

Samosa / Samosa Chaat (2pcs each)	8 / 12	
<i>Savory pastry filled with potatoes & green peas, served with fresh mint & tamarind chutney</i>		
<i>Chaat served with chickpeas, tamarind and mint chutney</i>		
Aloo Tikki Chaat (GF)	12	
<i>Tangy potato patties with sweet and spicy condiments on a bed of chickpeas</i>		
Papdi Chaat	10	
<i>Refreshing short bread pastry topped with yoghurt, tamarind chutney and condiments, served cold</i>		
Dahi Puri (6pcs)	10	
<i>Round puffed puri shells filled with potato and chickpeas, garnished with yoghurt, tamarind chutney and condiments</i>		
Bhel Puri	10	
<i>A savoury Indian snack prepared with crispy puffed rice, condiments and a tangy tamarind sauce</i>		
Paneer ke Sooley (4pcs) (GF)	16	
<i>Vegetarians Delight - Cottage Cheese, onion, peppers marinated with yoghurt, rich brown onion paste with cashew nuts, cheese and spices, cooked in 'Tandoor' oven</i>		
Soya Chaap (6pcs) (GF)	16	
Malai (Mild) / Chingari (Hot)		
<i>Exotic Soya chaap marinated with yoghurt, cheese and cream or fiery yoghurt marinade</i>		
Onion Bhajjia (5pcs) (GF)	12	
<i>Crispy batter fried onion fritters served with mint & tamarind sauce</i>		
Chilli Paneer (GF)	Entree 15	Mains 18
<i>Indian Chinese speciality. Diced paneer tossed with onion & peppers in tangy sauce</i>		
Makai Palak Kebab (4pcs)	16	
<i>Melange of corn, potato and spinach, stuffed with cheese with hint of spices, deep fried and served with fresh mint chutney</i>		
Gobi Manchurian	Entree 14	Mains 18
<i>An Indian Chinese delight prepared with cauliflower florets tossed in 'Manchurian' sauce</i>		
Adraki Champ (3pcs) (GF)		22
<i>Succulent lamb cutlets marinated with ginger and spices, cooked on the griddle, served with fresh mint chutney</i>		
Malai Kebab (4pcs) (GF)		16
<i>Tender chicken pieces marinated with cheese, yoghurt, spices and flavoured with green cardamom, cooked in 'Tandoor' oven</i>		
Chicken Tikka (4pcs) (GF)		16
<i>Tender chicken pieces in yoghurt marinade, cooked to perfection in traditional 'Tandoor' oven</i>		
Chingari Tikka (4pcs) (GF) (Hot)		16
<i>A mouth-watering home recipe of tender chicken pieces in a fiery yoghurt marinade, cooked to perfection in traditional 'Tandoor' oven</i>		
Hariyali Murgh (4pcs)		16
<i>Succulent chicken thigh fillets marinated with green paste of coriander, mint and green chillies, yoghurt and spices and cooked to perfection in traditional 'Tandoor' oven</i>		
Seekh Kebab (4pcs) (GF)		16
<i>Delicious juicy minced lamb kebabs delicately marinated and cooked to perfection in traditional 'Tandoor' oven</i>		
Tawa Goat/ Lamb (GF) (Hot)		28
<i>Meat cooked with bell peppers and onions, coarsely ground spices on a sizzler plate, topped with fresh cilantro (Goat on the bone)</i>		
Prawn Pepper Fry (GF)(Hot)		16
<i>Kerala inspired dish. Tiger prawns pan-tossed with crushed black pepper and 'Masala'</i>		
Amritsari Machchi		16
<i>Spicy battered fried fish prepared in Amritsari style</i>		
Chicken 65	Entree 15	Mains 19
<i>A spicy preparation with chunks of chicken tempered with curry leaves and red chillies</i>		
Chilli Chicken	Entree 15	Mains 19
<i>Indian Chinese speciality. Battered chicken tossed with onion & peppers in tangy sauce</i>		
Tandoori Chicken (GF)	Half / Full - 16 / 22	
<i>Dressed pieces of marinated chicken on the bone cooked in traditional 'Tandoor' oven served on a sizzler</i>		

ENTRÉES

not just curries

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CHICKEN

Homestyle Chicken Curry (GF) 21

An all-time favourite. Mouth-watering chicken curry cooked 'on the bone' in tomato onion gravy

Butter Chicken (GF) 21

Traditionally known as 'Murgh Makhani', chicken tikka cooked in clay oven and simmered in a rich tomato and butter sauce

Chicken Kadai (GF) 21

Chicken "on the bone" cooked with fresh onions and peppers in traditional 'Kadai' spices

Delhi Style Butter Chicken (GF) (Hot) 23

All-time favourite butter chicken cooked Delhi style with added spices

Chicken Tikka Tawa Masala (GF) 21

Chicken tikka tossed with onion and peppers in fresh tomato gravy with a twist of freshly crushed coriander seeds

Chicken Kohlapuri (GF) (Hot) 21

Spicy Maharashtrian delicacy of tender boneless chicken cooked with aromatic roasted ground spices and coconut

Chicken Avadhi (GF) 21

Food of the Nawabs, a rich delicacy from the Mughlai cuisine of Lucknow. Boneless chicken simmered over slow fire in a rich sauce of cashewnut and almond

Methi Murgh (GF) 21

An aromatic boneless chicken dish cooked with fenugreek leaves and tomatoes

Dhaniya Murgh (GF) 21

Mouth-watering boneless chicken cooked in spices and fresh coriander paste

Chicken Tikka Lababdar (GF) 21

Chicken tikka cooked in a rich and spicy tomato-based sauce with cream, nuts and almond powder

LAMB/ GOAT (Goat on the bone)

Rogan Josh (GF) 23

Literally 'Rogan' means clarified butter in Farsi and 'Josh' means hot or passionate. A popular delectable 'Kashmiri' preparation of baby lamb

Lamb Korma (GF) 23

A mildly spiced lamb cooked in sauce with yoghurt, cream and nuts

Rara (GF) Lamb / Goat 24

Lip-smacking curry infused with lamb mince and spices

Pepper Masala (GF) (Hot) Lamb / Goat 23

South Indian style preparation tempered with curry leaves and crushed black pepper

Goat Curry (GF) 23

A classic North Indian home-style preparation of goat meat on the bone

Tawa Goat/ Lamb (GF) (Hot) 28

Meat cooked with bell peppers and onions, coarsely ground spices on a sizzler plate, topped with fresh cilantro (Goat on the bone)

Hara Saag (GF) Lamb 23 / Goat 23

A simple preparation with spinach flavoured with fenugreek leaves

Lamb Madras (GF) 23

A classic hot and tangy South Indian lamb dish with roasted spices in a deep rich sauce with coconut

SEAFOOD

Malabar Curry (GF)

Prawns 26 Basa Fish 24 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 26 Barramundi fish 28

Tossed with onion and peppers in fresh onion and tomato gravy flavoured with freshly crushed coriander seeds

Goan Curry (GF) (Hot)

Prawns 26 Basa Fish 24 Barramundi fish 28

A tangy and spicy curry from Goa with spices and vinegar in a tomato based sauce

MAIN COURSE...



VEGETARIAN

- Paneer Tawa Masala (GF)** 19
Cottage cheese with peppers and onions flavoured with freshly crushed coriander seeds
- Shahi Paneer (GF)** 19
Cottage cheese in a thick gravy of cream, tomato and spices flavoured with cardamom
- Kadai Paneer (GF)** 19
An all-time favourite. Cottage cheese cooked with fresh onions and peppers in traditional 'Kadai' spices
- Palak Paneer (GF)** 19
Traditional blend of tender cottage cheese and spinach, tempered with cumin seeds and garlic, flavoured with fenugreek
- Paneer Butter Masala (GF)** 19
Cottage cheese simmered in a tomato and onion sauce with butter
- Paneer Khurchan (GF)** 19
An exotic preparation of cottage cheese with onions and capsicum flavoured with fennel and crushed coriander seeds
- Paneer Hara Masala (GF)** 19
A mouth-watering preparation of cottage cheese in a fresh coriander marinade with a touch of coconut cream
- Malai Kofta** 19
Tender cottage cheese and potato dumplings in mild yoghurt and cashew nut gravy flavoured with fennel
- Bhindi Do Pyaza (GF)** 20
A Punjabi home style preparation of okra and spices
- Methi Mattar Malai (GF)** 18
A very fragrant North Indian preparation of fenugreek leaves and green peas in a cashew and cream-based sauce
- Khatte Aloo Baingan (GF)** 18
Eggplant and potato with a mélange of spices cooked with onions and fresh tomatoes flavoured with dry pomegranate powder

- Aloo Gobi Mattar (GF)** 18
Fresh cauliflower with potatoes tossed with onion and tomato gravy and green peas
- Mushroom Mattar (GF)** 20
A Punjabi recipe of white button mushrooms and green peas in an onion and tomato based medium spicy gravy
- Vegetable Jalfrezi (GF)** 18
A semi dry mélange of vegetables, peppers and onions in a tomato-based sauce flavoured with ginger
- Chutney Aloo (GF)** 18
Potato tossed in tangy green paste of coriander, mint and green chillies with touch of coconut and spices
- Soya Chaap Masala (GF)** 20
"Dhaba" style exotic soya chaap in a spicy rich tomato and cashew-based sauce
- Daal Makhni (GF)** 18
Black lentils cooked slowly overnight, enriched with fenugreek and butter
- Tadka Daal (GF)** 17
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 19
Chicken 21
Goat 23
Lamb 23
- Steamed Basmati Rice** 5
Aromatic long grain basmati rice
- Saffron Rice** 6
Aromatic long grain basmati rice with saffron
- Jeera Rice** 6
Aromatic long grain basmati rice tempered with cumin seeds

MAIN COURSE

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BREADS

All Naan/ Roti cooked in "Tandoor oven"

Tandoori Roti	
<i>plain / butter</i>	3 / 3.5
<i>Freshly baked wholemeal bread</i>	
Naan	
<i>plain / butter / garlic</i>	4 / 4.5 / 4.5
<i>Freshly baked leavened bread from the "Tandoor"</i>	
Cheese Naan	5
<i>Leavened bread stuffed with tasty cheddar cheese</i>	
Cheese Garlic Naan	6
<i>Leavened bread stuffed with tasty cheddar cheese and garlic from the "Tandoor"</i>	
Paneer Kulcha	6
<i>Leavened bread stuffed with spiced cottage cheese</i>	
Lachcha Paratha	6
<i>Leavened flaky bread cooked on the griddle</i>	
Methi Paratha	6
<i>Wholemeal flaky bread cooked on the griddle with fenugreek leaves</i>	
Peshwari Naan	7
<i>Leavened bread stuffed with dry fruits and coconut</i>	
Keema Naan	8
<i>Leavened bread stuffed with spiced lamb mince</i>	

DESSERTS

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

Rasmalai	8
<i>Cottage cheese dumplings in reduced sweetened milk with pistachio</i>	
Kulfi	7
<i>Our special homemade recipe, Indian ice cream with pistachio</i>	
Mango Macadamia Ice cream	10
<i>Delight for mango lovers with macadamia nuts</i>	
Gulab Jamun	8
<i>Sweet dumplings in rose flavoured syrup</i>	
Kheer	6
<i>Very common to every mother's kitchen, Indian rice pudding topped with love and nuts</i>	

ON THE SIDE

Kachumber	4
<i>Fresh mixed diced salad of cucumber, carrot and Spanish onion</i>	
Onion Lachcha Salad	4
<i>Fresh red onion salad with lemon and mint chutney</i>	
Raita	4
<i>Whipped yoghurt with cucumber, tomato and condiments</i>	
Garden Salad	7
<i>Freshly sliced garden vegetables</i>	
Masala Pappad	6
<i>3 pieces of baked pappadums with topping of onion and tomato masala</i>	
Peanut Masala	8
<i>Salted peanuts tossed with onion, tomato, coriander, chaat masala and hint of lemon</i>	
Condiments	3 each
<i>Mango chutney / Pickle / Mint chutney</i>	
Pappadums (4 pieces)	3

*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

*Cakeage \$1 per person

*No outside food allowed

Breads, Desserts & Sides...

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