



*Indian Restaurant*

**Vegan Restaurant**



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## APPETIZER

1. **Gol Gappe** ..... \$6.00  
Round hollow puri, fried crisp and filled with a flavored water, tamarind chutney, masala, potato and channa
2. **Samosa** ..... \$7.00  
Homemade pyramid shaped pastry stuffed with potatoes, peas and spices.
3. **Onion Bhaji** ..... \$8.00  
Onions mixed with spices in chickpeas flour, vegan butter and deep fried
4. **Dahi Gol Gappe** ..... \$9.00  
Round hollow puri, fried crisp and filled with a vegan yogurt, tamarind chutney, masala and potato.
5. **Aloo Tikki** ..... \$10.00  
Small cutlets made out of boiled potatoes and various curry spices.
6. **Chat Papdi** ..... \$13.00  
Crisp fried dough wafers known as papri, along with boiled chick peas, boiled potatoes, yogurt and tamarind chutney.
7. **Hara Bhara Kabab** ..... \$14.00  
Snack made with spinach, potatoes and spices.
8. **Aloo Tikki Chat** ..... \$14.00  
Small cutlets made out of boiled potatoes and various curry spices served with yogurt and different chutneys.
9. **Samosa Chat** ..... \$14.00  
Pyramid shaped pastry made of boiled potatoes, yogurt, mint sauce, tamarind sauce with boiled chick pea and potatoes with garnish of coriander and various curry spices
10. **Royal Chat** ..... \$15.00  
Mix of various chats with chef's special spices.
11. **Tandoori Soya Chaap** ..... \$16.00  
Soya chaap marinated with spices and roasted red onions and capsicum in tandoor
12. **Malai Soya Chaap** ..... \$16.00  
Soya chaap marinated with spices and cream and tandoori salad roasted in tandoor



13. **Tofu Tikka** ..... \$16.00  
Tofu marinated in spices and roasted red onions and capsicum in tandoor.
14. **Mushroom Tikka** ..... \$16.00  
Mushroom marinated in spices and roasted red onions and capsicum in tandoor
15. **Jackfruit Tikka** ..... \$16.00  
Jackfruit marinated in spices and roasted red onions and capsicum in tandoor
16. **Royal Platter** ..... \$20.00  
2 Samosa / 2 Aloo Tikki / 2 Onion Bhaji / 2 Hara Bhara Kabab
17. **Tandoori Platter** ..... \$22.00  
Mushroom Tikka / Tofu Tikka / Jackfruit Tikka / Soya Chaap
18. **Leaf Special Platter** ..... \$25.00  
Fish tikka, prawn tikka, soya chaap, mushroom tikka
19. **Chicken Tikka** ..... \$18.00  
Chicken marinated with spices and cooked in tandoor with tandoori salad
20. **Chicken Pakora** ..... \$12.00  
chicken pices marinated in spices and deep fried in fryer
21. **Tandoori Prawn** ..... \$19.00  
Prawn marinated with spices and cooked in oven and served on plate.
22. **Prawn Pakora** ..... \$13.00  
Prawn marinated in spices and deep fried in fryer and served with mint and tamarind sauce
23. **Fish Tikka** ..... \$19.00  
Fish marinated in yougurt with spices and cooked in tandoor with tandoori salad
24. **Fish Pakora** ..... \$13.00  
Fish marinated in spices and deep fried in fryer and served with mint and tamarind sauce
25. **Sotei Chicken** ..... \$20.00  
Skewer marinated chicken cooked in oven and tossed with chef spices.





## INDO - CHINESE FUSIONS

1. **Chilly Chips** ..... \$10.00  
Potato chips with hot spices.
2. **Soya Chaap Chilly** ..... \$14.00  
Soya chaap sauteed with onion, capsicum, chillies and Indian spices.
3. **Chilli Fish** ..... \$17.00  
Fish marinated in batter then deep fried and served with chef special gravy
4. **Chilli Prawn** ..... \$17.00  
Prawn marinated in batter then deep fried and served with chef special gravy
5. **Chilly Potato** ..... \$14.00  
Potato cooked in a traditional chilli sauce, capsicum and diced onion.
6. **Veg Manchurian** ..... \$14.00  
Mixed veggies steamed formed into dumplings deep fried and cooked in a tangy sauce.
7. **Veg Fried Rice** ..... \$14.00  
Combines the fresh taste of vegetables, gobi, beans and carrot.
8. **Tofu Fried Rice** ..... \$15.00  
Combines the fresh taste of vegetables, gobi, beans and carrot, tofu.
9. **Mushroom Fried Rice** ..... \$15.00  
Combines the fresh taste of mushrooms and other vegetables.
10. **Chicken Fried Rice** ..... \$16.00  
Chicken and Rice cooked with vegetables and spices.
11. **Lamb Fried Rice** ..... \$16.00  
Lamb pieces and Rice cooked with vegetables and spices.
12. **Tofu Chilli Milli** ..... \$15.00  
Crispy fried cottage cheese / tofu sauteed with onions, capsicum and Indian spices.

13. **Chilly Mushroom** ..... \$15.00  
Mushroom sauteed with onions, capsicum, chillies and Indian spices.
14. **Veg. Hakka Noodles** ..... \$15.00  
Hakka noodles consists of stir fry noodles with a variety of vegetables and it is spicy.
15. **Chilli Garlic Noodles** ..... \$15.00  
Garlic noodles consists of stir fry noodles with a variety of vegetables sweet, spicy and so addictive with the flavour of garlic.
16. **Mie Goreng Noodles** ..... \$16.00  
Stir fry noodles cooked with vegetables, tofu and spices.
17. **Mushroom Noodles** ..... \$16.00  
Stir fry noodles cooked with mushroom and vegetables
18. **Schezwan Noodles** ..... \$17.00  
Stir fry noodles cooked with vegetables in schezwan sauce.
19. **Chicken Noodles** ..... \$17.00  
Noodles cooked with chicken, vegetables and spices.
20. **Lamb Noodles** ..... \$17.00  
Noodles cooked with Lamb, vegetables and spices.
21. **Prawn Noodles** ..... \$17.00  
Noodles cooked with prawns, vegetables and spices
22. **Fish Noodles** ..... \$17.00  
Fish cooked with prawns, vegetables and spices
23. **Tempa Noodles** ..... \$17.00  
Tempa cooked with prawns, vegetables and spices
24. **Chilli Chicken** ..... \$17.00  
Chicken marinated in batter then deep fried and served with chef special gravy
25. **Chilli Jackfruit** ..... \$17.00





## VEG. MAINS

1. **Dal Tadka** ..... \$15.00  
Yellow lentils cooked slowly with fresh ginger, garlic, green chillies and tomatoes
2. **Dal Palak** ..... \$15.00  
Yellow lentils cooked slowly with fresh ginger, garlic, green chillies, tomatoes and garnished with spinach.
3. **Dal Makhni** ..... \$15.00  
Black lentils cooked with tomato, ginger, garlic, coriander blend spices finished with a touch of cream.
4. **Aloo Palak** ..... \$15.00  
A flavour some and spicy blend of potato cubes and freshly pureed spinach.
5. **Pumpkin Masala** ..... \$15.00  
Butternut pumpkin wok tossed on a high flame with a blend of special spices, capsicum and diced onion.
6. **Channa Masala** ..... \$15.00  
Chickpeas cooked in a traditional sauce flavoured with a spices, sauteed onions and tomato.
7. **Channa Palak** ..... \$15.00  
Chickpeas cooked in a traditional sauce flavoured with a spices, sauteed onions, tomato and garnished with spinach.
8. **Aloo Gobhi** ..... \$15.00  
Potatoes and cauliflower cooked with ginger, tomato, herbs, green chillies and a touch of turmeric.
9. **Baingan Bharta** ..... \$16.00  
Popular chopped eggplant curry.
10. **Bombay Potato** ..... \$15.00  
Potatoes cooked in special spices.
11. **Veg. Korma** ..... \$16.00  
Garden fresh mix vegetable cooked in rich cashew nut gravy.
12. **Veg. Jalfrezi** ..... \$16.00  
Veg. jalfrezi with veggies in cheif style gravy spiked up with sauted green chillies, ginger, onions and such flavourful ingredient.
13. **Veg. Vindaloo** ..... \$16.00  
Veg vindaloo is a delicious Indian curry simmered with fresh ginger and spices it's often one of the hottest dishes on the menu.



14. **Veg. Rogan Josh** ..... \$16.00  
Veg Rogan Josh is a spicy curry which is an integral part of kashmiri cuisine.
15. **Veg. Malabar** ..... \$16.00  
Vegetables cooked with coconut, curry leaves and mustard seeds.
16. **Matar Methi Malai** ..... \$16.00  
Peas cooked in a mild creamy sauce with fenugreek leaves
17. **Butter Vegetable 65** ..... \$16.00  
Vegetables in butter sauce with chef's special spices.
18. **Aloo Matar** ..... \$15.00  
Peas and potatoes cooked with chef special gravy in a home style
19. **Matar Paneer** ..... \$16.00  
Vegan cheese cubes and peas cooked with spices and chef gravy
20. **Malai Broccoli** ..... \$17.00  
Broccoli cooked in cream and cashew gravy and Indian spices
21. **Bhindi Do Pyaza** ..... \$17.00  
Okra (lady finger) cooked with dices onions and spices
22. **Mango Vegetable** ..... \$16.00  
Garden vegetable cooked with mustard seeds, curry leaf and touch of mango
23. **Shahi Panner** ..... \$16.00  
Vegan cottage cheese Cooked in chef gravy with fenugreek leaf and spices.





## MUHROOMS MAINS

1. **Mushroom Do Pyaza** ..... \$17.00  
Mushroom cooked with onion and masala sauce.
2. **Butter Mushroom** ..... \$17.00  
Mushroom cooked in a rich and creamy butter sauce.
3. **Karhal Mushroom** ..... \$17.00  
Mushrooms, onion, capsicum, coriander seeds sauteed with chef's special gravy.
4. **Korma Mushroom** ..... \$17.00  
Mushroom korma is a gravy dish made of indian spices.
5. **Mango Mushroom** ..... \$17.00  
Mushroom cooked with mustard seeds, curry leaf and touch of mango



6. **Mushroom Spinach** ..... \$17.00  
Mushroom pieces cooked with spinach with Indian spices and herbs.
7. **Mushroom Methi Malai** ..... \$17.00  
Mushroom cooked in creamy nut sauce with blended spices with fenugreek leaves
8. **Mushroom Pasanda** ..... \$18.00  
Mushroom cooked with cashew gravy with sauce of onions and tomato with a touch of red wine
9. **Mushroom Malibu** ..... \$18.00  
Mushroom cooked with cashew gravy with sauce of onions and tomato with a touch of caribbean coconut rum
10. **Matar Mushroom** ..... \$17.00  
Mushroom and peas cooked with spices and chef gravy

## SIZZLERS

1. **Mushroom Sizzler** ..... \$18.00  
Mushroom tikka served on a sizzler hot plate
2. **Tofu Sizzler** ..... \$18.00  
Tofu tikka served on a sizzler hot plate.
3. **Prawn Sizzler** ..... \$18.00  
Prawn tikka served on a sizzler hot plate with salad.
4. **Fish Sizzler** ..... \$18.00  
Fish tikka served on a sizzler hot plate with salad.
5. **Tandoori Sizzler Platter** ..... \$24.00  
Mushroom / Tofu / Jackfruit / Soya chaap tikka served on a sizzler hot plate







## TOFU MAINS

1. **Karahi Tofu** ..... \$17.00  
Tofu, onion, capsicum, coriander seeds sauteed with chef's special gravy
2. **Tofu Vindaloo** ..... \$17.00  
Very hot Portuguese inspired curry tofu simmered in malt vinegar based sauce with red hot chillies.
3. **Butter Tofu** ..... \$17.00  
Tofu cooked in a rich and creamy butter sauce.
4. **Palak Tofu** ..... \$17.00  
Tofu cooked in yummy spinach, garlic and herbs combination
5. **Tofu Lababdar** ..... \$17.00  
Tofu cooked in a spicy tomato and fresh cream gravy with chef's special gravy.
6. **Tofu Malabar** ..... \$17.00  
Tofu cooked with coconut, curry leaves and mustard seeds.
7. **Mango Tofu** ..... \$17.00  
Tofu cooked with mustard seeds, curry leaf and touch of mango
8. **Tofu Korma** ..... \$17.00  
Tofu cooked in rich cashew nut gravy.
9. **Tofu Pasanda** ..... \$18.00  
Tofu cooked with cashew gravy with sauce of onions and tomato with a touch of red wine
10. **Tofu Malibu** ..... \$18.00  
Tofu cooked with cashew gravy with sauce of onions and tomato with a touch of Caribbean coconut rum
11. **Tofu Methi Malai** ..... \$17.00  
Tofu cooked in creamy nut sauce with blended spices with fenugreek leaves

## JACKFRUIT MAINS

1. **Karahi Jackfruit** ..... \$15.00  
Jackfruit onion, capsicum, coriander seeds sauteed with chef's special gravy.
2. **Spinach Jackfruit** ..... \$15.00  
Jackfruit cooked in yummy spinach, garlic and herbs combination.
3. **Butter Jackfruit** ..... \$15.00  
Jackfruit cooked in a rich and creamy butter sauce.
4. **Korma Jackfruit** ..... \$15.00  
Jackfruit cooked in rich cashew nut gravy.
5. **Mango Jackfruit** ..... \$15.00  
Jackfruit cooked with mustard seeds, curry leaf and touch of mango
6. **Jackfruit 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.
7. **Jackfruit Methi Malai** ..... \$15.00  
Jackfruit cooked in creamy nut sauce with blended spices with fenugreek leaves

## KOFTAS MAINS

1. **Malai Kofta** ..... \$16.00  
Croquets of potato and cheese dumplings simmered in a rich sauce.
2. **Palak Kofta** ..... \$16.00  
Croquets of potato and cheese dumplings cooked in yummy spinach, garlic and herbs combination.
3. **Butter Kofta** ..... \$16.00  
Croquets of potato and cheese dumplings cooked in rich and creamy butter sauce.
4. **Mango Kofta** ..... \$16.00  
Croquets of potato and cheese dumplings cooked with mustard seeds, curry leaf and touch of mango
5. **Royal Kofta** ..... \$16.00  
Croquets of potato and cheese dumplings balls cooked in chef special rich in nuts & creamy gravy
6. **Kofta Methi Malai** ..... \$17.00  
Croquets of potato and cheese dumplings cooked in creamy nut sauce with blended spices with fenugreek leaves
7. **Kofta Pasanda** ..... \$17.00  
Tofu cooked with cashew gravy with sauce of onions and tomato with a touch of red wine
8. **Kofta Malibu** ..... \$17.00  
Croquets of potato and cheese dumplings cooked with cashew gravy with sauce of onions and tomato with a touch of Caribbean coconut rum

