

## Appetizer

- Samosa (2 PCS)** VII **\$6.00**  
(Home made pyramid shaped pastry stuffed with potatoes, peas and spice)
- Onion Bhaji** V **\$6.00**  
(Onion mixed with spices in chickpea flour batter and deep fried)
- Chickpea Chips** VII **\$6.00**  
(Crispy & Thin Slice of potato that has been deep fried with added chickpea flour)
- Samosa Chat** VII **\$10.00**  
(A famous street food from India made with scrambled samosa topped with yoghurt, chickpea, tamarind and mint sauce)
- Aloo Tikki** VII **\$8.00**  
(Crispy outside, soft inside and stuffed with sliced mashed potato)
- Assorted Vegetable Pakora (10 PCS)** VII **\$10.00**  
(Mixed vegetable Pakora fried in Home made chickpea flour)
- Hara Bhara Kebab** VII **\$11.00**  
(Vegetable dumplings consisting of potatoes, spinach and paneer served with mint chutney)
- Paneer/Tofu Tikka Shaslik** VII **\$12.00**  
(Paneer marinated in spices and roasted in tandoor)
- Mushroom Tikka** VII **\$12.00**  
(Marinated mushroom cooked in tandoor)
- Aloo Tikki Chat** VII **\$10.00**  
(A famous street food from India made with scrambled Tikki topped with yoghurt, chickpea, tamarind and mint sauce)
- Paneer Pakora (6 PCS)** VII **\$12.00**  
(Cottage cheese fried in chickpea flour)
- Honey Chilli Potato** V **\$12.00**  
(Potato fried Tossed in Homemade Batter and Honey Chilli Sauce)
- Honey Chilli Cauliflower** V **\$12.00**  
(Cauliflower fried Tossed in Homemade Batter and Honey Chilli Sauce)
- Chilli Paneer** **\$12.00**  
(Cottage Cheese Tossed in Homemade Sweet Chilli Sauce)
- Tofu Chilli Milli** V **\$12.00**  
(Tofu Tossed in Homemade Sweet Chilli Sauce)
- Soya Chilli Milli** V **\$12.00**  
(Tofu Tossed in Homemade Sweet Chilli Sauce)
- Vegorama Platter** VII **\$12.00**  
(Aloo Tikki/Hara Bhara Kebab/ Mushroom Tikka/ Paneer Tikka - 1 Pc each)
- Vegan Platter** V **\$12.00**  
(Samosa/Onion Bhaji/Aloo Tikki/Mushroom Tikka - 1 Pc each)

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## Chinese

- Veg Manchurian (Dry or Gravy)** V **\$12.00**  
(Veg Manchurian is an Indo-Chinese Food. It is an exotic dish made of mixed vegies steamed formed into dumplings deep fried and cooked in a tangy sauce)
- Veg Hakka Noodles** VII **\$12.00**  
(Tikka noodles consists of stir fry noodles with a variety of vegetables and it is spicy)
- Chilli Garlic Noodles** VII **\$12.00**  
(Garlic noodles consists of stir fry noodles with a variety of vegetables sweets, spicy and so addictive with the flavour of garlic)

## Main Course

- Dal Tadka** VIIGF **\$14.00**  
(Yellow lentils cooked slowly with fresh ginger, garlic, green chillies and tomatoes)
- Dal Makhni** VIIGF **\$14.00**  
(Black lentils cooked with tomato, ginger, coriander blend spices finished with a touch of cream)
- Aloo Gobhi** VIIGF **\$14.00**  
(Potatoes and Caul flower cooked with ginger, tomato, herbs, green chillies and a touch of turmeric)
- Chana Masala** VIIGF **\$14.00**  
(Chickpeas cooked in a traditional sauce flavoured with authentic spices sauteed onion and tomato)
- Pumpkin Masala** VIIGF **\$14.00**  
(Butternut pumpkin tossed on a high flame with a blend of special spices)
- Baingan Bhartha** VIIGF **\$14.00**  
(Popular chopped eggplant curry)
- Aloo Palak** VIIGF **\$14.00**  
(A very popular dish from English curry houses! A flavour some and spicy blend of potato cubes and freshly pureed spinach)
- Veg Korma** VIIGF **\$14.00**  
(Garden fresh mix vegetable cooked in rich cashew nut gravy)
- Veg Jalfreji** VIIGF **\$14.00**  
(Veg jalfreji with veggie in a base of tomato sauce spiked up with sauteed green chillies, ginger, onion and such flavourful ingredients)
- Veg Vindaloo** VIIGF **\$14.00**  
(Veg vindaloo is a delicious Indian curry simmered with fresh ginger and spices it's often one of the hottest dishes on the menu)
- Butter Veg 65** VIIGF **\$14.00**  
(Vegetables cooked in rich and creamy masala base)
- Veg Roganjosh** VIIGF **\$14.00**  
(Veg jalfreji with veggie in a base of tomato sauce spiked up with sauteed green chillies, ginger, onion and such flavourful ingredients)
- Mushroom Da Pyaza** VIIGF **\$14.00**  
(Mushroom cooked with onion and masala sauce)

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- Butter Mushrooms** VIIGF **\$14.00**  
(Mushrooms cooked in creamy rich tomato sauce)
- Mutter Methi Malai** VIIGF **\$14.00**  
(Peas cooked in a mild creamy sauce with fenugreek leaves)

## Mains Kofta

- Butter Kofta** VIIGF **\$14.00**  
(Croquettes of potato and cheese dumplings simmered in a rich & creamy masala sauce)

- Malai Kofta** VIIGF **\$14.00**  
(Croquettes of potato and cheese dumplings simmered in a creamy rich sauce)

- Palak Kofta** VIIGF **\$14.00**  
(Croquettes of potato and cheese dumplings cooked in a yummy spinach, garlic and herbs combination)

## Mains Paneer/Tofu

- Shahi Paneer** VIIGF **\$16.00**  
(Cottage cheese cooked simmered in rich and creamy tomato sauce)

- Paneer / Tofu Vindaloo** VIIGF **\$16.00**  
(Very hot Portuguese inspired curry paneer fillets simmered in mild vinegar based sauce with red hot chillies)

- Butter Paneer / Tofu masala** VIIGF **\$16.00**  
(Cottage cheese chunks cooked in a rich and creamy masala base)

- Palak Paneer / Tofu** VIIGF **\$16.00**  
(Indian cottage cheese cubes cooked in yummy spinach, garlic and herbs combination)

- Paneer / Tofu Roganjosh** VIIGF **\$16.00**  
(Paneer roganjosh is a robust spicy paneer curry which is an integral part of Kashmiri cuisine)

- Kadhai Paneer / Tofu** VIIGF **\$16.00**  
(Cottage cheese, onion, capsicum, coriander seed sauteed with chef's special gravy)

- Paneer / Tofu Lababdar** VIIGF **\$16.00**  
(Cottage cheese, onion, capsicum, coriander seed sauteed with chef's special gravy)

## Mains Soya

- Butter Soya** VIIGF **\$14.00**  
(Soya chunks cooked in creamy rich tomato sauce)

- Soya Korma** VIIGF **\$14.00**  
(Soya chunks cooked in creamy rich cashew nut gravy)

- Soya Palak** VIIGF **\$14.00**  
(Soya chunks cooked in freshly pureed spinach)

- Kadhai Soya** VIIGF **\$14.00**  
(Soya chunks cooked in onion, capsicum, coriander seeds sauteed with chef's special gravy)

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<b>Rice</b>		
1. <b>Steamed Rice</b> <input type="checkbox"/>	\$4.00	
<small>[Popular basmati steamed rice]</small>		
2. <b>Saffron Rice</b> <input type="checkbox"/>	\$5.00	
<small>[Rice cooked with saffron flavor]</small>		
3. <b>Peas Rice</b> <input type="checkbox"/>	\$6.00	
<small>[A light blend of basmati rice wok tossed with cumin seed and fresh garden peas]</small>		
4. <b>Jeera Rice</b> <input type="checkbox"/>	\$6.00	
<small>[Lightly fried fluffy basmati rice wok tossed with cumin seeds]</small>		
5. <b>Kashmiri Pulao</b> <input type="checkbox"/>	\$9.00	
<small>[Indian basmati rice cooked with dried fruits and nuts]</small>		
6. <b>Coconut Rice</b> <input type="checkbox"/>	\$9.00	
<small>[Rice cooked with coconut]</small>		
7. <b>Vegorama Special Biryani</b> <input type="checkbox"/>	\$9.00	
8. <b>Vegorama Special Biryani with Raita</b> <input type="checkbox"/>	\$10.00/\$11.00	
<small>[Vegetable delicious aromatic combination of basmati rice and either vegetables and chef's special spices]</small>		
9. <b>Mushroom Fried Rice</b> <input type="checkbox"/>	\$12.00	
<small>[Combination of Basmati Rice with Mushroom, Bell pepper and other vegetables]</small>		
10. <b>Soya Fried Rice</b> <input type="checkbox"/>	\$12.00	
<small>[Combination of Basmati Rice with Soya Chunks, Bell pepper and other vegetables]</small>		
11. <b>Paneer Fried Rice</b> <input type="checkbox"/>	\$12.00	
<b>Desserts</b>		
1. <b>Gulab Jamun</b>	\$4.50	
2. <b>Ice Cream</b>	\$4.00 / \$5.00 V	
3. <b>Rice Pudding</b>	\$4.00 V	
4. <b>Vermicelli pudding</b>	\$4.00 V	
<b>Breads</b>		
1. <b>Tandoor Roti</b> <input type="checkbox"/>	\$3.00	
<small>[Wholemeal bread]</small>		
2. <b>Plain Naan</b> <input type="checkbox"/>	\$3.00	
<small>[Leavened, oven-baked flatbread]</small>		
3. <b>Butter Naan</b> <input type="checkbox"/>	\$3.50	
<small>[A soft layer tandoori naan coated with creamy butter]</small>		
4. <b>Garlic Naan</b> <input type="checkbox"/>	\$3.50	
<small>[Naan bread coated with generous serving of garlic]</small>		
5. <b>Chilli Naan</b> <input type="checkbox"/>	\$4.00	
<small>[Naan stuffed with chillies]</small>		
6. <b>Spinach Naan</b> <input type="checkbox"/>	\$4.00	
<small>[Spinach stuffed bread]</small>		
7. <b>Aloo / Onion Parantha</b> <input type="checkbox"/>	\$4.00	
<small>[Stuffed with potato/onion]</small>		
8. <b>Amritsari Kulcha</b> <input type="checkbox"/>	\$4.00	
<small>[Stuffed potato indian tandoori bread]</small>		
9. <b>Mint Prantha</b> <input type="checkbox"/>	\$4.00	
<small>[Naan stuffed with mint]</small>		
10. <b>Lachaa Prantha</b> <input type="checkbox"/>	\$4.00	
<small>[Layered wholemeal Indian tandoori bread]</small>		
11. <b>Paneer Naan</b>	\$5.00	
<small>[Stuffed paneer Indian tandoori bread]</small>		
12. <b>Garlic Methi Naan</b> <input type="checkbox"/>	\$5.00	
<small>[Indian tandoori bread stuffed with fenugreek leaves]</small>		
13. <b>Cheese Naan</b> <input type="checkbox"/>	Normal \$4.00 / \$5.00 V	
<small>[Layered naan stuffed with cheese]</small>		
14. <b>Spinach+Cheese+Chilli Naan</b>	Normal \$4.50 / \$5.00 V	
<small>[Combined with cheese spinach &amp; chilli flakes]</small>		
15. <b>Peshawari Naan</b> <input type="checkbox"/>	\$5.00	
<small>[Dates and dry fruits stuffed bread]</small>		
16. <b>Kashmiri Naan</b> <input type="checkbox"/>	\$5.00	
<small>[Naan stuffed with dry fruits and cherry]</small>		
17. <b>Coriander Naan with cheese</b> <input type="checkbox"/>	\$5.00 / \$5.50 V	
<small>[Naan stuffed with coriander &amp; cheese]</small>		
<b>Condiments</b>		
1. <b>Garden Salad</b>	\$4.50	
2. <b>Plain Yoghurt</b> <input type="checkbox"/>	Normal price \$3.50/\$4.50 V	
3. <b>Raita</b>	\$4.50	
<b>Dips</b>		
1. <b>Pickles</b> <input type="checkbox"/>	\$2.00	
2. <b>Tamarind</b> <input type="checkbox"/>	\$2.00	
3. <b>Mint Dip</b> <input type="checkbox"/>	\$2.00	
<b>Drinks</b>		
1. <b>Soft Drinks</b>	\$2.00	
2. <b>Water Bottle</b>	\$2.00	
3. <b>Salted Lassi</b>	Normal Price \$3.50 / v \$4.00	
4. <b>Mango Lassi</b>	Normal Price \$4.00 / v \$5.00	
5. <b>Lemon Lime Bitter</b>	\$4.50	
6. <b>Sparkling Water</b>	\$4.50	
<b>Combo</b>		
1. <b>Aloo Puri</b> <input type="checkbox"/>	\$10.00	
<small>[Puffed up, deep fried Indian bread served with potato curry]</small>		
2. <b>Kadhi Pakora with Rice</b>	\$10.00	
<small>[Thick gravy based on chickpea flour, and contains vegetables pakoras served with rice]</small>		
3. <b>Rajma Rice</b> <input type="checkbox"/>	\$10.00	
<small>[Kidney Beans Curry Served with Basmati Rice]</small>		
4. <b>Chole Bhature (2Pcs)</b> <input type="checkbox"/>	\$12.00	
<small>[Soft Fried Bread with Chickpea Curry]</small>		
5. <b>Amritsari Kulcha with Chickpea Curry</b> <input type="checkbox"/>	\$12.00	
<small>[Stuffed Potato Indian Tandoori Bread served with Chickpea Curry]</small>		
6. <b>Special Vegetarian/Vegan Thali (Dine-In Only)</b>	\$12.00	
<small>[2 Chef choice curries, Naan, Rice, Pickle, Salad, Paasdam]</small>		
6. <b>Makki Ki Roti with Sarson ka Saag (Seasonal)</b> <input type="checkbox"/>	\$12.00	

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**J: NO ONION / NO GARLIC V: VEGAN  
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Dear Customer,

The authentic Indian food recipe may contain traces of Nuts, Dairy, Other ingredients. Any allergies please advise the attending staff before placing the order

3/899 Canning Highway, Applecross  
Parking Available On Ogilvie Road / Kishorn Road / Sleat Road