



Nautanki Sala

INDIAN DINING & FUNCTIONS



SCAN ME



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Nautanki Sala

INDIAN DINING & FUNCTIONS

indian street chaat nautanki chatpata



Samosa Garbanzo Chaat **\$11.90**
(Samosa Chaat)

Traditional Chaat of Puff Pastry, Stuffed with Potato, & Chickpeas, Served with Sweet & Tangy Chutney Topped Up with Crispy Sev.

Delhi Chat-Pati Chaat **\$11.90**

Crisp, Deep-Fried Flour Crackers Spiced with Carom Seeds, Topped with Masala Potato, Onion, Sweetened Yogurt, Mint Chutney, & Tamarind Chutney.

Dahi Bhalla Chaat **\$11.90**

deep fried lentil fritters dunked in creamy yogurt, topped with different kinds of sweet spicy chutneys and then garnished with spice powders.

Puchka Bombs (Pani Puri) **\$10.90**

Flavored Water Served with Crisp Hollow Bread, Filled with Potato Mix, Mint & Date, Tamarind Chutney.

Dahi Puri Shot **\$11.90**

A popular Indian street food, small, crispy hollow shells filled with spiced potatoes, chutneys, and creamy yogurt for a delightful burst of flavors.

Aloo Garbanzo Chaat (Aloo Tikki) **\$11.90**

A Popular Street Food, crisp Fried Spiced Potato Mash Topped with Sweet Yogurt, Tamarind, Mint & Garnished with Sev.

Punjabi Samosa (2 Pcs) **\$7.90**

Home Made Potatoes Stuffed in Pastry & Crispy Fried Served with Traditional Tamarind Sauce.



nautanki cocktail bar



NAUTANKI SIGNATURE G & G

Refreshing and a perfect drink for any weather. Mixed with Gin, dash of fresh lime juice.

\$16



BLUE CURACAU MOJITO

A combination of mint, white rum, lime, club soda and Blue Curaçao.

\$12



PINA COLADA

Nautanki's Special Cocktail for ladies.

\$16



DIRTY MANGO LASSI

This un-holy mango lassi has all the zing to get you "dirty" with India's best drinking pal – Old Monk rum, and creamy Baileys

\$16



VIRGIN MOJITO COCKTAIL

White rum, sugar Syrup, lime juice, soda water, and mint.

\$12

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FRUIT PUNCH

Fruit punch (pineapple juice, orange juice, lime, sugar)
Garnish- strawberries, lime,

\$11



STRAWBERRY MOJITO

Sweet strawberries, zesty lime, and fresh mint meld in a vibrant, refreshing Strawberry Mojito cocktail delight.

\$11



LEMON-LIME BITTRES

Lemonade – lime cordial- bitters.

\$8



SOBER MOJITO

Mint infused simple-fresh lime soda

\$10



NIMBU SODA

Lemonade with India spice and herbs.

\$8

APPLE JUICE \$ 5

ORANGE JUICE 8 \$ 5

MANGO LASSI 5 \$ 5

SALTY LASSI 5 \$ 5

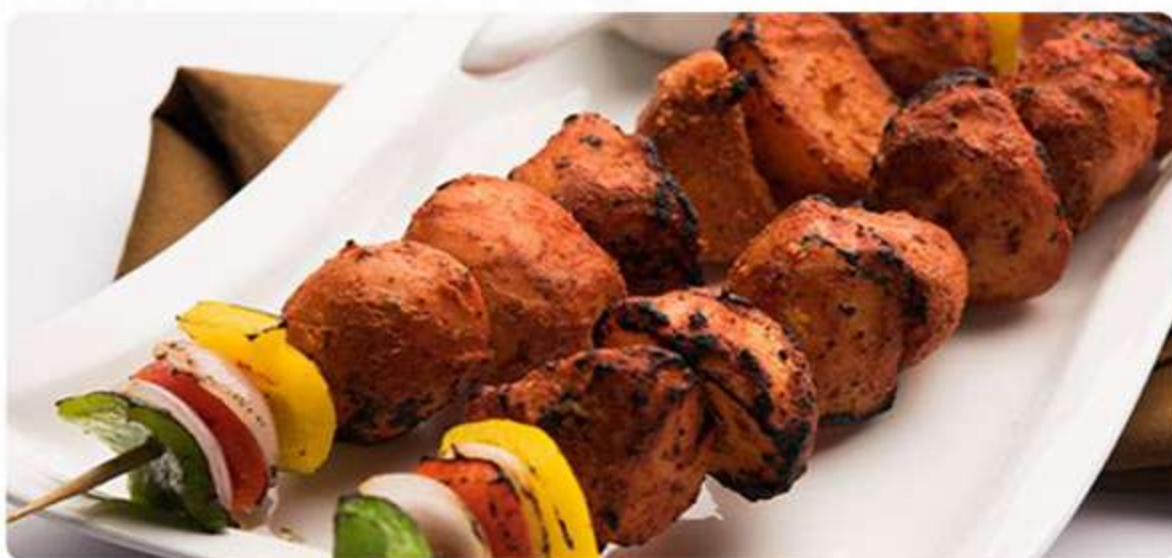
SWEET LASSI 5 \$ 5

SOFT DRINKS
(COKE/COKE NO SUGAR/
LEMONADE /SOLO/ SPRITE/
FANTA) \$ 3.9

SPARKLING WATER
(BOTTLE/GLASS) \$ 7.9/3.9



vegetarian



Nautanki's Kashmiri Panner Tikka

\$17.90

Chunky cottage cheese cubes, glazed with saffron, smoked in the traditional tandoor. Served with beetroot raita and mint Chutney



Onion Bhajiya

\$11.90

Deep fried, crispy onion & spinach fritters. Sliced onions and chopped spinach are coated in a well balanced besan flour gram or chickpea flour batter infused with dry spices and fresh aromatics. Served with house made tamarind sauce.

Mirchi Bhajiya

Deep fried, crispy green chilli & spinach fritters. Green Chilli and chopped spinach are coated in a well balanced besan flour gram or chickpea flour batter infused with dry spices and fresh aromatics. Served with house made tamarind sauce.

\$11.90



Nautanki's Malai Soya Chap

\$16.90

Enriched protein soya chunks marinated in yoghurt & cashew paste



Special Tandoori Soya Chap

\$15.90

Soya chaap, made from soya beans, served in a spicy tikka masala gravy, providing a vegetarian twist on the renowned chicken tikka masala.

veg platter

- Punjabi samosa
- Kashmiri paneer tikka
- Onion Bhajiya
- Mirchi bhajiya

• Price \$16.90

nautanki's indo-chinese



Nautanki's Special Veg Fried Rice

Originating in greater China, veg fried rice is now loved by people everywhere around the world. It is one of the interesting ways to blend vegetables, rice and create a healthy, filling, and enjoyable meal

\$14.90

Schezwan Fried Rice

Schezwan fried rice is a zesty vegetarian and vegan stir-fried rice variant that features a bold and spicy homemade schezwan sauce loaded with healthy mix vegetables, aromatics and herbs.

\$15.90

Chicken Fried Rice

Originating in greater China, chicken fried rice is now loved by people everywhere around the world. It is one of the interesting ways to blend vegetables, rice & chicken and create a healthy, filling, & enjoyable meal

\$18.90

Chicken Schezwan Rice

Schezwan chicken fried rice is a very popular Indo-Chinese stir-fry. deep fried chicken pieces and rice are tossed in a hot and spicy schezwan sauce and vegetables to make a restaurant-style dish that tastes simply irresistible!

\$19.90

Veg Noodle

Vegetable noodles is a healthy chinese inspired dish where cooked noodles are stir fried with lots of vegetables. Further the dish is seasoned with a splash of sauces, vinegar and black pepper to up the taste and flavours

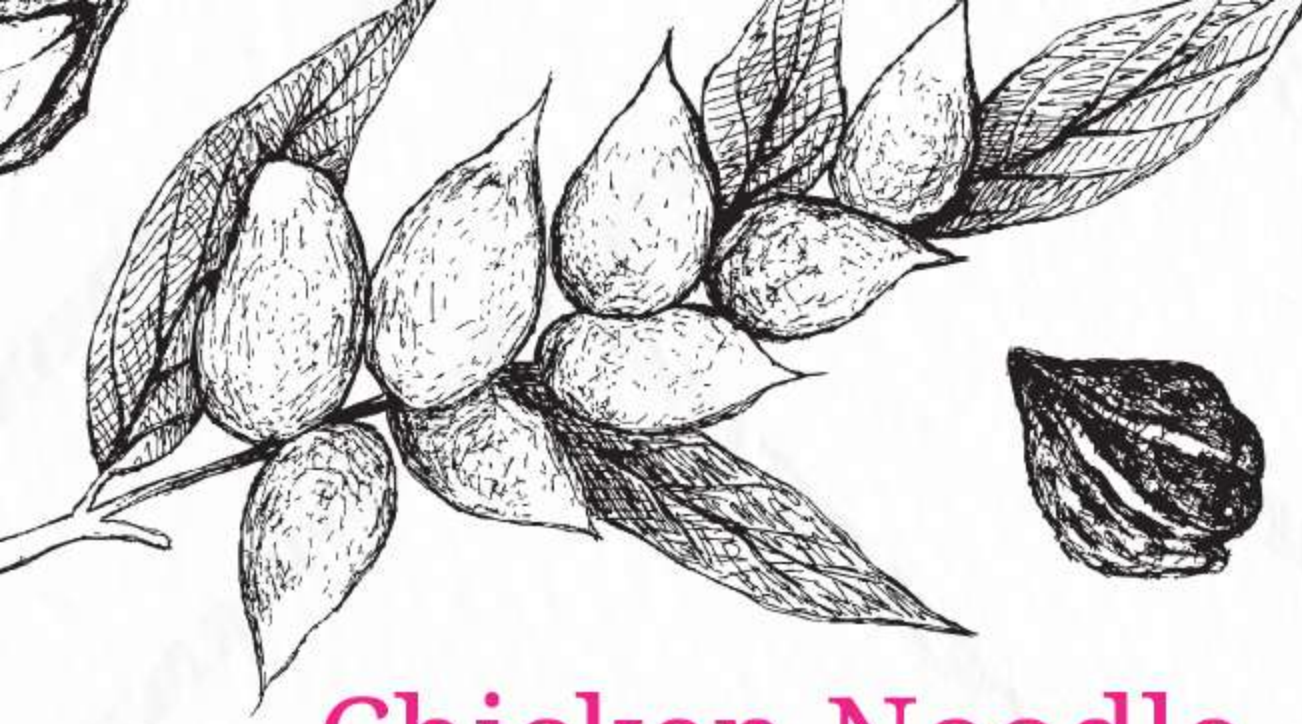
\$16.90

Nautanki's Schezwan Noodle

The most flavorful, spicy & hot noodles made using Szechuan sauce.

\$17.90





Chicken Noodle

Chicken noodles is a healthy chinese inspired dish where cooked noodles are stir fried with skin off bone less thigh fillets & vegetables. Further the dish is seasoned with a splash of sauces, vinegar, & black pepper to up the taste and flavours.

\$18.90

Chicken Schezwan Noodle

Experience the delightful combination of flavors in our Chunky Chicken Schezwan Noodles. This dish originates from the southern part of China and is infused with a blend of aromatic spices like Sichuan peppercorns, star anise, and celery.

\$19.90

Veg Manchurian (Dry)

Veg manchurian is a vegetarian indo-chinese dish in which shredded vegetables are formed to balls and fried until crisp. These are tossed in a dark red, spicy, sweet, tangy & umami manchurian sauce.

\$15.90

Veg Manchurian (Gravy)

Veg Manchurian Gravy is a tasty Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce. Goes best with fried rice, schezwan fried rice or steamed rice.

\$16.90

Chilli Paneer (Dry)

Crispy chilli paneer is a Indo chinese starter or appetizer made by tossing fried paneer in sweet, sour and spicy chilli sauce.

\$17.90

Chilli Paneer (Gravy)

Chilli paneer gravy is one of the perfect Indo Chinese side dish to go with noodles and fried rice. It is very important to balance the taste to get the perfect results.

\$18.90

Chili Chicken (Dry)

The Famous Indo-Chinese Dish Crispy Chunks of Chicken Fillets, Lightly Tossed in Spicy Chilli Sauce.

\$19.90

Chicken 65

Chicken 65 is a spicy, deep-fried starter snack, appetizer or a full meal served.

\$18.90

non-vegetarian



Nautanki's Special Tandoori Chicken(Half/Full)

Chicken marinated in yogurt and spices and roasted in Tandoor, a cylindrical clay oven.

\$18.90
\$25.90

Classic Tikka Chicken Tikka (4 Pcs)

Boneless Chicken Fillets, Marinated in Tandoori Spices & Gently Smoked in Tandoor. Served with Mint Chutney.

\$16.90

Malai Chicken Tikka with Special Chutney

Chicken Fillets Marinated with Cheese, Cream, Cardamom, Green Chilli, and Cashew Paste Cooked to Perfection in the Tandoor.

\$17.90

Lamb Chops (2 Pcs)

Smoked Lamb Chops with Fennel & Star Anise, Slow Cooked in Tandoor, Served with Mint Chutney.

\$17.90

Bhuna Goat (Tawa Goat)

Tender Morsel of Lean Goat, Tawa Cooked with Crushed Ginger & Garlic, Tossed with Tomato Onion Gravy and Exotic Spices.

\$25.90

Bhuna Lamb (Tawa Lamb)

A hot curry, made by frying spices gently, before adding the meat, tomatoes and stock and then letting it simmer away in the oven until tender. It's served in a lusciously thick sauce that clings to the meat.

\$23.90



Skewered Ground Lamb (Lamb Kebab) \$17.90

Minced Lean Lamb with Coriander, Mint, and Ground Spices, Skewered & Slow Cooked in Tandoor for That "Aha" Smoky Flavour.

Tali Fish (Fish Fry) \$18.90

Fish Fillets marinated in spices, dipped in chick-pea batter, crisp fried.



Special Tandoori Prawns \$21.90

Shelled Prawns, Smoked in Tandoor with Paprika and Saffron.

non veg mix platter

- ◇ Classic Chicken Tikka
- ◇ Tali fish
- ◇ Malai Chicken Tikka
- ◇ Skewered Ground Lamb (Lamb Kebab)

Price
\$20.90

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Nautanki's Dal (Dal Tarka) (Vegan) \$18.90

Yellow Lentils with a Traditional "Tadka" of Cumin, Garlic, Curry Leaves & Tomatoes



House Black Dal (Dal Makhni) \$19.90

Clove Smoked, Black Lentils, Slow Cooked with Generous Lashing of Butter & Cream for That Silky Taste.



Bhindi Do Pyaza (Vegan) \$20.90

Baby Okra Stir Fried with a "Chatpata" Onion Tomato Masala



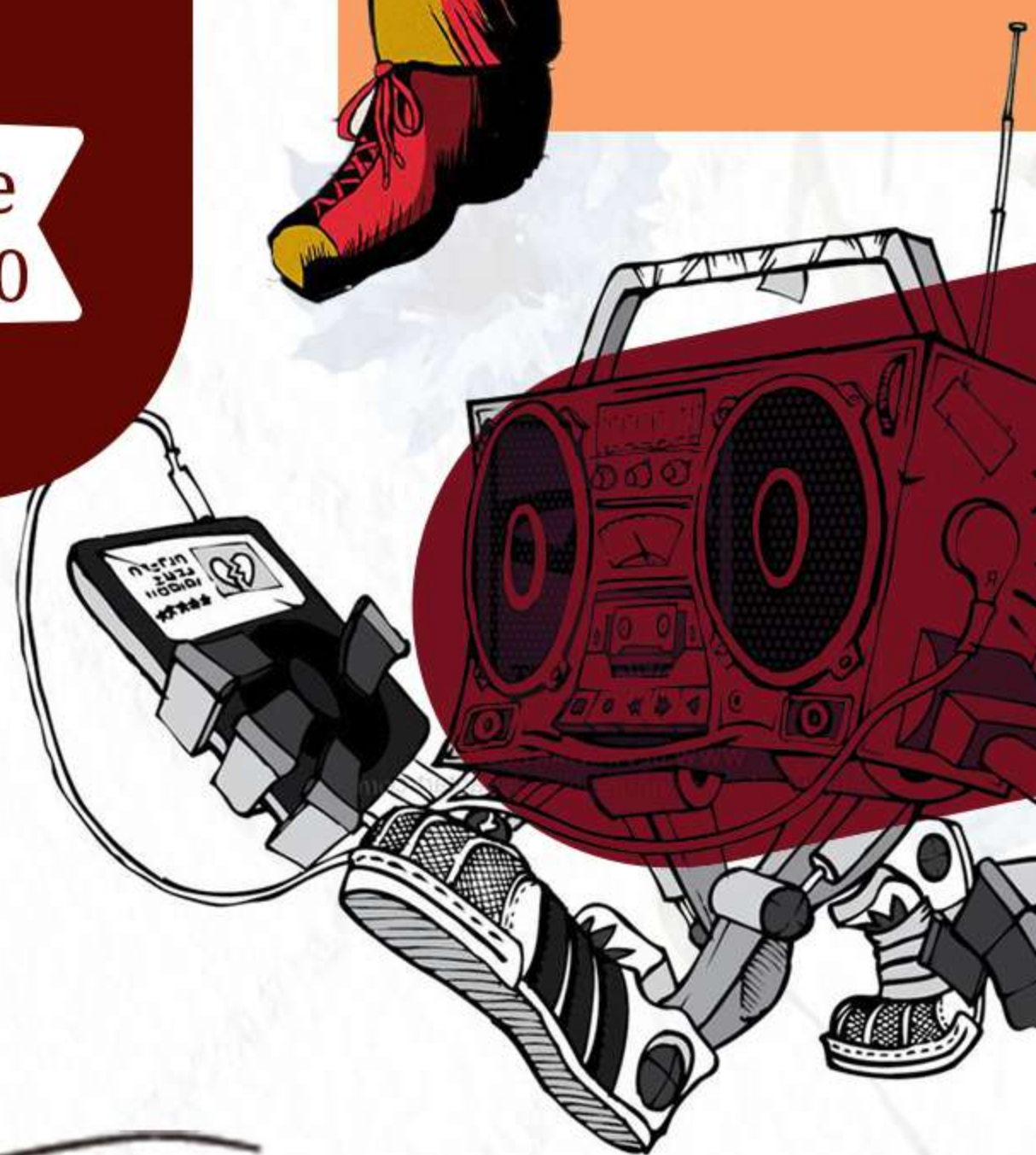
Crispy Golden Potato & Cauliflower (Aloo Gobi) (Vegan) \$19.90

Cauliflower Floweretts & Chunky Potatoes Tossed with a Tangy Tomato Gravy & Shredded Ginger.



Eggplant Bharta (Baingan Bharta) \$20.90

Roasted eggplant mashed and cooked with aromatic spices, onions, and tomatoes, creating a smoky, flavorful Indian side dish



Mashroom Masala

\$19.90

A delectable Indian curry featuring tender mushrooms cooked in a rich, spicy tomato-based sauce, bursting with flavor and warmth



Navratan Korma

\$20.90

An assortment of nine vegetables cooked in Creamy almond base Sauce



Malai Kofta

\$20.90

Crisp Fried Dumplings of Spiced Cottage Cheese & Potato, Simmered Gently in a Thick Almond Sauce



Green & Reds

\$19.90

Fresh garden vegetables sautéed with authentic Nautanki Sala's spices tossed with fresh herbs.



Veg Kolhapuri (Signature Dish)

\$19.90

A spicy and flavorful Indian curry with mixed vegetables, coconut, and aromatic spices, offering a rich and satisfying taste

Khoya Kajju

A flavorful dish with fried cashew nuts in a rich, creamy, sweet and mildly spiced curry.

\$23.90



Paneer Butter Masala

\$21.90

Cottage Cheese Gently Simmered in a Rich Tomato Curry, Generously Topped with Butter & Cream



Scrambled Cottage Cheese (Paneer Bhurji) (Signature Dish)

\$22.90

Scrambled cottage cheese cooked with onions, tomatoes, and spices, creating a flavorful and protein-packed Indian vegetarian dish



Palak Paneer

\$20.90

A Very Popular Spinach & Cottage Cheese Mélange, with a Punjabi "Tadka" of Fenugreek & Fresh Green Chilli for That Ultimate Taste.



Kadai Paneer

\$20.90

Diced Paneer with Aromatic Spices, Cooked with Capsicum, Tomatoes & Onion



Shahi Paneer

\$20.90

A rich and creamy North Indian curry featuring soft paneer cubes simmered in a luscious tomato and cashew-based sauce



non-vegetarian main



Lamb Roganjosh

Lamb knuckle dice, slow-cooked with caramelized onions, and coriander; Infused with fresh coriander

\$22.90

Lamb Korma

Lamb cuts, stewed in a rich onion tomato & yogurt curry base.

\$23.90



Lamb Vindaloo

A specialty of Goa, spicy curry with vinegar, red chilies, garlic & earthy spices.

\$22.90

Mango chicken

A delectable fusion dish combining succulent chicken, mango, and spices for a sweet and savory tropical flavor explosion

\$22.90



Goat Palak

Diced Goat cooked with fresh mustard leaves, spinach, ginger, garlic & herbs

\$23.90



Desi Goat Curry (Signature Dish)

Diced Goat Slow cooked in home-style sauce with onions, tomatoes & whole spices

\$23.90



Chicken Tikka Masala

Tender tandoori chicken tikka, cooked with a rich tomato gravy, Lashed with onions & capsicum

\$22.90

Sala Butter Chicken

Boneless tandoori chicken tikka, gently simmered in a cardamom flavored Tomato sauce. Served with a generous amount of butter & cream. Infused with fenugreek leaves

\$22.90



Chicken Palak

Chicken cooked with fresh mustard leaves, spinach, ginger, garlic & herbs

\$22.90



Desi Murg (On the Bones) (Signature Dish)

A fragrant and flavorful Indian dish with tender chicken pieces simmered in a spicy tomato-based gravy, bursting with spices.

\$23.90



Pondi Machli (Fish) \$24.90
All time Favourite from the Indo French Colony of Pondicherry, fillets of Fish Sauteed with Mustars seeds, Cream and rare Aromatic Spices

Kadai Chicken Sala \$22.90
Diced chicken with aromatic spices & cooked with capsicum, Tomato & Chicken

Fish Jalfrezi \$24.90
Fish Sauteed with Onions, Capsicum Tomatoes & chillies, Garnished with fresh Ginger & Coriander.

Jhinga Chatpata \$25.90
King Prawns in a hot and Tangy sauce with fresh Onion & Capsicum.

Prawn Kerala \$25.90
A Popular South Indian Dish from the Coast of Kerala cooked with Coconut cream, flavoured with exotic Spices and Mustard seed.

extras

Naan \$4.00
oven-baked Indian flatbread with a slightly chewy texture, perfect for scooping up curries or serving as a versatile side



Garlic Chilli Naan \$6.90
Soft, aromatic Indian flatbread infused with garlic and chili, a perfect accompaniment to spice up your meal



Kashmir-de-Naan \$7.90
A fragrant Indian flatbread infused with saffron, dried fruits, and nuts, offering a sweet and aromatic experience

Butter Brushed Naan \$5.90
Soft and fluffy Indian flatbread brushed with butter, providing a rich and indulgent companion to your favorite dishes



Garlic Naan \$4.90
oven-baked Indian flatbread brushed with garlic-infused butter, boasting a warm, aromatic, and irresistible flavor perfect for dipping

Chilli Naan \$4.90
A spicy twist on traditional Indian flatbread, featuring red chili flakes for an extra kick of heat and flavor



Tandoori Roti \$4.00
Traditional Indian unleavened bread, baked in a tandoor for a smoky flavor, perfect for scooping up your favorite curries

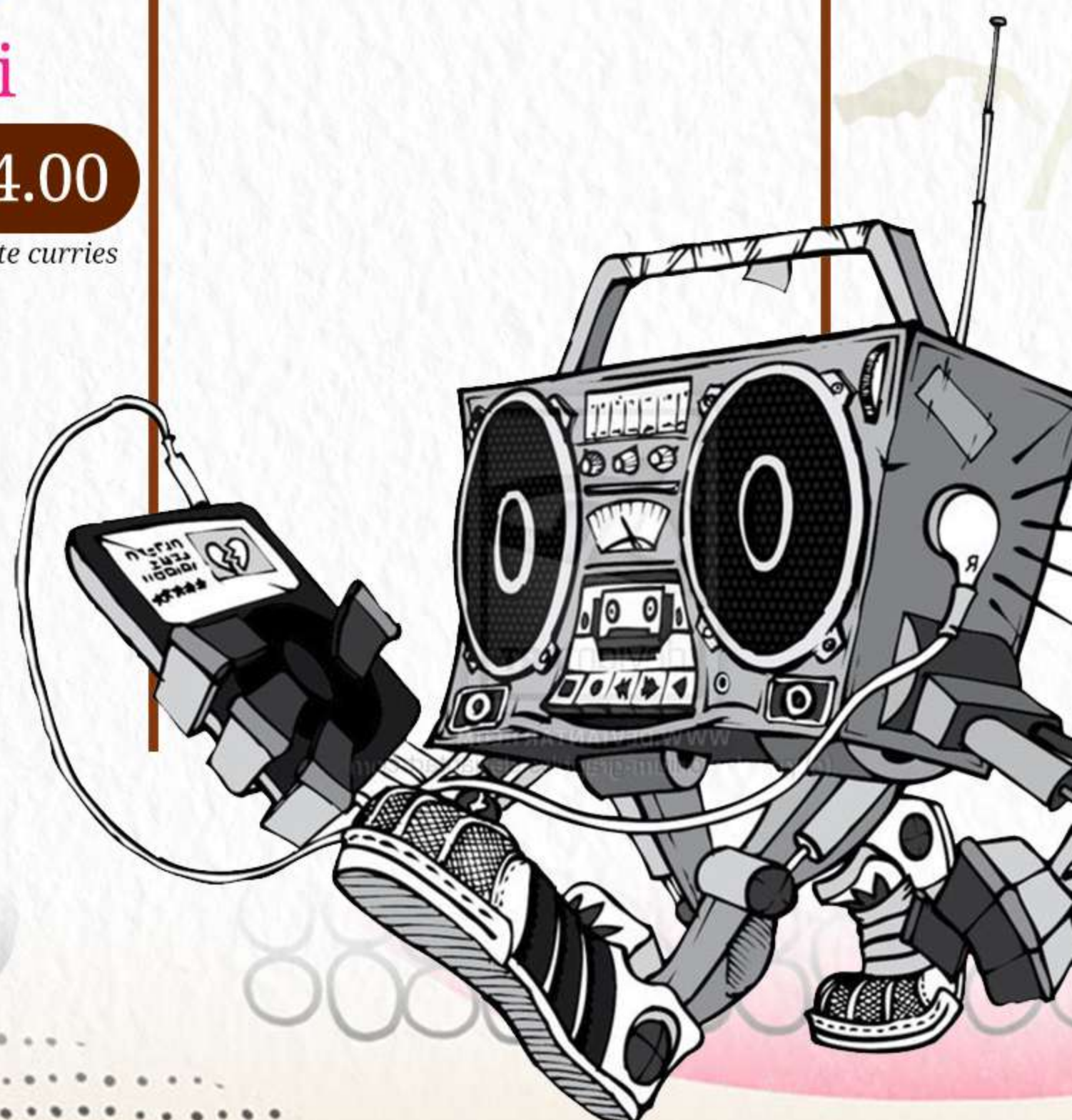


Garlic Cheese Naan \$6.50
Irresistibly indulgent Indian flatbread with a fusion of aromatic garlic and gooey cheese, a savory delight for all



Cheese Naan \$5.90
Soft and fluffy Indian flatbread generously filled with melty cheese, a savory and satisfying treat for any meal

Laccha Paratha \$6.90
Multi-layered Indian flatbread with flaky, buttery, and crisp texture, a versatile accompaniment for various curries and dishes.



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Onion Salad

Zesty, crunchy onion salad with fresh veggies and tangy dressing

\$5.90



Cucumber Raita

Cool, creamy cucumber raita with yogurt, herbs, and subtle spices

\$4.90

Onion Tomato Cucumber (kachumber)

A harmonious blend of crisp onions, juicy tomatoes, and refreshing cucumbers, dressed with zesty vinaigrette, perfect for a healthy and flavorful salad

\$5.90



Green Salad

The Quintessential Mix Salad.

\$6.90

Side Dish Platter

Assorted side dish platter, a flavorful complement to your main course.

\$8.90



Yogurt

Creamy, probiotic-rich yogurt, a versatile staple in culinary and healthy eating.

\$4.90



Mango Chutney

Fresh, zesty green chutney, a vibrant blend of herbs and spices

\$2.90



Pickles

Tangy, preserved pickle bursts with flavor, adding zest to any meal

\$2.90



Aloo Paratha (2 PCS)

Served with raita and pickles

\$15.90



Pappadams

\$4.90



Masala Papad (2 Pcs)

Thin, crispy papadam, a delightful Indian snack for crunch and flavor

\$7.90



Paneer Paratha (2 PCS)

Served with raita and pickles

\$17.90

rice



Plain Rice

Steamed basmati rice, a versatile and staple accompaniment, offering a neutral canvas for various flavorful dishes and curries

\$5.90



Jeera Rice

Fragrant Indian side dish cooked with basmati rice and cumin seeds, adding an earthy aroma and subtle flavor.

\$6.90



Peas Pulao Rice

Fragrant basmati rice cooked with aromatic spices and green peas, creating a delicious and vibrant vegetarian rice dish

\$8.90

biryani

Vegetable Biryani

Fragrant and flavorful Indian rice dish with mixed vegetables, herbs, and spices, a delightful and satisfying vegetarian meal (Served with Raita).

\$19.90



Chicken Biryani

A tantalizing Indian rice dish, featuring tender chicken, aromatic spices, and basmati rice for a savory and aromatic feast (Served with Raita).

\$20.90



Lamb Biryani

A sumptuous Indian rice dish, blending succulent lamb, aromatic spices, and fragrant basmati rice for a mouthwatering and satisfying meal (Served with Raita).

\$21.90



Goat Biryani

A rich and flavorful Indian rice dish, combining succulent pieces of goat meat with aromatic spices and fragrant basmati rice (Served with Raita).

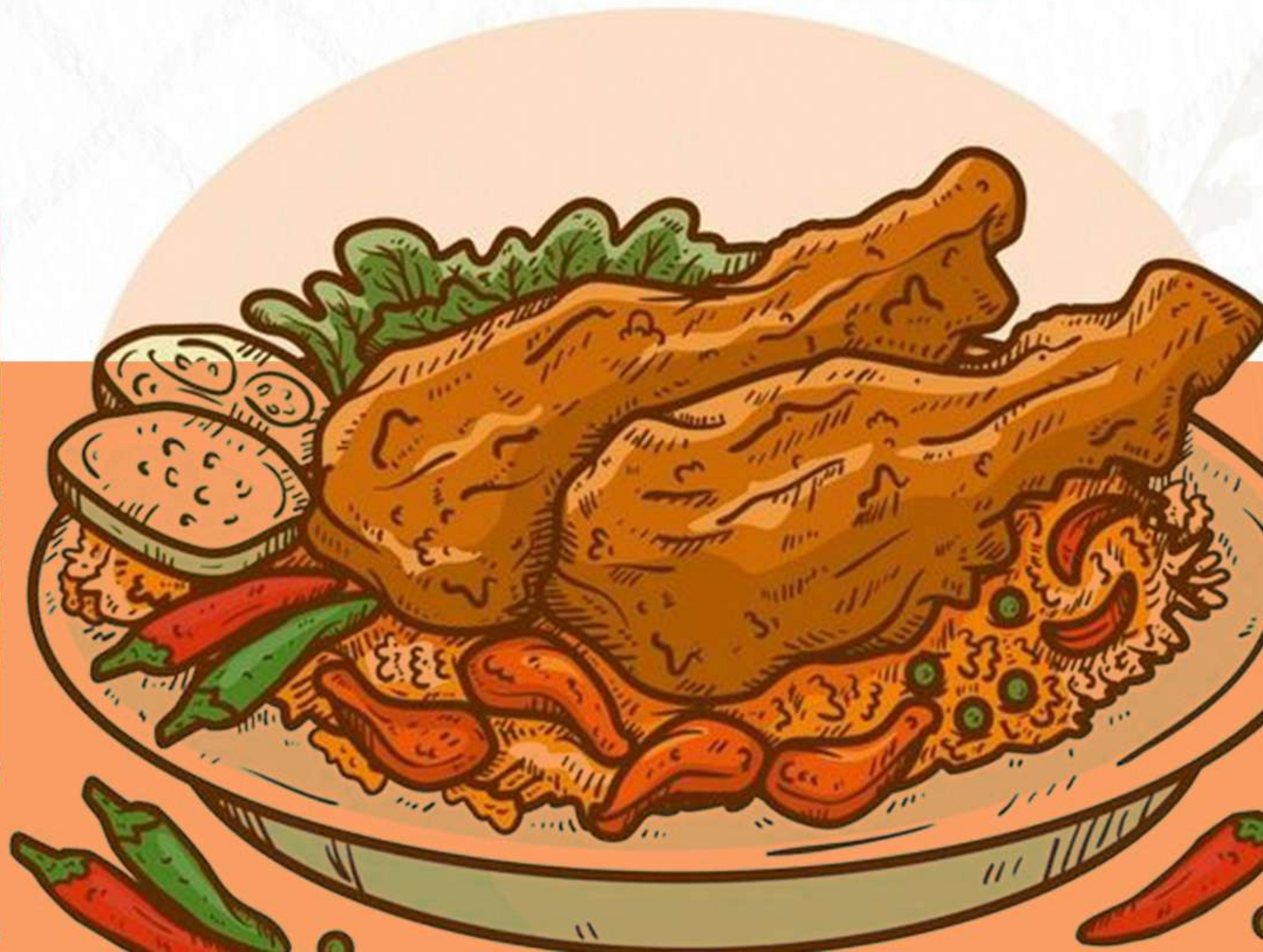
\$22.90



Prawn Biryani

A delectable Indian rice dish, marrying succulent prawns, aromatic spices, and fragrant basmati rice, delivering a seafood delight (Served with Raita).

\$24.90



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Gulab Jamun 2 Pcs

Soft, deep-fried milk balls soaked in fragrant sugar syrup, a beloved Indian dessert that melts in your mouth with sweetness

\$7.90



Vanilla Ice Cream

Classic, creamy dessert with a luscious vanilla flavor, perfect for indulging in a timeless and delightful treat

\$8.90



Carrot Halwa (Seasonal)

A luscious Indian dessert made with grated carrots, ghee, milk, sugar, and a hint of cardamom, offering sweet indulgence.

\$8.90



RASMALAI (2 PCS)

A delightful Indian dessert made from soft cheese dumplings soaked in saffron-flavored milk, garnished with pistachios, and cardamom

\$7.90



MANGO Kulfi

Creamy Indian frozen dessert infused with ripe mangoes, a lusciously sweet and exotic treat for a delightful indulgence

\$8.90



Moong dal Halwa (Seasonal)

A sumptuous Indian dessert made from split mung beans, ghee, and sugar, resulting in a rich, sweet delight

\$8.90



PAAN Ice Cream

A unique and exotic frozen dessert with the essence of paan leaves, offering a refreshing and delightful flavor

\$8.90

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Nuggets and Chips / Spring Rolls

Golden nuggets and crispy chips or savory spring rolls, delightful snacks

\$11.90



Malai Chicken Tikka (2 PCS)

Tender chicken marinated in creamy spices, char-grilled to perfection, offering a luscious and flavorful culinary experience.

\$ 9.90



Fries

Crispy and golden deep-fried potato sticks, a beloved and satisfying snack or side dish worldwide.

\$ 7.90



Cheese Fries

Crispy golden fries topped with melted cheese for a gooey and savory indulgence, a classic comfort food favorite.

\$ 8.90



Veg Cutlet (4 PCS)

A delightful mix of mashed vegetables and spices, fried to a golden crisp, offering a savory and satisfying snack.

\$ 8.90



Veg Noodle (Mild)

A flavorful medley of assorted vegetables and stir-fried noodles, creating a tasty and satisfying vegetarian dish

\$ 10.90





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Kingfisher Premium
Lager Beer



\$9.9

વિંદફ મેનુ



Les Anges French
Pinot Noir (Bottle)

\$30

Cat Amongst The Pigeons
Barossa Shiraz (Bottle)

\$35

Chris Ringland CR
Barossa Shiraz (Bottle)

\$45

Tread Softly Rose'
(Bottle)

\$32

Tread Softly Pinot
Noir (Bottle)

\$30

Grant Burge Classic Collection
Merlot (Bottle/ Glass)

\$30
(\$8)

Gerard Bertrand Cote
Des Rose' (Bottle)

\$55

Oyster Bay Pinot Noir
(Bottle)

\$50

Temple Bruer Preservative
Free Cabernet Merlot (Bottle)

\$50



lunch special

Veg Thali

Veg Thali will come with 3 curries rice Raita salad pappadam and naan bread

\$ 18.90

Non veg Thali

Non Veg Thali will come with butter chicken lamb roganjosh and one dal with rice Raita salad pappadam and naan bread

\$ 19.90



nautanki 'इ चैफ़' tasting menu

Nautanki Grand Rajbhog Thali (Serves 2 Minimum)

Assortment of Aloo Tikki, Dahi Puri Shots, Chef's choice Manchurian, Kashmiri Paneer Tikka & Mango/Salty/Sweet lassi served with tamarind & mint chutney Followed by curry Platter(choice of four special curries, rice, raita, pappadam followed by dessert).

\$54.90 Per Person

Nautanki Grand Rajbhog Thali with Mocktail (Serves 2 Minimum)

Assortment of Aloo Tikki, Dahi Puri Shots, Chef's choice Manchurian, Kashmiri Paneer Tikka served with tamarind & mint chutney Followed by curry Platter(choice of four special curries, rice, raita, pappadam followed by dessert) and one choice of Mocktail.

\$59.90 Per Person

Nautanki Grand Tasting Non-Veg Menu (Serves 2 Minimum)

Assortment of Aloo Tikki, Dahi Puri Shots, Chef's choice Manchurian, Tandoori Chicken Tikka, Tali Fish & Mango/Salty/Sweet lassi with tamarind & mint chutney Followed by curry Platter(choice of four special veg and non-veg curries, rice, raita, pappadam followed by dessert).

\$59.90 Per Person

Nautanki Grand Tasting Non-Veg Menu with Mocktail (Serves 2 Minimum)

Assortment of Aloo Tikki, Dahi Puri Shots, Chef's choice Manchurian, Tandoori Chicken Tikka, Tali Fish with tamarind & mint chutney Followed by curry Platter (choice of four special veg and non-veg curries, rice, raita, pappadam followed by dessert) and one choice of Mocktail.

\$64.90 Per Person



લઘવોદ (સ્પોર્ગોડ)

વોદોદોદ

CHIVAS REGAL

12 Yo

(\$10)

CHIVAS REGAL

18 YO

(\$12)

DIMPLE

12 YO

(\$10)

DISARONNO

(\$10)

JOHNNY WALKER

BLUE LABEL

(\$19)

JOHNNY WALKER

RED LABEL

(\$10)

JOHNNY WALKER

BLACK LABEL

(\$12)

JOHNNY WALKER

BLACK

(\$10)

GLENFIDDICH

12 YO

(\$11)

WOODFORD

RESERVE BOURBON

12 YO

(\$10)

JIM BEAM BOURBON

(\$10)

BLACK DOG [IND]

(\$10)

CANADIAN CLUB

(\$10)

JACK DANIEL'S

(\$10)

ગોડ

GORDON'S DRY

\$9

BOMBAY SAPPHIRE

\$10

TANQUERAY DRY

\$10

વોદોદ

GRAY GOOSE

[FRANCE]

\$11

SIMRNOFF

\$11

5 VODKA SHOTS

\$49

ટોવપોદ

SIERRA

\$10

રુલ

OLD MONK RUM

\$10

BACARDI

\$10

MALIBU

\$10



White Wine

Robert Mondavi Buttery Chardonnay

Bottle..... \$55



Silver Moki Marlborough Sauvignon Blanc

Glass..... \$7
Bottle..... \$35

Stoneleigh Savignon Blanc

Bottle..... \$45



Sparkling Wine

Chandon Brut

Bottle..... \$60



Grant Burge Pinot Noir Chardonnay

Bottle..... \$68

