

Entree

Veg Samosa(2)	6.50
Mashed potato tossed with green peas, herbs and spices wrapped in thin pastry and deep fried, served with chutney	
Onion Bhaji(2)	6.50
Sliced onion mixed with herbs, spices and chickpea batter gently fried.	
Chicken Lollipop(5)	10.00
Chicken wings marinated with Herbs & spices and gently deep fried	
Veg Pakora	13.50
Mixed Vegetable marinated with herbs & spices mixed with chickpea flour gently fried.	
Lamb Seekh Kabab	14.00
Minced lamb spiced with Indian herbs & spices skewered and grilled in the Tandoor oven	
Burra Kabab(3)	16.50
Marinated lamb Chops cooked in Tandoor oven.	
Chicken Tikka(3)	12.50
Boneless cubes of marinated chicken pieces roasted on a skewer in the tandoor oven, served with salad & mint chutney	
Tandoori Chicken	13.00 H 22.00 F
All time favorite chicken marinated with specially selected herbs and spices, skewered and freshly roasted in the Tandoor oven.	
Vegetarian Manchurian	17.00
Mildly fried vegetable dumplings tossed with garlic, chilly, soy sauce and coriander	
Chicken Manchurian	17.00
Mildly fried Chicken Pieces tossed with garlic, chilly, soy sauce, and coriander Leaves.	
Chilli Chicken	17.00
Lightly fried diced chicken tossed with onion and capsicum	
Panner Tikka	18.00
Chunks of paneer marinated in spices and grilled in a Tandoor	
Tandoori Mushroom	18.00
Mushrooms are marinated, and then threaded over skewers in Tandoor Oven.	
Chicken 65	18.00
“Most popular snack” Mildly fried Chicken Pieces tossed with ginger, garlic and red chillies finished with coriander leaves.	

***All Main course are made to spiced to your taste Mild, Medium or Hot

MAIN COURSE

VEGETARIAN

Dhal Fry	16.50
Yellow lentils cooked with Indian spices, onion and tomato masala, finished with coriander leaves.	
Vegetable Bahar	16.50
Mixed vegetables cooked in Indian spices and herbs, finished with Indian gravy and fresh cream.	
Vegetable Hariyali	16.50
Mixed vegetables cooked with spinach, onion, tomato and specially chosen Indian herbs & spices, finished with fresh cream.	
Panner Butter Masala	16.50
Cottage cheese cooked in rich Indian gravy, herbs and spices, finished with coriander leaves.	
Palak Panner	16.50
Cottage cheese cooked with spinach, onion and tomato masala, finished with fresh cream	
Madras Potato	16.50
Cooked Potato tossed with specially chosen herbs & spices finished with curry leaves or coriander.	
Malai Kofta	16.50
Cheesy dumplings shallowed fried and cooked with mildly spices creamy gravy	
Kadai Papper	16.50
Paneer cooked in onion tomato gravy with kadai masala finished with fresh ginger and Coriander	
Mushroom Matar	16.50
Mushrooms and peas in a creamy onion, tomato gravy and finish with coriander	

CHICKEN

Butter Chicken	18.00
Succulent pieces of chicken cooked in the tandoor oven with tomato gravy, herbs and spices and simmered with cashew gravy and fresh cream. "All time favorite"	
Chicken Tikka Masala	18.00
Succulent pieces of chicken Tikka cooked with onion, tomato and capsicum masala, simmered with Indian herbs and spices, finished with fresh coriander	
Chicken Korma	18.00
Marinated chicken cooked with rich Moghul Indian style	
Chicken Madras	18.00
Chicken cooked with coconut, South Indian herbs and spices, finished with curry leaves	

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Chicken vindaloo	18.00
Chicken cooked with Goan herbs and spices, mixed with potato, finished with fresh coriander.	
Chicken Jhalfrazi	18.00
Mildly spicy chicken fillets with capsicum, tomatoes, onion and fresh coriander.	
Saag Chicken	18.00
Succulent pieces of chicken cooked with spinach, onion and tomato masala, finished with fresh cream	
Kadai Chicken	18.00
Chicken cooked in onion tomato gravy with kadai masala finished with fresh ginger and Coriander	
Beef	
Beef Korma	19.00
Beef cubes cooked with selected herbs and spices in Moghul style	
Beef Vindaloo	19.00
Cubes of beef cooked with selected Goan herbs and spices with cubes of potato, finished with coriander leaves	
Beef rogani	19.00
Cubes of beef cooked with traditional Kashmiri herbs and spices, finished with fresh coriander leaves	
Beef madras	19.00
Cubes of beef cooked with coconut, South Indian herbs and spices, finished with curry leaves	
Saag Beef	19.00
Diced beef cooked with spinach, onion and tomato masala, finished with fresh cream	
LAMB	
Lamb Korma	20.00
Lamb cubes cooked with selected herbs and spices in Moghul style	
Lamb Vindaloo	20.00
Cubes of lamb cooked with selected Goan herbs and spices with cubes of potato and finished with coriander leaves	
Lamb Rogan Gosh	20.00
Cubes of lamb cooked with traditional Kashmiri herbs and spices, finished with fresh coriander leaves	
Lamb Madras	20.00
Cubes of lamb cooked with coconut, South Indian herbs and spices, finished with curry leaves	
Saag Gosh	20.00
Cubes of Lamb cooked with spinach, onion and tomato masala, finished with fresh cream	
Ganges Goat Curry	20.00
Goat cooked in selected nuts and spices finished with fresh coriander	

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Gongura Lamb/Goat 22.00

Irresistible distinctive Gongura (sorrel leaves) cooked with choice of Lamb or goat.

SEA FOOD

Prawn Masala | Curry 22.00

Prawns cooked in the traditional Kerala style

Fish Masala | Curry 22.00

Fish cooked in the traditional Kerala style

BREAD

Naan 4.00

Freshly tandoor oven-baked bread topped with a choice of garlic, mint or butter.

Roti 4.00

Freshly baked whole meal bread from the tandoor oven

Cheese Garlic Naan 6.00

Lightly spiced, stuffed with cheese and freshly baked in the tandoor oven

Aloo Masala Kulcha 6.00

Bread stuffed with potato, tossed in selected spices and freshly baked in the tandoor oven

Peshwari Naan 6.00

Naan stuffed with coconut, raisins, ground cashews and freshly baked in tandoor oven

Keema Naan 6.00

Aromatic minced lamb stuffed bread baked in tandoor oven

Kashmiri Naan *Ganges Special***** 7.00

This very unique bread scented with Coconut, dry fruits & Kashmiri Spices baked in tandoor oven

RICE

Vegetable Pulao 12.00

Basmati rice cooked with mixed vegetables and Indian herbs and spices

Dum Birayani 15.00

Basmati rice cooked with selected herbs and spices, with lamb or chicken, finished with fresh coriander

Jeera rice 4.00

Rice cooked with fried cumin seeds and selected spices.

Saffron rice 5.00

Aromatic basmati rice tossed with saffron and fresh coriander

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South Indian Delights

Idly (4)	12.00
Idly 65/Manchirian/Chilli	17.50
Cubes of idly fried and tossed in chosen Indo-Chinese style and finished with fresh coriander leaves.	
Masala Dosa	17.50
Crepe made from rice batter and black lentils, Stuffed with a lightly cooked filling of potatoes and spices.	

DESERTS

Gulab Jamun	5.00
Gently fried Milk Dumplings dipped in Light Sugar Syrup.	
Gajar Halwa	5.00
Carrot gently cooked and simmered reduced Milk, finished with Nuts	

DRINKS

Lassi (Mango/Sweet/Salt/Strawberry)	6.00
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CONDIMENTS

Pappadam 4ps	3.00
Chutneys: Sweet mango/mint/ coconut	5.00
Raitha	5.00
Indian pickle	2.50

Note:

All food is prepared in pure vegetable oil, No animal fat used.

Ask / Mentioned your preference & allergies (gluten free/vegan) if any.

All food is make to order, so please bare with us

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