

Entrée

1. **Vegetable Samosa (2pcs)** \$5.50
Homemade pastry shaped as pyramids stuffed with cooked potatoes, green peas and spices.
2. **Vegetable Pakora (4pcs)** \$5.50
Cauliflower, spinach, and potato mixed together with spices in chickpea flour and deep fried.
3. **Onion Bhaji** \$5.50
Sliced onion rings with spices mixed in a batter of chickpea flour and deep fried.
4. **Paneer Tikka (4pcs)** \$11.00
Marinated Cottage cheese cubes grilled in a Tandoor.
5. **Aloo Tikki (2pcs)** \$5.50
Potato patties stuffed with cottage cheese, deep fried and topped with a garnish.
6. **Tandoori Aloo (4pcs)** \$9.00
Potatoes filled with green peas, cashews, marinated in assorted Indian spices and yoghurt and cooked in a Tandoori oven.
7. **Tandoori Vegetable Platter** \$15.50
Combination of Paneer Tikka, Tandoori Mushrooms, Tandoori Aloo and Tandoori Gobi, served with capsicum and tomatoes.
8. **Tandoori Mushroom** \$10.50
Mushrooms marinated in Tandoori spices and yoghurt and cooked in a Tandoori oven.
9. **Coconut Crab (2pcs)** \$12.00
Crab meat with a blend of chillies and onions served with potato skins, tempering with mustard seeds and curry leaves.
10. **Lamb Seekh kebab (4pcs)** \$11.50
Minced lamb combined with exotic spices and herbs, rolled on a skewer and cooked in the tandoori oven.
11. **Lamb Chops (4pcs)** \$15.00
Spring Lamb chops marinated in delicate spices and cooked in a Tandoori oven.
12. **Kashmiri Tikka (4pcs)** \$14.00
Breast pieces of chicken marinated in Kashmiri spices, dipped in egg batter and cooked in a Tandoor.
13. **Garlic Tandoori Prawns (6pcs)** \$18.00
King prawns marinated in Tandoori spices with garlic and cooked in a Tandoor.
14. **Fish Tikka** \$16.50
Boneless fish fillet marinated in Indian spices and cooked in a Tandoor.
15. **Tandoori chicken** (Half) \$9.00 (Full) 19.50
Chicken marinated in yoghurt and spices then cooked in the Tandoor.
16. **Mixed Tandoori Platter** (5pcs) \$10.50 (10pcs) \$19.50
Combination of Tandoori Chicken, Chicken Tikka, Kashmiri Tikka, Seekh kebab and lamb chops.
17. **Chicken Tikka** (4pcs) \$9.50 (6pcs) \$11.50
Boneless chicken pieces marinated in yoghurt, herbs and spices, cooked in the Tandoori oven.

Main Course

CHICKEN

18. **Chilli Chicken** \$13.50
Chicken pieces fried in batter and cooked with capsicum and onions, finished with garlic, chilli and soy sauce.
19. **Butter Chicken (Popular!)** \$14.00
Boneless pieces of Tandoori chicken cooked with tomato and spices, finished with a cream sauce.

20. **Chicken Kadai** \$14.00
Boneless pieces of chicken cooked with onion, tomato and aromatic Indian spices.
21. **Chicken Tikka Masala** \$13.50
Chicken Tikka cooked with tomato, ginger, capsicum, onion & spices.
22. **Chicken Saag** \$13.50
Boneless chicken pieces cooked in fresh spinach puree & herbs.
23. **Chicken Madras** \$13.50
Boneless chicken pieces cooked with fresh curry leaves and coconut, tempered with mustard seeds.
24. **Chicken Curry** \$13.50
Boneless chicken pieces cooked in a sauce containing onion & tomato.
25. **Chicken Korma** \$13.50
Boneless Chicken pieces cooked in a creamy saffron and cashew-based sauce.
26. **Chicken Bhuna** \$13.50
Boneless chicken cooked in tomato and onion gravy and served with braised onion.
27. **Chicken Do Pyaza** \$13.50
Boneless chicken cooked with pan fried onions, tomato sauce and light spices.
28. **Chicken Vindaloo** \$13.50
A very popular chilli and vinegar based fiery hot dish from Goa, served with a touch of coconut.
29. **Chicken Potato** \$13.50
Chicken cooked in curry sauce with potato and delicate spices.
30. **Chicken Jalfrezi** \$13.50
Boneless chicken cooked with capsicum, tomato and onion, finished with red chilli and vinegar.
31. **Mango Chicken** \$13.50
Chicken cooked with mango puree and coconut milk.
32. **Murg Achari** \$13.50
Tender chicken pieces pan cooked and tossed with five spiced mixed pickle gravy.
33. **Chicken Pepper Fry** \$13.50
Tender pieces of chicken sautéed in crushed black pepper and cooked with onion gravy.

LAMB

34. **Lamb Rogan Josh** \$14.50
Authentic lamb curry cooked in onion, tomato and aromatic spices.
35. **Lamb Madras** \$14.50
Lamb pieces cooked with fresh curry leaves and coconut, tempered with mustard seeds.
36. **Lamb Masala** \$14.50
Lamb pieces cooked in sautéed capsicum, onion, tomato and herbs.
37. **Lamb Vindaloo** \$14.50
A very popular chilli and vinegar based fiery hot dish from Goa, served with a touch of coconut.
38. **Lamb Korma** \$15.00
Tender lamb pieces cooked in a creamy saffron and cashew-based sauce.
39. **Lamb Kashmiri** \$15.00
Diced lamb cooked with cashew and onion gravy, garnished with dry fruits
40. **Lamb Palak** \$14.50
Tender pieces cooked in fresh spinach puree and herbs.
41. **Lamb Do Pyaza** \$14.50
Tender lamb pieces cooked with pan fried onions, tomato sauce and light spices.
42. **Lamb Kadai** \$14.50
Lamb pieces cooked with onion, tomato and aromatic Indian spices.
43. **Lamb Potato** \$14.50
Lamb cooked in curry sauce with potato and delicate spices.

BEEF

44. **Beef Curry** \$14.00
Tender beef pieces cooked in a sauce containing onion and tomato.
45. **Beef Madras** \$14.00
Beef pieces cooked with fresh curry leaves and coconut, tempered with mustard seeds.
46. **Bhuna Beef** \$14.00
Tender beef cooked in tomato and onion gravy and served with braised onion.
47. **Beef Masala** \$14.00
Lamb pieces cooked in sautéed capsicum, onion, tomato and herbs.
48. **Beef Korma** \$14.00
Tender beef pieces cooked in a creamy saffron and cashew-based sauce.
49. **Beef Kashmiri** \$14.50
Diced beef cooked with cashew and onion gravy, garnished with dry fruits.
50. **Beef Vindaloo** \$14.00
A very popular chilli and vinegar based fiery hot dish from Goa, served with a touch of coconut.
51. **Beef Do Pyaza** \$14.00
Tender beef pieces cooked with pan fried onions, tomato sauce and light spices.
52. **Beef Pepper Fry** \$14.00
Beef pieces sautéed in black pepper and cooked with onion gravy.
53. **Beef Kadai** \$14.00
Beef pieces cooked with onion, tomato and aromatic Indian spices.
54. **Beef Potato** \$13.50
Beef cooked in curry sauce with potato and spices.

SEAFOOD

55. **Prawn Masala** \$17.50
Prawns cooked in sautéed capsicum, onion, tomato and herbs.
56. **Prawn Madras** \$17.50
Prawns cooked with fresh curry leaves and coconut, tempered with mustard seeds.
57. **Prawn Malai** \$17.50
Prawns cooked in a mild and creamy sauce finished with coconut cream and garnished with desiccated coconut.
58. **Prawn Vindaloo** \$17.50
A very popular chilli and vinegar based fiery hot dish from Goa, served with a touch of coconut.
59. **Prawn Jalfrezi** \$17.50
Prawns cooked with capsicum, tomato and onion, finished with red chilli and vinegar.
60. **Fish Masala** \$16.50
Fish fillet cooked in sautéed capsicum, onion, tomato and herbs.
61. **Malai Fish Curry** \$16.50
Fish fillet cooked in a mild and creamy sauce finished with coconut cream and garnished with desiccated coconut.
62. **Fish Madras** \$16.50
Prawns cooked with fresh curry leaves and coconut, tempered with mustard seeds.

GOAT SPECIALITY

63. **Goat Bhuna** \$14.50
Tender goat cooked in tomato and onion gravy and served with braised, diced onion.
64. **Goat Curry** \$14.50
Goat cooked in a delicate sauce containing onion and tomato.
65. **Goat Masala** \$14.50
Goat cooked in sautéed capsicum, onion, tomato and herbs.