

AWARD WINNING INDIAN CUISINE DINE IN MENU

Everything we have to offer at one glance

ENTREE VEGETARIAN

VEGETABLE SAMOSA	\$7.90
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Lightly spiced potatoes and peas filling wrapped in homemade pastry and served crisp.

ALOO TIKKI CHAAT	\$13.90
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Crisp fried potatoes, along with boiled chickpeas, yoghurt and tamarind chutney and topped with chaat masala and sev.

ONION BHAJI	\$9.90
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Sliced onions coated in spiced besan (chickpeas flour) batter and served crisp.

TANDOORI PANEER SHASHLIQ	\$15.90
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Cottage cheese (paneer) marinated with herbs, spices. capsicum and onion skewered and chargrilled in tandoor.

VEGETABLE CUTLET	\$9.90
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Seasoned mashed vegetables with paneer (cottage cheese) then coated with semolina and deep fried.

KAJU KEBAB (6PCS)	\$9.90
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Seasoned pureed potato kebab, mixed with paneer. Coated with crushed cashew nuts and served crisp.

MIXED PAKORAS	\$13.90
Seasonal vegetables rubbed with turmeric, chili, dipped in chickpeas batter and crispy fried.	
VEGETARIAN PLATTER FOR 2	\$15.90
Onion bhaji, Kaju Kebab, Vegetable Samosa.	
HONEY CHILLI GOBI	\$17.90
Cauliflower dipped in spicy plain flour batter deep fried and mixed with sweet and spicy honey.	

ENTREE NON-VEGETARIAN

CHOOZA TIKKA	\$15.90
Tender chicken fillets marinated in yoghurt with dry herbs and spices, chargrilled in tandoor	
ADRAKI LAMB CHOPS (4PCS)	\$30.90
Lamb cutlets marinated overnight with Kashmiri spices. garlic and ginger – skewered and grilled in tandoor	
SEEKH KEBAB	\$15.90
Minced Lamb, infused With chopped chilies, ginger, garlic and coriander then skewered and cooked in the tandoor.	
FISH TIKKA	\$18.90
Fish fillets marinated in mild spices and grilled in the tandoor	
MASALA CALAMARI	\$15.90
Strips of calamari dipped in flour, spices chili and served crisp.	
TANDOORI PRAWNS	\$24.90
King prawns marinated with whole spices, herbs, yoghurt, skewered and char-grilled in tandoor	
PRAWNS GULNAR	\$24.90
Succulent King prawns. coated in garlic, dipped in spiced batter and crispy fried.	

MALAI TIKKA \$16.90

Chicken fillets marinated with cardamom, mace, cream cheese, white pepper, garlic, black salt and char-grilled in tandoor.

AMRITSARI FISH \$16.90

Fish fillets marinated in special blend of spices, coated with chickpeas flour and sewed crisp.

CHICKEN 65 \$19.90

Chargrilled Chicken strips cooked in south Indian style with curry leaves and coconut sauce with fresh chilies and coriander.

TANDOORI CHICKEN H \$9.90/ F \$18.90

Chicken on the bone, marinated in yoghurt and traditional spices, cooked in the tandoor.

DHABA PLATTER FOR 2 \$22.90

Seekh Kebab, Chicken Tikka, Fish Tikka and Vegetables samosa



MAINS VEGETARIAN

DAL TADKA \$13.90

Yellow lentils cooked with a touch of red chili and cumin seeds in ghee.

DAL MAKHANI \$13.90

Lentils cooked in Maya Da Dhaba Style.

CHANA JOR 'GARAM' \$13.90

Kashmiri style hot and spicy chickpeas prepared with fresh herbs and spices with garlic, onion and tomato tossed

in spicy sauce with lemon juice and green chili.

PANEER KA SALAN	\$14.90
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Strips of paneer (cottage cheese) sauteed with capsicum, onion, spices and finished with fresh tomatoes and coriander.

PANEER MAKHANI	\$14.90
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Paneer and peas simmered in creamy tomato based sauce.

SAAG PANEER	\$14.90
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Perfect combination of creamed English spinach cooked with tomatoes, mild spices and homemade cottage cheese.

KADAI PANEER	\$14.90
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Paneer (Cottage cheese) cooked with capsicum, onions, special spices and finished with tomatoes and coriander.

NAJUK KOFTA	\$14.90
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Croquettes of cottage cheese. Potatoes, cashews nuts and spices, simmered in sauce of crushed tomatoes, almonds and cream sauce.

NAVRATTAN KORMA	\$13.90
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Mildly spiced vegetables cooked in yoghurt and cashew nut sauce.

ALOO MATAR	\$13.90
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Peas and potatoes slow cooked in a savoury sauce of tomatoes, onion, herbs and tempered with roasted cumin and fenugreek.

ALOO GOBI MASALA	\$14.90
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Potatoes and cauliflower sauteed with onions, tomatoes and herbs.

PUNJABI BAIGAN	\$14.90
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Baby eggplant pan friend and cooked with onions, potatoes, tomatoes and chillies, then finished with coriander.

KHUMB PALAK	\$14.90
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Sauteed mushrooms, onions, tomatoes and ginger with aromatic spices and finished with wilted spinach.

SHABNAM CURRY	\$14.90
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Fresh mushrooms and peas simmered in cashew & almond meal sauce and topped up with a touch of cream.

BOMBAY ALOO	\$13.90
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Potatoes tempered with cumin seeds, aromatic spices, tomatoes and coriander.

MAINS NON-VEGETARIAN

KADAI CHICKEN \$16.90

Chicken cooked with capsicum, onions, special spices and finished with tomatoes and coriander.

BUTTER CHICKEN \$16.90

Chicken cooked in a rich creamy, tomato based sauce with fragrant spices and finished with cream.

EGG CURRY \$16.90

Boiled egg gravy in onion & tomato sauce.

GOAN FISH CURRY \$18.90

Fish fillets cooked Goan style with a touch of coconut milk.

TAWA GOAT \$24.90

Goat cooked in authentic Indian style with freshly grounded spices crushed garlic, ginger roots, covered in light tomatoes and onion paste.

TIKKA MASALA DISHES

A dish cooked with capsicum, onions and sauteed with crushed tomatoes, fenugreek and black pepper.

CHICKEN TIKKA MASALA \$16.90

PANEER TIKKA MASALA \$14.90

FISH TIKKA MASALA \$17.90

BHUNA DISHES

A medium hot dish cooked with tomatoes, capsicum and onions in a thick sauce.

CHICKEN BHUNA \$16.90

LAMB BHUNA	\$17.90
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PRAWN BHUNA	\$24.90
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ROGAN JOSH DISHES

A medium North Indian style dish cooked with fresh spices and garnished with tomatoes, onions and coriander.

CHICKEN JOSH	\$16.90
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LAMB JOSH	\$17.90
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PRAWN JOSH	\$24.90
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JHALFREZI DISHES

A mild dish cooked with tomatoes, onions and mixed vegetables, finished with lemon juice.

CHICKEN JHALFREZI	\$16.90
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LAMB JHALFREZI	\$17.90
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PRAWN JHALFREZI	\$24.90
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KORMA DISHES

A mild dish with ground cashew nuts and fresh cream sauce.

CHICKEN KORMA	\$16.90
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LAMB KORMA	\$17.90
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MADRAS DISHES

Meat cooked in rich sour medium hot gravy with a delicate blend of aromatic spices. A sensational dish from the coast of India with unique coconut flavor.

CHICKEN MADRAS	\$16.90
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LAMB MADRAS	\$17.90
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PRAWN MADRAS	\$24.90
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SAAG DISHES

A medium hot dish cooked with fresh English spinach, fenugreek, onion and garlic.

CHICKEN SAAGWALLA	\$16.90
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LAMB SAAGWALLA	\$17.90
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PRAWN SAAGWALLA	\$24.90
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VINDALOO DISHES

A very hot spicy dish cooked Goan style, with vinegar and chillies.

CHICKEN VINDALOO	\$16.90
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LAMB VINDALOO	\$17.90
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PRAWN VINDALOO	\$24.90
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MALABAR DISHES

A medium to hot curry, cooked with aromatic spices, mustard seeds and finished in coconut milk.

CHICKEN MALABAR	\$16.90
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LAMB MALABAR	\$17.90
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PRAWN MALABAR	\$24.90
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BREADS

ROTI	\$2.90
NAAN	\$2.90
GARLIC NAAN	\$3.50
KASHMIRI NAAN	\$4.90
BUTTER NAAN	\$3.90
KEEMA NAAN	\$4.50
LACHHA PARATHA	\$4.50
ALOO PARATHA	\$4.50
PUDINA PARATHA	\$4.50
CHEESE NAAN	\$4.50
CHEESE & GARLIC NAAN	\$4.90
ALOO KULCHA	\$4.50
PANEER KULCHA	\$4.50
ONION KULCHA	\$4.50
ASSORTED BREAD BASKET (Roti, garlic naan, aloo paratha, cheese naan & Kashmiri naan)	\$16.90

RICE

PULAO	\$2.90
Steamed long grain basmati Rice.	
JEERA PULAO	\$5.90
Rice cooked flavored with cumin seeds and peas.	
KASHMIRI PULAO	\$8.90
Rice cooked with saffron, dried fruit and nuts.	
DUM VEGETABLE BIRYANI	\$14.90
Rice cooked with seasonal vegetable, whole spices, saffron and mint.	
DUM CHICKEN BIRYANI	\$16.90
Rice cooked with chicken. whole spices, saffron and mint.	
DUM LAMB BIRYANI	\$17.90
Cooked with lamb, whole spices, saffron and mint.	
DUM GOAT BIRYANI	\$18.90
On the bone goat marinated overnight with whole spices and cooked with rice, saffron and mint.	
PRAWN BIRYANI	\$24.90
Cooked with prawn, whole spices, saffron and mint.	

SIDE DISHES

DICED CUCUMBER, TOMATO AND ONION SALAD	\$3.50	CUCUMBER RAITA	\$3.90
		MANGO CHUTNEY	\$3.90
ONION SALAD	\$4.90	MIXED PICKLE	\$3.90
SLICED SALAD	\$6.90	PAPPADUMS	\$2.50
MIXED SIDE PLATTER	\$9.90		

Mixed Pickle, Mango
Chutney, Raita and Diced
Salad

MAYA SPECIAL DEALS

VEG MEAL DEAL	\$22.90
2 Samosa 1 Veg Curry Rice 2 Naan/Roti	
NON-VEG MEAL DEAL	\$24.90
Half Tandoori Chicken 1 Non-veg Curry Rice 2 Naan/Roti	