



Entree

- 01. VEGETABLE SAMOUSA [2PCS]** **\$10.50**
A delicious combination of mixed vegetables and spices wrapped in light pastry deep fried and served with mint sauce
- 02. MEAT SAMOUSA [2PCS]** **\$11.00**
A delicious combination of mixed lamb mince and spices wrapped in light pastry deep fried and served with mint sauce
- 03. VEGETABLE PAKORAS [4 PCS]** **\$10.90**
Mixed vegetables, onion season with spices deep fried and served with mint sauce
- 04. ONION BHAJI [4PCS]** **\$10.90**
Crispy deep fried sliced onion patties served with mint sauce
- 05. EGGPLANT PAKORA [4PCS]** **\$10.00**
Garden fresh eggplant deep fried in lentils batter
- 06. CRUNCH CAULIFLOWER PAKORA [4PCS]** **\$10.90**
Garden fresh cauliflower deep fried in lentils batter
- 07. VEGETARIAN BASKET [FOR 2]** **\$23.90**
Combination of vegetable pakoras, cauliflower pakoras, samosas and eggplant pakora
- 08. GARLIC PRAWNS** **\$17.90**
Prawns marinated in garlic and cooked in aromatic
- FISH PAKORA** **\$15.90**
Crispy Deep Fried Fish Served With Mint Sauce
- 09. PRAWN PAKORA** **\$15.90**
Crispy Deep Fried Prawn Served With Mint Sauce

Entree from Tandoori

- 12. CHICKEN TIKKA [4PCS]** **\$17.90**
Tender chicken fillets marinated in yoghurt, spices and cooked in tandoor
- 13. LAMB CUTLET [2 PCS] \$13 [4PCS] \$25.00**
Lamb chops seasoned and marinated in yoghurt, garlic, ginger roasted in the tandoor
- 14. SHISH KEBAB [4PCS]** **\$16.90**
Lamb minced marinated with ginger, garlic, fresh coriander and special indian spices, skewered and cooked in tandoor
- 15. SPECIAL TASTY CHICKEN TIKKA** **\$17.90**
Marinated boneless chicken seasoned with a touch of yoghurt, special blend of green herbs and speices cooked in tandoor
- 16. TASTY PLATTER** **\$24.90**
[for 2 each of chicken tikka, lamb cutlets & shish kebab]
- 17. MIXED PLATTER** **\$25.90**
[for 2 each of Samosa, vegetable pakora, chicken tikka & lamb cutlets]
- 18. TANDOORI COMBINATION [FOR 2]** **\$30.00**
Combination of the above tandoori dishes
- 19. TANDOORI FISH TIKKA [4PCS]** **\$18.90**
Fish fillets marinated in yoghurt, mint, coriander, green chillies and roasted in the tandoori oven
- 20. TANDOORI PRAWN [4PCS]** **\$19.90**
Marinated tiger prawns roasted in tandoor
- 21. TANDOORI SALAD** **\$10.90**
Julienne chicken tikka pieces mixed with Indian salad and special sauce

Main Course From Tandoori

22. CHICKEN TIKKA [6PCS] \$22.90

Tender chicken fillets marinated in yoghurt, spices and cooked in tandoor

23. LAMB CUTLETS [6PCS] \$32.00

Lamb chops seasoned and marinated in yoghurt, garlic, ginger and selected spices and roasted on skewers in tandoor

24. WHOLE TANDOORI CHICKEN \$22.00

Marinated in yoghurt, seasoned with garlic, ginger and selected spices roasted on skewers in tandoor

25. SHISH KEBAB [6PCS] \$20.00

Lamb minced marinated with ginger, garlic, fresh coriander and special Indian spices skewered and cooked in tandoor

26. TANDOORI FISH TIKKA [6PCS] \$25.00

Fish fillets marinated in yoghurt, coriander, ginger, garlic and roasted in the tandoori oven

27. TANDOORI PRAWN [6PCS] \$25.00

Marinated tiger prawns roasted in tandoori oven

28. SPECIAL TASTY \$22.90

CHICKEN TIKKA [6PCS]

Marinated boneless chicken seasoned with a touch of yoghurt, special blend of green herbs and speices cooked in tandoor



Main Course Lamb

29. LAMB ROGAN JOSH \$23.90

Tender lamb pieces marinated in yoghurt, ginger, garlic and cooked in curry sauce, tomatoes with a garnish green herbs

30. LAMB KORMA \$23.90

Lightly spiced lamb pieces delicately cooked in a cashew cream sauce and flavoured with cardamom

31. LAMB MASALA \$23.90

Diced boneless lamb cooked with onions, tomatoes, capsicum and a touch of lemon juice garnished with green herbs and tasty home made special sauce

32. SAAG LAMB \$23.90

Yoghurt marinated lamb cooked to perfection with fresh English spinach in a touch of cream

33. LAMB PASANDA \$23.90

Tender lamb pieces cooked in yought, cashew nut, special speices and touch of wine

34. BALTI LAMB \$23.90

Delicately prepared with fresh garlic, ginger, green chillies, flavoured with herbs and served in a special traditional pan

35. LAMB CURRY \$23.90

Cooked in our own gravy with medium level herbs and spices

36. LAMB MASSAMAN \$23.90

Mild curry with coconut milk, diced potato, onions and special sauce garnished with sliced coconut

Main Course Chicken

37. BUTTER CHICKEN \$24.90

Juicy pieces of chicken from the tandoor finished in the pan with a mild spiced blend of tomatoes, cashew and fenugreek leaves

38. CHICKEN KORMA \$23.90

Boneless pieces of chicken marinated in yoghurt, finished with traditional almond and cashew nut sauce

39. CHICKEN TIKKA MASALA \$23.90

Tender chicken fillet cooked in a tandoori oven, then blended with onions, capsicum, fresh coriander and cream

40. MANGO CHICKEN \$23.90

A mouth watering delicious chicken pieces cooked in a mango sauce

41. KARAH CHICKEN \$23.90

Tender chicken fillets cooked to perfection on a combination yoghurt and fresh methi leaves

42. CHICKEN MADRAS \$23.90

Special dish from south Indian and boneless chicken cooked with roasted mustard seeds, coconut milk with blend of garlic, ginger and served with sliced coconut

43. SAAG CHICKEN TIKKA \$23.90

Juicy pieces of chicken from the tandoor cooked with sliced tomatoes, onion, fresh spinach, methi leaves and touch of cream

44. CHICKEN VINDALOO \$23.90

Tender chicken fillets marinated in vindaloo sauce with selected spice to give distinct flavour

45. CHICKEN JALFREZIE \$23.90

Chicken fillets cooked with carrots, capsicums, tomatoes, onion, chillies and ginger in a light curry sauce

46. CHICKEN DHANSAK \$23.90

The Mumbai Origin Chicken is cooked together with lentils, vegetables creating a highly textured dish releasing Hot, Sweet and sour taste



Main Course Beef

47. BEEF BOMBAY \$23.90

Juicy pieces of beef and potatoes simmered in a med curry sauce, methi leaves and coconut milk

48. BEEF BHUNA \$23.90

Tender beef pieces cooked in a medium masala, a combination of five spices and fresh coriander

49. BEEF DO PIAZZA \$23.90

Tender beef pieces cooked with tomatoes, onions, methi leaves and a medium curry sauce

50. BEEF JALFREZIE \$23.90

Dices beef cooked with carrots, capsicums, tomatoes, onions, garlic, ginger and tasty special masala

51. BEEF MASSAMAN \$23.90

Mild curry with coconut milk, diced potatoes, onions and tasty special sauce garnished with sliced coconut

52. BEEF VINDALOO \$23.90

A very spicy recipe from goa prepared with freshly ground chillies for the most tantalising experience

53. BEEF MADRAS \$23.90

Special dish from south Indian with blended of garlic, ginger cooked with roasted mustard seeds and coconut milk and served with sliced coconut



Main Course Vegetables

54. PUMPKIN MASALA \$18.90

Roasted pumpkin cooked with chef special spices and garnish with coriander and shallots

55. ALOO GOBI \$19.90

Potato and cauliflower florets, simmered in a traditional light tomato curry sauce with cumin seeds fresh ginger

56. BOMBAY POTATOES \$18.90

Baby potatoes marinated in yoghurt cooked in a thick gravy with shallots, garnished with fresh coriander and ginger

57. MALAI KOFTA \$19.90

Golden fried balls of potato and cottage cheese in almond based creamy sauce with aromatic spices

58. MIXED VEGETABLE \$19.90

Fresh mixed vegetables in dry tangy masala topped with fresh coriander

59. PALAK PANEER \$19.90

A classic Indian recipe using home made cottage cheese and fresh English spinach garnished with ginger

60. PANEER TIKKA MASALA \$19.90

/KARAH PANEER

Diced home made cottage cheese cooked with yoghurt, onions and fresh tomatoes and green herbs spices

61. SAAG DHAL \$19.90

Mixed lentils cooked with fresh english spinach garnished with red capsicum

62. TARKA DHAL \$19.90

A combination of yellow lentils finished with fresh garlic, cumin seed and fresh coriander

63. TASTY EGGPLANT MASALA \$19.90

Grilled baby eggplant cooked in a hot home made tasty tandoori masala sauce



64. VEGETABLE KORMA \$19.90

The freshest seasonally vegetable cooked in a delicious creamy almond and cashew nut curry sauce

65. ALOO BAIGAN \$18.90

A combination of potatoes and egg plants cooked in a home style tasty masala sauce



Tasty Tandoori Banquet

66. BANQUET 1 Per Person \$44.90 [minimum of 2 person]

ENTREES - Veg samosa, veg pakora, chicken tikka and lamb cutlets

MAINS - Chicken, lamb, beef and vegetables, Side dishes, breads, rice, tea or coffee

67. BANQUET 2 Per Person \$48.90 [minimum of 2 person]

ENTREES - Veg samosa, veg pakora, lamb cutlets, fish or prawns

MAINS - Chicken, lamb, beef, vegetables or seafoods, Side dishes, rice, breads and dessert



Main Course Seafood

68. GARLIC PRAWNS \$27.00

Stir fried with garlic, pepper, onions, topped with shallots and serve in sizzling plate

69. PRAWNS MALABER \$27.00

Fresh ocean prawns in mild aromatic sauce with coconut milk, curry leaves and mustard seeds

70. TANDOORI PRAWN MASALA \$27.00

/FISH MASALA

Fresh ocean prawns/fish marinated with garlic and ginger, cooked in the tandoori oven then blended with onions, capasicum, coriander and cream

71. KARAH FISH/ KARAH PRAWNS \$27.00

Tender fish/prawns fillets cooked to perfection on a combination yoghurt and fresh methi leaves

72. BENGAL FISH CURRY (CHEF SPECIAL) \$27.00

Marinated fish fillets cooked in the tandoor and finished in the pan with a medium spiced onion and tomato, potato and eggplant

73. FISH GOAN \$27.00

Fish fillets cooked in coconut milk, south Indian spices and curry leaves and garnished with slice coconut

74. FISH SHORISA CURRY \$27.00

Fish fillets cooked in gravy, chef special spices and blended with Mustard paste



Tasty Side Dishes

75. PAPPADAMS [4pcs] \$4.50

76. RAITA \$4.50

Yoghurt with cucumber, potato & cumin.

77. CHUTNEY \$4.50

Mint coriander, mango

78. PICKLE [Lime, mango] \$4.50

79. BANANA & COCONUT \$4.50

80. TOMATO & ONION \$4.50

81. MIXED SIDE DISHES [Any 4] \$12.00

Desserts

82. MANGO KULFI \$6.50

Indian style ice cream made with mangoes.

83. GULAB JAMUN [2 pcs] \$6.50

Plain flour, semolina, milk & rose flavoured syrup

84. ICE CREAM \$6.50

Served with caramel, chocolate or strewberry topping.

Drinks

85. COKE | DIET COKE | LEMONADE | FANTA \$3.50

85. LASSI (MANGO/PLAIN) \$5.40

86. MINERAL WATER \$4.00

87. INDIAN STYLE LEMONADE \$4.00

88. JUICE [Apple, Orange] \$4.00

89. MASALA TEA \$4.00





Rice and Biryani

90. BASMATI RICE \$4.00

91. KASMIRI RICE \$10.00

Basmati rice with blend dried fruit

92. MUSHROOM RICE \$10.00

Basmati rice with blend mushroom

93. GARLIC FRIED RICE \$12.00

With garlic, onions, shallots and egg

94. VEGETABLES PULAO \$9.90

Basmati rice blend with mixed vegetable

95. CHICKEN TIKKA BIRYANI \$19.00

Specialty of the house aromatic rice and tender pieces of marinated chicken cooked together with assorted of freshly ground herbs

96. VEGETABLES BIRYANI \$17.00

Specialty of the house aromatic rice and mixed vegetable marinated and cooked together with assorted of freshly ground herbs

97. BIRYANI HYDRABADI / SHINDI \$20.00

Specialty of the house aromatic rice and tender pieces of marinated lamb/chicken cooked with assorted of freshly ground herbs



Tandoori Breads

98. ROTI \$4.00

Whole meal bread cooked in tandoor

99. PLAIN NAAN \$4.00

Leavened plain flour bread cooked in tandoor

100. GARLIC NAAN \$5.00

Leavened bread with fresh garlic cooked in tandoor

101. PANEER KULCHA \$6.00

Naan bread stuffed with mildly spiced cottage cheese, onions and tomatoes

102. PARATHA \$4.00

Whole meal bread layered with butter

103. CHEESE NAAN \$7.00

Naan bread stuffed with cheese

104. GARLIC CHEESE NAAN \$8.00

Naan bread stuffed with cheese and garlic

105. KEEMA NAAN \$6.50

Naan bread stuffed with delicately spiced mince and herbs

106. KASHMIRI NAAN/PESHWARI \$7.00

Naan bread stuffed with blend dried fruits

107. ALOO PARATHA \$6.50

Bread stuffed with aromatic spiced potato cooked in tandoor

108. CHICKEN CHEESE NAAN \$8.00

Naan bread stuffed with chicken and cheese

109. MUSHROOM KULCHA \$8.00

Bread stuffed with mushroom, onion and cheese

