



VEGETARIAN ENTREE



- **Aloo Tikki (2 Piece)**

\$7.90

Crispy mashed potato patties seasoned with spices and shallow-fried to golden perfection.

- **Samosa (2 Piece)**

\$7.90

Triangle shaped pastry stuffed with spiced peas and potatoes.

- **Samosa Chaat (2 Piece)**

\$11.90

Crispy samosas topped with spicy chickpeas, tangy chutneys, and yogurt for a flavorful street-style delight.

- **Veg Pakora (3 Piece)**

\$7.90

Vegetables marinated in exotic spices and chickpea batter then fried until golden.

- **Aloo Tikki Chaat (2 Piece)**

\$11.90

Golden potato patties topped with chickpeas, chutneys, and yogurt for a sweet, spicy, tangy bite.

- **Veg Mix Platter**

\$20.90

2 samosas, 2 onion bhaji, 2 vegetable pakoras & 2 spring rolls.

- **Spring Roll (4 Piece)**

\$11.90

Mixed vegetables wrapped in a crisp pastry.

- **Dahi Bhaley**

\$11.90

Soft lentil fritters soaked in creamy yogurt, and tangy chutneys and a sprinkle of spices.

- **Pani Puri (6 Piece Goll Guppay)**

\$7.90

Crispy puris filled with spiced potatoes and tangy mint water for a flavorful bite.

- **Onion Bhaji (3 Piece)**

\$7.90

Onion pieces coated in chickpea batter then fried until golden.

- **Chaat Papri**

\$11.90

Crispy papris topped with spiced potatoes, chickpeas, yogurt, and tangy chutneys for a zesty crunch.

- **Nuggets and Fries**

\$11.90

Crispy golden chicken nuggets paired with crunchy fries, served hot with your favorite dipping sauce.



TANDOORI SPECIAL



TANDOORI NON-VEG

• Chicken Tikka (6 Piece)

\$17.90

Marinated chicken chunks grilled to perfection with smoky, spicy, and tangy flavors.

• Tandoori Chicken

\$24.90

(Half 4 Piece) \$15.90 / (Full 8 Piece)

Chicken marinated in yogurt and spices, then roasted in a tandoor for a smoky, charred flavor.

• Tandoori Prawns

\$21.90

Juicy prawns marinated in spiced yogurt and grilled for a smoky, tangy seafood delight.

• Tandoori Fish (8 Piece)

\$21.90

Fish fillets marinated in a zesty yogurt-spice blend and grilled for a smoky, flavorful bite.

• Chicken Malai Tikka

\$18.90

Succulent chicken pieces marinated in cream, cheese, and mild spices, grilled to soft, buttery perfection.

• Chicken 65

\$18.90

Crispy fried chicken bites tossed in spicy, tangy masala for a fiery South Indian favorite.

• Fish 65

\$20.90

Bite-sized fish pieces marinated in bold spices, deep-fried, and tossed in a spicy, tangy sauce.

• Achari Chicken Tikka

\$18.90

Chicken chunks marinated in tangy pickled spices and grilled for a zesty, smoky flavor.

• Chicken Reshmi Kebab (4 Piece)

\$18.90

Creamy, chicken minced skewers, grilled to silky perfection.

• Lamb Seekh Kebab (4 Piece)

\$18.90

Spiced minced lamb molded onto skewers and grilled to juicy, smoky perfection.

• Lamb Cutlet (4 Piece)

\$21.90

Tender lamb chops marinated in spices, grilled to a crispy, flavorful finish.

TANDOORI VEG

• Tandoori Paneer Tikka

\$14.90

Cottage cheese in spiced yogurt and grilled for a smoky, meaty vegetarian treat.

• Tandoori Mushroom

\$14.90

Mushrooms soaked in flavorful marinade and grilled until juicy and charred.

• Tandoori Broccoli

\$14.90

Broccoli florets marinated in Youget spices and roasted for a healthy, smoky bite.

• Achari Paneer Tikka

\$14.99

Paneer cubes marinated in tangy pickle spices and grilled for a zesty, bold flavor.

• Tandoori Soya Chaap

\$14.90

Soya chaap marinated in spiced yogurt and grilled for a smoky, meaty vegetarian treat.

OTHER ITEMS

• Shami Kebab (3 Piece)

\$11.90

Minced meat and lentil patties blended with spices, shallow-fried to a crispy golden perfection.

TANDOORI SPECIAL



TANDOORI MIX PLATTER REGULAR (NON-VEG) \$32.90

Served with Naan/Biryani Rice, special chutney, mint sauce, fresh salad.

- **Tandoori Chicken (2 Piece)**

Chicken marinated & spiced, then grilled in tandoor.

- **Chicken Tikka (2 Piece)**

Boneless chicken marinated in fresh exotic spices & yoghurt, cooked in tandoor.

- **Seekh Kebab (2 Piece)**

Minced meat marinated & grilled in tandoor.

- **Lamb Cutlet (2 Piece)**

Lamb Cutlets tenderly marinated & cooked to perfection.

- **Chicken Malai Tikka (2 Piece)**

Chicken fillet marinated in fresh cream, almond powder & chef's special spices.

TANDOORI SPECIAL MIX PLATTER + 1 NAAN/BIRYANI RICE – \$59.90

Served with Naan/Biryani Rice, special chutney, mint sauce, fresh salad.

- **Chicken Tikka (4 Piece)**

Boneless chicken marinated in fresh exotic spices & yoghurt, cooked in tandoor.

- **Tandoori Chicken (2 Piece)**

Chicken marinated & spiced, then grilled in tandoor.

- **Malai Tikka (4 Piece)**

Chicken fillet marinated in fresh cream, almond powder & chef's special spices.

- **Lamb Cutlet (2 Piece)**

Lamb Cutlets tenderly marinated & cooked to perfection.

- **Lamb Kebab (2 Piece)**

Juicy minced lamb mixed with aromatic spices, shaped into kebabs, and grilled to smoky perfection.

- **Chicken Kebab (2 Piece)**

Tender minced chicken blended with flavorful spices, skewered and grilled for a smoky, juicy bite.

VEGETARIAN DISHES



VEGETARIAN MAIN COURSE

• Lahori Choley

\$17.90

Chickpeas cooked in rich, aromatic korma-style gravy with traditional Lahori flavors.

• Aloo Palak

\$17.90

Potatoes & spinach curry with a touch of fresh ginger & coriander.

• Egg Plant Masala

\$17.90

Eggplant & potato cooked in a light gravy, sprinkled with ginger & coriander.

• Paneer Chennai

\$18.90

cottage cheese with mustard seeds and curry leaves in coconut cream.

• Mix Vegetables

\$17.90

A medley of seasonal vegetables cooked in a spiced gravy for a wholesome and colorful dish.

• Shahi Paneer

\$18.90

Cottage cheese simmered in a fresh tomato sauce, blended with spices & cream.

• Paneer Tikka Masala

\$18.90

Grilled paneer cubes simmered in a rich, creamy tomato-based gravy infused with bold Indian spices.

• Dal Makhani

\$17.90

Black lentil simmered in a cream sauce with herbs & spices.

• Malai Kofta

\$17.90

Creamy cottage cheese and potato balls simmered in a luscious, mildly spiced cashew-tomato gravy.

• Chilli Soya Chaap

\$18.90

Spicy soya chunks tossed in chili, tomato, vinegar, and onion for a bold, tangy twist.

• Palak Paneer

\$18.90

(Vegetarian) spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese.

• Aloo Gobi

\$17.90

Potatoes & cauliflower cooked with onions, tomatoes, fresh ginger & coriander.

• Bhindi Masala

\$17.90

Okra sautéed with onions, tomatoes, and aromatic spices for a flavorful and hearty vegetarian dish.

• Mutter Paneer

\$18.90

cottage cheese & peas simmered in fenugreek and onion sauce with tomato.

• Veg Vindaloo

\$17.90

Mushroom, veggies, and paneer in spicy chili sauce, topped with fresh chili and coriander.

• Karahi Paneer

\$18.90

diced cottage cheese cooked with onions, tomatoes, capsicum, & spices.

• Mutter Mushroom

\$17.90

Mushrooms and green peas in a spiced onion-tomato gravy.

• Dal Tadka

\$17.90

yellow lentil delicately tempered and seasoned with spices & ginger.

• Chole Bathore

\$15.90

Spicy chickpea curry served with deep-fried, fluffy bread for a rich and hearty North Indian treat.



CHICKEN DISHES



CHICKEN MAIN COURSE

- **Butter Chicken**

\$21.90

Tender grilled chicken simmered in a creamy, buttery tomato gravy for a rich North Indian favorite

- **Chicken Handi**

\$19.90

Chicken simmered in creamy spiced tomato-onion gravy, clay pot cooked.

- **Chicken Saag**

\$19.90

Tender pieces of chicken cooked in spinach gravy on a slow flame & topped with coriander.

- **Chicken Tikka Masala**

\$19.90

Chicken tikka pieces with spices, garlic, capsicum, and onion.

- **Chicken Korma**

\$19.90

Boneless chicken cooked with nuts in mild creamy gravy.

- **Chicken Vindaloo**

\$19.90

Prepare for a fiery and flavourful adventure with our Chicken Vindaloo. Hot 🌶️

- **Chicken Haleem**

\$21.90

A slow-cooked blend of shredded chicken, lentils, and grains simmered with spices for a thick, flavorful, and nourishing stew.

- **Chicken Cheese Handi**

\$19.90

Chicken in creamy gravy, topped with melted cheese for a rich twist.

- **Black Pepper Chicken**

\$19.90

Chicken stir-fried with black pepper, garlic, and bold savory sauces.

- **Chicken Madras**

\$19.90

Chicken in coconut cream with curry leaves, mustard seeds, and fresh coriander.

- **Lahori Chicken Karahi (with bone)**

\$21.90

Chicken cooked with tomatoes, yogurt, and bold spices in true Lahori style.

- **Murgh Cholay**

\$19.90

Tender chicken cooked with soft chickpeas in a rich, flavorful gravy for a hearty and satisfying dish.

- **Chicken Jalfrezi**

\$19.90

Boneless chicken cooked with sliced capsicum, onion, ginger, garam masala & touch of vinegar.

- **Mango Chicken**

\$17.90

Juicy chicken tossed in a sweet and tangy mango glaze. A tropical twist bursting with bold flavors in every bite!



LAMB & GOAT SPECIAL



LAMB DISHES

• Lamb Rogan Josh

\$20.90

Lamb in an onion-tomato based gravy with a touch of yoghurt, fresh herbs & spices.

• Lamb Vindaloo

\$20.90

Lamb marinated in a blend of spices, cooked in a rich hot gravy.

• Lamb Korma

\$20.90

Lamb cooked with nuts in mild creamy gravy.

• Lamb Madras

\$20.90

Lamb cooked with curry leaves, tempered with mustard seeds in coconut cream.

• Lamb Saag

\$20.90

Pieces of lamb cooked in a mild spinach curry & garnished with ginger.

• Lamb Kashmiri

\$20.90

Cubes of lamb cooked in a mild cashew based gravy with some fruit & dried nuts.

• Lamb Masala

\$20.90

Juicy lamb pieces cooked in a thick, spiced masala gravy, onions and capsicum for a bold and hearty dish.

• Lamb Daal Gosht

\$20.90

Boneless pieces of lamb, cooked with yellow lentil.

• Lamb Nihari

\$20.90

Bone-in lamb slow-cooked in secret spices using our chef's special recipe.

• Chilli Lamb (boneless)

\$20.90

Hot 🌶️ Indo chinese style lamb tossed in soya sauce with onion, capsicum & chilli based sauce.

• Achari Lamb Gosht

\$20.90

Tender lamb cooked in a tangy pickle-spiced onion-tomato gravy.

• Mutter Keema

\$20.90

Minced meat cooked with green peas, onions, tomatoes, and a blend of classic spices

GOAT WITH BONES

• Goat Karahi

\$24.90

Goat meat in wok-style tomato gravy with ginger, garlic, and spices.

• Goat Saag

\$24.90

A delectable fusion of tender goat meat and creamy spinach sauce.

• Goat Curry

\$24.90

Curry prepared with goat meat & spices.

• White Goat Karahi

\$24.90

Tender goat meat simmered in a creamy yogurt-based gravy with mild spices and rich aroma.

• Goat Paya (2 naans)

\$24.90

Goat trotters slow-cooked in a flavorful, aromatic broth for a rich and traditional delicacy.

POPULAR FUSION



INDO CHINESE

• Chilli Chicken

\$20.90

Boneless chicken pieces batter fried & tossed with sliced capsicum, onion, touch of soya sauce & chilli base sauce.

• Chicken Manchurian

\$18.90

Crispy chicken tossed in a tangy, spicy Indo-Chinese sauce with garlic, soy, and spring onions.

• Chicken 65

\$18.90

Spicy, deep-fried chicken bites tossed in bold South Indian flavors.

• Veg Manchurian

\$18.90

Crispy vegetable balls tossed in a zesty Indo-Chinese gravy.

• Sweet and Sour Gobhi

\$18.90

Cauliflower florets tossed in a tangy, sweet, and spicy sauce.

• Chilli Mushroom

\$18.90

Juicy mushrooms stir-fried with peppers in a spicy garlic sauce.

• Chicken Fried Rice

\$16.90

Fragrant rice stir-fried with chicken, veggies, and soy sauce.

• Egg Fried Rice

\$15.90

Basmati Rice tossed with scrambled eggs, vegetables, and seasoning.

• Vegetable Fried Rice

\$15.90

Basmati rice stir-fried with colorful vegetables and Asian spices.

• Chicken Chowmein Noodle

\$19.90

Stir-fried noodles with chicken, veggies, and savory sauces.

• Chicken Buffalo Wings

\$17.90

Crispy wings coated in spicy buffalo sauce, served hot and tangy.

SEA FOOD

• Goa Fish Curry

\$21.90

Fish fillets gently cooked in a ground coconut & unique Goa spice sauce.

• Garlic Fish Curry

\$21.90

Fish fillets stir fried with bell peppers & onion.

• Fish Vindaloo

\$21.90

fish traditional goan special sauce which is made of hot chilli & vinegar.

• Prawns Masala

\$21.90

Prawns garnished in ginger, garlic with onions, tomatoes & capsicum.

• Prawns Vindaloo

\$21.90

Prawn traditional goan special sauce which is made of hot chilli & vinegar.

• Prawns Malabar

\$21.90

Prawns cooked with exotic herbs in coconut cream.

VEGAN DISHES



- **Dal Tadka**

\$17.90

yellow lentil delicately tempered and seasoned with spices & ginger.

- **Aloo Palak**

\$17.90

Potatoes & spinach curry with a touch of fresh ginger & coriander.

- **Egg Plant Masala**

\$17.90

eggplant & potato cooked in a light gravy, sprinkled with ginger & coriander.

- **Mutter Mashroom**

\$17.90

mild mushroom & peas, fenugreek and onion sauce with a hint of tomato.

- **Aloo Gobi**

\$17.90

potatoes & cauliflower cooked with onions, tomatoes, fresh ginger & coriander.

- **Bhindi Masala (Okra Masala)**

\$17.90

Okra sautéed with onions, tomatoes, and aromatic spices for a flavorful and hearty vegetarian dish.

- **Mix Veg**

\$17.90

A medley of seasonal vegetables cooked in a spiced gravy for a wholesome and colorful dish.

- **Aloo Mutter**

\$17.90

Potatoes and green peas simmered in a mildly spiced tomato-onion gravy for a comforting vegetarian classic.

- **Lahori Choley**

\$17.90

Chickpeas simmered in a flavorful onion and tomato masala with traditional Lahori spices.

- **Soya Chaap Masala**

\$17.90

Soya chaap cooked in a rich, spiced gravy for a hearty and protein-packed vegetarian delight.

RICE DISHES



- **Saffron Rice**

\$4.50

Saffron flavoured steamed rice

- **Coconut Rice**

\$6.50

Shredded coconut with mustard seeds & curry leaves.

- **Lemon Rice**

\$6.50

Stir fried rice with mustards seeds, curry leaves, fresh lemon & peanuts.

- **Kashmiri Rice Pulao**

\$7.50

Saffron rice cooked with dry fruits and nuts.

- **Chicken Biryani**

\$15.90

Delicately spiced basmati rice cooked with enriched saffron & chicken.

- **Goat Biryani**

\$17.90

Goat with bone cooked in its own juice with basmati rice, enriched with saffron & spices.

- **Prawns Biryani**

\$18.90

Prawns & fish cooked in its own juice with basmati rice, enriched with saffron & spices.

- **Vegetable Biryani**

\$15.90

Slightly spiced rice cooked with enriched saffron & fresh vegetables.

- **Peas Pulao**

\$7.50

Basmati rice cooked with green peas & cumin seeds.

- **Chicken Fried Rice**

\$15.90

Fragrant rice stir-fried with chicken, veggies, and soy sauce.

- **Chicken Biryani with Shami Kebab**

\$18.90

Aromatic layers of spiced chicken and basmati rice served with crispy, flavorful lentil-meat patties.

- **Fish Biryani**

\$18.90

Delicately spiced fish layered with fragrant basmati rice for a flavorful coastal twist on classic biryani.



-----ROLLS-----

- Chicken Tikka Paratha Roll **\$12**
- Malai Tikka Paratha Roll **\$12**
- Seekh Kebab Roll **\$12**
(Lamb Kebab/Chicken Kebab)



-----EXTRAS-----

- Green Salad **\$ 6.00**
- Mixed Pickle **\$ 2.50**
- Raita **\$ 4.00**
- Mango Chutney **\$ 2.50**
- Papadums **\$ 2.50**
- Onion Salad **\$ 5.00**
- Mint Sauce **\$ 2.50**
- Tamarind Sauce **\$ 2.50**



-----BREAD-----

- Roti **\$ 3.50**
- Butter Roti **\$ 4.00**
- Plain Naan **\$ 3.50**
- Butter Naan **\$ 4.00**
- Garlic Naan **\$ 4.00**
- Coconut Naan **\$ 6.50**
- Cheese Naan **\$ 6.50**
- Cheese Garlic Naan **\$ 6.50**
- Chilli Naan **\$ 5.50**
- Chilli Garlic Naan **\$ 6.00**
- Kalonji Naan **\$ 5.00**
- Roghani Naan (Kulcha) **\$ 5.00**
- Masala Kulcha **\$ 6.50**
Stuffed with mashed potato, cottage cheese, and aromatic Indian spices.
- Cheese Chilli Garlic Naan **\$ 7.00**
Tandoori naan filled with cheese, green chilies, and garlic for a spicy kick.
- Kashmiri Naan **\$ 6.50**
Sweet naan stuffed with grated dry fruits for a rich, flavorful bite.



----- DRINKS 1.25 LTR -----

- Classic Coke \$ 5.00
- Coke No Sugar \$ 5.00
- Diet Coke \$ 5.00
- Sprite \$ 5.00
- Fanta \$ 5.00
- Solo \$ 5.00
- Sparkling Water \$ 4.00
- Mango Lassi \$ 4.00



-----DRINKS 375 ML -----

- Classic Coke \$ 3.00
- Coke No Sugar \$ 3.00
- Diet Coke \$ 3.00
- Sprite \$ 3.00
- Fanta \$ 3.00
- Solo \$ 3.00
- Water \$ 3.00

-----DESSERTS -----

- Pistachio Kulfi \$ 4.90
- Coconut Kulfi \$ 4.90
- Mango Kulfi \$ 4.90
- Almond Kulfi \$ 4.90
- Ice Cream \$ 4.90
- Gulab Jamun \$ 4.90
- Gajar Halwa \$ 6.50
- Kheer \$ 6.50





DESI DOWNTOWN DEALS

TAKEAWAY ONLY

DEAL 1

- Half Rice + Butter Chicken (Half) **\$12.90**
- Half Rice + Lamb Rogan Josh (Half) **\$12.90**
- Chana + Half Rice **\$12.90**
- Half Dal Makhni + Half Rice **\$12.90**



DEAL 2

- 2 Currys (Butter Chicken + Lamb Rogan Josh) +
- 2 Naan +
- Rice +
- Raita +
- Pickle +
- Pappadum +
- Samosa +
- Gulab Jamun +
- 1 Drink 1.25Ltr

\$65



DEAL 3

- 3 Currys (Butter Chicken + Daal Makhni + Lamb Rogan Josh) +
- 3 Naan +
- Rice +
- Samosa +
- Chicken Tikka +
- Raita +
- Pickle +
- Gulab Jamun +
- 1 Drink 1.25Ltr

\$85



BREAKFAST THALI DEAL

-----TEA-----

- Milk Tea **\$ 3.00**

2 Curry + 2 Naan/Puri + Free Tea or Lassi



+



+



\$15.90



-----BREAKFAST-----

- Goat Paya
- Halwa Puri
- Chanay
- Haleem
- Punjabi Chicken
- Rice or
- 2 Naan
- 2 Puri
- Tea
- Lassi
- Pickle

