



MEZBAAN

DINE IN

MENU



BANQUET (No Takeaway pls) Min 3 Persons



MENU 1 ----- \$34.99 Per Person

ENTRÉES: Veg Samosa, Chicken Tikka, Tandoori Prawn

MAIN COURSES: Butter Chicken, Karahi Paneer, Lamb Vindaloo, Dal Makhani, Rice, Mix Bread, Raita

DESSERT: Gulab Jamun with Ice cream

MENU 2 ----- \$36.99 Per Person

ENTRÉES: Veg Samosa, Papdi Chaat, Tawa Murgh

MAIN COURSES: Punjabi Butter Chicken, Goat Curry, Paneer, Butter Masala, Dal Tadka, Rice, Mix Bread, Raita

DESSERT: Gulab Jamun with Ice cream

MENU 3 ----- \$38.99 Per Person

ENTRÉES: Veg Samosa, Tandoori Garlic Paneer Tikka, Chicken Tikka

MAIN COURSE: Butter Chicken, Lasuni Jhinga Curry, Mixed Vegetable Curry, Chana Masala, Rice, Mix Bread, Raita

DESSERT: Gulab Jamun with Ice cream

MENU 4 ----- \$36.99 Per Person

ENTRÉES: Papri Chaat, Chicken Tikka, Chicken Malai Boti

MAIN COURSE: Dal Makhni, Goat Curry, Chicken Tikka Masala, Lamb Achari, Rice, Mix Bread, Raita

DESSERT: Gulab Jamun with Ice cream

MENU 5 ----- \$39.99 Per Person

ENTRÉES: Samosa Chaat, Chicken Tikka, Lamb Seekh Kebab

MAIN COURSE: Prawn Masala, Butter Chicken, Peshawari Chicken Karhai, Lamb Koorma, Safron Rice, Mix Bread, Raita

DESSERT: Gulab Jamun with Ice cream

MENU 6 - VEGETARIAN ----- \$38.99 Per Person

ENTRÉES: Samosa Chaat, Veg Manchurian, Paneer Tikka

MAIN COURSE: Kadhai Paneer, Veg Kohlapuri, Dal Makhani, Channa Masala, Rice, Mix Bread, Raita

DESSERT: Gulab Jamun with Ice cream

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THE CHAAT CORNER

- 1) **Samosa Chaat** \$13.49
2 pieces Crispy veg samosa mixed with chole chana, chopped onions, tomatoes, green chillies, fresh coriander, and dressed with mint, yogurt and tamarind chutney
- 2) **Dahi Bhalla Chaat** \$13.49
Softest lentil fritters drenched in creamy yoghurt and topped with sweet and spicy chutneys and a pinch of green coriander and roasted cumin powder
- 3) **Aloo Tikki Chaat** \$13.49
2 pieces Crispy potato patties mixed with chopped onions, tomatoes, green coriander and dressed with yogurt, tamarind and mint chutney
- 4) **Dahi Puri** \$11.49
Crispy puffed puris filled with boiled potatoes and topping it with a combination of sweet, sour and spicy chutneys, onion, sev and beaten yogurt (6 pieces)
- 5) **Pani Puri** \$9.99
Crispy puffed puris filled with a spicy mix of potatoes, sweet and sour chutney and spicy mint and tamarind tangy dip (6 pieces)
- 6) **Papdi Chaat** \$13.49
Crispy flour crackers topped with boiled potatoes, chopped onions, tomatoes, cooked chickpeas, spicy chutneys, cooling yogurt and spices
- 7) **Masala Pappad** \$9.49
Roasted or fried pappad topped with a spicy and tangy mixture of chopped onions, tomatoes, green chillies, cucumber and green coriander
- 8) **Chaat Platter** \$17.99
Mix combination of Veg Samosa, aloo tikki, papdi, chaat
- 9) **Peanut Masala** \$12.49
Roasted peanuts mixed with freshly chopped tomatoes, onion and cucumber



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VEG ENTRÉE

1) Vegetable Samosa \$8.95
2 pcs, Puffed pastry stuffed with potatoes, peas and seasoned with spices

2) Aloo Tikki \$8.95
2 pcs, Spiced and crispy round patties of mashed potatoes mixed with the chef's special spices

3) Harabhara Kebab \$15.95
6 pcs, Green vegetables, potatoes, spinach and peas cooked with regular spices

4) Lashusi Tandoori Mushroom \$15.95
Cup mushroom marinated in mild spices, yogurt and garlic paste and cooked in tandoor

5) Lahsuni Paneer Tikka \$16.49
Cubes of cottage cheese, onion and pepper marinated in yogurt, garlic and mix of spices and cooked in tandoor

6) Kashmiri Paneer Tikka \$16.49
Cubes of cottage cheese, Onion and capsicum marinated in homemade Kashmiri red masala and cooked in tandoor

7) Achari Paneer Tikka \$16.49
Chunks of cottage cheese, onion and capsicum marinated in mix pickle, yogurt and homemade spices and cooked in tandoor

8) Crispy Bharwan Mushroom \$14.95
Crum and battered mushroom filled with potato and cheese mix and special mix spices

9) Mezbaan Spice Veg Platter \$20.95
Combination of Pesawari paneer tikka, garlic mushrooms, Harabhara kebab and veg manchurian with salad

10) Tandoori Soya \$15.90
Soya marinated in Tandoori masala, cooked in Tandoor, with the chef's secret spices

11) Malai Soya \$15.90
Soya cooked with cashew, cheese and spices

12) Tawa Soya \$15.95
Marinated soya chaap, cooked in tandoor, tossed with onion, capsicum and tandoori sauce, served with a sizzler

13) Sesame Kebab \$16.49
Shallow fry kebab made with boiled potatoes and veges along with sesame and coriander



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NON-VEG ENTRÉE AND BBQ

1) Tandoori Fish Tikka \$17.49
Fish chunks marinated in yogurt with tandoori spices and cooked in tandoori oven

2) Sarson Ki Macchi \$17.49
Fish chunks marinated in yogurt, mustard paste and chef's special spices and cooked in tandoor

3) Tandoori Prawn \$17.49
Prawn cooked in yogurt and tandoori spices

4) Lahsuni Jhinga \$17.49
Prawns cooked in Indian style garlic sauce and spices

5) Pudina Malai Jhinga \$17.49
Prawns cooked in creamy, mild and cheesy sauce and flavored with fresh mint

6) Tawa Murgh \$15.95
Chunks of tender tandoori chicken cooked with tomatoes, capsicum and tossed in special relish served on sizzler

7) Tandoori Chicken (Half \$12.95 / Full \$23.95)
Chicken marinated in tandoori spices and cooked in tandoor to perfection

8) Tandoori Chicken Tikka \$16.99
Chicken pieces marinated in yoghurt & special tandoori spices, cooked in tandoor

9) Lamb Chop (BBQ) \$19.99
Lamb chops cooked in a clay oven and served on a sizzler

10) Raseelay Malia Tikka (BBQ) \$16.45
Tender chicken pieces marinated in ginger, garlic, yogurt and creamy cheese sauce

11) Lamb Seekh Kebab (BBQ) \$17.99
Lamb mince marinated in traditional spices, cooked on a charcoal grill with fresh vegetables

12) Behari Tikka Boti (BBQ) \$18.50
Boneless pieces of lamb/chicken marinated with special spices and cooked on charcoal, served with mint raita

13) Mezbaan Supreme Platter (BBQ) \$42.99
One skewer of chicken tikka boti, one skewer of malai boti, one skewer of cheesy boti, two chicken kebabs, two lamb kebabs served with mint raita.

14) Tandoori Mix Platter (BBQ)

Half \$16.49
Half / 1 Pcs Tandoori Chicken, 1 Seekh Kebab, 1 Tandoori Chicken Tikka & 1 Lamb Chop

Full \$25.99
Full / 2 Pcs Tandoori Chicken, 2 Seekh Kebab, 2 Tandoori Chicken Tikka & 2 Lamb Chop





KARHAI RANGE

- | | |
|---|----------------|
| 1) Peshawri Karhai | \$26.99 |
| Choice of meat cooked in traditional Pakistani style with fresh tomatoes, green chilli, spices and seasoned with coriander and ginger | |
| 2) Haryali Karhai | \$26.50 |
| Choice of meat cooked in traditional Pakistani style with green chilli, coriander, spices, mint paste and yogurt | |
| 3) Achari Karhai | \$26.50 |
| Choice of meat cooked in traditional Pakistani style with fresh tomatoes, yogurt, pickles and spices and seasoned with coriander and ginger | |
| 4) Meezban's Signature Karhai | \$27.50 |
| Goat, Lamb or Chicken with bones cooked in onions, Tomatoes, Yoghurt, herbs and special spices in authentic Pakistani -Style | |

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INDO CHINESE FUSION

VEG

- 1) SWEET CHILLI SESAME GOBI \$17.49
Crispy cauliflower tossed with sweet chilli sauce, capsicum, onion, sesame seeds and honey
- 2) SWEET CHILLI SESAME PANEER \$17.49
Crispy cottage cheese topped with capsicum, onion, sesame seeds and honey
- 3) GOBI 65 DRY \$16.49
Battered cauliflower in special 65 spices, deep-fried and sauteed with onion & capsicum.
- 4) PANEER 65 DRY \$15.95
Battered Cottage Cheese cubes in special 65 spices, deep-fried and sauteed with onion & curry leaves
- 5) CHILLI PANEER
..... (DRY \$16.49 /WITH SAUCE \$17.49)
Sweet, spicy and slightly sour crispy appetizer made with diced battered cottage cheese, bell pepper and onions
- 6) VEG MANCHURIAN
..... (DRY \$16.49 /WITH SAUCE \$17.49)
Deep fried battered vegetable dumplings sautéed with onions capsicum cooked in Indochinese style.
- 7) GOBI MANCHURIAN
..... (DRY \$16.49 /WITH SAUCE \$18.49)
Deep fried battered cauliflower pieces sautéed with onions capsicum cooked in Indochinese style.
- 8) PANEER MANCHURIAN
..... (DRY \$16.95 /WITH SAUCE \$18.49)
Deep fried battered cottage cheese cubes sautéed with onions, capsicum and cooked in Indochinese style.
- 9) SCHEZWAN GOBI
..... (DRY \$16.49 /WITH SAUCE \$17.99)
Battered cauliflower pieces deep fried and cooked with a lot of garlic and hot scheszwan sauce
- 10) SCHEZWAN PANEER
..... (DRY \$16.49 /WITH SAUCE \$17.99)
Battered cottage cheese pieces deep fried and cooked with a lot of garlic and hot scheszwan sauce
- 11) CHILLI SOYA \$16.99
Sweet, spicy and slightly sour crispy appetizer made with soya chunks, bell pepper and onions
- 12) SHEZWAN SOYA \$16.99
Battered soya chunks deep fried and cooked with a lot of garlic and hot scheszwan sauce

NON-VEG

- 1) SWEET CHILLI SESAME CHICKEN \$17.49
Deep fried battered chicken tossed with garlic & other spices, sweet chilli sauce and garnished with sesame seeds. So good you will want to lick the plate!!
- 2) CHICKEN 65 \$16.99
Battered diced chicken deep-fried and sauteed with 65 spices, onion and curry leaves.
- 3) CHILLI CHICKEN
..... (DRY \$16.99/WITH SAUCE \$17.49)
Sweet spicy and slightly sour crispy appetizer made with diced chicken, bell pepper and onions
- 4) SCHEZWAN CHICKEN
..... (DRY \$16.99/W SAUCE \$17.49)
Boneless chicken, onion & capsicum sauteed with signature spicy scheszwan sauce.
- 5) CHILLI PRAWNS
..... (DRY \$17.49/WITH SAUCE \$18.49)
Prawns tossed with capsicum, onions with a touch of soya sauce cooked in Indochinese style.
- 6) SPICY CHICKEN LOLIPOP \$17.99
Battered chicken drumette fried and cooked with a lot of garlic and hot chilli sauce



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NOODLES & FRIED RICE

1) NOODLES
..... (Veg \$14.49 / Egg \$15.49 / Chicken \$16.49)
Dried boiled noodles tossed with freshly sliced vegetables/
eggs/chicken in Chinese sauce

2) SCHEZWAN NOODLES
..... (Veg \$14.99 / Egg \$15.99 / Chicken \$16.99)
Dried boiled noodles tossed with freshly sliced vegetables/
eggs/chicken on our signature spicy schezwan sauce.

3) FRIED RICE
..... (Veg \$13.49 / Egg \$14.49 / Chicken \$16.49)
Rice stir fried with finely chopped vegetables/eggs/chicken in
Chinese sauce

4) SCHEZWAN FRIED RICE
..... (Veg \$13.99 / Egg \$14.99 / Chicken \$16.99)
Rice stir fried with finely chopped vegetables/eggs/chicken on
our signature spicy schezwan sauce.

5) MUSHROOM FRIED RICE \$14.45
Rice stir fried with finely chopped mushrooms, onions and
capsicum in with chef's special spices

6) SOYA FRIED RICE \$14.99
Rice stir fried with soya chunks, onions and capsicum in with
chef's special spices



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MAINS – SEAFOOD

1) ALLAHABADI FISH (Mezbaan Special) \$22.99

Chunks of Rockling fish cooked in our Allahabadi Style creamy mild preparation.

2) KOHLA PURI FISH (Spicy) \$18.49

Chunks of fish cooked in spicy coconut flavoured curry (Maharashtra style)

3) PRAWN KOHLA PURI \$18.49

Spicy coconut flavoured Maharashtra style curry

4) FISH VINDALOO \$18.49

PRAWN VINDALOO \$18.99

Fish or prawn cooked in Goan vindaloo sauce. It can be cooked to your taste Mrs Hot or mother in law hot, or volcano hot.

5) JHINGA MIRCH MASALA \$18.99

Prawns cooked in masala sauce with chillies, capsicum and onions.

6) MADRASI PRAWN CURRY (Spicy)..... \$18.99

Prawns cooked in South Indian sauces tossed with curry leaves and seasoned with coriander and shredded coconut.

7) GARLIC CHILLI PRAWNS \$18.99

Prawns cooked with fresh chillies and garlic and tossed in onion and tomato based sauce

8) MADRASI FISH CURRY (Spicy)..... \$18.49

Chunks of fish marinated in spices and simmered in coconut sauce. From coastal part of Madras

9) MACHI MASALEDAR \$18.99

Fish pieces cooked in spicy north Indian style sauce, made with onion, tomato, ginger and Capsicum



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MAINS – CHICKEN

1) BUTTER CHICKEN \$17.49
Chicken with attitude. Tandoori chicken cooked in world famous Makhani sauce.

2) MURGH LACKNOWI \$18.99
Thinly sliced chicken cooked in a tandoor and tossed with fresh vegetables in a creamy sauce and served on a sizzler.

3) CHICKEN KOHLA PURI (Spicy) \$17.49
Maharashtra style spicy coconut in flavoured curry

4) CHICKEN VINDALOO \$17.49
Chicken cooked in hot fiery Goan vindaloo sauce. It can be cooked to your taste Mrs Hot or mother in law hot, or volcano hot

5) METHI CHICKEN \$17.99
Famous Indian full chicken in tandoori spices and baked in tandoori oven to perfection.

6) CHICKEN MADRAS \$17.99
Chicken cubes cooked in spicy hot coconut flavoured sauce and seasoned with curry leaves and mustard seeds

7) MYSORE CHILLI CHICKEN \$17.99
Chicken curry cooked with Mysore Chilli and curry leaves in South Indian style

**8) PUNJABI BUTTER CHICKEN
.....(With bones \$19.49 or Boneless \$18.49)**
Chicken cooked in traditional Indian spicy desi style. That's how we like it not too sweet but with a kick.

9) CHICKEN KORMA\$17.99
Delicately spiced chicken, cooked in very mild almond and cashew based gravy.

10) CHICKEN KASHMIRI PASANDA \$17.99
Marinated cubes of chicken cooked in creamy and delicate herbs.

11) CHICKEN TIKKA MASALA \$17.99
Marinated chicken cooked in clay oven and tossed in Kadhai sauce. Served with Toasted Fenugreek and cumin seed.

12) CHICKEN HANDI LAZEEZ \$17.99
Boneless chicken sauteed and simmered with aromatic chillies spices coriander and saffron.

13) GARLIC CHILLI CHICKEN\$17.99
Diced chicken cooked with garlic and chillies. Beautiful combination of garlic and chillies

14) CHICKEN MAHARANI \$16.99
Mughal Style. Chicken cubes tossed in mustard seeds simmered in special gravy with touch of mangoes

15) MURGH ANDHRA \$17.49
Boneless chicken cubes tossed with curry leaves and mustard seeds and simmered in south Indian style coconut sauce

16) MURGH SAGWALA \$16.99
Diced chicken cooked in spinach and tomato based gravy. Can be cooked very mild on request.

17) Kadai Chicken \$16.99
Indian style chicken pieces in a spicy tomato masala.



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MAINS – LAMB & GOAT

LAMB

- 1) LAMB ROGAN JOSH \$18.99**
Famous Indian lamb curry cooked in onion and tomato based sauce, spiced to perfection
- 2) LAMB KALIA \$18.99**
Marinated with lamb cubes cooked to perfection in creamy but spicy black pepper sauce
- 3) LAMB BOTTI PEPPER FRY \$19.49**
Tender cubes of lamb sauteed with curry leaves, onions, capsicum & seasoned with black pepper.
- 4) METHI LAMB \$19.49**
Lamb prepared with fresh fenugreek leaves and cooked in special gravy (Dish from Bengal)
- 5) LAMB KOHLA PURI \$19.99**
Marathi style spicy red coconut flavoured curry will be a treat to all of your taste buds
- 6) LAMB BHUNA MASALA \$19.49**
Lamb cooked in medium spiced Bhuna sauce with finely chopped onion and capsicum
- 7) LAMB SAGWALA \$19.99**
Tender bite size pieces of lamb cooked in spinach based heavenly sauce
- 8) LAMB VINDALOO (Spicy) \$19.49**
Lamb cooked in Goan vindaloo sauce. It can be cooked to your taste Mrs Hot or mother in law hot, or volcano hot
- 9) LAMB MADRAS \$19.49**
Lamb cubes cooked in spicy hot coconut flavoured sauce and seasoned with curry leaves and mustard seeds
- 10) LAMB KASHMIRI PASANDA \$18.49**
Marinated cubes of lamb cooked in creamy and delicate herbs.
- 11) LAMB KORMA \$19.49**
Delicately spiced lamb cooked in very mild almond and cashew based gravy.
- 12) LAMB MUGHLAI \$19.49**
Mughal Empress Dish. Lamb cubes tossed in mustard seeds simmered in special gravy with touch of mangoes
- 13) LAMB TIKKA MASALA \$19.99**
Marinated lamb cubes cooked in tandoori oven and tossed in Kadhai sauce. the house staff. We will try our best to satisfy all your needs

GOAT(WITH BONES)

- 1) GOAT CURRY(With Bones) \$18.99**
Famous Indian goat curry cooked in fresh onion and tomato based sauce, spiced to perfection
- 2) GOAT BHUNA MASALA(With Bones) \$18.99**
Goat cooked in medium spiced Bhuna sauce with diced onion and capsicum
- 3) GOAT KOHLAPURI(With Bones) \$18.99**
Spicy red coconut flavoured Marathi style curry will be a treat to all of your taste buds
- 4) GOAT VINDALOO(With Bones) \$18.49**
Goat cooked in Goan vindaloo sauce. It can be cooked to your taste Mrs Hot or mother in law hot, or volcano hot)
- 5) GOAT PEPPER FRY(With Bones) \$18.49**
Tender cubes of Goat sauteed with curry leaves, onions, capsicum & seasoned with black pepper.
- 6) GOAT METHI(With Bones) \$18.99**
Goat prepared with fresh fenugreek leaves and cooked in special gravy
- 7) RARA GOAT(With Bones) \$19.99**
Goat coked in keema base sauce with fresh onion, tomato, dry red chilli & ginger
- 8) GOAT SAAGWALA (With Bones) \$18.99**
Tender bite size pieces of Goat cooked in spinach based heavenly sauce



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MAINS – VEGETARIAN

1) VEGETABLE JALFREZI \$16.99

A tasty and flavoured dry curry recipe made with a combination of vegetables in a unique street style tomato sauce.

2) SUBZ MILONI \$17.49

All seasonal vegies with corn & paneer cooked with fresh spinach based creamy sauce.

3) VEGETABLE LUCKNOWI \$18.45

Mix vegetables cooked in mild creamy gravy and served on a sizzler

4) VEGETABLE KORMA \$17.49

Creamy Indian curry of carrots, peas and potatoes in a cashew and onion base sauce.

5) VEGETABLE KOHLA PURI (spicy) \$17.99

Marathi style spicy red coconut flavoured curry will be a treat to all of your taste buds.

6) KADHAI VEGETABLE \$17.49

Colourful and crunchy vegetables like capsicum, carrots, beans and potatoes tossed with flavourful roasted masalas.

7) MATTAR PANEER \$17.99

Cottage cheese cooked with green peas in home style.

8) METHI MALAI PANEER \$17.49

Creamy cottage cheese curry of North Indian origin. Black pepper and green chillies lend a savoury note to otherwise mildly sweet tasting curry that is modest in its appearance.

9) SAAG PANEER \$17.99

Cottage cheese cooked in spinach based gravy.

10) SHAHI PANEER \$17.49

Cottage cheese cooked with delight full mix of butter and korma Sauce

11) KADHAI PANEER \$17.99

Cottage cheese cooked in onion and tomato Based gravy and tossed with capsicum onions

12) PANEER BUTTER MASALA \$17.99

Rich & creamy curry made with cottage cheese, spices, onions, tomatoes, cashews butter.

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- 13) PANEER TIRKA MASALA** \$18.49
Curry in which cottage cheese, onions and peppers are marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry.
- 14) PANEER LABABDAR** \$17.49
Diced cottage cheese cubes mixed with spicy cashew tomato paste that is cooked with sautéed onions.
- 15) MUGHLAI PANEER** \$17.99
Soft paneer pieces are simmered in rich, creamy, aromatic and flavourful pink gravy.
- 16) PANEER BHURJI** \$18.49
Scrambled cottage cheese sautéed with onions, ginger green coriander and spices used as scrambled eggs for vegetarians.
- 17) GARLIC CHILLI PANEER** \$18.49
Cubes of cottage cheese cooked in garlic and chillies. Beautiful combination for spice lovers.
- 18) SOYA KARHAI** \$17.99
Soya chunks cooked in onion and tomato Based gravy and tossed with capsicum and onions
- 19) SOYA BUTTER MASALA** \$17.99
Rich & creamy curry made with soya chunks, spices, onions, tomatoes, cashews and butter.
- 20) SOYA BHUNA MASALA** \$17.99
Soya chunks cooked in onion and tomato based golden gravy with finely diced capsicum and tomatoes
- 21) METHI MALAI SOYA** \$17.49
Creamy soya chunks curry of North Indian origin. Black pepper and green chillies lend a savoury note to otherwise mildly sweet tasting curry that is modest in its appearance.
- 22) SOYA LABABDAR** \$17.49
Soya chunks mixed with spicy cashew tomato paste that is cooked with sautéed onions.
- 23) SOYA KALI MIRCH** \$17.99
Soya cubes mixed with curd, cumin powder, pepper powder, garam masala, ginger-garlic paste and spices
- 24) SOYA PALAK** \$17.99
Soya chunks sauteed with finely chopped ginger, garlic, onion and tomatoes & cooked in spinach based gravy.
- 25) GARLIC CHILLI SOYA** \$17.99
Soya chunks cooked in garlic and chillies. Beautiful combination for spice lovers.
- 26) MALAI KOFTA** \$18.49
Cheese and potatoes dumplings cooked in creamy mild gravy.
- 27) PALAK KOFTA CURRY** \$18.99
Cheese and potatoes dumplings cooked in spinach gravy.
- 28) ALOO GHOBHI** \$17.99
Cauliflower & potatoes cooked in masala sauce.
- 29) SAAG ALOO** \$18.49
Potatoes cooked in spinach, tomatoes and onion based sauce.
- 30) KASHMIRI BHARWAN ALOO** \$18.99
Potatoes stuffed with paneer, coriander, green chillies & other spices in rich creamy chef's special gravy.
- 31) METHI ALOO (DRY)** \$17.99
Potatoes tossed with fenugreek leaves and cooked with spicy golden gravy.
- 32) JEERA ALOO (DRY)** \$17.99
Flavourful & delicious North Indian side dish made with potatoes, cumin, spices and herbs.

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- 33) ALOO MATAR** \$17.49
A classic Indian curry made with potatoes and green peas using basic Indian spices like cumin, coriander and turmeric
- 34) BOMBAY ALOO (DRY)** \$18.49
Dices potatoes sauteed with onions, tomatoes, capsicum and special Bombay mixed masala
- 35) METHI MALAI MUTTER MUSHROOM** \$18.49
The plump green peas and button mushrooms make a great combination with the rich familiar flavour of fresh cream that elevates this flavourful, creamy curry of North Indian origin.
- 36) MUSHROOM MAKHAN WALA** \$17.99
Button mushrooms cooked in very mild tomato and cashew nut based creamy gravy.
- 37) MUTTER MUSHROOM** \$17.99
Mushroom and green peas cooked in spicy sauce.
- 38) MUSHROOM BHUNA MASALA** \$17.99
Button mushroom cooked in bhuna sauce with onion and capsicum.
- 39) MUSHROOM PALAK** \$18.49
Button mushroom cooked in spinach based gravy.
- 40) MUSHROOM DO PYAZA** \$18.49
North Indian dish made with button mushrooms spices, herbs & lots of onions and tomatoes
- 41) DAAL MAKHANI** \$15.49
Black lentils cooked in Punjabi style creamy gravy.
- 42) DAAL TADKA** \$15.49
Yellow lentils cooked in South Indian style spicy gravy.
- 43) DAL MILONI** \$15.99
Mixed lentils cooked with select vegetables and spices
- 44) CHANA MASALA** \$15.99
Chickpea cooked in north Indian style medium spicy gravy.



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BIRYANI & RICE

BIRYANI (SERVED WITH SWEET OR SPICY RAITA)

1) KARACHI CHICKEN BIRYANI \$17.49

Basmati Biryani rice cooked with authentic biryani spices and tender chicken or goat pieces using slow cooking process

2) CHAAP BIRYANI \$16.49

Tandoori chaap cooked with basmati biryani rice and authentic spices

3) VEGETABLE BIRYANI \$14.99

Basmati Biryani rice cooked with a blend of special herbs and vegetables

4) CHICKEN 65 BIRYANI \$17.49

Basmati Biryani rice cooked with authentic biryani spices and chicken 65

5) CHICKEN BIRYANI (BONELESS) \$17.49

Basmati Biryani rice cooked with authentic biryani spices and tender boneless chicken pieces using slow cooking process

6) CHICKEN TIKKA BIRYANI \$17.49

Basmati Biryani rice cooked with authentic biryani spices and tandoori chicken tikka

7) LAMB BIRYANI \$17.49

Aromatic basmati biryani rice cooked with tender lamb pieces using traditional methods

8) GOAT BIRYANI (WITH BONE) \$17.99

Succulent goat cooked with basmati biryani rice and special biryani masalas just to perfection

9) JHINGA BIRYANI \$18.99

6 pcs Fresh peeled prawns cooked with basmati biryani rice and special masalas just to perfection

1) PLAIN RICE \$4.95

Plain boiled basmati rice.

2) SAFFRON RICE \$5.49

Rice cooked with saffron

3) SOUTH INDIAN RICE \$6.49

Basmati rice cooked with touch of lemon and tossed with mustard seeds, curries leaves and seasoned with shredded coconut.

4) KASHMIRI PULAO \$6.49

Rice fried with mix fruits and coconut.

5) ONION JEERA RICE \$5.99

Aromatic basmati rice fried with onions, cumin seeds and fresh coriander.

6) VEGETABLE PULAO \$6.49

Aromatic basmati rice cooked with mix vegetables and fresh coriander.

7) PEAS PULAO \$6.49

Basmati aromatic rice cooked with plump green peas.

8) LEMON RICE \$6.49

Basmati rice with a special lemon and cashew mixture cooked in south Indian style.

9) PUDINA PULAO \$6.99

Basmati rice cooked with special pudina mixture and spices



#Best Biryani In Town

We do use some nuts and egg in our kitchen. Any allergies should be notified to our front of the house staff. We will try our best to satisfy all your needs.



BREADS

1) TANDOORI ROTI

(PLAIN \$3.99 / BUTTER \$4.49)

Whole meal bread cooked in tandoori oven.

2) NAAN (PLAIN \$3.49 / BUTTER \$3.99)

White flour bread cooked in tandoor.

3) KULCHA (PLAIN \$3.49 / BUTTER \$3.99)

Naan bread topped with grated carrot, fresh coriander and sesame seeds

4) GARLIC NAAN \$3.49

Naan cooked in tandoor and seasoned with garlic butter.

5) CHILLI NAAN \$5.49

Naan bread stuffed with green chilis.

6) NUTELLA NAAN \$4.49

Satisfy your chocolate craving. Hot naan bread covered in Nutella.

7) AMRITSARI KULCHA \$5.49

Naan bread stuffed with spicy potatoes and cottage cheese and spices.

8) PANEER KULCHA \$5.49

Naan bread stuffed with cottage cheese and spice.

9) LACCHA PARATHA \$3.99

Layered whole bread cooked in tandoor.

10) MASALA PARATHA \$5.49

Whole meal bread stuffed with potatoes, peas and spices.

11) KEEMA NAAN \$5.99

Naan bread stuffed with lamb, mince spices.

12) CHEESE NAAN / CHILLI NAAN \$5.99

Naan bread stuffed with tasty cheese.

13) KASHMIRI NAAN \$5.49

Naan bread stuffed with dry fruits and nuts.

14) ONION KULCHA \$5.49

Naan bread cooked with onion and spices.

15) PUDINA PARATHA \$4.99

Naan bread cooked with mint and spices.

16) ROGHNI NAAN \$4.49

Lahori White flour bread cooked in tandoor.

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ACCOMPANIMENTS

- 1) GREEN SALAD \$7.49
Plain green salad with green chillies and fresh lemon.
- 2) RAITA \$5.49
Yoghurt dip with cucumber and mild spices.
- 3) SWEET RAITA \$5.49
Sweet yogurt dip with cucumber and carrot
- 4) MASALA SALAD\$7.95
Fresh green salad seasoned with special chat masala spices.
- 5) ONION SALAD
..... (PLAIN \$5.49 / MASALA \$5.99)
Fresh Sinka onion salad seasoned with mint and chat masala.
- 5) PAPPADUMS \$3.99
Indian lentil cracker served with dips (4 pieces).
- 6) MIX PICKLE \$2.49
- 7) PLAIN YOGURT \$4.49
- 8) MANGO CHUTNEY \$2.49



DESSERT

- 1) GAJAR KA HALWA \$5.99
Very famous Indian carrot pudding cooked with milk and garnished with nuts if you try it, you will ask for it again and again.
- 2) CHOCOLATE BROINIE WITH ICE CREAM
..... \$6.99
- 3) PAAN KULFI\$5.99
Homemade ice cream flavour with betel leaf.
- 4) PISTA KULFI \$5.49
- 5) Homemade Indian pistachio Ice Cream.
\$5.49
- 6) MANGO KULFI \$5.49
Homemade Indian mango ice cream.
- 7) GULAB JAMUN \$5.49
2pcs Milk based fried dumplings in syrup served hot with ice cream. Heavenly combination ,your taste buds will thank you for it.
- 8) VANILLA ICE CREAM \$4.99
- 9) CHOCOLATE GELATO \$4.99
- 10) ICE CREAM PLATTER \$10.99
Variety of chocolate, mango, pistachio and paan kulfis.
- 11) MEETHA PAAN \$4.49
- 12) ICECREAM GULAB JAMUN Bucket .. \$7.50
- 13) STRAWBERRY ICECREAM \$5.49
- 14) GUAVA ICECREAM \$5.49



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DRINKS



COLD

- 1) MINERAL WATER \$5.49
- 2) TONIC WATER \$5.49
- 3) SWEET LASSI \$5.49
Sweet Indian yogurt drink.
- 4) SALTED LASSI \$5.49
Salted Indian yogurt drink.
- 5) MANGO LASSI \$5.99
Yogurt drink with mango.
- 6) AAM PANNI \$5.99
- 6) ROSE LASSI \$5.99
Yogurt drink with Rose.
- 7) COKE - LEMONADE - FANTA \$5.49
- 8) JUICE \$5.49
Orange Juice
Apple Juice
Mango Juice
Pineapple Juice
- 9) LEMON LIME BITTER \$6.99
- 10) FRESH LIME SODA \$6.49
- 11) ROSE LEMONADE \$6.49
- 12) FRUIT PUNCH \$5.99

HOT

- 1) GREEN TEA \$5.49
- 2) BLACK TEA \$5.49
- 3) MILK TEA \$5.49
- 4) COFFEE \$5.49
Cuppachino
Latte

\$15 Jug



DRINKS

LUNCH SPECIAL

12pm - 2:30pm

1) Paratha.....\$13.99 Aloo, Gobhi, Onion, Paneer, Mix

[2 Pc's of Paratha served with choley, Dahi and Mix Pickle]

2) Choley Bhture\$ 13.99

[2 Pc's of Bhture served with choley, Dahi and Mix Pickle]

3) Amritsari Kulcha.....\$ 13.99

[Nan bread stuffed with spicy potatoes and cottage cheese and Spices. Served with choley ,Dahi and Mix Pikel.]

4) Veg Combo.....\$ 15.49

• Dal Makhni with Rice [Saffron/Plain] and 1 Bread

[Creamy and aromatic North Indian lentil curry made with black lentils, kidney beans, and a rich tomato-based sauce served with rice and 1 bread.]

• Shahi Panner with Rice [Saffron/Plain] and 1 Bread

[Royal Mughlai dish made with paneer (Indian cottage cheese) cooked in a creamy and flavorful cashew-based gravy served with rice and 1 bread.]

• Palak Paneer with Rice [Saffron/Plain] and 1 Bread

[Paneer (Indian cottage cheese) cooked in a vibrant and aromatic spinach (palak) gravy, creating a nutritious and delicious dish served with rice and 1 bread.]

• Paneer Butter Masala with Rice [Saffron/Plain] and 1 Bread

[Creamy and indulgent dish featuring paneer (Indian cottage cheese) cooked in a rich tomato and butter-based sauce, infused with aromatic spices served with rice and 1 bread.]

• Mix Vegetable with Rice [Saffron/Plain] and 1 Bread

[Assortment of seasonal vegetables cooked together in a flavourful blend of spices, creating a wholesome and colorful dish served with rice and 1 bread]

• Soya Bhuna Masala with Rice [Saffron/Plain] and 1 Bread

[Soy chunks (soya) cooked in a spicy and tangy masala, offering a protein-rich and flavorful vegetarian option served with rice and 1 bread.]

Drinks

• Tea [Masala Tea].....\$ 4.99

[Spiced and aromatic Indian tea made by brewing black tea leaves with a blend of warm spices, offering a comforting and flavorful beverage.]

• Lassi.....\$ 4.99

[Traditional Indian yogurt-based drink, refreshing and creamy in texture, made by blending yogurt with water and sweetened with sugar or flavored with fruits or spices]

• Soft Drinks Can.....\$ 3.99

5) Non-Veg Combo.....\$15.99

• Butter chicken will Rice [Saffron/Plain] and 1 Bread

[Classic North Indian dish featuring succulent pieces of chicken cooked in a creamy and buttery tomato-based gravy, known for its rich and aromatic flavours served with rice and 1 bread.]

• Lamb Rogan Josh with Rice [Saffron/Plain] and 1 Bread

[Traditional Kashmiri dish showcasing tender lamb cooked in a robust and aromatic tomato-based gravy, infused with a blend of flavourful spices served with rice and 1 bread.]

• Goat curry with Rice [Saffron/Plain] and 1 Bread

[Hearty and flavourful curry made with tender pieces of goat meat, simmered in a fragrant blend of spices and rich gravy, creating a delicious and satisfying dish served with rice and 1 bread.]

• Murgh Sagwala with Rice [Saffron/Plain] and 1 Bread

[Delicious Indian dish combining tender chicken (murgh) with a creamy spinach (sag) gravy, offering a harmonious blend of flavors and textures served with rice and 1 bread.]

• Punjabi Butter Chicken with Rice [Saffron/Plain] and 1 Bread

[Iconic Punjabi dish featuring succulent pieces of chicken cooked in a rich and creamy tomato-based gravy, known for its luscious buttery flavor and aromatic spices served with rice and 1 bread.]

• Murgh handi Curry with Rice [Saffron/Plain] and 1 bread

[Flavorful and aromatic chicken (murgh) curry cooked in a traditional handi (clay pot), resulting in a rich and hearty dish with a distinctive taste served with rice and 1 bread]

• SPECIAL ALOO QEEMA [Saffron/Plain] Or 2 Roti

Minced lamb meat simmered in a spicy onion and tomato masala sauce. Tender potatoes and flavourful keema is the definition of comfort food in all desi households.

• FRY QEEMA

[Saffron/Plain] Or 2 Roti

Qeema is a dish made of minced meat, onions, tomatoes, spices & herbs.

Salted / Mango / Sweet

Sprite / Coke / Coke No Sugar /Lemonade / Fanta

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LUNCH

