

# STARTERS

## Non-Vegetarian

### **Mangalorean Spicy Lamb Chops..2 Pieces \$13.90/4 Piece \$24.90 (Signature)**

Overnight marinade lamb cutlets with byadgi chilies and Mangalorean spices, cooked on slow flame over griddle

### **Mutton Chapli Kebab .....4 Pieces \$18.90 (Signature)**

Lamb fine minced mixed well with freshly chopped onion, tomato, capsicum, mint and blend with Chapli spices, cooked on slow flame

### **Mutton Seekh Kebab .....5 Pieces \$15.90**

Spiced minced mutton skewers, chefs' secret spices, cooked in clay oven

### **Gilafi Mutton Seekh Kebab .....5 Pieces \$16.90 (Signature)**

Spiced minced mutton skewers, coated with chopped mix capsicum, chefs' secret spices, cooked in clay oven

### **Raan E Khaas whole leg of lamb .....\$79.90 (Preorder -24 hours)**

Chef special pounded spice flavored whole leg of lamb marinated overnight, braised, cooked in tandoor and finished with lamb masala glaze

### **Rum Ki Raan whole leg of lamb .....\$89.90 (Preorder -24 hours) (Signature)**

Rum Flambé Chef special pounded spice flavored whole leg of lamb marinated overnight, braised, cooked in tandoor and finished with lamb masala glaze

### **Tandoori Chicken .....Half \$14.90 / Full \$23.90**

Clay oven roasted whole chicken, marinade with yoghurt, red chili paste, and mustard oil

### **Chicken Bukhni Kebab .....Half \$15.90 / Full \$24.90 (Signature)**

Tandoori flair, crushed whole spices marinade cooked in clay oven roasted whole chicken, marinade with yoghurt, red chili paste, and mustard oil

### **Chicken Tikka .....5 Pieces/ \$14.90**

Chicken morsel marinated with yoghurt, home grind spices and lemon juice, skewered and cooked in traditional clay oven

### **Kali Mirch Murgh Tikka .....5 Pieces/ \$14.90 (Signature)**

Chicken morsel marinated with cashew nut paste, cooking cream and processed cheese, cooked in clay oven and flavored with crushed black pepper & green cardamom

### **Famous Amritsari Fried Fish .....\$17.90**

Popular street food of Amritsar, Crispy Bengal gram flour battered fish flavored with freshly ground spices, carom seeds

### **Macchhi Ke Sooley .....5 Pieces/ \$17.90**

Rajasthani style fish kebab, flavored with dried mango, freshly ground spices, carom seeds, ground chili, and lemon juice

# Vegetarian

**Sarson Paneer Khubani Tikka .....5 Pieces \$15.90 (Signature)**

Chunks of cottage cheese, stuffed with spiced apricot, marinated with yoghurt, grounded mustard, skewered, and cooked in clay oven

**Karaka Paneer 6 Pieces .....\$16.90 (Signature)**

Paneer tikka marinated and coated with fine corn flakes, served with mint, tandoori and tamarind sauce

**Tandoori Paneer Tikka .....5 Pieces \$15.90**

Chunks of cottage cheese, marinated with yoghurt, yellow chilly and mustard oil, skewered, and cooked in clay oven

**Malai Paneer Tikka .....5 Pieces \$15.90**

Chunks of cottage cheese, marinated with malai marinade, yellow chilly and mustard oil, skewered, and cooked in clay oven

**Tandoori Mushroom .....\$15.90**

Mushroom, marinated with yoghurt, red chili paste & mustard oil, skewered, & cooked in clay oven

**Spicy Tandoori Soya Chaap .....\$16.90 (Signature)**

Enriched protein soya chunks marinated with tandoori marinade, flavored with green cardamom and coriander, cooked in tandoor

**Malai Soya Chaap .....\$16.90**

Enriched protein soya chunks marinated with malai marinade, flavored with green cardamom and coriander, cooked in tandoor

**Crispy Dahi Ke Kebab .....4 Pieces \$15.90 (Signature)**

Drained yoghurt, capsicum, ginger, onion and home ground spices stuffed rolled, crispy fried

**Harra Bhara Kebab .....6 Pieces \$14.90**

Green Vegetable mash Pattie, flavored with chef special spices, crispy fried

**Beetroot Ki Shami .....4 Pieces \$14.90 (Signature)**

Cooked and squeezed beetroot mash folded with home ground spices stuffed with cheese, mix nuts & fruits



## Indo Chinese Food

- Chili Chicken Dry/Gravy** .....\$16.90 (*Signature*)  
Spicy Indian style Chinese appetizer made with chicken morsels, bell peppers, garlic, chili and soya sauce
- Chili Paneer Dry/Gravy** .....\$15.90  
Spicy Indian style Chinese appetizer made with cottage cheese morsels, bell peppers, garlic, chili and soya sauce
- Veg Manchurian Dry/Gravy** .....\$15.90  
Spicy Indian style Chinese appetizer made with mix vegetable dumpling, garlic, chili and soya sauce
- Gobhi Manchurian Dry/Gravy** .....\$15.90 (*Signature*)  
Spicy Indian style Chinese appetizer made with batter fried cauliflower, garlic, chili and soya sauce
- Vegetable Fried Rice** .....\$9.90  
Steamed rice tossed with mix vegetables, soy sauce, onion and garlic
- Egg Fried Rice** .....\$12.90  
Steamed rice tossed scrambled egg with mix vegetables, soy sauce, onion and garlic
- Hot Sizzler Chili Paneer** .....\$17.90 (*Signature*)  
Crispy fried cottage cheese morsels, bell peppers, chili garlic and soya sauce
- Hot Sizzler Chili Chicken** .....\$18.90  
Crispy fried chicken morsels, bell peppers, chili garlic and soya sauce

## Street Chaat

- Papdi Chaat** .....\$9.90  
Crisp, deep-fried flour crackers spiced with carom seeds, topped with masala potato, onion, sweeten yoghurt, mint chutney, and tamarind chutney
- Dahi Pouri 8 Pieces** .....\$10.90  
Crisp hallow bread, filled with chickpea potato mix, flavored with sweeten yogurt, mint and date tamarind chutney
- Pani Pouri 8 Pieces** .....\$10.90 (*Signature*)  
Two flavored water served with Crisp hallow bread, filled with chickpea potato mix, mint and date tamarind chutney
- Aloo Tikki Chaat** .....\$11.90  
Ghee fried potato patties, topped with sev, onion, tomato, yoghurt, mint chutney, & tamarind chutney
- Samosa 2 Pieces** .....\$7.90  
Triangular fried puff pastry, stuffed with potato, green peas and crushed spices, served with sweet and tangy chutney
- Samosa Chaat 2 Pieces** .....\$8.90  
Chaat of puff pastry, stuffed with potato, green peas and crushed spices, served with sweet and tangy chutney
- Onion Bhaji** .....\$7.90  
Crispy fried onion fritters with mint chutney

# MAINS

## Non-Vegetarian

### Chicken

**Desi Style Butter Chicken** .....\$19.90 (*Signature*)

Clay oven cooked chicken morsels simmered in creamy tomato and cashew nut gravy, finished with fenugreek powder and butter

**Ozzie Style Butter Chicken** .....\$19.90 (*Signature*)

Clay oven cooked chicken morsels simmered in creamy tomato and cashew nut gravy, finished with fenugreek powder, Cream and butter (Mild)

**Chicken Tikka Masala** .....\$21.90 (*Signature*)

Smoky chicken Tikka simmered in creamy tomato and cashew nut gravy, capsicum, onion dices, finished with fenugreek powder and butter

**Kadai Chicken** .....\$19.90

Chicken chunks cooked with onion, green pepper, onion and tomato, flavored with chef's special blend of dry kadhahi masala

**Konkani Chicken Curry** .....\$21.90

Chicken cooked with ginger garlic & Konkani masala, flavored with cinnamon & dried brown coconut

**Chicken Korma** .....\$19.90

Chicken morsels cooked in korma gravy, flavored with green cardamom and whole spices

**Desi Murgh Masala Curry** .....\$20.90 (*Signature*)

Traditional Punjabi home-style chicken curry cooked with onion, tomato, and whole spices

**Kasoori Methi Malai Chicken** .....\$20.90 (*Signature*)

Clay oven cooked chicken morsel cooked in onion-cashew gravy and flavored fenugreek powder



## Lamb / Goat

**Lamb Rogan Josh** .....\$19.90 (*Signature*)  
Classic Kashmiri preparation of lamb braised with onion, yoghurt, Kashmiri chili paste and spices

**Jungli Gosth** .....\$21.90  
Hunter Style lamb curry, cooked with onion, tomato and flavored with crushed black pepper, roasted cumin, and dry fenugreek powder

**Badami Lamb Curry** .....\$22.90 (*Signature*)  
Lamb Morsels cooked in soaked almond onion tomato gravy flavored with whole spices, ghee

**Saag Gosth** .....\$21.90  
Lamb Morsels cooked in onion tomato masala and saag gravy flavored with whole spices

**Desi Goat Curry** .....\$21.90  
Home-style preparation of goat cooked with onion, tomato gravy, fresh green chili and whole spices

**Kadai Goat Masala** .....\$21.90  
Goat cooked with onion, green pepper, onion and tomato, flavored with chef's special blend of dry kadhai masala

**Railway Mutton Curry** .....\$21.90 (*Signature*)  
Meat cooked in simmered spiced stew with potato chunks, coconut milk & flavored with fenugreek

**Rarra Gosth** .....\$21.90  
Lamb chunks and lamb mince cooked together with onion, tomato and whole spices, flavored with crushed pepper, black cardamom, and clove

**Spicy Laal Maas Curry** .....\$20.90 (*Signature*)  
Traditional Rajasthani preparation of lamb cooked with mathania chilly, onion, garlic and yoghurt, smoked with clove

**Tawa Goat** .....\$21.90  
Goat cooked till soft and simmered in Tawa with fresh green chili, spices, fenugreek powder and fresh coriander

## Seafood

**Home-style Fish Curry** .....\$22.90  
Fish morsels cooked in onion tomato masala gravy, flavored with pounded spices, fresh coriander and lemon

**Prawn Tawa Masala** .....\$23.90 (*Signature*)  
Prawns cooked in fresh ginger garlic tempering with onion-tomato masala and finished with fenugreek, lemon



## Vegetarian

**Paneer Lababdar .....\$17.90**

Cottage cheese cooked in onion tomato masala and cashew nut gravy,  
Flavored with dried fenugreek

**Kadai Paneer .....\$17.90**

Cottage Cheese cooked with onion, green pepper, onion and tomato, flavored with chef's special  
blend of dry kadhai masala

**Palak Paneer .....\$17.90**

Cottage cheese cooked in onion tomato and spinach gravy flavored with garlic and whole spices

**Paneer Tikka Masala .....\$17.90 (Signature)**

Tandoori Paneer Tikka cooked in spicy tomato and cashew nut gravy, capsicum, onion,  
finished with fresh cream and butter

**Paneer Makhani .....\$17.90**

Cottage cheese cooked in onion tomato and cashew nut gravy, finished with cooking  
cream and homemade butter

**Tawa Masala Soya Chaap .....\$17.90**

Tandoori cooked soya chunks, tossed with onion capsicum dice with tawa masala,  
Flavored with fresh coriander and lemon juice

**Mushroom Palak .....\$15.90**

Mushroom cooked in onion tomato masala and spinach gravy, finished with cooking  
cream and butter

**Mushroom Mutter Makahana .....\$17.90**

Mushroom, green pea, puffed lotus seeds cooked in onion tomato masala,  
finished with black pepper and cardamom

**Bhindi Onion Masala .....\$17.90**

Okra Cooked with dices onion and tomato masala gravy

**Vegetable Navratan Korma .....\$14.90**

Mix vegetable, dried fruits and nuts stew made with onion and cashew nut gravy,  
flavored with fenu Greek, slowly cooked with Indian whole and powder spices.

**Saffron Malai Kofta Curry .....\$16.90 (Signature)**

Saffron flavored cottage cheese dumplings simmered in cashew nut and white onion gravy,  
flavored with green cardamom

**Tadke Wali Dal .....\$13.90**

Yellow lentil, tempered with asafoetida, garlic, onion, and tomato, finished with lime juice and  
clarified butter

**Dal Makhani .....\$15.90 (Signature)**

Classic Indian preparation made with black lentil and kidney bean, overnight cooked,  
finished with butter and fenugreek

**Desi Style Dal Dhabha .....\$14.90 (Signature)**

Mélange of black lentil and split Bengal gram tempered with whole red chili, asafoetida, garlic,  
onion, and tomato, finished with butter and dried fenugreek leaves

## *Biryani*

Prominent biryani gastronomic flair to retain the novel flavors- and aroma of spices, rice in a close vessel to cook it on a very slow flame for many hours. Unique process of cooking called Dum Pukht- Vegetable, meat or seafood cooked to your choice with long grain basmati rice, biryani masala and whole spices, finish with brown onion, mint, pure ghee and saffron.

<b>Chicken</b> .....	<b>\$20.90</b>
<b>Goat Biryani</b> .....	<b>\$21.90</b> ( <i>Signature</i> )
<b>Lamb</b> .....	<b>\$21.90</b>
<b>Vegetable</b> .....	<b>\$18.90</b>
<b>Prawn</b> .....	<b>\$24.90</b>

(Served with cumin flavored cucumber raita)

## **ACCOMPANIMENTS**

### *Rice*

<b>Steamed Basmati Rice</b> .....	<b>\$5.90</b>
<b>Jeera Rice</b> .....	<b>\$6.90</b>
<b>Green Pea Pulao</b> .....	<b>\$7.90</b>
<b>Saffron Rice</b> .....	<b>\$9.90</b>

### *Tandoor Breads*

<b>Laccha Parantha</b> .....	<b>\$4.90</b> ( <i>Signature</i> )
<b>Cheese Chili Garlic Naan</b> .....	<b>\$6.90</b> ( <i>Signature</i> )
<b>Cheese Naan</b> .....	<b>\$5.90</b>
<b>Garlic Naan</b> .....	<b>\$4.90</b>
<b>Butter Naan</b> .....	<b>\$3.90</b>
<b>Plain Naan</b> .....	<b>\$2.90</b>
<b>Plain Roti</b> .....	<b>\$2.90</b>
<b>Butter Roti</b> .....	<b>\$3.90</b>

## Raita

Cucumber Raita .....	\$3.90
Vegetable Raita .....	\$4.90

## Sides

Hot chips and Ketchup .....	\$5.90
Papadum Roasted with mint chutney .....	5 Pieces \$3.90
Masala Papad .....	3 Pieces \$7.90 ( <i>Signature</i> )
Peanut Masala .....	\$6.90

## Salad

Indian Salad .....	\$4.90
Spicy Dhabha Salad .....	\$6.90
Onion Salad .....	\$4.90

## Dessert Menu

Gulab Jamun .....	\$5.90
Gulab Jamun with Vanilla Ice Cream .....	\$6.90
Gajar Halwa .....	\$6.90 ( <i>Signature</i> )
Kesari Rasmalai .....	\$6.90
Honey Pista Kulfi .....	\$6.90
Strawberry Mango Kulfi .....	\$6.90





## **URBAN FAMILY MEAL**

**MINIMUM – 4 PERSON FOR THE MEAL/ FULL TABLE**

*Vegetarian \$39.90 per Person*

### **Starter Sharing Plate**

**Paneer Tikka**

**Tandoori Soya Chaap**

**Crispy Dahi Ke Kebab**

### **Main Sharing**

**Paneer Lababdar**

**Navratan Korma**

**Dal Makhani**

**Plain Naan, Roti and Rice**

### **Desserts**

**Kesari Rasmalai**

*Non - Vegetarian \$44.90 per Person*

### **Starter Sharing Plate**

**Papadum with Mint Chutney**

**Chicken Tikka**

**Mutton Seekh Kebab**

**Fish Amritsari**

**Onion Bhajji**

### **Main Sharing**

**Butter Chicken**

**Lamb Rogan Josh**

**Dal Makhani**

**Plain Naan, Roti and Rice**

### **Desserts**

**Kesari Rasmalai**

# KIDS SPECIAL MENU

## Starters

Hot Chips (V) .....	\$5.90
Chicken Nuggets & Chips (NV) .....	\$7.90
Fish and Chips (NV) .....	\$8.90
Malai paneer tikka and Chips (V) .....	\$8.90
Murgh Malai Tikka & Chips (NV) .....	\$8.90

## Mains

Paneer Makhani & Rice (V) .....	\$8.90
Mild Chicken Korma & Rice (V) .....	\$9.90
Mild Creamy Butter Chicken & Rice (V) .....	\$9.90

## Side

Green Pea Pulao (V) .....	\$6.90
Cheese Naan (V) .....	\$5.90
Butter Naan (V) .....	\$3.90

## Desserts

Vanilla Ice-cream .....	\$4.90
Gulab Jamun .....	\$5.90
Kesari Rasmalai .....	\$6.90



Our menu is subject to change as per the availability of the ingredients.

Urban Dining Management requests customers with food allergies or other dietary necessities to please inform their service staff prior to ordering.

We will endeavor to accommodate your dietary needs, however we cannot be held responsible for traces of allergens. We will try our best to make your dining experience unforgettable.