

Breakfast

Plain Dosa

Fermented crepe made from rice batter and black lentils.

\$13.90

Masala Dosa

Fermented crepe made from rice batter and black lentils. with potato filling.

\$16.90

Mysore Dosa

Fermented crepe made from rice batter and black lentils. with spicy chutney and potato masala

\$17.90

Cheese Dosa

Fermented crepe made from rice batter and black lentils. with cheese and potato masala

\$17.90



Idli Sambhar

Idli is made of fermented rice and black gram batter and steamed. Sambar is a vegetables curry with lentil base.

\$14.90

Extra Idli

\$3.50

Uthappam

Thick savory pancake made from a fermented batter of rice and lentil flour

\$14.90

Onion Tomato Uthappam

Thick savory pancake made from a fermented batter of rice and lentil flour, topped with onions and tomatoes

\$16.50

Extra Sambhar \$6

\$6.00



Chole Bhature

Indian staple curry consisting of cooked chickpeas in an onion tomato gravy, and an unleavened deep-fried flatbread made from white flour and yogurt.

\$19.90

Extra Bhature

\$5.00

Extra chole

\$6.50



Aloo Puri

Potato curry with crispy Indian fried bread.

\$18.90

Extra puri

\$4.00



Pav Bhaji

Thick vegetable gravy served with soft dinner rolls.

\$16.88

Extra Pav

\$2.00

Vada Pav

Deep fried potato dumpling placed inside a bread bun.

\$14.90

Missal Pav

Maharashtrian street food of sprouts curry topped with onions, tomatoes, farsan, lemon juice, coriander leaves and served with a side of soft pav.

\$16.90

Anda Pav Bhurji

Indian Style Scrambled Eggs made with onions, tomatoes and powder spices and served with soft bread rolls.

\$16.90

Cheese Paratha

Flat bread stuffed with cheese and cooked on pan.

\$8.90

Aloo Paratha

Indian Flat bread stuffed potato and spices.

\$9.50

Aloo and Pyaaz Paratha

Indian Flat bread stuffed potato, onions, and spices.

\$9.50

Cheese and Spinach Paratha

Bread stuffed with cheese and spinach cooked griddle pan.

\$9.50



Chilli Cheese Paratha

Bread stuffed with cheese and fresh green chillies cooked on griddle pan.

\$9.50

Paneer Paratha

Indian Flat bread, made from grated cottage cheese, wheat flour and spices.

\$9.90

Keema Paratha

A mixture of lamb mince and small amount of cheese with spices and herbs stuffed in bread and cooked on griddle pan.

\$9.90

Masala Chai

\$5.00

Extra Sambhar \$10

\$10.00

Extra Sambhar \$15

\$15.00

Entree



1. Veg Samosa

Homemade pastry shaped as a pyramid, filled with potatoes, green peas mixed with spices and herbs then deep fries until golden brown

\$9.90



2. Aloo Tikki

Stir fried cheese onion stuffed aloo tikki that will melt in your mouth and enlighten your senses

\$9.90

3. Mix Veg Pakora

Classical indian mix vegetable fry ups

\$9.90



4. Aloo Tikki Chaat

Aloo tikki topped with curried chickpeas, yogurt, mint sauce, dates & tamarind chutney garnished with sev & green coriander

\$14.90

4. Samosa Chaat

Deconstructed samosa with potato pea filling topped with curries chickpea, yogurt, mint sauce, date & tamarind chutney garnished with sev and green coriander

\$14.90

6. Soanfiyani Paneer Tikka

Fennel & some pickling spices & glazed golden in the tandoor

\$17.50

7. Mix Veg Platter

Samosa, Aloo tikki, Veg Ppakora

\$22.90

Non Veg Entree



8. Lamb Samosa

Minced lamb & green peas filling wrapped in homemade crispy pastry

\$12.90



9. Lamb Cutlets (Barra Kebab)

Juicy lamb cutlets marinate with suitable spices & grilled in tandoor

\$16.90



10. Chicken Tikka

Succulent and tender chicken pieces marinated in yogurt, herbs & spices, cooked in a traditional tandoor clay oven

\$18.50

11. Lamb Seekh Kebab

Marinated lamb minced mixed with spices and herbs & skewered in tandoor

\$18.50

12. Tandoori Chicken(half)

Half tandoori chicken with bone marinated with yogurt along spices & finished up to perfection in tandoor

\$16.90

12A. Tandoori Chicken (Full)

Whole tandoori chicken with bone marinated with yogurt along spices & finished up to perfection in tandoor

\$24.90



13. Fish Tikka

Fish chunks marinated with indian herbs & spices cooked in tandoori oven

\$21.90

14. Tandoori Prawns

King size prawns marinated with creamy, cheesy herbs & spices chargrilled in tandoor

\$24.90



15. Mix Tandoori Platter Non Veg

Chicken tikka, lamb seekh kebab, Tandoori prawns

\$28.90

Main Course - Chicken

All curries can be made to suit your palate Mild, Medium, Hot | All curries are Gluten Free



16. Butter Chicken

Chargrilled chicken simmered in fenugreek with fresh creamy tomato gravy

\$23.90



17. Chicken Tikka Masala

Chargrilled dice chicken sauteed with dice onion, capsicum, toamtoes cooked in tomato onion base sauce

\$23.90

18. Chicken Methi Malai

Herbed chicken cubes spiced with crushed fenugreek leaves in a creamy onion based sauce

\$22.90

19. Mango Chicken

Succulent dice chicken cooked in creamy mango sauce with selected indian spices

\$22.90



20. Chicken Chennai

Diced chicken cooked in onion tomato base with mustard seeds, tamarind and finished with coconut cream

\$22.90

21. Chicken Korma

Diced chicken coked in cashew and onion based sauce with flavour of cardamom

\$21.90

22. Chicken Saag

Tender pieces of chicken cooked with spinach & spices

\$22.90

23. Chicken Vindaloo

Tender chicken cooked with fresh spinach & spices

\$22.90

24. Chicken Dhansak

Tender chicken pieces cooked with lentils & spices

\$22.90

25. Kadhai Chicken

Diced chicken cooked in moderately spiced thick tomato & onion paste with cured spices and peppers

\$22.90

Bhuna Chicken

Semi-fry preparation of tender pieces of Chicken cooked in spices & herbs topped with fried onions

\$22.90

Rasoi Chicken Curry

Homestyle chicken curry made with onion and tomatoes with homemade spices

\$22.90

Lamb



26. Lamb Shank (Nalli Gosht)

An ineffably aromatic and succulent shank of lamb very carefully prepared in a prolonged preparation to give it rich aroma, taste clearly describes the royal heritage of india

\$25.90

27. Lamb Roganjosh

A delicacy that takes indian hearts to sublime, carefully selected pieces of lamb cooked with special ingredients from kashmir

\$24.90

28. Lamb Madras

A sensational dish from the coastal india with a unique coconut flavour

\$24.90

29. Lamb Korma

A real delicacy with tender pieces of meat cooked in a creamy almond and cashew based sauce flavoured with cardamom

\$23.90

30. Lamb Vindaloo

Tender meat cooked in homemade vindaloo sauce with selected indian spice

\$24.90

31. Lamb Saag

Lamb pieces with spinach tempered with roasted garlic & ginger

\$24.90



32. Lamb Dhansak

Lamb curry made from meat and lentils flavoured with spices

\$24.90

33. Lamb Methi Malai

Herbed lamb cubes spices with crushed fenugreek leaves in a creamy onion based sauce

\$24.90

34. Goat Curry

Classical home style preparation of goat curry cooked in slow flame with limited spices

\$24.90

35. Bhuna Ghost

Semi-fry preparation of tender pieces of lamb cooked in spices & herbs topped with fried onions

\$24.90

Lamb Masala

Lamb tossed with bell pepper in onion and tomato gravy with a dash of cream.

\$24.90

Aloo Gosht

Aloo gosht, or lamb with potato curry, is made of soft, juicy, and tender lamb chunks with soft potatoes slathered in onion and tomato masala gravy

\$24.90

Seafood

36. Prawn Masala

Prawns tempered with bell pepper, cumin, garlic, ginger paste & cooked in onion tomato masala and finished with green herbs & spices

\$27.90

37. Prawns Malabari

King size prawns simmered in south indian style with coconut & pepper based sauce tempered with mustard seeds

\$27.90

38. Fish Masala

Seasonal fish fillet tempered with bell pepper and garlic ginger paste cooked in onion tomato paste finished with green herbs & spices

\$27.90

39. Fish Malabari

Seasonal fish fillet cooked in south indian style with coconut & pepper based sauce tempered with mustard seeds

\$27.90

41. Fish Saag

Fish fillets tempered with spinach and roasted ginger,garlic

\$27.90

42.Prawn Saag

Prawn pieces tempered with spinach and roasted ginger, garlic

\$27.90

Prawn Curry

Homestyle prawn curry made with onion and tomatoes with homemade spices

\$27.90

Butter Prawn

Butter Prawn is a preparation of prawns simmered with fenugreek in fresh creamy cashew and tomato gravy.

\$27.90

Prawn Vindaloo

Prawn pieces cooked in vindaloo sauce with selected Indian spices

\$27.90

Vegetarian

43. Dal Tadka

Yellow lentils tempered with cumin, garlic, tomatoes & coriander



\$19.90

44. Dal Palak

Yellow lentils tempered with cumin, garlic, tomatoes, coriander & chopped spinach



\$19.90



45. Dal Makhani

Black lentils cooked with tomato, churned butter, kasoori methi & cream

\$20.90

46. Malai Kofta

Cottage cheese and nuts dumplings cooked in delicious creamy fennel sauce

\$20.90

47. Chana Masala

North indian popular dish, chickpeas cooked with dice onion, tomato, garlic and ginger paste finished with mother sauce



\$19.90

48. Vegetable Korma

Fresh vegetables cooked with cashew nut based sauce and a dash of cream

\$20.90

49. Kadhai Paneer

Chunks of cottage cheese cooked in moderately spiced thick tomato and onion paste with cured spices and peppers

\$22.90

Paneer Makhani

Paneer Makhani or Butter Paneer is a preparation of cottage cheese simmered with fenugreek in fresh creamy cashew and tomato gravy.

\$22.90

50. Mutter Paneer

Cottage cheese and peas cooked and tempered with cumin, garlic, ginger paste and finished with creamy sauce

\$22.90

51. Malai Paneer

Chunks of paneer cooked in thick delicious, rich and creamy sauce

\$22.90

Shahi Paneer

Shahi paneer is a creamy Indian curry consisting of paneer cubes cooked in a tomato and onion gravy made with cream, cashew nuts.

\$22.90

52. Saag Paneer

Freshly pureed spinach tempered with onion, garlic, tomatoes & cooked with cottage cheese in traditional north indian way

\$22.90

Lasooni Palak

A simple healthy spinach-based curry tempered with a generous amount of chopped garlic.

\$20.90

53. Paneer Methi Malai

Chunks of paneer and peas cooked with crushed fenugreek leaves finished with creamy mother sauce.

\$22.90

54. Soanfiyani Paneer Tikka Masala

Chunks of paneer marinated with spices, grilled in a tandoor & served in a moderately spiced thick tomato & onion gravy with peppers

\$23.90

Aloo Mutter

Potatoes and peas cooked and tempered with cumin, garlic ginger paste and finished with mother sauce.

\$19.90

55. Jeera Aloo

Boiled potatoes tempered with cumin, garlic and onion tomato masala with aromatic spices and herbs



\$19.90

56. Aloo Gobhi

Potato cubes & cauliflower florets slow cooked in dum style with indian spices & ginger



\$19.90

Aloo Palak

Pureed spinach tempered with onion, garlic, tomatoes and cooked with potatoes in the north Indian way

\$20.90

57. Mix Veg

Seasoned fresh vegetables cooked with a rich blend of spices and green herbs



\$20.90

58. Mushroom Methi Malai

Mushroom and peas cooked with crushed fenugreek leaves finished with creamy mother sauce



\$20.90

59. Aloo Baigan

Eggplant & potatoes, perfect combination cooked with selected herbs and spices in onion & tomato sauce



\$19.90

Baigan Masala

Baigan or Eggplant masala is an everyday Indian curried dish made with eggplants, onions, tomatoes, herbs and spices.

\$20.90

60. Mushroom Masala

Tossed mushroom and peppers cooked with onion tomato sauce



\$20.90

Mushroom Palak

Pureed spinach tempered with onion, garlic, tomatoes and cooked with mushrooms in the north Indian way

\$20.90

Rice

61. Plain Basmati Rice

Fragrant steamed basmati rice

\$4.00

62. Coconut Rice

Basmati rice steamed with desiccated coconut powder & coconut cream tempered with mustard seed

\$6.50

63. Jeera Rice

Basmati rice tempered with cumin seeds and green herbs

\$6.50

64. Kashmiri Rice

Basmati rice cooked in milk cream, dry fruits and nuts finished with a touch of saffron

\$6.50

Biryani

Long grain basmati rice cooked with assorted spices, nuts and herbs. Your choice of chicken, lamb, veg & prawn



65. Vegetable Biryani



\$21.50

66. Chicken Biryani

\$23.50

67. Lamb Biryani

Lamb Biryani

\$25.50

68. Prawn Biryani

\$27.90

Fish Biryani

\$27.90

Naan Bread

69. Naan

Flat bread made of plain flour cooked fresh in tandoor

\$4.00

70. Butter Naan

layered plain flour bread

\$5.90

71. Roti

Flat bread made of whole meal flour cooked fresh in tandoor

\$4.00



72. Garlic Naan

Tandoori naan sprinkled with fresh crushed garlic & cooked in tandoor

\$5.00

73. Cheese Naan

Naan stuffed with cheese

\$5.90

74. Cheese and Garlic Naan

Fresh chopped garlic sprinkled on cheese naan

\$6.90

75. Cheese and Spinach Naan

Naan bread stuffed with cheese and spinach cooked in tandoor

\$6.50

Cheese and spinach naan with garlic

Naan bread stuffed with cheese and spinach sprinkled with garlic cooked in tandoor.

\$6.99

76. Chilli Cheese Naan

Naan stuffed with cheese and fresh green chillies

\$6.50

Chilli cheese naan with Garlic

Naan stuffed with cheese and fresh green chillies sprinkled with garlic

\$6.99



77. Peshwari Naan

Stuffed naan with mixture of dry nuts and coconut cooked in tandoor

\$6.90

78. Keema Naan

Mixture of lamb mince , spices and herbs stuffed in bread and cooked in tandoor

\$6.90

79. Laccha Paratha

Wholemeal multilayered bread

\$5.90

80. Pudina Paratha

Wholemeal multilayered bread with dried mint leaves

\$6.50

81. Rumali Roti

The word "rumali" means "handkerchief". It is thin as a Handkerchief

\$7.00

Accompaniments

82. Chutney

Mango/Mint/Tamarind

\$4.00

83. Pickle

Mango/Mix/Chilly

\$4.00

84. Papadams

\$4.00

85. Raita

Homemade yoghurt blended with spices and cucumber

\$5.00

86. Side Dish Platter

Combination of chutney + raita + papadams and pickle

\$14.90

Drinks

87. Mango Lassi

Homemade yogurt drink with mango flavour

\$7.00

88. Soft Drinks

375 ml

\$3.50

Coke(375ml)

\$3.50

Coke (No sugar)

\$3.50

Sprite

\$3.50

Fanta

\$3.50

Solo

\$3.50

Lemonade

\$3.50

Lipton Ice Tea(lemon)

\$3.50

Lipton Ice Tea(peach)

\$3.50

Ginger Beer

\$3.50

89.Energy Drink(Red bull)

Energy drink

\$3.50

90.Energy Drink(V)

Energy drink

\$3.50

Dessert

91. Mango Kulfi

Homemade indian ice cream with mango flavor

\$7.00

92.Pista kulfi

Home made Indian ice cream with pistachio

\$7.00

93. Gulab Jamun

Golden fried condensed milk dumplings in elaichi scented sugar syrup

\$6.50

94. Rasmalai

Creamy milk dessert cakes flavoured with green cardamom

\$6.50