

BUKHARA

INDIAN RESTAURANT

ENTREES

Aubergine Pakora \$10.90

Battered sliced eggplant topped with tomato, onion, green chilli, coriander chutney and chaat sauce.

Onion Bhaji \$10.90

Crispy onion pakora mixed with spinach and herbs.

Vegetable Samosa \$10.90

Pastry pocket stuffed with potato, carrots, peas and served with mint yoghurt sauce.

Garlic Prawns \$15.90

Giant prawns marinated in yoghurt and special Bukhara spices, pan fried with capsicum and onion.

Duck Pancake \$15.90

Thin slices of duck marinated with exotic herbs on a mini pancake.

Tandoori Chicken Tikka \$16.90

Chicken thigh fillet marinated in spices and grilled in the tandoor.

Seekh Kebab \$17.90

Minced lamb seekh kebabs seasoned with aromatic spices and cooked in the tandoor.

Lamb Cutlets \$17.00

Succulent lamb cutlets marinated in yoghurt, spices and grilled in tandoor.

TANDOORI MAINS

Served with mint yoghurt sauce

Chicken Tikka (6 pieces) \$27.90

5 Spice Garlic Prawns \$27.90

Lamb Cutlets (4 pieces) \$33.90

VEGETARIAN MAINS

Beans Thoran \$20.90

Kerala style beans in coconut, garlic, ginger and curry leaves.

Gobi and Aloo Masala \$20.90

Cauliflower and potato cooked in a creamy, spicy masala sauce.

Saag Paneer \$20.90

Spinach and cottage cheese sauteed with garlic, onion & red chilli.

Dal Bukhara \$20.90

A rich creamy yellow lentil cooked with panch phoron and garlic.

Okra Dopiazza \$20.90

Pan fried okra with spring onion and tomato.

CHICKEN CURRIES

Butter Chicken \$22.90

Chicken cooked in a rich, creamy tomato sauce.

Chicken Jalfrezi \$22.90

Chicken cooked in a tangy based sauce with vegetables and black pepper.

Chicken Tikka Masala \$22.90

Chicken sauteed with capsicum, onion, dry chilli and finished with dry methi leaves.

Chicken Saagwala \$22.90

Chicken and puree of spinach cooked with garlic, ginger and Bukhara special spices.

Chicken Korma \$22.90

Chicken cooked with saffron strands, cashew, cream, and cardamom.

Chicken 65 \$26.00

Tender spicy chicken pakoras tossed with curry leaves, ginger and chili.

LAMB & GOAT

Railway Goat Curry \$24.90

Goat on the bone cooked with curry leaves and spices in a tomato based sauce.

Lamb Korma \$24.90

Lamb cooked with saffron strands, cardamoms, cashews and cream.

Lamb Spinach \$24.90

Boneless lamb cooked in a rich spinach puree.

Lamb Rogan Josh \$24.90

Slow cooked lamb roasted in garam masala and curry leaves.

Lamb Mauritian \$24.90

Lamb cooked with potatoes and cauliflower with special spices.

BEEF SPECIALTIES

Beef Vindaloo \$23.90

A spicy dish from the exotic beaches of Goa cooked with hot chili powder and vinegar.

Beef Madras \$23.90

Medium spicy beef curry cooked with coconut cream, madras powder and mustard seed.

Beef Korma \$27.00

Beef cooked with saffron strands, cardamom, cashew and cream.

SEAFOOD

Aloo Baigan **\$20.90**
Eggplant and potato cooked in dry spices.

Vegetable Korma **\$21.00**
Mixed vegetables cooked with saffron strands, cardamom, cashew and cream.

Paneer Butter Masala **\$22.90**
Homemade cottage cheese cooked in a creamy, spicy masala sauce.

Malaipuri Fish Curry **\$25.90**
Fillet of fish cooked in fish masala spices and chillies.

Prawn a La Mauritian **\$25.90**
Prawn cooked in a special tomato base sauce finished with thyme, coriander and shallots.

Malabari Prawn **\$25.90**
South Indian style curry prawns cooked with mustard seeds, dry chilli and coconut cream.

BIRYANI

Accompanied with cucumber raita

Vegetable Biryani **\$19.90**

Chicken Biryani **\$20.90**

Lamb Biryani **\$22.90**

RICE OPTIONS

Saffron Basmati Rice **REG \$2.90 / LRG \$4.90**

Peshwari Rice (Fruits & Nuts) **REG \$3.90 / LRG \$5.90**

Pilaf Rice (Curry Leaves) **REG \$3.90 / LRG \$5.90**

NAAN & BREADS

Plain Naan	\$3.50	Wholemeal Roti	\$3.50
Garlic Naan	\$4.00	Cheese Naan	\$5.00
Peshwari Naan	\$5.50	Cheese & Garlic	\$5.50

CONDIMENTS (\$3.50 EACH): Pappadums • Mint Yoghurt • Cucumber Raita • Sweet Mango Chutney • Tomato Onion •
Mango Pickle • Mix Pickle

