

## STREET FOOD

- PANI PURI (7 pc)** **\$8.90**  
Hollow balls filled with potatoes and chickpeas, and served with mint flavoured spicy water
- DAHI PURI (7 pc)** **\$9.90**  
Hollow balls stuffed with chickpeas and potatoes, filled with sweet and spicy sauce
- SAMOSAS (2 pc)** **\$8.90**  
Crispy fried dumplings stuffed with potatoes and vegetables served with tamarind sauce
- ONION BHAJI (4 pc)** **\$8.90**  
Onion pieces coated in chickpea batter and fried served with tamarind sauce
- SAMOSAS CHAAT (2 pc)** **\$12.90**  
Two vegetable samosas, topped with chickpeas, onions, yogurt, tamarind and spicy sauce
- CHOLLE BHATURE (2 pc)** **\$16.90**  
Fried plain flour bread served with chickpeas curry, onion salad and pickle
- AMRITSARI KULCHA (1 pc)** **\$16.90**  
Potato stuffed naan bread topped with dried fenugreek leaves and served with chickpeas curry, pickle and onion salad
- VEG CHOWMEIN** **\$16.90**  
Noodles tossed with chef's special sauce & shredded vegetables
- CHICKEN CHOWMEIN** **\$19.90**  
Noodles tossed with shredded vegetables and chicken

## ENTREES VEGETARIAN

### **MALAI SOYA CHAAP (SEMI GRAVY) \$20.50**

Soya chaap marinated with cream and yoghurt tossed with bell peppers and onions in a mildly spiced gravy

### **PANEER TIKKA (4 pc) \$17.90**

Indian dish made from chunks of paneer marinated in spices and grilled in tandoor

## NON-VEGETARIAN

### **CHICKEN TIKKA (4pc) \$16.90**

Boneless chicken cooked in tandoor after marinating in Indian spices and yogurt

### **MALAI CHICKEN TIKKA (4pc) \$17.90**

Boneless chicken marinated with mild creamy cardamom flavoured sauce & cooked in tandoor

### **LAMB CUTLETS (3pc) \$19.50**

Lamb cutlets marinated with Indian spices and yoghurt and cooked in tandoor

### **TANDOORI CHICKEN (HALF) \$15.90**

Tandoori Chicken is a dish of chicken (bone) marinated in yoghurt and chef's special spices and roasted in Tandoor

**(FULL) \$23.90**

## MAINS VEGETARIAN

<b>SAAG PANEER</b>	<b>\$21.90</b>	<b>\$26.90</b>
Creamy spinach cooked with cottage cheese & spices		
<b>METHI MUTTER MALAI PANEER</b>	<b>\$21.90</b>	<b>\$26.90</b>
Cottage cheese and peas sautéed with onion and tomato-based sauce and finished with dried fenugreek leaves and topped with cream		
<b>KADAH PANEER</b>	<b>\$21.90</b>	<b>\$26.90</b>
Cottage Cheese sautéed with bell peppers & onions cooked with freshly ground spices		
<b>PANEER JALFAREZI</b>	<b>\$21.90</b>	<b>\$26.90</b>
Cottage cheese cooked in mildly sweet and sour coconut cream-based gravy and sautéed with bell peppers and onions		
<b>PANEER BUTTER MASALA</b>	<b>\$21.90</b>	<b>\$26.90</b>
Cottage cheese cooked in mildly sweet cashew based creamy sauce		
<b>PANEER TIKKA MASALA</b>	<b>\$21.90</b>	<b>\$26.90</b>
A dish of roasted marinated paneer cubes cooked in a tomato-based gravy tossed with bell peppers & onions		
<b>MUSHROOM BUTTER MASALA</b>	<b>\$21.90</b>	<b>\$26.90</b>
Mushrooms cooked in mildly sweet cashew based creamy sauce		
<b>METHI MALAI MUTTER MUSHROOM</b>	<b>\$21.90</b>	<b>\$26.90</b>
Mushrooms and peas sautéed with onion and tomato based creamy sauce and finished with dried fenugreek leaves		
<b>KADAH MUSHROOM</b>	<b>\$21.90</b>	<b>\$26.90</b>
Mushrooms sautéed with bell peppers and onions cooked with freshly ground spices		
<b>MIXED VEGETABLE</b>	<b>\$21.90</b>	<b>\$26.90</b>
The curry contains potatoes, carrots, peas, green beans, cauliflower, bell peppers and cottage cheese		
<b>ALOO GOBI</b>	<b>\$21.90</b>	<b>\$26.90</b>
Aloo gobi is a popular Indian dish in which potatoes & cauliflower are cooked with onions, tomatoes and spices		
<b>EGGPLANT POTATO MASALA</b>	<b>\$21.90</b>	<b>\$26.90</b>
A flavourful dish of eggplant and potatoes cooked with garlic, ginger, onions, and ground spices		

## MAINS VEGETARIAN

<b>MALAI KOFTA</b>	<b>\$21.90</b>	<b>\$26.90</b>
Potato and cottage cheese dumplings cooked in mildly sweet tomato based creamy sauce		
<b>PALAK KOFTA</b>	<b>\$21.90</b>	<b>\$26.90</b>
Potato and cottage cheese dumplings cooked in creamy spinach sauce		
<b>CHANA MASALA (Vegan)</b>	<b>\$21.90</b>	<b>\$26.90</b>
Chickpeas cooked with onions, tomatoes & other spices		
<b>ALOO JEERA (Vegan)</b>	<b>\$20.90</b>	<b>\$25.90</b>
Pan fried potatoes tossed with cumin & dry spices		
<b>ALOO PALAK</b>	<b>\$21.90</b>	<b>\$26.90</b>
Creamy Spinach cooked with spices and potatoes		
<b>ALOO MUTTER</b>	<b>\$21.90</b>	<b>\$26.90</b>
Peas & potatoes sautéed with onion and tomato-based creamy sauce		
<b>DAAL MAKHNI</b>	<b>\$21.90</b>	<b>\$26.90</b>
This daal has whole black lentils cooked with butter & cream and simmered on low heat for that unique flavour		
<b>DAAL TADKA (Vegan)</b>	<b>\$20.90</b>	<b>\$25.90</b>
Yellow lentils, simmered in a smooth sauce sautéed with tomatoes, onions and mild spices		

## MAINS NON-VEG

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### BUTTER CHICKEN

Tender pieces of marinated chicken cooked in clay oven and simmered in a sweet tomato sauce

\$21.99 \$26.90

### CHICKEN TIKKA MASALA

Chicken tikka masala is a dish of chunks of roasted marinated chicken in a mildly sweet & spiced curry tossed with bell peppers

\$21.99 \$26.99

### METHI MALAI CHICKEN

The most flavourful dish made by simmering chicken in sauce along with fenugreek leaves

\$21.99 \$26.99

### CHICKEN CURRY

Chicken stewed in an onion and tomato- based sauce and flavoured with a variety of spices

\$21.99 \$26.99

### CHICKEN KORMA

Chicken cooked with the mild onion based sweet creamy cardamom flavoured sauce

\$21.99 \$26.99

### CHICKEN VINDALOO

Chicken flavoured in a homemade spicy vindaloo paste with a hint of vinegar

\$21.99 \$26.99

### CHICKEN JALFAREZI

Chicken cooked in sweet and sour coconut cream-based gravy and sautéed with bell peppers & onions

\$21.99 \$26.99

### CHICKEN SAAG

Chicken cooked in a light and creamy spinach sauce

\$21.99 \$26.99

### KADAHI CHICKEN

Chicken sautéed with capsicums and onions in a slight creamy based sauce

\$21.99 \$26.99

### LAMB ROGANJOSH

Lamb stewed in an onion and tomato- based sauce and flavoured with a variety of spices

\$23.50 \$28.50

### LAMB SAAG

Lamb cooked in a light and creamy spinach sauce

\$23.50 \$28.50

### BHUNA LAMB

Stir Fried lamb cooked with capsicums, onions and some spices

\$23.50 \$28.50

### LAMB VINDALOO

Lamb flavoured in a homemade spicy vindaloo paste with a hint of vinegar

\$23.50 \$28.50

### LAMB KORMA

Lamb cooked with the mild onion based sweet creamy cardamom flavoured sauce

\$23.50 \$28.50

## MAINS NON-VEG

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### BEEF VINDALOO

\$22.90 \$27.90

Beef flavoured in a homemade spicy vindaloo paste with a hint of vinegar

### BEEF MADRAS

\$22.90 \$27.90

Diced beef cooked with desiccated coconut, mustard seeds, curry leaf and spices

### BEEF SAAG

\$22.90 \$27.90

Beef cooked in a light and creamy spinach sauce

### BHUNA BEEF

\$22.90 \$27.90

Stir fried Beef cooked with capsicums, onions and some spices

### BEEF KORMA

\$22.90 \$27.90

Beef cooked with the mild onion based sweet creamy cardamom flavoured sauce

### GOAT CURRY

\$26.90

Pieces of goat simmered with yoghurt and spices until tender and cooked in sauce

### GOAT KORMA

\$26.90

Goat cooked with the mild onion based sweet creamy cardamom flavoured sauce

### GOAT SAAG

\$26.90

Goat cooked in a light and creamy spinach sauce

## RICE

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### STEAMED RICE

\$2.50 \$3.50

### PEAS PULAO

\$7.50 \$10.50

### VEG FRIED RICE

\$13.99 \$16.90

### CHICKEN FRIED RICE

\$14.90 \$17.90

### VEGETABLE BIRYANI

\$16.90 \$20.90

A dish made with basmati rice, spices and mixed veggies, served with raita

### CHICKEN BIRYANI

\$17.90 \$21.90

Succulent chicken (boneless) cooked with special herbs and served with raita

### BEEF BIRYANI

\$18.90 \$22.90

Succulent beef cooked with special herbs and served with raita

### LAMB BIRYANI

\$19.90 \$23.90

Succulent boneless lamb cooked with special herbs and served with raita

### GOAT BIRYANI

\$22.90

Succulent goat with bone cooked with special herbs and served with raita

## NAAN BREADS

<b>PLAIN NAAN</b> A leavened plain flour bread cooked in tandoor with oil on top	<b>\$4.00</b>
<b>BUTTER NAAN</b> A leavened plain flour bread cooked in tandoor with butter on top	<b>\$4.50</b>
<b>GARLIC NAAN</b> Plain flour bread lavishly flavoured with garlic granules	<b>\$4.90</b>
<b>SESAME NAAN</b> A leavened plain flour bread with sesame on top	<b>\$4.90</b>
<b>CHEESE NAAN</b> Cheese stuffed leavened plain flour bread	<b>\$5.90</b>
<b>CHEESE AND GARLIC NAAN</b> Cheese naan with garlic on top	<b>\$6.50</b>
<b>TANDOORI PLAIN ROTI</b> Wholemeal flour bread with oil on top	<b>\$3.50</b>
<b>TANDOORI BUTTER ROTI</b> Wholemeal flour bread with butter on top	<b>\$4.00</b>
<b>TANDOORI GARLIC ROTI</b> Wholemeal flour bread flavoured with garlic granules	<b>\$4.50</b>
<b>PAPPADUMS</b>	<b>\$3.50</b>

## EXTRAS

<b>EXTRA BHATURA</b>	<b>\$5.50</b>
<b>EXTRA KULCHA</b>	<b>\$7.00</b>
<b>CHILLI GARLIC SAUCE</b>	<b>\$3.00</b>
<b>MINT SAUCE</b>	<b>\$3.00</b>
<b>PANI PURI WATER</b>	<b>\$4.00</b>
<b>ONION SALAD</b>	<b>\$5.00</b>
<b>RAITA</b>	<b>\$5.50</b>
<b>PICKLE</b>	<b>\$3.00</b>

## DESSERTS

<b>GULAB JAMUN (3 pc)</b>	<b>\$5.90</b>
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