



# MENU



## ENTRÉE VEG

### SAMOSA (2PCS)

\$ 7.00

*A fried pastry with savoury filling of spiced potatoes, peas & herbs*

### SAMOSA CHAT

\$ 11.00

*Samosa topped with spicy chickpeas and garnished with raita, onions & tamarind chutney*

### ALOO TIKKI (2 PCS )

\$ 7.00

*Pan fried potato cutlet, served with tamarind or mint sauce*

### TIKKI CHAT

\$ 12.00

*Aloo tikki topped with spicy chickpeas and garnished with raita, Onions & tamarind chutney*

### CHATPATI ALOO CHAAT

\$ 11.00

*Boiled potatoes, onions and spices served*

### PAPDI CHAAT

\$ 12.00

*Crisp fried dough wafers topped with boiled potatoes, onions and spices served with yoghurt*

### DAHI BHALLA CHAAT

\$ 10.00

*Bhalla topped with potatoes, onion, yoghurt and tangy tamarind sauce*

### PATIALA PANEER TIKKA

\$ 16.00

*Cottage Cheese marinated in spices and grilled in tandoor with diced capsicum & onion*

### BHALLA PAPDI CHAAT

\$ 15.00

*Bhalla topped with potatoes, onion, yoghurt and tangy tamarind sauce*

### PANEER 65

\$ 15.00

*Fried Paneer sauteed with Aromatic spices and fresh curry leaves*

### MALAI SOYA CHAAP

\$ 15.50

*Soya bean chunks mildly marinated in cheese, cream cardamom & cashew nut paste*

### MUSHROOM 65

\$ 13.50

*Fried Mushroom sauteed with Aromatic spices and fresh curry leaves.*

### AFGHANI MOMOS

\$ 16.00

*Fried vegetables momos cooked in creamy cashew nut sauce*



## NON VEG ENTREE

	(HALF)	(FULL)
<b>MURG TANDOORI</b> <i>Chicken marinated with yoghurt, indian spices &amp; cooked in tandoor</i>	\$ 13.50	\$ 20.00
<b>CHICKEN TIKKA</b> <i>Chicken thigh chunks in a saffron zeera and tandoor smoked with cardamom</i>	\$ 18.00	
<b>CHICKEN MALAI TIKKA(6pcs)</b> <i>Boneless chicken marinated in mild spices ,cheese, cream and grilled in tandoor</i>	\$ 18.00	
<b>CHICKEN 65</b> <i>Boneless chicken sauteed with Aromatic spices and fresh curry leaves</i>	\$ 18.00	
<b>MURG SHARABI ON SIZZLER</b> <i>Boneless chicken tossed with capsicum, onion and cooked in Tandoor with chef special sauce and ingrediants</i>	\$ 20.00	
<b>TAWA CHICKEN</b> <i>Chicken tikka tossed with capsicum and cooked in tandoor with chef special sauce and ingrediants</i>	\$ 19.00	
<b>LAMB SEEKH KEBAB</b> <i>Lamb mince skewered &amp; tandoor glazed with coriander, mint, green chilli and garam masala; Mint chutney</i>	\$ 17.50	
<b>ACHARI SEEKH KEBAB</b> <i>Lamb minced Kabab is a blend of home made spices in a Punjabi style Achari flavour</i>	\$ 17.70	
<b>LAMB CHOPS</b> <i>Lamb cutlets tandoor smoked with coriander fennel, star anise, red chilli and tamarind with mescaline; mint chutney</i>	\$ 21.00	
<b>TAWA GOAT</b> <i>Tender morsels of lean Goat with most exotic spices and yogurt, crushed garlic and ginger root, then covered in light tomato onion curry</i>	\$ 20.00	
<b>FISH AMBARSARIYA</b> <i>Pieces of rocking ling fish fillets marinated in Punjabi herbs, spices &amp; deep fried</i>	\$ 19.00	
<b>TANDOORI PRAWNS</b> <i>Prawns marinated with exotic spices &amp; cooked in tandoor</i>	\$ 18.00	
<b>EGG BHURJI</b> <i>Scrambled eggs with exotic masala</i>	\$ 15.00	
<b>FRIED EGG</b> <i>Marinated deep fried egg with mint chutney</i>	\$ 15.00	
<b>BOILED EGG</b> <i>Boiled eggs with exotic masala with mint chutney</i>	\$ 12.00	
<b>SHARABI MIX</b> <i>Chakhna</i>	\$ 8.00	
<b>PUNJABI CHICKEN PAKODA (WITH BONE)</b> <i>chicken pieces are marinated with some spices and it is deep fried which is delicious to eat</i>	\$ 19.00	





## VEG MAINS

### DAL MAKHANWALI

*Lentils cooked with Onions & tomatoes finished with butter & cream*

**\$ 16.00**

### DAL TADKE WALI

*Yellow lentils cooked with green chillies, garlic, tomato and cumin*

**\$ 16.00**

### DHABA STYLE PANEER BHURJI

*Crumbed Paneer simmered in spicy onion tomato gravy*

**\$ 22.00**

### SHAHI PALAK PANEER

*Indian cottage cheese in a spinach sauce with fenugreek, ginger, garlic and green chilli*

**\$ 20.00**

### KADAI PANEER

*Seasoned cottage cheese cooked with diced onions & capsicum in a thick authentic sauce*

**\$ 20.00**

### SHAHI PANEER

*Cottage cheese cooked in a rich butter & nut sauce*

**\$ 20.00**

### PANEER TIKKA MASALA

*Indian cottage cheese cooked in a thick wok with onion and capsicum*

**\$ 20.00**

### GARLIC PANEER

*Cottage cheese tossed with capsicum, onion and chef special sauce*

**\$ 20.00**

### MATAR PANEER METHI MALAI

*Green peas cottage cheese cooked in fresh fenugreek (Methi) leaves cream and chef special sauce*

**\$ 20.00**

### MELA SABZIYAN DA (MIX VEGETABLE)

*Selection of seasonal vegetables, green peas and potatoes in a fenugreek and ginger flavoured, onion tomato masala*

**\$ 17.00**

### SHAHI NAVRATAN KORMA

*Seasonal vegetables with cottage cheese cooked in a creamy sauce*

**\$ 18.50**

### BHINDI DO PYAZA

*Baby okra stir fry; 'chat-patta' onion tomato 'masala'*

**\$ 20.00**

### CHANNA MASALA

*Chickpeas cooked in tomato, onion, ginger garlic & fresh herbs*

**\$ 17.00**

### SOYA TIKKA MASALA

*Soya Chunks roasted in Tandoor and cooked with onion, capsicum, herbs & spices*

**\$ 20.00**

### MALAI KOFTA

*cottage cheese fritters cooked in a coconut cream & butter sauce*

**\$ 19.00**

### PUNJABI SAAG

*a curry of cooked mustard or similar bitter greens (kale, collards, turnip greens) and spinach or similar mild greens (chard, bok choy, beet greens)*

**\$ 21.00**

### KADHI PAKORA

*the fritters are made with savory, spiced batter made with onions, gram flour and seasonings*

**\$ 16.00**

### ALLU GOBHI

*a vegetarian dish made with potatoes (aalu), cauliflower (gobhi), and Indian spices*

**\$ 17.00**

### BAINGAN BHARTHA

*Indian dish prepared by mincing grilled eggplant (baingan) and mixing it with tomato, onion, herbs and spices*

**\$ 17.00**



## NON VEG MAINS

### DHABA STYLE BUTTER CHICKEN

\$ 21.50

*Tandoori Chicken tikka simmered in a cardamom-bay leaf flavoured tomato sauce with cream & sundried fenugreek leaves*

### KADAK KADAI CHICKEN

\$ 21.50

*Bonesless chicken cooked with diced onions & capsicum in a thick authentic sauce*

### CHICKEN VINDALOO

\$ 21.50

*Chicken slowly cooked in authentic (hot and spicy) vindaloo sauce*

### METHI MURGH MASALA

\$ 21.50

*Chicken cooked in fresh fenugreek (methi) leaves cooked with fresh garlic, ginger, green chilli & herbs*

### MURGH SAAGWAALA

\$ 21.50

*Chicken cooked in fresh mustard plant leaves cooked with fresh garlic, ginger, green chilli and herbs*

### HADDI WALA CHICKEN (WITH BONES)

\$ 23.00

*Chicken cooked in onion & tomato curry*

### MURGH TIKKA MASALA

\$ 21.50

*Tender tandoori chicken fillets prepared with onions, tomatoes, capsicum and spices*

### CHICKEN MADRAS

\$ 21.50

*Chicken thigh fillet cooked with aromatic south Indian spices and fresh curry leaves*

### LAMB ROGAN JOSH

\$ 22.50

*Lamb knuckle dices slow cooked with pureed caramelized onion, coriander and ginger, infused with fresh coriander*

### LAMB VINDALOO

\$ 22.50

*Diced Lamb slowly cooked in authentic (hot & spicy) vindaloo sauce*

### SHAHI LAMB KORMA

\$ 22.50

*Boneless lamb cooked in a creamy sauce*

### PUNJABI GOAT MASALA

\$ 23.00

*Succulent pieces of goat sautéed with onion, pepper and fresh herbs*

### KADAI GOAT

\$ 23.00

*Goat cooked with diced onions & capsicum in a thick authentic sauce*

### SAAGWAALA GOAT

\$ 23.00

*Goat cooked in fresh mustard plant leaves cooked with fresh garlic, ginger, green chilli and herbs*

### SHAHI MUGHLAI GOAT

\$ 23.00

*Goat on bones cooked with white sauce*

### AMBARSAARIYA MACHHI MASALA

\$ 23.00

*Fish fillet cooked in chef's special sauce*

### GARLIC PRAWNS

\$ 20.00

*Prawns cooked with fresh garlic and onion sauce*

### EGG CURRY

\$ 17.00

*Boiled Eggs cooked with Indian Masalas*





## INDO CHINESE

### VEG CHOWMEIN

\$ 12.50

*Stir fried noodles with vegetables in soya sauce*

### CHILLI PANEER

\$ 15.00

*Crispy chilli paneer is an Indo chinese starter appetizer made by tossing fried paneer in sweet, sour, spicy chilli sauce*

### VEG MANCHURIAN

\$ 13.50

*An indian chinese delight prepared with vegetable balls tossed in 'Manchurian sauce'*

### GHOBI MANCHURIAN

\$ 13.00

*An Indian Chinese delight prepared with cauliflower florets tossed in 'Manchurian sauce'*

### CHILLI MUSHROOM

\$ 15.00

*Chilli Mushroom is an indo chinese starter appetizer made by tossing fresh mushroom in chilli sauce and chef special ingredients.*

### CHILLI MOMOS

\$ 16.00

*Momos made with vegetables infused in aromatic spices*

### SPRING ROLL

\$ 13.00

*Rice Paper sheets filled with vegetables infused in aromatic spices*

### CHICKEN CHOWMEIN

\$ 13.50

*Stir fried noodles with chicken in soya sauce*

### CHILLI CHICKEN

\$ 18.50

*Dry chilli chicken is made with crispy chicken chunks and lightly tossed in a spicy chilli sauce*

### CHICKEN FRIED RICE

\$ 14.00

*Basmati Rice made with crispy chicken chunks and lightly tossed in a spicy chilli sauce*

### EGG FRIED RICE

\$ 13.00

*Basmati Rice made with Egg and lightly tossed in a spicy chilli sauce*

### PRAWN FRIED RICE

\$ 15.00

*Basmati Rice made with prawns and lightly tossed in a spicy chilli sauce*

### HADDI WALA CHILLI CHICKEN (WITH BONE)

\$ 20.00

*Dry chilli chicken is made with crispy chicken and lightly tossed in a spicy chilli sauce*



## BREADS

PLAIN NAAN	\$ 3.50
GARLIC NAAN	\$ 4.00
BUTTER NAAN	\$ 4.50
CHEESE NAAN	\$ 5.00
CHILLI CHEESE NAAN	\$ 5.00
CHEESE AND GARLIC NAAN	\$ 5.00
TANDOORI ROTI	\$ 3.00
LACHA PARANTHA	\$ 5.00
PUDINA LACHA PARANTHA	\$ 5.00
METHI LACHA PARANTHA	\$ 5.00
STUFFED CHICKEN NAAN	\$ 6.60
PESHAWARI STUFFED NAAN	\$ 6.60

## KULCHA MEAL

<b>AMBARSARIYA AALU KULCHA MEAL</b>	<b>\$ 25.00</b>
<i>2 pc Kulcha with Chickpeas, Raita and Pickles, coke can</i>	
<b>AMBARSARIYA PANEER KULCHA MEAL</b>	<b>\$ 25.00</b>
<i>2 pc Kulcha with Chickpeas, Raita and Pickles, coke can</i>	

## BIRYANI

VEG	\$ 15.60
PANEER	\$ 15.60
CHICKEN	\$ 17.90
FISH	\$ 17.90
LAMB	\$ 17.90
GOAT	\$ 19.90
PRAWNS	\$ 21.00

## RICE

JEERA RICE	\$ 4.80
PEAS PULAO	\$ 5.80
PLAIN RICE	\$ 3.60



## SIDES

HARA BHARA KABAB	\$ 6.60
LACHHA PYAAZ	\$ 4.80
PAPPADUME WITH MINT SAUCE	\$ 3.50
PICKLES	\$ 2.40
RAITA	\$ 4.00
MINT SAUCE	\$ 2.50

## KIDS MENU

CHICKEN NUGGETS	\$ 6.00
FRIES	\$ 4.20
NUTELLA NAAN	\$ 3.00

## DESSERTS

GULAB JAMUN(2PCS)	\$ 6.00
MANGO KULFI	\$ 4.50
PISTA KULFI	\$ 4.50
PAAN KULFI	\$ 4.50
RAS MALAI(2PCS)	\$ 6.00
GAJAR HALWA	\$ 6.50

## DRINKS

MANGO LASSI	\$ 4.20
SALTED LASSI	\$ 4.20
COKE CAN	\$ 3.00
COKE BOTTLE	\$ 6.00
SODA BOTTLE	\$ 6.00
WATER	\$ 3.00
LEMON LINE BITER	\$ 4.20
KHATA MEETHA AAM PANNA	\$ 6.00
APPLE JUICE / ORANGE JUICE	\$ 4.50
ICE BUCKET	\$ 4.50

