



MENU

ENTRÉE VEG

SAMOSA (2PCS)	\$ 7.00
<i>A fried pastry with savoury filling of spiced potatoes, peas & herbs</i>	
SAMOSA CHAT	\$ 11.00
<i>Samosa topped with spicy chickpeas and garnished with raita, onions & tamarind chutney</i>	
ALOO TIKKI (2 PCS)	\$ 7.00
<i>Pan fried potato cutlet, served with tamarind or mint sauce</i>	
TIKKI CHAT	\$ 12.00
<i>Aloo tikki topped with spicy chickpeas and garnished with raita, Onions & tamarind chutney</i>	
CHATPATI ALOO CHAAT	\$ 11.00
<i>Boiled potatoes, onions and spices served</i>	
PAPDI CHAAT	\$ 12.00
<i>Crisp fried dough wafers topped with boiled potatoes, onions and spices served with yoghurt</i>	
DAHI BHALLA CHAAT	\$ 10.00
<i>Bhalla topped with potatoes, onion, yoghurt and tangy tamarind sauce</i>	
PATIALA PANEER TIKKA	\$ 16.00
<i>Cottage Cheese marinated in spices and grilled in tandoor with diced capsicum & onion</i>	
BHALLA PAPDI CHAAT	\$ 15.00
<i>Bhalla topped with potatoes, onion, yoghurt and tangy tamarind sauce</i>	
Paneer 65	\$ 15.00
<i>Fried Paneer sauteed with Aromatic spices and fresh curry leaves</i>	
MALAI SOYA CHAAP	\$ 15.50
<i>Soya bean chunks mildly marinated in cheese, cream cardamom & cashew nut paste</i>	
MUSHROOM 65	\$ 13.50
<i>Fried Mushroom sauteed with Aromatic spices and fresh curry leaves.</i>	
AFGHANI MOMOS	\$ 16.00
<i>Fried vegetables momos cooked in creamy cashew nut sauce</i>	



NON VEG ENTREE

MURG TANDOORI

Chicken marinated with yoghurt, indian spices & cooked in tandoor

(HALF) \$ 13.50 **(FULL) \$ 20.00**

CHICKEN TIKKA

Chicken thigh chunks in a saffron zeera and tandoor smoked with cardamom

\$ 18.00

CHICKEN MALAI TIKKA(6pcs)

Boneless chicken marinated in mild spices ,cheese, cream and grilled in tandoor

\$ 18.00

CHICKEN 65

Boneless chicken sauteed with Aromatic spices and fresh curry leaves

\$ 18.00

MURG SHARABI ON SIZZLER

Boneless chicken tossed with capsicum, onion and cooked in Tandoor with chef special sauce and ingrediants

\$ 20.00

TAWA CHICKEN

Chicken tikka tossed with capsicum and cooked in tandoor with chef special sauce and ingrediants

\$ 19.00

LAMB SEEKH KEBAB

Lamb mince skewered & tandoor glazed with coriander, mint, green chilli and garam masala; Mint chutney

\$ 17.50

ACHARI SEEKH KEBAB

Lamb minced Kabab is a blend of home made spices in a Punjabi style Achari flavour

\$ 17.70

LAMB CHOPS

Lamb cutlets tandoor smoked with coriander fennel, star anise, red chilli and tamarind with mescaline; mint chutney

\$ 21.00

TAWA GOAT

Tender morsels of lean Goat with most exotic spices and yogurt, crushed garlic and ginger root, then covered in light tomato onion curry

\$ 20.00

FISH AMBARSARIYA

Pieces of rocking ling fish fillets marinated in Punjabi herbs, spices & deep fried

\$ 19.00

TANDOORI PRAWNS

Prawns marinated with exotic spices & cooked in tandoor

\$ 18.00

EGG BHURJI

Scrambled eggs with exotic masala

\$ 15.00

FRIED EGG

Marinated deep fried egg with mint chutney

\$ 15.00

BOILED EGG

Boiled eggs with exotic masala with mint chutney

\$ 12.00

SHARABI MIX

Chakhna

\$ 8.00

PUNJABI CHICKEN PAKODA (WITH BONE)

chicken pieces are marinated with some spices and it is deep fried which is delicious to eat

\$ 19.00



VEG MAINS

DAL MAKHANWALI	\$ 16.00
<i>Lentils cooked with Onions & tomatoes finished with butter & cream</i>	
DAL TADKE WALI	\$ 16.00
<i>Yellow lentils cooked with green chillies, garlic, tomato and cumin</i>	
DHABA STYLE PANEER BHURJI	\$ 22.00
<i>Crumbed Paneer simmered in spicy onion tomato gravy</i>	
SHAIH PALAK PANEER	\$ 20.00
<i>Indian cottage cheese in a spinach sauce with fenugreek, ginger, garlic and green chilli</i>	
KADAI PANEER	\$ 20.00
<i>Seasoned cottage cheese cooked with diced onions & capsicum in a thick authentic sauce</i>	
SHAIH PANEER	\$ 20.00
<i>Cottage cheese cooked in a rich butter & nut sauce</i>	
PANEER TIKKA MASALA	\$ 20.00
<i>Indian cottage cheese cooked in a thick wok with onion and capsicum</i>	
GARLIC PANEER	\$ 20.00
<i>Cottage cheese tossed with capsicum, onion and chef special sauce</i>	
MATAR PANEER METHI MALAI	\$ 20.00
<i>Green peas cottage cheese cooked in fresh fenugreek (Methi) leaves cream and chef special sauce</i>	
MELA SABZIYAN DA (MIX VEGETABLE)	\$ 17.00
<i>Selection of seasonal vegetables, green peas and potatoes in a fenugreek and ginger flavoured, onion tomato masala</i>	
SHAIH NAVRATAN KORMA	\$ 18.50
<i>Seasonal vegetables with cottage cheese cooked in a creamy sauce</i>	
BHINDI DO PYAZA	\$ 20.00
<i>Baby okra stir fry; 'chat-patta' onion tomato 'masala'</i>	
CHANNA MASALA	\$ 17.00
<i>Chickpeas cooked in tomato, onion, ginger garlic & fresh herbs</i>	
SOYA TIKKA MASALA	\$ 20.00
<i>Soya Chunks roasted in Tandoor and cooked with onion, capsicum, herbs & spices</i>	
MALAI KOFTA	\$ 19.00
<i>cottage cheese fritters cooked in a coconut cream & butter sauce</i>	
PUNJABI SAAG	\$ 21.00
<i>a curry of cooked mustard or similar bitter greens (kale, collards, turnip greens) and spinach or similar mild greens (chard, bok choy, beet greens)</i>	
KADHI PAKORA	\$ 16.00
<i>the fritters are made with savory, spiced batter made with onions, gram flour and seasonings</i>	
ALLU GOBHI	\$ 17.00
<i>a vegetarian dish made with potatoes (aalu), cauliflower (gobhi), and Indian spices</i>	
BAINGAN BHARTHA	\$ 17.00
<i>Indian dish prepared by mincing grilled eggplant (baingan) and mixing it with tomato, onion, herbs and spices</i>	



NON VEG MAINS

DHABA STYLE BUTTER CHICKEN	\$ 21.50
<i>Tandoori Chicken tikka simmered in a cardamom-bay leaf flavoured tomato sauce with cream & sundried fenugreek leaves</i>	
KADAK KADAI CHICKEN	\$ 21.50
<i>Bonesless chicken cooked with diced onions & capsicum in a thick authentic sauce</i>	
CHICKEN VINDALOO	\$ 21.50
<i>Chicken slowly cooked in authentic (hot and spicy) vindaloo sauce</i>	
METHI MURGH MASALA	\$ 21.50
<i>Chicken cooked in fresh fenugreek (methi) leaves cooked with fresh garlic, ginger, green chilli & herbs</i>	
MURGH SAAGWAALA	\$ 21.50
<i>Chicken cooked in fresh mustard plant leaves cooked with fresh garlic, ginger, green chilli and herbs</i>	
HADDI WALA CHICKEN (WITH BONES)	\$ 23.00
<i>Chicken cooked in onion & tomato curry</i>	
MURGH TIKKA MASALA	\$ 21.50
<i>Tender tandoori chicken fillets prepared with onions, tomatoes, capsicum and spices</i>	
CHICKEN MADRAS	\$ 21.50
<i>Chicken thigh fillet cooked with aromatic south Indian spices and fresh curry leaves</i>	
LAMB ROGAN JOSH	\$ 22.50
<i>Lamb knuckle dices slow cooked with pureed caramelized onion, coriander and ginger, infused with fresh coriander</i>	
LAMB VINDALOO	\$ 22.50
<i>Diced Lamb slowly cooked in authentic (hot & spicy) vindaloo sauce</i>	
SHAHİ LAMB KORMA	\$ 22.50
<i>Boneless lamb cooked in a creamy sauce</i>	
PUNJABI GOAT MASALA	\$ 23.00
<i>Succulent pieces of goat sautéed with onion, pepper and fresh herbs</i>	
KADAI GOAT	\$ 23.00
<i>Goat cooked with diced onions & capsicum in a thick authentic sauce</i>	
SAAGWAALA GOAT	\$ 23.00
<i>Goat cooked in fresh mustard plant leaves cooked with fresh garlic, ginger, green chilli and herbs</i>	
SHAHİ MUGHLAI GOAT	\$ 23.00
<i>Goat on bones cooked with white sauce</i>	
AMBARSARIYA MACHHI MASALA	\$ 23.00
<i>Fish fillet cooked in chef's special sauce</i>	
GARLIC PRAWNS	\$ 20.00
<i>Prawns cooked with fresh garlic and onion sauce</i>	
EGG CURRY	\$ 17.00
<i>Boiled Eggs cooked with Indian Masalas</i>	



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

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

