

## Meal Deal

|  |      |
|--|------|
| Butter chicken with rice   | \$10 |
| One box half curry half rice   | \$11 |
| Curry with naan  | \$11 |
| Dinner for one   | \$16 |
| Choice of curry (half curry/half rice), one naan, one piece samosa, can of drink |      |
| Dinner for two   | \$40 |
| Choice of two curries, one rice, two naan, two samosa, Two can of drinks         |      |
| Vegan Curry lover for one  | \$13 |
| Choice of curry (half curry/half rice), one samosa, can of drink                 |      |

## Entree

|                 |     |
|-----------------|-----|
| Papadum(GF)(VG) | \$2 |
|-----------------|-----|

**Samosa(2pcs) (VG):** Indian snacks prepared by homemade pastry filled with potato, cashews and peas. \$6.50

**Aloo tiki(VG):-** Assorted potato croquette served with mint chutney. \$7.50

**Samosa chaat:** Samosa crushed, and then topped special sauces, chopped onion, coriander & spices. \$8.50

**Chilli paneer:** - Batter fried cottage cheese cooked with sweet chilli & hot chilli sauce. \$12

**Signature chicken legs:** marinated Chicken leg slow cooked in tandoor. Served with mint sauce. \$11

**chicken Tikka:-** juicy boneless chicken thigh fillets are marinated overnight w/yoghurt & spices, cooked in tandoor & served with mint chutney. \$11

**Tandoori Chicken:** - Tandoori marinated chicken cooked in clay Owen. (Half- 4 pieces) \$11

## Chilli Chicken

Fried battered chicken & tossed with chopped onion & capsicum \$13

## Main course: -

**Dal Makhni:** - Tadka hut special dal preparation simmered for 24 hr over the Clay Owen. **\$ 14**

**Dal tadka(Vegan):-** yellow lentils are delicately seasoned & topped with mustard seeds red onions & tomato. **\$14**

**Chick pea Masala(Vegan):-** Indian lentil cooked masala gravy. **\$13.50**

**Veg jalfrazi(Vegan):** a spicy dish of mix vegetables **\$13.50**

**Potato eggplant:** potato eggplant cooked in Indian style gravy. **\$14.50**

**kadai paneer:-**Cottage cheese cubes cooked with peppers in masala gravy. **\$14.50**

**shahi paneer:-**Cottage cheese cubes cooked to perfection in tomato & onion based gravy.**\$14.50**

**Chicken curry (GF):-** Chicken cubes prepared in authentic village style recipe. **\$16**

**Butter chicken (GF):** - chicken cooked in tandoor finished makhni gravy. **\$16**

**Garlic Chicken (GF):** chicken cooked in chef special sauce with capsicum, onion & garlic. **\$16**

**Kadai chicken (GF):** -chicken cooked in masala gravy & onion gravy with fresh capsicum & onion. \$16

**Chicken tikka masala (GF):** - chicken tikka cubes with masala gravy flavoured with Indian spices. \$16

**Lamb Rogan Josh (GF) –** Pieces of lamb simmered with yogurt and spices until tender. \$16.50

**Lamb vindaloo (GF):** - Spicy goan style lamb curry \$17

**Lamb bhuna (GF):** lamb cooked in masala gravy & onion gravy with fresh capsicum & onion. \$18

**Goat curry (GF):** - Authentic goat curry with herbs and spices. \$17

**Goan fish curry (GF):** Famous dish from Goa. Fish cooked in fresh onion, coconut milk and mustard seeds. \$17

**Prawn masala(GF):** prawns cooked in onion, tomato, and capsicum with masala sauce. \$18.5

Rice dishes: -

**Plain rice:** - Plain basmati rice. \$4

**Chicken Biryani**

Chicken cooked with special herbs and served with rice \$14

**Goat Biryani**

Goat cooked with special herbs and served with rice  
\$14

Lamb Biryani

Lamb cooked with special herbs and served with rice  
\$14

Veg biryani

Vegetables cooked with special herbs and served with rice  
\$14

Breads

Plain Naan: - A leavening plain flour bread of north India.  
\$3

Butter Naan: - A plain naan with butter blushed on it  
\$3

Tandoori Roti: - Wholemeal flour bread. \$3

Garlic Naan: - Naan floured with garlic & butter \$3.5

Cheese naan: naan bread stuffed with mozzarella cheese  
\$5

Keema Naan:- Naan stuffed with mince meat and spices.  
\$5

**Kashmiri Naan** – Naan stuffed with a mixture of dry fruits and nuts, and cooked in tandoor \$5

**Cheese Garlic naan:** naan bread stuffed with mozzarella cheese and flavoured with garlic and butter  
\$6

### Side dishes

|                     |        |
|---------------------|--------|
| Vegetable Raita     | \$4    |
| kachumber mix salad | \$4    |
| Onion salad         | \$2.50 |
| Mint chutney        | \$2.50 |
| Sweet Mango chutney | \$2.50 |
| Plain yogurt        | \$3.00 |
| Mixed pickle        | \$2    |

### Dessert

**Gulab jamun:-** Small rolls made with milk and wheat flour and soaked in flavoured syrup. \$4

**Rasgulla:** Assorted Indian scrupy dessert made from chhena \$4

**pista kulfi:-**Traditional Indian ice cream \$4.5

**Mango kulfi:** Traditional Indian ice cream \$4.5

## **Drinks**

### **Soft drinks:**

|               |        |
|---------------|--------|
| Coke          | \$2.50 |
| Coke No Sugar | \$2.50 |
| Coke Diet     | \$2.50 |
| Sprite        | \$2.50 |
| Lemonade      | \$2.50 |
| Fanta         | \$2.50 |