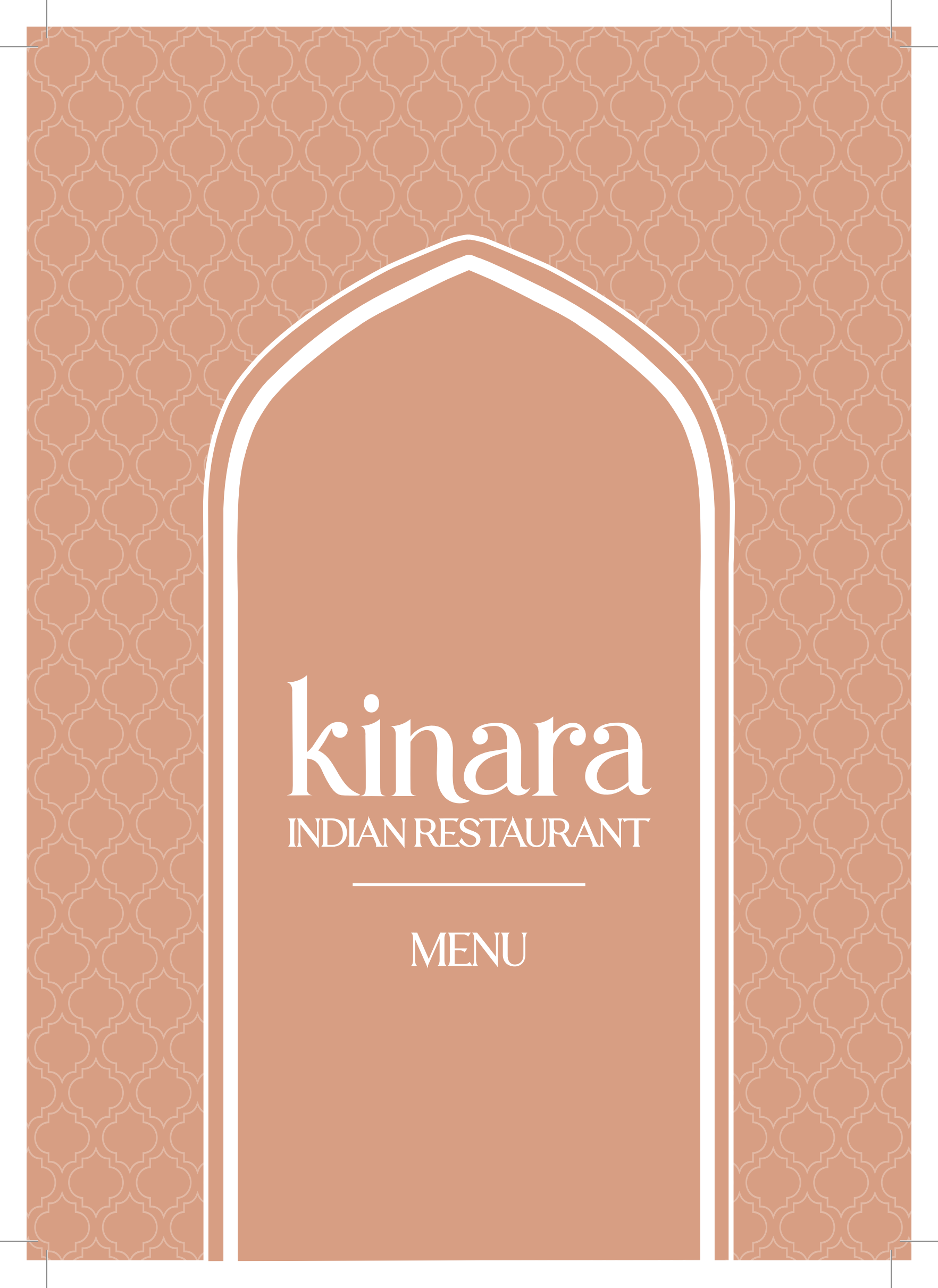




kinara

INDIAN RESTAURANT

MENU



In the corner of the street,
where rivers and flavours converge,
lies Kinara.

More than a restaurant, Kinara is a vibrant
melting pot, a crossroads where ancient
recipes sing with modern spice.

Forget maps, follow the sizzle - this is our
favorite place to eat, and soon, it will be
yours too.

Dive into a kaleidoscope of tastes, from
tandoori whispers to coconut dreams, and
let your senses wander the vibrant streets
of India, plate by delicious plate.

Welcome to Kinara,
where every bite is an adventure.



Small Wonders

PLATTER OF DIPS WITH PAPADUMS BASKET | 12

accompanied by mango chutney, raita, and mint sauce (V)

GOL GAPPE (8 PCS) | 12

served with tangy mint water, boiled potato, black chickpea, and sweet tamarind chutney (V)

ALOO TIKKI CHAAT | 15

deep fried crispy hot patty, filled with chickpea lentil and mashed potatoes, accompanied by refreshing cool yogurt, mint & tamarind sauce (V)

SAMOSA CHOLE CHAAT | 15

freshly made pyramid-shaped crispy snack, filled with tempting potatoes & peas topped with flavourful chickpea, yogurt, mint, and tamarind sauce (V)

GF Gluten Free | DF Dairy Free | V Vegetarian | VE Vegan

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Street Tales

SAMOSA (2 PCS) | 9

rich pastry encased parcels, filled with potatoes, peas and roasted spices, accompanied by sweet sauce (V)

VEGETABLE PAKORA (4 PCS) | 9

deep-fried chickpea batter, mixed vegetables with aromatic spices (V)

PANEER TIKKA (5 PCS) | 15

homemade cheese cubes marinated with yoghurt and traditional Indian spices, golden glazed in tandoor with onions and coloured with bell peppers (V, GF)

CHILLI PANEER DRY | 17

cubes of cottage cheese deep fried and tossed in a wok with chilli sauce (V)

TANDOORI BIRD | HALF 17 | FULL 27

signature preparation of the whole chicken, marinated in a special masala prepared by our chefs and golden glazed in the tandoor (GF)

CHICKEN TIKKA (4 PCS) | 15

chicken fillets marinated in lemon, yoghurt and tandoori spices, smoke roasted in the tandoor (GF)

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CHILLI CHICKEN DRY | 19

indo-chinese style chicken toasted with garlic, onion, mixed capsicum, and a dash of shallots, drizzled with white sesame seeds (DF)

SEEKH KABAB (5 PCS) | 19

succulent lean lamb mince with cumin, fresh coriander, onion and spices, skewered and grilled in the tandoor (GF)

LAMB CHOPS (4 PCS) | 21

lamb chops marinated with indian spices, hung yogurt and cooked in a clay oven (GF)

PRAWN KHOLIWADA | 18

prawns marinated with indian spices, deep fried and accompanied by green chutney

FISH PAKORA (5 PCS) | 18

supreme cut cod fish marinated in the chef's special blend of spices and crisp fried

FISH TIKKA AJWAINI (5 PCS) | 20

cod fillet marinated with mustard oil, roasted gram flour and yoghurt. flavoured with roasted carom seeds, finished in tandoor (GF)

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Signature Secrets

PRAWN MANGO MOLLIE | 26

prawns cooked with mango in a coconut gravy (GF)

LAAL MAAS | 26

diced lamb cooked in mathnia chilli paste, exotic spices and finished with clarified butter (GF)

KINARA'S CHICKEN MAKHANI | 26

marinated chicken breast, cooked in a clay oven and accompanied by butter sauce with a dash of roasted Kasuri methi (GF)

PORK VINDALOO | 26

a classic from the western region of india: diced pork, slow cooked in lip-smacking vindaloo sauce and white wine vinegar (GF)

NIHARI GOAT | 26

tender pieces of goat cooked on the bone in an onion and tomato gravy, finished with lemon juice (GF)

GOAN FISH | 26

marinated fish fillet cooked in our chef's special gravy, with a spicy, tangy flavour (GF)

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Chicken

BUTTER CHICKEN | 24

boneless tandoori chicken, simmered in our signature tomato and butter flavoured gravy, with accents of dry fenugreek (GF)

CHICKEN TIKKA MASALA | 24

tender chicken tikka pieces cooked with sautéed diced onion, capsicum, and the chef's masala and tomato gravy, finished with fresh coriander leaves (GF)

KARAHI CHICKEN | 24

chicken pieces cooked with julienne bel peppers, onion and tomato with house made spices in tomato gravy, interspersed with finely sliced ginger and coriander (GF)

MADRAS CHICKEN | 24

authentic style chicken cooked with fresh aromatic spices and coconut gravy, mustard seeds, and curry leaves (GF, DF)

KORMA CHICKEN | 24

chicken simmered in a silky gravy with a creamy texture and finished with sweet spices (GF)

MANGO CHICKEN | 24

chicken pieces cooked in a rich & creamy mango sauce (GF)

SAAG CHICKEN | 24

boneless tandoori chicken simmered in spinach puree, with browned onions, tomato & spices (GF)

METHI MALAI CHICKEN | 24

modern creamy cashew and chicken curry flavoured with fenugreek and house spices (GF)

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Lamb

LAMB ROGAN JOSH | 25

slow cooked lamb with a selection of spices in a rich tomato and onion gravy (GF, DF)

RAILWAY LAMB | 25

diced lamb cooked in an authentic onion sauce with potatoes, simmered in house made spices (GF)

LAMB KORMA | 25

mughlai style lamb curry with cashew and mild spices (GF)

LAMB MADRAS | 25

authentic style lamb cooked with fresh aromatic spices and a coconut gravy (GF, DF)

LAMB SAAG | 25

tender, boneless lamb cooked in pureed spinach with fragrant spices (GF)

LAMB ANARKALI | 25

lamb cooked with capsicum, tomato and a hint of mint (GF)

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Vegetarian

DAL MAKHANI | 20

slow cooked black lentils with ginger, garlic, tomato, chilli, and cream (V, GF)

DAL PALAK | 20

red & yellow lentils tempered in mustard seeds, cumin and garlic cooked with spinach & house spices (V, GF)

PALAK PANEER | 22

cottage cheese cooked in a tomato and spinach-based sauce, sautéed with an onion, ginger & garlic paste and house spices (V, GF)

KARAHI PANEER | 22

cottage cheese tossed with a mix of capsicum, onion, tomato and karahi spices (V, GF)

SHAHI PANEER | 22

rich mughlai dish with cottage cheese, paired with a cashew gravy for a rich texture & flavour (V)

DHABA PANEER BHURJI | 22

crumbled cottage cheese and green peas tempered with onion, tomato and capsicum, cooked in a blend of spices (V, GF)

NAWAB-DAR KOFTA | 22

potato & cottage cheese dumplings, dipped in creamy, savory cashew sauce, garnished with nuts (V)

VEG KOLHAPURI | 21

rolling cut seasonal vegetables cooked in house made spicy chop masala, finished with kolhapur spices (V, GF)

VEGETABLE MOILLE | 21

lightly fried vegetables cooked in madras sauce (V, DF, GF)

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Vegan

CHANNA MASALA | 20

white chickpeas simmered in whole spices, cooked in a rich onion and tomato gravy with fresh coriander (VE, GF)

GOBI MASALA | 20

A traditional dry curry dish, made from a cauliflower base and delicately spiced bell peppers (VE, GF)

BHINDI DO PAYAZA | 20

delicious okra curry beautifully cooked with diced onion, tomato and our chef's special spices. Finished with lemon juice, coriander and garam masala (VE, GF)

METHI ALOO | 19

a combination of potato and fenugreek leaves, combined in a dry curry - a staple in every north Indian home (VE, GF)

CORN PALAK | 19

corn cooked in a pureed spinach sauce with onion, tomato, green chillies coriander and dried fenugreek leaves (VE, GF)

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Rice

INSTANT POT CHICKEN BIRYANI | 22

a delicious aromatic combination of basmati rice, spices with slow cooked chicken and served with raita (yoghurt) (GF)

ZAFFRAN PULAO | 16

aromatic saffron rice and seasonal vegetables cooked together with hint of dry fruit and rich in flavour

SAFFRON RICE | 6

steamed basmati rice infused with saffron and sweet spices

COCONUT RICE | 6

steamed rice infused with coconut flavour

LEMON RICE | 6

rice cooked with green chilli, rai, peanuts, channa daal, curry leaves, green chilli and lemon juice

PLAIN RICE | 4

steamed basmati rice

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Tandoori Naan

PLAIN NAAN | 5

BUTTER NAAN | 6

GARLIC NAAN | 6

CHEESE NAAN | 6

GARLIC & CHEESE NAAN | 6

GARLIC, CORRIANDER & CHILLI | 6

SPINACH & CHEESE NAAN | 6

MASALA KULCHA | 7

CHILLI, CHEESE & ONION NAAN | 7

INDIAN HERB NAAN | 7

fenugreek, mint, coriander and carom seed

PESHWARI NAAN | 7

KEEMA NAAN | 7

TANDOORI ROTI | 5

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Mosaic of Moments

PAPADUMS BASKET | 4

RAITA | 4

MINT SAUCE | 3

TAMARIND CHUTNEY | 3

MANGO CHUTNEY | 3

PICKLE | 3

LACHHA ONION | 5

GARDEN SALAD | 5

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Sweet Endings

GULAB ZAMAN (2 PCS) | 7

add a scoop of French vanilla ice cream | \$2

RASMALAI | 8

KESAR PISTA KULFI | 9

MANGO KULFI | 9

RABRI JALEBI | 10

JAAN PAAN WITH FRENCH VANILLA | 14

contains alcohol

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Kinara's Midnoon Specials

served from 11:30am - 2:30pm

MASAHARI THALI | 24

Butter Chicken, Railway Lamb, Rice, Plain Naan, Papadums, Pickle, & Gulab Zaman

SHAKAHARI THALI | 24

Shahi Paneer, Daal Makhani, Rice, Plain Naan, Papadums, Pickle & Gulab Zaman

UPGRADE TO ANY NAAN | 4

URBAN LUNCH | 20

Any curry (Excluding Signature Secrets) accompanied by Basmati Rice, Papadums & Pickle

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From the warmth of our tandoor to the laughter around your table, thank you for being part of the Kinara family.

Each shared meal, and memory made, weaves a tapestry of connection that makes our restaurant more than just a place to eat.

It's a celebration of community, a vibrant crossroads where flavors and hearts come together. So, we raise a toast to you, our cherished guests.

Until we meet again, may your memories be spiced with joy and your hearts full of Kinara's warmth.

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