



## starters (veg)

### SAMOSA (2PCS) – \$10

TRIANGULAR SHAPED PASTRY FILLED WITH POTATOES, PEAS & DRY FRUITS

### VEG TIKKI – \$12.50

MIXED VEGETABLE PATTIES TEMPERED WITH CUMIN SEEDS & INDIAN SPICES

### ONION BHAJI – \$12.50

SLICED ONION COATED WITH CHICK PEA FLOUR FLAVORED WITH CAROM SEED & SPICES

### PANEER CHILLI MILLI – \$18.50

CRISPY FRIED COTTAGE CHEESE SAUTEED WITH ONIONS, CAPSICUM & INDIAN SPICES

## (non veg)

### TANDOORI CHICKEN – \$19

CHICKEN MARINATED WITH GINGER- GARLIC PASTE AND A SELECTION OF INDIAN GARAM MASALA

### CHICKEN TIKKA – \$19

MIXED VEGETABLE PATTIES TEMPERED WITH CUMIN SEEDS & INDIAN SPICES

### CHICKEN 65 – \$18

A TANGY SPECIALITY FROM SOUTH INDIA FLAVORED WITH MUSTARD SEED, CURRY LEAF & DRY CHILLI

### LAMB TANDOORI CHOPS – \$24

TENDER LAMB CHOPS MARINATED WITH HUNG YOGURT, CHILLI & GARAM MASALA

### HYDERABADI LAMB SEEKH – \$24

FRESHLY GROUND LAMB MINCE, FLAVORED WITH CARDAMOM SKEWERED & COOKED IN THE TANDOORI OVEN

### FISH AMRITSARI – \$22

PINK SNAPPER MARINATED WITH LIME JUICE, CUMIN POWDER & PEPPER DIPPED IN GRAM FLOUR BATTER AND DEEP FRIED

### SARSON FISH TIKKA – \$20

FISH CUBES MARINATED WITH GINGER- GARLIC PASTE, YOGURT, MUSTARD OIL, MUSTARD SEEDS & COOKED IN TANDOOR

### CALAMARI CHILLI MILLI – \$20

DEEP FRIED CALAMARI RINGS TOSSED WITH CAPSICUM, RED CHILLI AND FRESHLY GROUND BLACK PEPPER

### JHINGA TILWALA – \$21

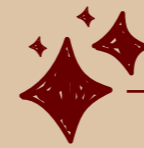
DEEP FRIED PRAWNS COATED WITH WHITE SESAME SEEDS AND LEMON JUICE

### TANDOORI JHINGA – \$21

JUMBO PRAWNS MARINATED WITH SAFFRON, CHILLI, & GARLIC AND COOKED IN TANDOOR



## kids & treats



### KIDS MENU

CHIPS – \$7.00

CHIPS & NUGGETS – \$14

BUTTER CHICKEN + RICE – \$14

FISH + CHIPS – \$14



### DESSERTS

#### GULAB JAMUN (2PCS) – \$6.00

AN INDIAN DESSERT OF FRIED DOUGH BALLS MADE THAT ARE SOAKED IN A SWEET, SUGAR SYRUP

#### RAS MALAI (2PCS) – \$10.00

RASMALAI ARE MADE OF FRESH COTTAGE CHEESE DUMPLINGS THAT ARE SOAKED IN CARDAMOM MILK & TOPPING WITH NUTS

#### GARAM GAJRELLA – \$10.00

MADE WITH CARROTS, GHEE, MILK, SUGAR AND FLAVORED WITH CARDAMOM

#### PISTA KULFI – \$6.00

#### MANGO KULFI – \$6.00



### DRINKS

SOFT DRINKS (COKE, SPRITE, ETC.) – \$3.00

SWEET LASSI – \$6.00

SALTY LASSI – \$6.00

MANGO LASSI – \$7.00



## PLATTERS

### VEGETARIAN PLATTER – \$26

(SAMOSA, ONION BHAJI, VEG TIKKI & PANEER CHILLI MILLI)

### NON-VEGETARIAN PLATTER – \$28

(CHICKEN TIKKA, LAMB SEEKH, JHINGA TILWALA & FISH TIKKA)

## SOUP

### TOMATO SOUP - \$12

A SPICY BLEND OF TOMATOES FLAVOURED WITH  
CORRIANDER

# main course (non-veg)

## SEAFOOD

### GOAN FISH CURRY – \$25

FISH COOKED IN COCONUT GRAVY & TEMPERED WITH MUSTARD SEEDS & CURRY LEAVES

### CRAYFISH CURRY – \$25

CRAYFISH COOKED IN A GOAN- STYLE SPICY CURRY

### PRAWN CURRY – \$26

TENDER PINK PRAWNS COOKED IN A THIN TOMATO & ONION GRAVY

### KADAI JHINGA – \$26

PRAWNS COOKED IN A MOUTH WATERING KADAI MASALA GRAVY



## BREADS

### PLAIN NAAN – \$4.50

### BUTTER NAAN – \$4.50

### GARLIC NAAN – \$5

NAAN TOPPED WITH CHOPPED GARLIC & COOKED

### KASHMIRI NAAN – \$6

NAAN STUFFED WITH A MIXTURE OF DRY FRUITS & BANANA

### KHEEMA NAAN – \$5.50

NAAN STUFFED WITH MINCED LAMB

### STUFFED KULCHA – \$6.00

CHOOSE YOUR STUFFING FROM ONION / CAULIFLOWER / CHEESE / COTTAGE  
CHEESE



## RICE

### STEAMED RICE – \$5

WHOLE GRAIN STEAM BASMATI RICE

### SAFFRON RICE – \$6.50

SAFFRON FLAVORED BASMATI RICE

### JEERA RICE – \$6

RICE SAUTEED WITH CUMIN SEED & CORIANDER

## BIRYANI

### VEG BIRYANI - \$20.00

RICE COOKED WITH VEGETABLES, EXOTIC INDIAN SPICES

### CHICKEN BIRYANI - \$24.00

BASMATI RICE COOKED WITH BONELESS CHICKEN FRESH MINT AND  
SPICES

### GOAT BIRYANI - \$24.00

DELICIOUS SPICE INFUSED GOAT COOKED WITH BASMATI RICE

### LAMB BIRYANI - \$24.00

DELICIOUS SPICE INFUSED LAMB COOKED WITH BASMATI RICE



## SIDES & SALADS

### PAPADUMS (4PCS) – \$4.00

### MIXED PICKLE – \$3.00

### RAITA – \$6

FRESH YOGURT SPRINKLED WITH CHOPPED TOMATO, CUCUMBER,  
CORIANDER LEAVES & CHAT MASALA

### GREEN SALAD – \$6

DICED ONIONS, TOMATOES, CUCUMBER, CHILLI & CORIANDER  
SALAD TOSSED WITH LEMON JUICE & SPICES

### CHICKEN SALAD – \$18

CHICKEN BREAST , LETTUCE, TOMATOES, ONION



# main course

## (veg)

### DAL MAKHNI – \$19

BLACK LENTIL COOKED IN A BASE OF TOMATO AND CREAMY GRAVY

### DAL TADKA – \$17

YELLOW LENTIL COOKED WITH INDIAN MASALA

### PALAK PANEER – \$21

SPINACH CURRY WITH COTTAGE CHEESE TEMPERED WITH GARLIC AND CHILLI

### SHAHI PANEER – \$21

COTTAGE CHEESE COOKED WITH YOGURT AND ONION BASED GRAVY  
FLAVORED WITH GREEN PEPPER AND FENNEL

### MUTTAR PANEER – \$21

COTTAGE CHEESE & GREEN PEAS COOKED IN A TOMATO & ONION GRAVY  
TEMPERED WITH ROYAL CUMIN

### MIX VEG – \$19

MIX VEG PREPARED WITH ONION, TOMATOES, CASHEW PASTE & SPICES

### CHANA MASALA – \$19

FISH CUBES MARINATED WITH GINGER- GARLIC PASTE, YOGURT, MUSTARD OIL,  
MUSTARD SEEDS & COOKED IN TANDOOR

### MALAI KOFTA – \$20

FRIED COTTAGE CHEESE DUMPLINGS MADE WITH CASHEW NUTS & RAISIN,  
COOKED IN A CREAMY GRAVY

### NAVRATNA KORMA – \$20

SCALLOPS STIR FRIED WITH CRUSHED RED CHILLI AND GARLIC

### BHINDI DO PYAZA – \$19

STIR FRIED OKRA SPICED WITH RAW MANGO, ONION & SUN DRIED SPICES

### BAINGAN BHARTA – \$20

EGGPLANT PREPARED WITH CHILLI AND COCONUT TEMPERED WITH MUSTARD  
SEEDS AND CURRY LEAVES



# main course

## (non-veg)

### BUTTER CHICKEN – \$24

FENUGREEK FLAVORED,TANDOORI COOKED SHREDDED CHICKEN IN A CREAMY  
TOMATO GRAVY

### CHICKEN KORMA – \$24

A MILD & CREAMY CHICKEN DISH COOKED WITH DELICATELY SPICED KORMA  
SAUCE

### CHICKEN VINDALOO – \$24

CHICKEN FLAVORED WITH VINDALOO MASALA & VINEGAR

### CHICKEN TIKKA MASALA – \$24

SUCCULENT PIECES OF CHICKEN COOKED WITH DICED ONION, CAPSICUM &  
TOMATO IN A RED GRAVY

### KADAI CHICKEN – \$24

MADE WITH CHICKEN, ONIONS, TOMATOES, GINGER, GARLIC AND GROUND  
SPICES

### CHICKEN MADRAS – \$24

AUTHENTIC SOUTH INDAIN CHICKEN CURRY MADE WITH BLEND OF SPICES

### GOAT CURRY – \$26

BABY GOAT PREPARATION WITH A BLEND OF GARAM MASALA & EXOTIC INDIAN  
HERBS

### LAMB VINDALOO– \$24

LAMB FLAVORED WITH VINDALOO MASALA & VINEGAR

### LAMB ROGAN JOSH – \$24

KASHMIRI STYLE LAMB COOKED WITH ONIONS, TOMATOES & YOGURT

### LAMB SAAGWALA – \$24

BABY LAMB MEAT COOKED WITH SPINACH & INDIAN HERBS

