

SOYA CHAAP MAINS

1. **Karhal Soya Chaap** \$16.00
Soya chaap, onion, capsicum, coriander seeds sauteed with chef's special gravy.
2. **Palak Soya Chaap** \$16.00
Soya chaap cooked in yummy spinach, garlic and herbs combination.
3. **Vindaloo Soya Chaap** \$16.00
Soya chaap cooked in yummy spicy, garlic capsicum and diced onion herbs combination.
4. **Korma Soya Chaap** \$16.00
Soya chunks cooked in rich cashew nut gravy.
5. **Butter Soya Chaap** \$16.00
Soya chunks cooked in a rich and creamy butter sauce.
6. **Madras Soya Chaap** \$16.00
Soya chaap pieces cooked in south indian style with chef masala sauce



SOYA CHUNKS MAINS

1. **Karahi Soya Chunks** \$15.00
Soya Chunks onion, capsicum, coriander seeds sauteed with chef's special gravy.
2. **Spinach Soya Chunks** \$15.00
Soya Chunks cooked in yummy spinach, garlic and herbs combination.
3. **Butter Soya Chunks** \$15.00
Soya Chunks cooked in a rich and creamy butter sauce
4. **Korma Soya Chunks** \$15.00
Soya Chunks cooked in rich cashew nut gravy.
5. **Chilli Soya Chunk** \$15.00
Soya Chunk marinated in batter then deep fried and served with chef special gravy
6. **Mango Soya Chunk** \$15.00
Soya Chunk cooked with mustard seeds, curry leaf and touch of mango
7. **Soya Chunk Methi Malai** \$15.00
Soya Chunk cooked in creamy nut sauce with blended spices with fenugreek leaves
8. **Soya Chunk Vindaloo** \$15.00
Jackfruit cooked with potato is a delicious Indian curry simmered with fresh ginger and spices it's often one of the hottest dishes on the menu.



TEMPA MAINS

1. **Butter Tempa** \$16.00
Mushroom cooked in a rich and creamy butter sauce.
2. **Tempa Korma** \$16.00
Tempa cooked in korma sauce with Indian spices and herbs
3. **Tempa Spinach** \$16.00
Tempa and spinach cooked with indian spices and herbs.
4. **Tempa Masala** \$16.00
Tempa cooked with capsicum onions and tomato with a touch or rich gravy.
5. **Tempa Vindaloo** \$16.00
Tempa cooked with potato is a delicious Indian curry simmered with fresh ginger and spices it's often one of the hottest dishes on the menu.
6. **Tempa Madras** \$16.00
Tempa pieces cooked in south indian style with chef masala sauce
7. **Tempa Jalfrezi** \$16.00
Tempa Jalfrezi with veggies in cheif style gravy spiked up with sauted green chillies, ginger, onions and such flavourful ingredient.
8. **Tempa Karahi** \$16.00
Tempa pieces with rich gravy cooked with capsicum, Indian spices and herbs
9. **Tempa Mango** \$16.00
Tempa cooked with mustard seeds, curry leaf and touch of mango
10. **Tempa Chilli Milli** \$16.00
Fish marinated in batter then deep fried and served with chef special gravy
11. **Tempa Methi Malai** \$16.00
Tempa cooked in masala gravy with touch of cream and rich sauce with fenugreek leaves.
12. **Tempa Lababdar** \$16.00
Tempa cooked in a spicy tomato and fresh cram gravy with chef's special gravy.
13. **Tempa Pasanda** \$17.00
Tempa cooked with cashew gravy with sauce of onions and tomato with a touch of red wine
14. **Tempa Malibu** \$17.00
Tempa cooked with cashew gravy with sauce of onions and tomato with a touch of coconut rum



PRAWN MAINS (MOCK MEAT)

1. **Prawn Malabar** \$22.00
Prawns cooked with coconut, curry leaves and mustard seeds.
2. **Prawn Masala** \$22.00
Prawn cooked with capsicum onions and tomato with a touch or rich gravy.
3. **Prawn Spinach** \$22.00
Prawns and spinach cooked with indian spices and herbs.
4. **Butter Prawn** \$22.00
Prawns cooked with butter sauce and spices
5. **Prawn Korma** \$22.00
praws cooked in korma sauce with Indian spices and herbs
6. **Prawn Methi Malai** \$22.00
Prawn cooked in masala gravy with touch of cream and rich sauce with fenugreek leaves.
7. **Mango Prawn** \$22.00
Prawn cooked with mustard seeds, curry leaf and touch of mango
8. **Mix Seafood** \$22.00
prawn and fish cooked in chef special gravy with Indian spices and herbs in south Indian style
9. **Prawn Pasanda** \$23.00
Lamb cooked with cashew gravy with sauce of onions and tomato with a touch of red wine
10. **Prawn Malibu** \$23.00
Lamb cooked with cashew gravy with sauce of onions and tomato with a touch of coconut rum

LAMB MAINS (MOCK MEAT)

1. **Lamb Roganjosh** \$21.00
Lamb pieces cooked in a spiced curry sauce in kashmiri style.
2. **Lamb Spinach** \$21.00
Lamb pieces cooked with spinach with Indian spices and herbs.
3. **Lamb Karahi** \$21.00
Lamb pieces with rich gravy cooked with capsicum, Indian spices and herbs
4. **Lamb Korma** \$21.00
Lamb korma is a gravy dish made of indian spices.
5. **Lamb Madras** \$21.00
lamb pieces cooked in south indian style with chef masala sauce
6. **Lamb Malabar** \$21.00
Lamb cooked with coconut, curry leaves and mustard seeds
7. **Lamb Vindaloo** \$21.00
Lamb cooked with potato is a delicious Indian curry simmered with fresh ginger and spices it's often one of the hottest dishes on the menu.
8. **Lamb Methi Malai** \$21.00
Lamb cooked in creamy nut sauce with blended spices with fenugreek leaves



9. **Lamb Pasanda** \$22.00
Lamb cooked with cashew gravy with sauce of onions and tomato with a touch of red wine
10. **Lamb Malibu** \$22.00
Lamb cooked with cashew gravy with sauce of onions and tomato with a touch of caribbean coconut rum
11. **Lamb Karachi** \$21.00
Lamb cooked with small dices onion and capsicum with a touch of chilli sauce(hot)
12. **Lamb Dhansak** \$21.00
Lamb cooked in chef masala gravy with touch of yellow lentils
13. **Bhuna Lamb (Hot & Dry)** \$22.00
Lamb cooked in a gravy with blended spices
14. **Lamb Black Pepper** \$21.00
Lamb cooked in chef special creamy sauce with a touch of black pepper and spices.
15. **Mango Lamb** \$21.00
lamb cooked with mustard seeds, curry leaf and touch of mango

FISH MAINS (MOCK MEAT)

1. **Fish Spinach** \$22.00
Fish and spinach cooked with indian spices and herbs.
2. **Butter Fish** \$22.00
Fish cooked with butter sauce and spices.
3. **Fish Malabar** \$22.00
Fish cooked with coconut, curry leaves and mustard seeds.
4. **Fish Masala** \$22.00
Fish cooked with capsicum onions and tomato with a touch or rich gravy.
5. **Fish Methi Malai** \$22.00
Fish cooked in creamy nut sauce with blended spices with fenugreek leaves
6. **Fish Mango** \$22.00
Fish cooked with mustard seeds, curry leaf and touch of mango

7. **Fish Korma** \$22.00
Fish korma is a gravy dish made of indian spices.
8. **Fish Malibu** \$23.00
Fish cooked with cashew gravy with sauce of onions and tomato with a touch of caribbean coconut rum
9. **Fish Pasanda** \$23.00
Fish cooked with cashew gravy with sauce of onions and tomato with a touch of red wine
10. **Fish Dhansak** \$22.00
Fish cooked in chef masala gravy with touch of yellow lentils



CHICKEN MAINS (MOCK MEAT)

1. **Butter Chicken** \$20.00
Chicken cooked in rich creamy and nut sauce with spices
2. **Chicken Tikka Masala** \$20.00
Chicken, onion, capsicum, coriander seeds sauteed with chef's special gravy
3. **Chicken Spinach** \$20.00
Chicken pieces cooked with spinach in a spicy curry sauce.
4. **Chicken Vindaloo** \$20.00
Chicken cooked with potato is a delicious indian curry simmered with fresh ginger and spices it's often one of the hottest dishes on the menu.
5. **Chicken Madras** \$20.00
Chicken pieces cooked in south Indian style with chef masala sauce.
6. **Chicken Korma** \$20.00
Chicken Korma is a gravy dish made of Indian spices.
7. **Chicken Jal-frezi** \$20.00
Chicken jalfrezi with veggies in cheif style gravy spiked up with sauted green chillies, ginger, onions and such flavourful ingredient.
8. **Karhal Chicken** \$20.00
Chicken pieces cooked along with capsicum, indian spices and herbs.
9. **Chicken Methi Malai** \$20.00
Chicken cooked in creamy nut sauce with blended spices with fenugreek leaves
10. **Chicken Pasanda** \$21.00
Chicken cooked with cashew gravy with sauce of onions and tomato with a touch of red wine
11. **Chicken Malibu** \$21.00
Chicken cooked with cashew gravy with sauce of onions and tomato with a touch of caribbean coconut rum
12. **Chicken Karachi** \$21.00
Chicken cooked with small dices onion and capsicum with a touch of chilli sauce (hot)
13. **Mango Chicken** \$21.00
Chicken cooked with mustard seeds, curry leaf and touch of mango
14. **Bhuna Chicken** \$21.00
Chicken cooked in a gravy with blended spices
15. **Chicken Dhansak** \$21.00
Chicken cooked in chef masala gravy with touch of yellow lentils



TANDOORI BREADS

1. **Tandoori Roti** \$3.00
Wholemeal bread.
2. **Plain Naan** \$3.50
Leavened, oven-baked flatbread.
3. **Butter Naan** \$4.50
A soft layer tandoori naan coated with creamy butter.
4. **Garlic Naan** \$4.00
Naan bread coated with generous serving of garlic.
5. **Chilly Naan** \$4.50
Naan stuffed with chillies
6. **Spinach Naan** \$4.50
Spinach stuffed bread
7. **Potato / Onion Parantha** \$5.00
Stuffed with potato / onion.
8. **Potato Naan** \$5.00
Naan Stuffed with potatoes
9. **Onion Naan** \$5.00
Naan stuffed with onions
10. **Cheese Naan** \$6.00
Layered naan stuffed with cheese.
11. **Spinach, Cheese and Chilly Naan** \$6.00
Combined with cheese spinach and chilli flakes
12. **Coriander, Cheese and Chilly Naan** ... \$6.00
Naan stuffed with coriander and cheese
13. **Kashmiri Naan** \$6.00
Naan stuffed with dry fruits and cherry.



14. **Peshawari Naan** \$6.00
Dates and dry fruits stuffed bread.
15. **Lachha Parantha** \$6.00
Layered flat bread made in griddle with wheat flour.
16. **Chicken Naan** \$6.00
Chicken mixed with spices & herbs
17. **Chicken Cheese Naan** \$6.50
Chicken combined with cheese & spices
18. **Chicken Cheese Spinach Naan** \$6.50
Combined with cheese spinach and chicken



RICE

1. **Steam Rice** \$4.00
Popular basmati steamed rice.
2. **Saffron Rice** \$5.00
Rice cooked with saffron flavour
3. **Jeera Rice** \$6.00
Basmati rice with cumin seeds
4. **Peas Pulao** \$8.00
A light blend of basmati rice work tossed with cumin seed and fresh garden peas.
5. **Kashmiri Pulao** \$10.00
Indian basmati rice cooked with dried fruit and nuts.
6. **Coconut Rice** \$10.00
Rice cooked with coconut.
7. **Mushroom Pulao** \$11.00
Vegetable delicious aromatic combination of basmati rice and mushroom with chef's special spices.
8. **Lemon Rice** \$10.00
Rice cooked with lemon
9. **Royal Biryani** \$15.00
Vegetable delicious aromatic combination of basmati rice and either vegetables and chef's special spices.
10. **Matka Biryani** \$16.00
Lamb, chicken, prawn, veg, fish.



COMBOS

1. **Amritsari Kulcha** \$15.00
Chana masala served with stuffed bread.
2. **Cholle Bhature** \$15.00
Combination of chana masala and bhatura, served with fried bread.
3. **Aloo Poori** \$15.00
Puffed up poori's (bread) served with potatoes veg.
4. **Special Thali** \$15.00
Special curries, rice and bread.

* Available only lunch time



SIDES

1. Pickles \$2.00
2. Tamarind Sauce \$2.00
3. Mint Sauce \$3.00
4. Pappadum \$4.00
5. Plain Yogurt \$5.00
6. Raita \$6.00
7. Garden Salad \$8.00



DESSERTS

1. Almond Rice Pudding \$7.00
Basmati Rice cooked with Almond milk and other ingredients such as cinnamon and raisins.
2. Ice Cream \$7.00



DRINKS

1. Soft Drinks \$3.00
2. Water Bottle \$3.00
3. Sparkling Water \$4.50
4. Lemon Lime Bitter \$4.50
5. Indian Masala Tea \$4.50
6. Salted Lassi \$5.00
7. Mango Lassi \$5.50
8. Sweet Lassi \$5.50
9. Strawberry Milkshake \$6.00
10. Chocolate Milkshake \$6.00
11. Vanilla Milkshake \$6.00
12. Mango Milkshake \$6.00

