



**CAFE • BAR • CULTURE**



**KHANE KA MENU**





*"Knife pe gire apple, apple pe gire  
knife ... phone nahi utha raha hai,  
call kar rahi hai wife"*

## SOUPS

**Dal Shorba (Indian Lentil Soup) \$5.90**

A healthy soup made with masoor dal with homemade spices.

**Soup of the day \$4.90**

Chef's speciality of the day

## SALADS

**Caesar Salad \$9.90**

Romaine lettuce with Parmesan Cheese & Croutons

**Caprese (V) \$9.90**

Mozzarella Cheese, Tomatoes, Basil & Olive Oil

**Desi Salad \$10.90**

Lettuce, Chana, Cucumber, Tomatoes, Capsicum, Carrots  
& Homemade Dressing

## ADD ON

Boiled Egg	\$1
Tandoori Paneer	\$5
Chicken Tikka	\$5
Mutton Sheekh Kebab	\$5
Chicken Sheekh Kebab	\$5

## SIDES

<b>Curd (V) \$2.90</b>
Home-made plain yoghurt
<b>Mixed Raita \$3.90</b>
Home-made yoghurt with diced Cucumber & Tomato



*Roti ke bina insaan chaar hafte jee sakta hai, pani ke bina chaar din aur hawa ke bina shayad chaar minute ... lekin umeed ke bina insaan chaar second bhi nahi jee sakta*

## DESI MAINS

### MURGH (Chicken)

#### Butter Murgh

\$15.90

Our signature boneless butter chicken is marinated overnight and cooked with a delicious purée of tomatoes, cream and mild spices

#### Murgh Masala

\$15.90

Tender Chicken cooked in a tasty blend of special spices, herbs and a dash of garam masala

#### Murgh Tikka Masala

\$15.90

Chunks of roasted marinated chicken in a spiced curry sauce

#### Murgh Tikka Lababdar

\$15.90

Boneless chicken tikka cooked in creamy tomato, onions with gravy flavored in ginger and fresh coriander flavour

#### Kadai Murgh

\$14.90

North Indian Style Chicken dry curry with Indian spices clinging onto the chicken

#### Murgh Achari

\$14.90

Delicious chicken dish cooked in a spicy and tangy pickled- spices sauce

#### Murgh - e - Lazeez

\$15.90

Marinated Boneless Chicken pieces cooked in rich gravy with Cashew and our home made Secret Recipe



*Shaadi byah ke mamle mein ... aate  
mein namak jitna jhoot chalta hai!*

## GOSHT (Mutton)

### Mutton Rogan Josh \$16.90

A scrumptious delicacy, boneless mutton slow cooked with rare herbs and Chef's secret spices for a thick, aromatic and flavourful red sauce.

### Mutton Masala \$16.90

Delicious soft tender chunks of lamb meat in Indian styled spiced onion tomato gravy

### Mutton Do Pyaza \$16.90

Mutton dish, full of flavour brought out by slow braising on low heat with caramelized onions lending it a juicy gravy

### Mutton Saagwala \$15.90

Luscious mutton curry prepared in dark green spinach gravy with Chef's special spices

### Mutton Kadai \$16.90

Traditionally cooked mutton with aromatic and spicy masala gravy

## SEAFOOD

### Fish Curry \$17.90

Indian Fish curry made with Chef's unique blend of mild spices

### Fish Vindaloo \$17.90

A delicious dish with boneless fish cubes, Okra and potatoes cooked in hot spicy gravy

### Prawn Curry \$17.90

Succulent fresh prawns cooked with onions and tomatoes, with an authentic mild spicy curry

### Prawn Vindaloo \$17.90

Fresh prawns and vindaloo cooked with a variety of spices and hot chilies combined to make a delectable dish



*"Bread ka Baadshah aur Omelette  
ka Raja..Bajaj...Hamara Bajaj"*

## NON-VEG PIZZAS

### Tikka Zabardast Pizza

9" \$15.90 & 12" \$20.90

Tandoori chicken tikka on thin crust pizza bread

### Kebab Mazedaar Pizza

9" \$14.90 & 12" \$19.90

### Hindustani Kebab Pizza

9" \$14.90 & 12" \$19.90

### Samudree Khazana Pizza

9" \$16.90 & 12" \$22.90

Seafood on thin crust pizza bread

### Rocking Gosht & Ananaas Pizza

9" \$14.90 & 12" \$19.90

Ham and pineapple on thin crust pizza bread

### Swaadisht Pepperoni Pizza

9" \$14.90 & 12" \$19.90

Pepperoni and mozzarella cheese on thin crust pizza bread

## BREADS

(All breads are handmade and freshly baked over a Charcoal Earthen Pot)

### CHEESE NAAN

**\$4.50**

Stuffed Indian bread with rich melting Mozzarella cheese roasted in traditional charcoal tandoor

### Tandoori Roti

**\$2.50**

Indian bread made from wheat flour and baked in traditional charcoal tandoor, topped with butter

### NAAN Plain

**\$3.50**

Plain Indian bread roasted in traditional charcoal tandoor

### NAAN Butter

**\$3.50**

Butter flavored Indian bread roasted in traditional charcoal tandoor

### GARLIC NAAN

**\$3.50**

Indian bread topped with rich garlic and roasted in traditional charcoal tandoor

### Roomali/Lambu/Dosti Roti

**\$3.50**

Thin and limp flatbread made of all purpose flour cooked on charcoal Tandoor folded and served like a handkerchief.



*Ho sakta ki aapne aaj tak Biryani  
ke naam ki sirf galatfahmiyan  
khayi ho!*

## BIRYANI

(Being cooked fresh on daily basis  
Biryani is served based on availability.)

### Chicken Biryani

\$14.90

A creation of layers of perfectly cooked curry, fragrant rice and fresh mix of tomatoes, herbs and chilies slow cooked with special biryani spices, whole garam masala and saffron topped with fried onions.

### Hyderabadi Gosht Dum Biryani

\$15.90

Aromatic Basmati Rice, spicy yoghurt, marinated lamb dum cooked in authentic hydarabadi style with mint, saffron, onions, lemon, garnished with coriander leaves and fried onions.

### Tarkari (Veg) Kesari Biryani

\$13.90

Flavorful Indian basmati rice dum cooked with seasonal vegetables, infused with saffron and special veg biryani spices.

### Lamb Shank Biryani

\$25

Shank of Lamb slow cooked with flavorful Indian basmati rice dum cooked with traditional Indian herbs and spices.

## RICE

### White Rice

\$2.90

Pearl white rice served steaming hot

### Saffron Rice

\$4.90

Basmati rice sautéed in butter and simmered with saffron infused water

### Jeera Rice

\$3.90

Cumin flavored Indian Basmati rice tempered in ghee with cumin seeds

## DESSERTS

### Tiramisu

\$9.90

### Gulab Jamun

\$9.90

### Kulfi

\$9.90

### Rasmalai

\$9.90



*Zindagi ko aaisi party ki tarah  
jeena chahti hoon ki maut jab aaye  
na ... toh saath baithkar do drink  
maarkar, jaan lekar chali jaye.*

### The Bombay Rickshawala Favourites

#### Desi Chicken Wings **\$11.90**

Pieces of Chicken wings marinated with traditional herbs and spices

#### Whole Chicken **\$25.90**    Half Chicken **\$15.90**

Chicken marinated overnight with 9 special herbs and smeared with mosambi citrus baked to perfection gives a golden brown crust, adding zest to your bite

Accompanied WITH homemade SAUCES or DIPS

Black Pepper    Mushroom Chardonnay Sauce  
Brown Sauce    Desi Masala Sauce

#### Lamb Shank **\$22.90**

Shank of Lamb slow cooked and simmered until meat is tender in a premium red wine sauce with fresh rosemary, selected Indian herbs and a pinch of Guinness

#### Fish & Chips **\$17.90**

Battered fish fried to a golden crisp perfection, served with chips and salad

### The Rickshawala Combos

1 Cheese Naan with Butter Chicken	\$18.90
2 Tandoori Rotis with Rogan Josh	\$18.90
2 Tandoori Rotis with Bhindi Do Pyaza & Daal Makani	\$24.90
1 Naan with Paneer Butter Masala & Bhindi Do Pyaza	\$24.90



*Raah chalte buddhu banate hein dost  
... cold drink bolke daru pilate hein  
dost ... girlfriend bolke auntyon se  
milwaate hein dost ... kitne bhi kamine  
ho, par yaad bahut aate hein dost*

## VEG PIZZAS

### Chaska Cheesy Pizza

9" \$13.90 & 12" \$19.90

Fresh tomato sauce, shredded mozzarella cheese and sprinkle of basil on crispy crust bread

### Shakahari Pizza

9" \$14.90 & 12" \$17.90

Made with tasty thin crust bread, tomato sauce, sautéed vegetables, onions, parmesan and mozzarella cheese

### Pappa Paneer Pizza

9" \$14.90 & 12" \$19.90

Spicy Paneer (cottage cheese) with red onion and chili on thin crust pizza bread

### Double Kamaal Pizza

9" \$14.90 & 12" \$19.90

Paneer and Pineapple on thin crust pizza bread

## NON-VEG JAISE VEG PIZZAS

### Soyachop Kalimirch Pataka Pizza

9" \$16.90 & 12" \$21.90

Cheese and tomato based thin crust bread with pepper fry soyabean chops

### Andaaz-e- Chicken Tandoori Soyabean Pizza

9" \$16.90 & 12" \$21.90

Tandoori chicken flavoured Soyachop roasted in traditional charcoal on a thin crust bread with Makhani sauce

### Kadai wali Mutton Kamaal Soyabean Pizza

9" \$16.90 & 12" \$21.90

Thin crust bread topped with Soya chunks cooked in traditional style with cheesy tomato sauce

### Mirchi Masala Chicken Pineapple Soyabean Pizza

9" \$16.90 & 12" \$21.90

Chilly chicken soyabean chunks with pineapple toppings on a thin crust bread with Makhani sauce





*"Shaadi is dal chawal for pachaas  
saal till you die ...  
Arre life mein thoda bahut keema  
pav, tangdi kabab, hakka noodle  
bhi hona chahiye na?"*

## VEG DESI

### Daal Makhani \$13.90

Creamy & delicious black lentils and red kidney beans cooked in bhuna masala with tomato purée and cream

### Daal Tadka \$12.90

Yellow lentils cooked with onions and tomatoes topped and tempered with ghee and cumin.

### Daal Palak \$13.90

Healthy & delicious yellow daal cooked with spinach and tadka of onion, tomatoes, ginger & garlic

### Daal Ajawani \$12.90

Toor daal cooked traditionally with ghee tadka and carom seeds

### Aloo Gobi \$12.90

Garden fresh cauliflower and potatoes specially prepared with onion-tomato based gravy simmered with Indian spices

### Paneer Butter Masala \$14.90

Chunks of fresh cottage cheese cooked in rich creamy onion-tomato masala with butter and fresh cream

### Bhindi Do Pyaza \$12.90

Lady finger slow cooked with caramelized onion sauce, tomatoes and garam masala powder

### Palak Paneer \$14.90

Cottage cheese cooked in a thick paste made with spinach seasoned with garlic, garam masala and Indian spices.

### Kadai Paneer \$13.90

A mouthwatering traditional Indian dish made with a combination of cottage cheese, capsicum, tomatoes, and onions with spicy and aromatic Indian spices



*"Life is a race ...  
if you don't run fast ...  
you will be like a broken undaa"*

## KING OF TANDOOR

### APPETIZERS

#### Tandoori Chicken

Whole \$25.00    Half \$15.90    Quarter \$10.90

Tender Fresh Chicken marinated in yogurt and carefully hand-picked spices, grilled in traditional charcoal tandoor and served with mint sauce

#### Chicken Seekh Kebab \$14.90

Minced Chicken & rare spices ground together, skewered & grilled to perfection in traditional charcoal tandoor

#### Chicken Tikka \$15.90

Boneless chicken marinated in yogurt with selected spices and grilled to perfection in traditional charcoal tandoor

#### Malai Chicken \$16.90

Bite size boneless pieces of chicken marinated in creamy yogurt, with specially selected spices to entice your taste buds

#### The Rocking Rickshaw Platter \$25.90

Variety of Tandoor Malai Chicken, Chicken Tikka, Fish Tikka and Mutton Sheekh Kebab delicately seasoned and grilled in tandoor

#### Mutton Seekh Kebab \$15.90

Our mutton kebabs are a special delight of minced mutton & rare spices ground together, skewered and grill to perfection in traditional charcoal tandoor

#### Fish Tikka \$15.00

Marinated fish fillet traditionally grilled in the tandoor

#### Tandoori Prawns \$17.90

Fresh Tiger Prawns marinated in yogurt, spices and cooked in traditional charcoal tandoor

#### Paneer Malai Tikka \$13.90

Marinated cottage cheese grilled in tandoor

#### Paneer Tikka Shashlik \$12.90

Chunks of cottage cheese marinated overnight in spices and grilled in tandoor



*"Woh mili mujhse Heer ki tarah ...  
taste mein thi woh kheer ki tarah ...  
aur dil ke paar hui woh teer ki tarah"*

## APPETIZERS

### Nachos Cheese (V)

Tortilla Chips mixed and served with Olives & Jalapeños splashed with Cheese

\$9.90

### Desi Nachos

Tortilla chips mixed and served with olives, jalapeño and chicken tikka, splashed with cheese

\$10.90

### Papad Masaledar (V)

Indian lentil crackers, roasted in earthen oven- topped with chilies, tomatoes, lemon juice and a dash of peanuts.

\$3.50

### Fries

Golden Fried French Fries served with Chili sauce

\$5.90

### Masala Fries

Golden Fried French Fries with a touch of Indian flavour to ignite your tastebuds

\$7.90

### Cheesy Fries

Golden Fried French Fries served with a generous amount of Cheese

\$9.90

### Samosa

Crispy & Spicy Indian pastries with filling of mashed potatoes & peas served with mint sauce

\$6.00 (2 pieces)

### Pakoras

A deep fried-fritter made of vegetables dipped in a chickpea batter, served with either chili or mint sauce.

-Veg

\$10

-Paneer

\$12

-Chicken

\$12