (GF) \$ 20.50
Succulent and juicy pieces of marinated chicken fillet grilled cooked with capsicum and onion in Tandoori Oven & simmered in a mild makhani sauce

Lamb / Beef Madras (GF) \$ 21.50
A classic hot & tangy South Indian Lamb recipe with roasted spice in a deep rich sauce

Goat Roganjosh (on Bone) (GF) \$ 22.00
This Aromatic Persian origin is signature recipe of Kashmiri cuisine. Goat on bone with crushed tomatoes, buttermilk, garam masala, whole & crushed spices & fresh herbs, cooked the traditional Kashmiri way.

Goat Saagwala (on Bone) (GF) \$ 22.00
Goat marinated & cooked in Tandoor and simmered in Rich Spinach gravy

Fish Masala ((GF) Available) \$ 23.50
Batter Fried Fish cooked with capsicum and onion in rich flavoured gravy

Garlic Prawns (GF) \$ 23.50
Prawn cooked with garlic, onion, capsicum / zucchini & finished with coriander and ginger.

Prawn Makhani (GF) \$ 23.50
Prawn cooked with tomato, spices and a creamy sauce.

Biryani

Traditional Hyderabad & Mughlai Recipe. Aromatic Basmati Rice and seasonal veg cooked with special spices, ginger, onions, garlic & masala served with Raita and Pappadums

Vegetarian Biryani (V) (GF) \$ 16.90

Chicken Biryani (GF) \$ 20.50

Chicken Tikka Biryani (GF) \$ 21.50

Lamb Biryani (GF) \$ 21.50

Beef Biryani (GF) \$ 21.50

Goat Biryani (GF) \$ 23.00

Prawns Biryani (GF) \$ 24.90

Rice

Jeera Rice (V) (GF) \$ 6.00
Cumin tempered Basmati Rice garnished with fresh coriander

Veg Pulao (V) (GF) \$ 10.00
Aromatic Basmati Rice & vegetables cooked with light spices

Kashmiri Pulao (V) \$ 12.90
Aromatic Basmati Rice and dry fruits tempered with cumin and herbs

Basmati Steamed Rice (V) (GF) \$ 4.50
Indian special Basmati Rice

Sides

Pappadum (V) \$ 3.00
Pappadum is a thin, crisp Indian appetizer typically based on seasoned dough made from black gram

Pappadum & Dips \$ 10.00
Pappadum served with Raita, Mint Chutney, Mixed Pickle and Sweet mango Chutney

Raita (GF) \$ 3.00
Cucumber & yoghurt dip seasoned with fresh coriander and cumin

Indian Mixed Pickle (V) (GF) \$ 3.00
Finely chopped Vegetables and fruits marinated in edible oil along with various Indian spices.

Sweet Mango Chutney (V) (GF) \$ 3.00
Raw mango pieces marinated in sugar with hint of spices

Green Salad (V) (GF) \$ 5.00
Onion Salad (V) (GF) \$ 4.00

Breads from Tandoor

Tandoori Roti (Wheat) (V) \$ 3.50
Plain Butter Naan \$ 3.50
Garlic Naan \$ 4.00
Cheese Naan \$ 4.50
Cheese & Garlic Naan \$ 5.00

Kashmiri Naan \$ 5.50
Naan Stuffed with almond meal, coconut and Kashmiri dry-fruits.

Aloo Paratha \$ 7.00
Naan stuffed with a spiced mixture of mashed potato garnished with fresh coriander and chat masala. Served with Raita

Paneer Paratha \$ 7.00
Naan stuffed with a spiced mixture of Indian Cottage Cheese garnished with fresh coriander and chat masala. Served with Raita

Dessert

Gulab Jamun \$ 5.50
Dumpling made of thickened cream soaked in cardamom spiced sugar syrup

Mango Kulfi (GF) \$ 5.50
Traditional Indian Ice cream with Mango

Pistachio Kulfi (GF) \$ 5.50
Traditional Indian Ice cream with Pistachio Nuts

Rose Kulfi (GF) \$ 5.50
Traditional Indian Ice cream with rose petals

Dessert Platter for Two \$ 10.00
Choice one Kulfi and Gulab Jamun

Drinks

Mango Lassi / Sweet Lassi (GF) \$ 5.00
Refreshing sweet yoghurt drink - Mango, Cardamom and yoghurt

Salted Masala Lassi (GF) \$ 5.00
Cool and Refreshing yoghurt drink with fresh herbs, chaat masala and cumin

Soft Drinks \$ 3.50
Coke / Diet Coke / Coke Zero / Fanta / Lemonade / Lift

Lemon Lime Bitters \$ 5.00

Alcohol Corkage per Person \$ 2.50

Cakeage per person \$ 1.00

KITCHEN LAST ORDERS

We request that last orders for dinner are placed by 9.15 pm during the week.

FOOD INFO

Our food is certified halal. Our chefs do not add MSG to any of the dishes. For some of our dishes, vegan & gluten free options may be available; please ask your server. For special occasions we are happy to provide a dessert platter tailored to your needs. We do not allow any food from outside to be consumed within the premises.

FOOD ALLERGY STATEMENT

We can cater to most special dietary requirements. While still offering you a quality dining experience, we will take all due care but we cannot guarantee that there won't be traces of specific allergens in the food. This is due to the potential trace of allergens in the working environment and supplied ingredients.

All Prices subject to change without notice.