



SYLVANIA Indian Restaurant

DINE IN | TAKE AWAY | DELIVERY

OPEN 7 DAYS

MONDAY TO SUNDAY - 5:00PM TO 9:45PM

Do You Have A Food Allergy?

If you have a food allergy or intolerance (or someone you're ordering for has) please speak to our restaurant do not order if you cannot get the allergy information you need.



☎ 02 9544 9788, 02 7503 2001

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Ash Designs 0421 831 820

Mango Chutney (GF/NF/DF) \$3.90

Mango chutney is a relish made by simmering grated or chopped semi-ripe mangoes with aromatic spices and sugar or jaggery. little amount of vinegar is added to enhance the flavour of the chutney.

Mint Sauce (GF/NF/CD) \$3.90

Mint sauce is mild, falvorsome and healthy indian side dip made with fresh mint leaves and chilly, garlic, coriander, ginger and fresh greek yoghurt.

Lacha Pyaz Chat (Onion Salad) \$7.00

Red onion rings simply sprinkled with our special tangy seasoning, fresh lemon juice and coriander leaves.

Green Salad \$7.00

Mixed salad of sliced cucumber, carrots, Spanish onion rings, green chillies & seasoned with fresh coriander, our special tangy seasoning & lemon juice.

Chicken Tikka Mango Salad \$9.90

Juicy tender chicken tikka slices tossed in chef's special salad dressing with diced ripe mango, cucumber and served on a assorted lettuce bed sprinkled with roasted white sesame seed.

Kachumber \$6.00

Kachumber is a simple chopped salad with onions, tomatoes, cucumbers, fresh coriander & salt, pepper, special masala and lemon dressing.

DRINKS

Coke	\$4.00	Fanta/ Sunkist	\$4.00
Coke (No sugar)	\$5.00	Solo	\$4.00
Lemonade	\$4.00	Ginger Beer	\$5.00
Lemon, Lime & Bitters	\$5.00	Lassi (Mango/ Rose/ Salty) (GF/CN/CD)	\$7.00
Lime Soda	\$4.00		

DESSERT

Mango Kulfi (GF/CN/CD) \$7.00

Kulfi is a very popular dairy based frozen dessert, made of condensed milk, mango pulp and nuts and cardamom.

Pistachio Kulfi (GF/CN/CD) \$7.00

Kulfi is a very popular dairy based frozen dessert, made of condensed milk, pistachio nuts and cardamom.

Gulab Jamun (2 Pc)(CG/CN/CD) \$8.00

Reduced milk dumpling deep fried and soaked in golden syrup

Rasmalai (2 Pc)(CG/CN/CD) \$8.00

Soft cottage cheese dumplings, soaked in rich creamy milk

Note : Allergence Direction

CG = Contains Gluten	CN = Conatins Nuts	CD = Conatins Dairy
GF = Gluten Free	NF = Nuts Free	DF = Dairy Free

Note: Spice Indiaction

🌿 Mild 🌶️ Is Medium 🌶️🌶️ Is Hot,

Chicken Schnitzel with Herbed Potato Wedges (CG/CN/CD) \$14.99

Crumb fried chicken fillet served with Chef's special homemade butter chicken sauce and herbed potato wedges.

RICE

Rice (Per Serve/Per Person) (GF/NF/DF) \$4.50

Plain long basmati rice cooked with steam.

Jeera Rice (GF/NF/CD) \$5.50

Steamed long basmathi rice tempering with cumin seed and fresh coriander leaves.

Kashmiri Pulao (Per Serve/Per Person) (GF/CN/CD) \$7.50

Kashmiri pulao is a traditional rice dish from the kashmiri cuisine, where basmati rice is cooked with saffron & lots of flavoursome broth. It is topped with ghee fried almond, cashews raisins & many more nuts.

Veg Biryani (GF/NF/CD) \$18.00

Biryani is one of the most amazing royal delicacies introduced to indians by the persians. It is prepared with layers of fluffy basmati rice and exquisitely spiced vegetables.

Chicken Biryani (GF/NF/CD) \$22.00

Biryani is one of the most amazing royal delicacies introduced to indians by the persians. It is prepared with layer of fluffy basmati rice and exquisitely spiced chicken.

Lamb Biryani (GF/NF/CD) \$23.50

Biryani is one of the most amazing royal delicacies introduced to indians by the persians. It is prepared with layers of fluffy basmati rice and exquisitely spiced lamb.

Goat Biryani (GF/NF/CD) \$24.90

Biryani is one of the most amazing royal delicacies introduced to indians by the persians. It is prepared with layers of fluffy basmati rice and exquisitely spiced goat.

Beef Biryani (GF/NF/CD) \$23.50

Biryani is one of the most amazing royal delicacies introduced to indians by the persians. It is prepared with layers of fluffy basmati rice and exquisitely spiced beef.

SIDES AND DIPS

Pappadums (4pc) (CG/NF/DF) \$4.50

Thin Indian crispy cracker or flatbread. Typically served as an appetizer to an Indian meal. It can also be eaten as a snack and can be topped with mint sauce condiments.

Raita (GF/NF/CD) \$3.90

Raita is a side dish from Indian cuisine, made with yogurt, spices, herbs, chopped cucumbers. It is almost same as greek tzatziki

Mixed Pickle \$3.90

Mix pickle is made from a mix of different vegetables into a tangy & spicy pickle full of indian spices & condiments. it includes mango, lime, green chilli, carrot, ginger & garlic.

Panjim Fish Curry (GF/NF/DF) \$22.00

From city of panjim on konkan coast of India comes this beautiful recipe with coconut and mustard seeds which only taste can describes the best

NAAN BREADS

Tandoori Roti (CG/NF/DF) \$4.50

Wholemeal bread

Plain Naan Bread (CG/NF/CD) \$4.50

Flattened plain flour bread with applied butter on.

Garlic Naan \$4.80

Flattened plain flour bread topped up with fresh chopped garlic and coriander.

Butter Naan (CG/NF/CD) \$5.00

The naan dough stretched in round shape & then apply the butter on it & fold in triangle shape, stretch again to give a triangle shape & cooked in clay oven.

Cheese Naan (CG/NF/CD) \$5.90

Soft & fluffy cheese stuffed naan bread filled with shredded cheese.

Cheese & Garlic Naan (CG/NF/CD) \$6.50

Soft & fluffy cheese stuffed naan bread filled with shredded cheese, topped up with fresh garlic & coriander & cooked in tandoor.

Cheese & Spinach Naan (CG/NF/CD) \$6.50

Soft and fluffy cheese stuffed naan bread filled with shredded cheese & fresh chopped baby spinach.

Delhi Wala Kulcha (CG/NF/CD) \$6.50

A typical indian street food style paratha made with the better combination mixture of grated potatos, fenugreek leaves and fresh green chillies with the hint of roasted cumin powder, stuffed bread and made with plain flour dough in tandoor.

Lamb Keema Naan (CG/NF/CD) \$6.50

Keema naan traditionally is a spiced ground lamb meat that is bundled up in naan bread and cooked in tandoor oven.

Chilli Cheese Naan (CG/NF/CD) \$5.90

A mouth watering combination of chees and chilli flakes micture stuffed bread made with plain flour dough in tandoor and glazed with clarified butter

Peshawari Naan (CG/CN/CD) \$6.50

Plain white flour bread stuffed with dried fruits and nuts

ADD ONS FROM STREET

Golden Fried Calamari Rings + Chips (CG/NF/DF) \$13.99

4 pcs of golden fried calamari rings and potato chips served with garlic aioli sauce

Chicken Nuggets + Chips (CG/NF/DF) \$10.99

6 pcs of chicken nuggets and potato chips served with garlic aioli sauce

Old Fasion Fish N Chips (CG/NF/DF) \$13.99

Crumb fried fish and chips served with garlic aioli sauce.

Beef Rogan Josh (GF/NF/DF) \$23.00

Rogan dish is an indian dish originating from the kashmir region of india with roots in persia. it is a slow cooked dish made with beef, to truly capture the essence of rogan josh, it is essential that the meat braises in its own fat & juices. bold & aromatic spices like black cardamoms, bay leaf, cassia bark infuse the meat with flavour.

Desi Chicken On Bone (GF/NF/CD) \$23.00

A chef's special home style chicken curry on the bone cooked in clarified butter with tomatoes: onions, dry red chillies & finished with fresh coriander and lemon juice.

Dilkush Kofta (CG/NF/CD) \$22.00

Sylvanias chef's signature chicken croquettes made with a classic combination of chicken tikka and cheddar cheese and chefs secreat aromatic spices and served them in a creamy sauce.

Lamb Shank Korma (GF/CN/CD) \$26.00

Lamb shank mildly slow cooked to tender perfection in a sealed pot with richnes of freash cream, roasted cashew nuts with the hint of green cardamom and other spices.

Pepper Lamb Shank (GF/NF/DF) \$26.00

Lamb shank smootherd in a authentic south indian style onions and tomato gravy, seasoned with ground black pepper and spices and fresh coriander leaves.

SEAFOOD MAIN COURSE

Prawn Malabari (GF/NF/DF) \$23.90

Malabari prawn curry is a spicy seafood curry from the coastal regions of South India. prawns cooked in a coconut laced sauce which is aromatic from fenugreek seeds & tangy from tamarind. this recipe has a burst of heat from green chillies & red chili powder & deep fragrant flavor from fresh curry leaves all balanced by the sweetness of coconut milk.

Fish Malabari (GF/NF/DF) \$22.00

Malabari fish curry is a spicy seafood curry from the coastal regions of South India. fish cubes cooked in a coconut laced sauce which is aromatic from fenugreek seeds & tangy from tamarind. this recipe has a burst of heat from green chillies & red chili powder & deep fragrant flavor from fresh curry leaves all balanced by the sweetness of coconut milk.

Malibu Rum Prawns (GF/NF/DF) \$23.90

Prawns marinated in ginger & garlic simmered in fresh coconut cream, which is then finished with a shot of malibu rum for a tropical hit to those taste buds.

Prawn Tikka Masala (GF/NF/CD) \$23.90

Prawn tikka masala is a delicious way to enjoy your favourite aquatic cuisine. prawns smoothered with sauted capsicum, onions and ginger, garlic and medium spiced tangy curry, finished with touch of fresh cream, coriander and lemon juice.

Salmon Tikka Masala (GF/NF/CD) \$24.00

Salmon tikka masala is a delicious way to enjoy your favourite aquatic cuisine. salmon fillet smoothered with sauted capsicum, onions and ginger, garlic and medium spiced tangy curry, finished with touch of fresh cream, coriander and lemon juice.

ENTREE

Vegetable Samosa (2pc) (CG/NF/DF) 🌱	\$10.50
Short crust pockets filled with potatoes, peas, spices, herbs and then deep fried until golden brown served with mint sauce. samosa is one of the most commonly eaten snacks across India and ours is made from scratch.	
Onion Bhaji (4pc) (GF/NF/DF) 🌱	\$10.50
Deep fried, crispy onion & spinach fritters. sliced onions and chopped spinach are coated in a well balanced besan flour gram or chickpea flour batter infused with dry spices and fresh aromatics. served with house made tamarind sauce.	
Vegetable Spring Roll (4pc) (CG/NF/DF) 🌱	\$12.00
Spring roll is a traditional chinese savory snack of crispy, crunchy rolls filled with a savory mix of vegetable stuffing served with sweet chilly sauce.	
Zaffrani Aloo Tikki (3pc) (CG/CN/CD) 🌱	\$12.00
Aloo tikki is a very popular snack indigenous to the indian subcontinent. in hindi, aloo means "potato" and tikki means "patties or cutlet". made with boiled & mashed potatoes, spices & herbs with the hint of saffron, these indian style potato patties are shallow fried and served with mint sauce and tamarind sauce.	
Samosa Chaat / Aloo Tikki Chaat (2pc) (CG/CN/CD) 🌱	\$12.00
Samosa / aloo tikki chaat is a lip-smacking chaat made with samosa, chickpea curry, sweet yogurt, mint sauce, tamarind sauce & seasoned with Indian herbs.	
Nawabi Mushroom (4pc) (GF/CN/CD) 🌱	\$14.00
Button Mushroom stuffed with cheesy, corn, peas, cottage cheese and aromatic sesonings and cooked in traditional clay oven	
Malmali Soya Tikka Chaps (4pc) (CG/CN/CD) 🌱	\$15.00
Soya chaps marinated with cheese and nuts infused yogurt marination and aromatic spices, then smoked in a traditional clay oven and simply tossed in creamy cheese sauce and freshly chopped coriander leaves.	
Paneer Tikka (4pc) (GF/NF/CD) 🌱	\$17.00
Paneer tikka is a north indian appetizer where chunks of paneer are marinated in spiced yogurt and grilled in a tandoor, a traditional clay oven. the term paneer refers to indian cottage cheese and tikka translates to chunks of grilled meat, or a vegetarian option, in this case it is the paneer.	
Sylvania Vegetarian Platter 🌱	\$19.90
Best 3 type of vegetarian appetiser for indian street food lovers, which is malmali soya chaps, nawabi mushroom, zaffrani aloo tikki (2 pcs) each served with mint sauce.	

NON VEG ENTREE

Tandoori Chicken Half (GF/NF/CD) 🌱	\$15.90
Skinless whole chicken is slashed to bone in several places helping the overnight marination of yogurt, lemon juice & spices to penetrate and then cooked in tandoori clay oven. our chefs speciality served with mint sauce and onion salad.	

Tandoori Chicken Full (GF/NF/CD) 🌱	\$26.00
Skinless whole chicken is slashed to bone in several places helping the overnight marination of yogurt, lemon juice & spices to penetrate and then cooked in tandoori clay oven. our chefs speciality served with mint sauce and onion salad.	
Chooza Tikka (4pc) (GF/NF/CD) 🌱	\$17.90
Chooza tikka is a popular gastronomical delight from the north indian cuisine. pieces of chicken fillets marinated in spiced, yogurt, threaded on a metal skewer & cooked in charcoal tandoor oven & served with our delicious mint sauce.	
Bhatti De Arancini (4pc) (CG/NF/CD) 🌱	\$18.90
Sylvanias chef's signature croquettes made with a classic combination of chicken tikka and cheddar cheese and chefs secrete aromatic spices and served them up with homemade butter sauce dip. .	
Honey Chilli Chicken Winglets (3pc) (CG/NF/DF) 🌱	\$11.50
Batter fried crispy chicken winglets dressiled with sambal oelek paste and garlic infused sweet and sour sauce.	
Sultani Lamb Seekh Kebab (4pc) (GF/NF/CD) 🌱	\$18.90
Our lamb kebabs are a delicious and juicy appetiser, that date back to the royal mughal kitchens. minced lamb meat is mixed with a host of spices, mint, ginger & garlic then arranged carefully & firmly on a skewer & cooked in coal fire in tandoor oven and they are ready to melt in your mouth.	
Barrah Kebab (4pc) (GF/NF/CD) 🌱	\$29.90
These tandoori lamb cutlets are warming, aromatic, succulent and flavourful. marinated in a spicy tandoori marinade and cooked in clay oven with charcoal until tender and succulent, served alongside with a fresh green salad and mint sauce.	
Tandoori Salmon Fillet (GF/NF/CD) 🌱	\$21.00
A delicious fish recipe that gives you a mouth watering fish bites, infused with a tantalising tandoori smoky flavour, salmon fillets are coated with a chef special thick tandoori marinade and tenderized in clay oven.	
Tandoori Prawn (5pc) (GF/NF/CD) 🌱	\$19.90
Spicy and smokey, these grilled tandoori prawns are a delicious appetizer marinated in authentic indian spices and cooked in clay oven, serve them up with mint sauce.	
Punjabi Fish (4pc) (GF/NF/DF) 🌱	\$17.99
This popular signature dish from punjab north of india is a nice & crisp on the outside & delicious juicy inside battered with gram flour, spices, herbs & deep fried until golden brown.	
Sylvania Non-Veg Platter 🌱	\$32.00
Three different flavoured sylvania's popular appetizers in one plate which is lamb cutlet, chooza tikka and sultani lamb sheek (2 pcs) each served with mint sauce.	

VEGETABLE MAIN COURSE

Palak Paneer (GF/NF/CD) 🌱	\$19.90
Palak paneer is a north indian vegetarian curry with origins in the punjab region. the dish is comprised of a spinach puree palak is hindi for spinach and fresh-pressed cheese, with an aromatic blend of spices that includes ginger, garlic & green chillies	

Vegetable Shahi Korma (GF/CN/CD) 🌱	\$19.90
Authentic vegetable korma curry has a creamy cashew sauce as a base and is loaded with wholesome vegetables like potatoes, cauliflower florets, peas, beans & even carrot and indian cottage cheese it packs in the perfect medley of crunch and vegetable goodness in every spoon.	
Soya Chap Tikka Masala (CG/NF/CD) 🌱	\$19.90
Soya chaap is mock meat or vegan meat made with soya beans. It is served medium spiced tangy gravy with dice of capsicum and onions known as tikka masala. It is a vegetarian version of the world famous chicken tikka masala.	
Baingan Patiala (GF/NF/DF) 🌱	\$18.50
Diced potatoes & eggplants that have been simmered in a spiced onion tomato masala are cooked with ginger chillies and fresh coriander.	
Channa Masala (GF/NF/DF) 🌱	\$18.50
Channa masala is a north indian curried dish made with white chickpeas, onions, tomatoes, fresh ginger, garlic, spices and herbs.	
Yellow Dal Tadka (GF/NF/CD) 🌱	\$17.90
Dal tadka is a popular indian dish where slowly cooked spiced yellow lentils are finished with a tempering made of ghee / oil, garlic, ginger and spices	
Dal Makhani (GF/NF/CD) 🌱	\$18.50
Dal makhani is a popular North Indian dish where whole black lentils and red kidney beans are slow cooked with ginger, garlic, spices, butter, tomato purée & finished with fresh cream	
Yellow Dal & Spinach (GF/NF/CD) 🌱	\$17.90
Dal spinach is a popular Indian dish where cooked spiced yellow lentils are finished with a tempering made of ghee / oil, fresh chopped english spinach, garlic & spices	
Paneer Butter Masala (GF/CN/CD) 🌱	\$19.90
Paneer butter masala is a rich & creamy curry made with paneer cottage cheese, spices, onions, tomatoes, cashews and butter.	
Paneer Tikka Masala (GF/CN/CD) 🌱	\$19.90
A north indian dish of paneer Indian cottage cheese served in a medium spiced tangy gravy with dice of capsicum and onions known as tikka masala gravy. It is a vegetarian version of the world-famous chicken tikka masala	
Nilgiri Vegetable (GF/NF/DF) 🌱	\$19.90
Selection of seasoned vegetables smothered in a cilantro infused medium spiced coconut based aromatic gravy, gose well with rice or naan.	
Kadai Paneer (GF/NF/CD) 🌱	\$19.90
A veggie delight paneer dish made by cooking paneer, diced onions and capsicum with fresh ground spices known as kadai masala tossed until semi dried and finished with fresh cream and fresh coriander leaves.	
Bhindi Amchoori (OKRA) (GF/NF/DF) 🌱	\$18.50
Homestyle stir-fried baby okra with twice the amount of red onions and tomatos medium spiced tangy masala, flavoured with dry mango powder which called as amchoor in indian cuisine.	
Bombay Potatoes (GF/NF/DF) 🌱	\$18.50
Bombay potatoes are also known as aloo bombay it is a dry potato curry in which par-boiled potatoes are tossed and sauteed in a blend of indian spices with onion and garlic. bombay potatoes is a popular dish in western countries.	

Malai Kofta (GF/CN/CD) 🌱	\$18.50
The ultimate north indian comfort food, crispy fried potato and paneer dumplings known as kofta, served with rich creamy super delicious gravy.	
Aloo Gobhi (GF/NF/DF) 🌱	\$18.50
Aloo gobhi is a simple indian vegetarian dish made with potatoes, cauliflower, tossed with onion, tomatoes and spices.	
Mutter Paneer (GF/NF/CD) 🌱	\$19.90
A popular creamy and flavorful north indian dish featuring paneer (cottage cheese) and green peas cooked in an onion-tomato gravy with fresh ginger, garlic, and green chillies.	

MAIN COURSES NON VEG

Chicken Korma (GF/CN/CD) 🌱	\$22.00
Chicken Korma is a popular mughlai dish, from the Indian sub-continent. meat is slow cooked with mughlai spices, onions, yogurt, cashews, making this dish very rich, flavourful & creamy.	
Lamb Korma (GF/CN/CD) 🌱	\$23.00
Lamb Korma is a popular mughlai dish, from the Indian sub-continent. meat is slow cooked with mughlai spices, onions, cashews, making this dish very rich, flavourful & creamy.	
Beef Korma (GF/CN/CD) 🌱	\$23.00
Beef Korma is a popular mughlai dish, from the Indian sub-continent. meat is slow cooked with mughlai spices, onions, cashews, making this dish very rich, flavourful & creamy.	
Chicken Sagwala (GF/NF/CD) 🌱	\$22.00
Chicken saag is a very popular dish from punjab north of india, it is always & everyone's favourite made with fresh spinach puree, onions, fresh ginger, garlic, home-made spices, and herbs.	
Lamb Sagwala (GF/NF/CD) 🌱	\$23.00
Lamb Saag is a very popular dish from Punjab North of India, it is always & everyone's favourite made with fresh spinach puree, onions, fresh ginger, garlic, home-made spices, and herbs.	
Beef Sagwala (GF/NF/CD) 🌱	\$23.00
Beef saag is a very popular dish from punjab north of india, it is always & everyone's favourite made with fresh spinach puree, onions, fresh ginger, garlic, home-made spices, and herbs.	
Chicken Vindaloo (GF/NF/DF) 🌱🌱	\$22.00
Chicken vindaloo is originally from goa, based on the portuguese dish carne de vinha d'alhos, meat is soaked in a mixture of wine & garlic.	
Lamb Vindaloo (GF/NF/DF) 🌱🌱	\$23.00
Lamb vindaloo is originally from goa, based on the portuguese dish carne de vinha d'alhos, meat is soaked in a mixture of wine & garlic.	
Beef Vindaloo (GF/NF/DF) 🌱🌱	\$23.00
Beef vindaloo is originally from goa, based on the portuguese dish carne de vinha d'alhos, meat is soaked in a mixture of wine & garlic.	
Murgh Makhnwala (GF/CN/CD) 🌱	\$23.00
Butter chicken is a classic indian dish that's made by simmering marinated & grilled chicken in a spicy, aromatic, buttery, and creamy tomato gravy. this delicious dish is highly popular among the region making it a nation favourite.	

Lamb Madras Curry (GF/NF/DF) 🌱	\$23.50
Lamb madras is an indian curry that leaves you full but still wanting more traditionally made very spicy but we have got that just rightly balanced for you with coconut cream a rich, creamy and spicy curry bursting with flavours, makes it a favorited curry world wide.	
Beef Madras Curry (GF/NF/DF) 🌱	\$23.50
Beef madras is an indian curry that leaves you full but still wanting more traditionally made very spicy but we have got that just rightly balanced for you with coconut cream a rich, creamy and spicy curry bursting with flavours, makes it a favorited curry world wide.	
Chilli Chicken (CG/NF/DF) 🌱🌱	\$23.00
An indo-chinese fusion with chicken fillets fried with crispy coating and then tossed in a chilly garlic chefs special sauce. usually served semi dry.	
Chicken Tikka Masala (GF/CN/CD) 🌱	\$22.50
Chicken tikka masala is a classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious and super aromatic tikka masala sauce with fresh chunks of onion and capsicums.	
Methi Malai Chicken (GF/CN/CD) 🌱	\$22.50
This dish is prepared with fresh methi leaves fenugreek & chicken simmered in a rich, creamy gravy. The bitter taste of the methi leaves complements the chicken well. The cream helps to balance the bitterness, giving the dish its rich flavour texture.	
Mango Chicken (GF/NF/CD) 🌱	\$22.50
Chicken fillets cooked in sweet and fruity mango pulp & finished with cream & cardamom powder giving it a rich tropical & sweet texture.	
Chicken Bhoona (GF/NF/DF) 🌱	\$22.00
Bhuna is a classic north indian dish of chicken with meat stir fried & slow cooked in a spicy & fragrant bhuna masala. tender pieces of protein is roasted with capsicum, onions, tomatoes in a thick bottom pan to seal in all natural aromatics making it a finger licking dish	
Lamb Bhoona (GF/NF/DF) 🌱	\$23.50
Bhuna lamb is a classic North Indian dish, lamb meat, stir fried & slow cooked in a spicy & fragrant bhuna masala. tender pieces of protein is roasted with capsicum, onions, tomatoes in a thick bottom pan to seal in all natural aromatics making it a finger licking dish	
Chicken Chettinad (GF/NF/DF) 🌱	\$23.00
Chettinad cuisine is the cuisine from tamil nadu state in south india. this fiery chicken curry has aromatic flavours of fresh curry leaves, dry red chillies, ground spices chettinad masala, onion, tomatoes & coconut.	
Hyderabadi Goat Curry (GF/NF/CD) 🌱	\$24.00
Goat curry is a one pot dish where goat meat is marinated & cooked with plenty of spices, herbs, fresh ginger & garlic, onions, tomatoes & yogurt making the meat melt in your mouth.	
Lamb Rogan Josh (GF/NF/DF) 🌱	\$23.50
Rogan dish is an indian dish originating from the kashmir region of india with roots in persia. it is a slow cooked dish made with lamb to truly capture the essence of rogan josh, it is essential that the meat braises in its own fat & juices. bold & aromatic spices like black cardamoms, bay leaf, cassia bark infuse the meat with flavour.	