

Samosa / Samosa Chaat
(2pcs each) **8 / 9**
Savory pastry filled with potatoes & green peas, served with fresh mint & tamarind chutney
Chaat served with chickpeas, tamarind and mint chutney

Aloo Tikki Chaat (GF) **10**
Tangy potato patties with sweet and spicy condiments on a bed of chickpeas masala

Papdi Chaat **9**
Refreshing short bread pastry topped with yoghurt, tamarind chutney and condiments, served chilled

Dahi Puri (6pcs) **9**
Round puffed puri shells filled with potato and chickpeas, garnished with yoghurt, tamarind chutney and condiments

Bhel Puri (GF) **9**
A savoury Indian snack prepared with crispy puffed rice, condiments and a tangy tamarind sauce

Achaari Paneer Tikka (4pcs) (GF) **14**
Vegetarians Delight - Cottage Cheese, onion, peppers marinated with yoghurt and spices, cooked in 'Tandoor' oven flavoured with pickle

Soya Malai Chaap (3pcs) (GF) **15**
Exotic Soya chaap marinated with yoghurt, cheese and cream cooked to perfection in traditional 'Tandoor' oven, speciality of North India

Onion Bhajjia (5pcs) (GF) **12**
Crispy batter fried onion fritters served with mint & tamarind sauce

Chilli Paneer (GF) Entree 14 Mains 17
Indian Chinese speciality. diced paneer tossed with onion & peppers in tangy sauce.

Harabhara Kebab (4pcs) **12**
Melange of mix vegetables and spinach cutlet with hint of spices, deep fried and served with fresh mint chutney

Gobi Manchurian **13**
An Indian Chinese delight prepared with cauliflower florets tossed in 'Manchurian' sauce

Mushroom Pepper Fry (GF) **15**
Kerala inspired dish, fresh button mushrooms pan-tossed with crushed black pepper and 'Masala'

Adraki Champ (2pcs) (GF) **15**
Succulent lamb cutlets marinated with ginger and spices, cooked on the griddle, served with fresh mint chutney

Malai Kebab (4pcs) (GF) **15**
Tender chicken pieces marinated with cheese, yoghurt, spices and flavoured with green cardamom, cooked in 'Tandoor' oven

Chicken Tikka (4pcs) (GF) **14**
Tender chicken pieces in yoghurt marinade, cooked to perfection in traditional 'Tandoor' oven

Chingari Tikka (4pcs) (GF) **15**
A mouth-watering home recipe of tender chicken pieces in a fiery yoghurt marinade, cooked to perfection in traditional 'Tandoor' oven **(Hot)**

Seekh Kebab (4pcs) (GF) **15**
Delicious juicy minced lamb kebabs delicately marinated and cooked to perfection in traditional 'Tandoor' oven

Tawa Goat (GF) **26**
Goat cooked with bell peppers and onions, coarsely ground spices on a sizzler plate, topped with fresh cilantro **(Hot)**

Prawn Pepper Fry (GF) **16**
Kerala inspired dish, Tiger prawns pan-tossed with crushed black pepper and 'Masala' **(Hot)**

Amritsari Machhi **16**
Spicy battered fried fish prepared in Amritsari style

Bhunna Besan Ki Kalmi (3pcs) **15**
An In-house speciality. Chicken drumsticks marinated with roasted gram flour, yoghurt and spices and cooked to perfection in traditional 'Tandoor' oven

Chicken 65 **14**
A Hyderabadi spicy preparation with chunks of chicken tempered with curry leaves and red chillies

Chilli Chicken Entree 14 Mains 19
Indian Chinese speciality. battered chicken tossed with onion & peppers in tangy sauce.

Tandoori Chicken (GF) Half/Full- 15/21
Dressed pieces of marinated chicken on the bone cooked in traditional 'Tandoor' oven served on a sizzler

ENTRÉES

not just curries

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CHICKEN

- Homestyle Chicken Curry**(GF) 19
An all-time favourite. Mouth-watering chicken curry cooked 'on the bone' in tomato onion gravy
- Butter Chicken**(GF) 19
Traditionally known as 'Murgh Makhani', chicken tikka cooked in clay oven and simmered in a rich tomato and butter sauce
- Chicken Kadai**(GF) 19
Chicken "on the bone" cooked with fresh onions and peppers in traditional 'Kadai' spices
- Delhi Style Butter Chicken**(GF) 21
All-time favourite butter chicken cooked Delhi style with added spices (Hot)
- Chicken Tikka Tawa Masala**(GF) 19
Chicken tikka tossed with onion and peppers in fresh tomato gravy with a twist of freshly crushed coriander seeds
- Pepper Chicken**(GF) 19
South Indian style preparation tempered with curry leaves and crushed black pepper(Hot)
- Chicken Avadhi**(GF) 19
Food of the Nawabs, a rich delicacy from the Mughlai cuisine of Lucknow. Fresh boneless chicken simmered over slow fire in a rich sauce of cashewnut and almond
- Methi Murgh**(GF) 19
An aromatic boneless chicken dish cooked with fenugreek leaves and tomatoes
- Chicken Korma**(GF) 19
A mildly spiced boneless chicken cooked in sauce with yoghurt, cream and nuts
- Chicken Tikka Lababdar**(GF) 19
Chicken tikka cooked in a rich and spicy tomato based sauce with cream, nuts and almond powder

LAMB/GOAT

- Rogan Josh**(GF) 20
Literally 'Rogan' means clarified butter in Farsi and 'Josh' means hot or passionate. A popular delectable 'Kashmiri' preparation of baby lamb
- Lamb Korma**(GF) 20
A mildly spiced lamb cooked in sauce with yoghurt, cream and nuts
- Pepper Masala**(GF) Lamb 20 / Goat 21
South Indian style preparation tempered with curry leaves and crushed black pepper. (Goat on the bone) (Hot)
- Goat Curry**(GF) 21
A classic home-style preparation of goat meat on the bone. Dish from North India
- Tawa Goat** (GF) 26
Goat cooked with bell peppers and onions, coarsely ground spices on a sizzler plate, topped with fresh cilantro (Hot)
- Hara Saag**(GF) Lamb 20 / Goat 21
A simple preparation with spinach flavoured with fenugreek leaves (Goat on the bone)
- Lamb Madras**(GF) 20
A classic hot and tangy South Indian lamb dish with roasted spices in a deep rich sauce with coconut

SEAFOOD

- Malabar Curry**(GF)
Prawns 25 Basa Fish 22 Barramundi fish 28
A South Indian delicacy. Very subtle 'Malabar' style curry with coconut cream tempered with mustard seeds, red chillies and curry leaves
- Tawa Masala**(GF)
Prawns 25 Barramundi fish 28
Tossed with onion and peppers in fresh onion and tomato gravy flavoured with freshly crushed coriander seeds
- Goan Curry**(GF)
Prawns 25 Basa Fish 22 Barramundi fish 28
A tangy and spicy curry from Goa with spices and vinegar in a tomato based sauce (Hot)

MAIN COURSE...



VEGETARIAN

- Paneer Tawa Masala**^(GF) 17
Cottage cheese with peppers and onions flavoured with freshly crushed coriander seeds
- Shahi Paneer**^(GF) 17
Cottage cheese in a thick gravy of cream, tomato and spices flavoured with cardamom
- Kadai Paneer**^(GF) 17
An all-time favourite. Cottage cheese cooked with fresh onions and peppers in traditional 'Kadai' spices
- Palak Paneer**^(GF) 17
Traditional blend of tender cottage cheese and spinach, tempered with cumin seeds and garlic, flavoured with fenugreek
- Paneer Butter Masala**^(GF) 17
Cottage cheese simmered in a tomato and onion sauce with butter
- Paneer Khurchan**^(GF) 17
An exotic preparation of Cottage cheese with onions and capsicum flavoured with fennel and crushed coriander seeds
- Malai Kofta** 17
Tender cottage cheese and potato dumplings in mild yoghurt and cashew nut gravy flavoured with fennel
- Bhindi Do Pyaza**^(GF) 18
A Punjabi home style preparation of okra and spices
- Methi Mattar Malai**^(GF) 17
A very fragrant North Indian preparation of fenugreek leaves and green peas in a cashew and cream based sauce
- Khatte Aloo Baingan**^(GF) 17
Eggplant and potato with a tasty mélange of spices cooked with onions and fresh tomatoes flavoured with dry pomegranate powder
- Aloo Gobi Mattar**^(GF) 17
Fresh cauliflower with potatoes tossed with onion and tomato gravy and green peas

Mushroom Mattar^(GF) 18
A Punjabi recipe of white button mushrooms and green peas in an onion and tomato based medium spicy gravy

Vegetable Jalfrezi^(GF) 16
A semi dry melange of vegetables, peppers and onions in a tomato based sauce flavoured with ginger

Kadai Subz ^(GF) 16
A semi dry melange of vegetables, peppers and onions in a tomato based sauce flavoured with 'Kadai' spices

Soya Chaap Masala^(GF) 18
"Dhaba" style exotic soya chaap in a spicy rich tomato and cashew based sauce

Daal Makhni^(GF) 17
Black lentils cooked slowly overnight, enriched with fenugreek and butter.

Tadka Daal^(GF) 16
A delightful preparation of yellow lentils mixed with a variety of spices, tempered with garlic, whole red chili and cumin

RICE

Biryani *(Mughlai)*
A Mughlai rice delicacy, aromatic long grain basmati rice 'Dum' cooked with spices and condiment flavoured with saffron

Vegetable 17
Chicken 19
Goat 21
Lamb 20

Steamed Basmati Rice 5
Aromatic long grain basmati rice

Jeera Rice 6
Aromatic long grain basmati rice tempered with cumin seeds

Saffron Rice 6
Aromatic long grain basmati rice with saffron

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BREADS (from the "Tandoor")

Tandoori Roti <i>plain / butter</i> Freshly baked wholemeal bread	3 / 3.5
Naan <i>plain / butter / garlic</i> Freshly baked leavened bread	4 / 4.5 / 4.5
Cheese Naan Leavened bread stuffed with tasty cheddar cheese	5
Cheese Garlic Naan Leavened bread stuffed with tasty cheddar cheese and garlic	5.5
Paneer Kulcha Leavened bread stuffed with spiced cottage cheese	5
Lachcha Paratha Layered flaky bread cooked on the griddle	5
Methi Paratha Wholemeal flaky bread cooked on the griddle with fenugreek leaves	5

DESSERTS

No meal is complete without a 'mitha', this is the best part of the menu, leaves you with sweet taste to linger on

Rasmalai Cottage cheese dumplings in reduced sweetened milk with pistachio	7
Kulfi Our special homemade recipe, Indian ice cream with pistachio	6
Mango Macadamia Ice cream Delight for mango lovers with macadamia nuts	8
Gulab Jamun Sweet dumplings in rose flavoured syrup	7
Kheer Very common to every mother's kitchen, Indian rice pudding topped with love and nuts	6

ON THE SIDE

Kachumber Fresh mixed diced salad of cucumber, carrot and Spanish onion	4
Onion Salad Fresh onion salad	3
Garden Salad Freshly sliced garden vegetables	6
Masala Pappad 3 slices of baked pappadums with topping of onion and tomato masala	6
Peanut Masala Salted peanuts tossed with onion, tomato, coriander, chaat masala and hint of lemon	8
Raita Whipped yoghurt with cucumber, tomato and condiments	4
Mixed Condiments Mango chutney / Pickle / Mint chutney / Pappadums	2 each

*Prices inclusive of GST subject to seasonal change

*Different dishes have variant cooking time

*Items cooked in tandoor(oven) can take up to 15-20 minutes to be served

*Halal certified meat

* Our dishes are medium spiced, talk to our team member to vary the spice level

*(GF) – Gluten Free

Breads, Desserts & Sides...

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