

Dine-in Menu



BUKHARA

INDIAN EATERY AND BAR

WHERE TRADITION LIVES ON YOUR TONGUE!

At Bukhara, we honour the age-old art of slow cooking-infusing every dish with the soul of charcoal fire, the warmth of Indian spices, and the legacy of timeless traditions.

As cultures evolve and cuisines travel, we bring back the flavours that stayed grounded-
FIRE. FLAVOUR. TRADITION.



BITES

PANI PURI

Crispy hollow dough balls filled with potato, tamarind chutney and coriander water.

\$3.00 each

BEETROOT DAHI PURI

Small fried dough balls filled with beetroot yoghurt, tamarind and coriander mint sauce.

\$3.00 each

SPINACH ONION BHAJI

Crispy onion and spinach fritters made with chickpea flour with deep fried method.

\$10.00

VEGETARIAN SAMOSA 2pcs

Authentic Punjabi style filling of potato and peas in pastry.

\$10.00

KUMARA CHAAT

Crunchy Kumara patty served with tamarind mint sauce and sweet yoghurt

\$12.00

BUKHARA SPECIAL POTATO COTTAGE CHEESE KULCHA

Potato cottage cheese filled in kulcha with mustard seed, curry leave, garlic, green chilli, fresh coriander.

\$13.00

ENTREES

HONEY CHILLI CAULIFLOWER

Fried cauliflower tossed in sweet chilli sauce, garlic, capsicum, and sesame seeds.

\$17.00

PANEER PEPPER FRY

Fried paneer (Indian cottage cheese) tossed in aromatic blend of spices.

\$19.00

AMRITSARI FISH FINGERS

Crispy golden brown fish pieces typically coated in spiced batter and deep fried.

\$19.00

CHICKEN 65

South Indian-style fried chicken cooked with red chilli, mustard seeds, curry leaves, ginger and garlic.

\$20.00

CHICKEN CHILLI

Stir-fried chicken cooked with garlic, onion, capsicum, and soy sauce.

\$20.00

GARLIC CHILLI PRAWNS

Prawns sauteed with garlic, onion, capsicum and soy sauce.

\$20.00

TANDOOR ENTREES

PANEER TIKKA

Cottage cheese marinated with kashmiri chilli, yoghurt, turmeric cooked in tandoor with charcoal flavor.

\$19.00

KASUNDI PANEER TIKKA

Cottage cheese marinated with mustard paste, turmeric, yogurt, and cumin cooked in Tandoor with charcoal flavor.

\$19.00

CHICKEN TIKKA

Boneless chicken marinated in red chilli powder, yogurt, garam masala, & fenugreek cooked in tandoor.

\$19.00

SAFFRON CHICKEN TIKKA

Chicken marinated in saffron, yoghurt, ginger, garlic with traditional spices.

\$20.00

BUKHARA TANDOORI CHICKEN

Chicken marinated in Kashmiri chilli, yoghurt, ginger and garlic flavors, cooked in tandoor with slow simmer cooking of charcoal.

\$20.00

BUKHARA CHARCOAL TANDOORI FISH

Fish marinated in coriander, green chilli, clove, and black pepper, cooked in tandoor with slow simmer cooking of charcoal.

\$28.00

BUKHARA LAMB CHOP

Lamb marinated in mango powder, ginger, garlic and coriander, cooked in tandoor with slow simmer cooking.

\$29.00

— MAINS —

CHICKEN

BUKHARA BUTTER CHICKEN

Boneless chicken cooked in mughlai creamy makhni sauce with rich flavours and traditional spices.

CHICKEN BLACK PEPPER

Boneless chicken cooked in sauce with Onion, tomato, garlic.

CHICKEN MANGO

Chicken simmered with creamy curry sauce infused with mango flavor.

KADHAI CHICKEN

Chicken cooked with Onion, tomato, pepper, traditional kadhahi masala and coriander.

CHICKEN MADRAS

Chicken cooked with rich south indian flavours which includes Coconut, mustard seeds, curry leaves, onion, and sauce.

CHICKEN KORMA

Chicken cooked with rich cashew gravy with delicacy of cardamom and nuts.

BUKHARA CHICKEN TIKKA MASALA

Tandoori chicken cooked in makhni sauce with onion, capsicum, garlic, coriander & traditional spices.

BUKHARA CHICKEN GHEE ROAST

Boneless chicken cooked in Ghee with Kashmiri chilli, cloves, fenugreek seeds, onion & makhni sauce.

LAMB / GOAT

BUKHARA LAMB ROGAN JOSH

lamb chunks slowly cooked in Kashmiri chilli, bay leaf, cardamom, cinnamon and fennel seeds with traditional spices.

LAMB VINDALOO

lamb cooked with Malt vinegar, garlic, cloves, onion and tomato sauce garnished with daikon.

LAMB SAAGWALA

Marinated lamb cooked in Spinach purée with ginger, garlic, garam masala and fresh cream.

LAMB KORMA

lamb cooked with rich cashew gravy and onion sauce garnished with almonds.

LAMB MADRAS

South indian style lamb curry cooked in Coconut, mustard seeds, curry leaves, onion & tomato sauce.

BUKHARA BHUNA GOAT MASALA

Minced goat masala cooked slowly with Brown onion, tomato, ginger, garlic and curry powder.

BUKHARA GOAT CURRY

Hearty stew made with goat meat slowly cooked in aromatic curry sauce.

SEAFOOD

Kadhahi Prawns

Fresh prawns cooked with Onion, tomato, capsicum, kadhahi masala and coriander.

Saagwala Prawns

Spinach based creamy cooked with prawns.

Madras Prawns

South indian style curry cooked with Coconut, mustard seeds, curry leaves, onion and tomato sauce.

Bukhara Goan Fish Curry

Coastal indian curry cooked with red chilli, coriander, cumin, black pepper, tamarind and coconut milk.

VEGETARIAN

YELLOW DAL

Split lentils cooked by traditional boiling method mixed with Onion, tomato, garlic, cumin seeds and fresh coriander.

ALOO TUK

potatoes sauteed with curry leaves, mustard, cumin.

DAL BUKHARA

Creamy style slowly cooked black lentils merged with traditional spices.

VEGETABLE KORMA

Seasonal vegetables cooked with rich cashew gravy and traditional spices.

METHI MUSHROOM MALAI

Mushrooms cooked in cashew gravy with Garlic, fenugreek, tomato, onion and coriander.

MUSHROOM PALAK CHILLI CREAM

Mushrooms cooked in spinach puree with garlic, tomato and onion sauce with coconut cream base.

MUSHROOM TIKKA MASALA

Tandoori Mushroom cooked in onion and tomato gravy with capsicum.

PANEER TIKKA MASALA

Tandoori Paneer tikka cooked with onion and makhni sauce.

PANEER LABABDAR

Fresh paneer cooked in tomato and onion sauce with capsicum, Caraway seeds and cheese.

PALAK PANEER

Fresh paneer cooked with Spinach purée, garlic, onion sauce and cream.

— BIRYANI —

Biryani has a long traditional history travelling through various cultures and different eras.

It was introduced to the indian subcontinent by Persian traders in mughal era particularly in regions like awadh.

At Bukhara we served this biryani with rich traditional flavors.

CHICKEN / LAMB / GOAT BIRYANI

\$25.00 / \$26.00 / \$27.00

Saffron-infused basmati rice slowly cooked with tender meat, cardamom and traditional spices (Authentic Lucknowi style).

VEGETABLE BRIYANI

\$23.00

Saffron-infused basmati rice slowly cooked with vegetable, cardamom and traditional spices (Authentic Lucknowi style).

— BREADS —

Indian Breads have a rich history, evolving over centuries with various cultures and regions.

Naan, a leavened flat bread, originated in Persia and was later adopted in india in 14th century.

NAAN

\$4.00

GARLIC NAAN

\$5.00

BUTTER NAAN

\$5.00

CHEESE NAAN

\$6.00

CHEESE GARLIC NAAN

\$6.00

ROTI

\$4.00

LACCHA PARATHA

\$6.00

— ACCOMPANIMENTS —

RICE

\$3.00

MIX PICKLES

\$4.00

MANGO CHUTNEY

\$4.00

RAITA

\$5.00

POPPADUMS 4pcs

\$3.00

CUCUMBER ONION SALAD

\$8.00

— KIDS MENU —

BUTTER CHICKEN

\$12.00

FRIES

\$9.00

FRIES WITH NUGGETS

\$10.00

— DESSERTS —

GULAB JAMUN

\$6.00

KESRI PHIRNI

\$6.00

MANGO LASSI

\$6.00

All meats contain or come into contact with various allergens including, nuts, eggs, dairy products, seafood and gluten. Please advise our friendly staff of any allergies you might have.