



ABOUT THE MENU

Did you know we do not add any sugar or MSG into any of our dishes? The majority of our dishes are Gluten Free and Keto friendly because we do not add anything to thicken our sauces. Please see our food key to help with your choices. Please talk with our friendly staff if you have any questions. All our dishes are made fresh to order. Good things take time, if you are in hurry please let our staff know.

Authentic CUISINE

We have chosen to present some of the more characteristic, yet legendary dishes from North India, especially the Punjab. Our preparation makes our food beautiful to behold and addictive to the palate,



ENTREE



ENTREE

Pani Puri / Dahi Poori (with yoghurt) (V) 11.95

Also called golgappa, is a common street snack. Hollow puri, fried crisp and filled with a mixture of flavoured water (pani), tamarind chutney, chilli, chaat masala, potato, onion and chickpeas.

Vegetable Samosa (V) 11

Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown. 2 Samosas per portion.

Punjabi Pakoras (V) 11

Fresh vegetables dipped in a spiced chickpea batter and finished in hot oil.

Onion Bhaji (V) 10.95

Onion rings dipped in a spiced chickpea batter and finished in hot oil. 3 Onion Bhajis per portion.

Paneer Aloo Tikki (V) 13.95

An interesting mixture of potatoes, home made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. A must for all vegetarians. 6 Tikkis per portion.

Paneer Pakoras (V) 14.95

Homemade Indian cottage cheese layered with spinach, then lightly dipped in a spiced chickpea batter and finished in hot oil. 6 Pakoras per portion.



Paneer Tikka Shashlik (V) 16.95

Homemade Indian cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the Tandoor. 5 pieces per portion.

Tandoori Mushrooms (V) 16.95

Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. 8 pieces per portion.

Tandoori Malai Chaap (V) 16.95

Soya chaap marinated with cream and spices roasted in tandoor. 8 pieces per portion.

Hariyali Kebabs (V) 15

Pan fried Patties of cottage cheese, spinach, potatoes mixed with authentic spices and fenugreek leaves

Tandoori Prawns 21.5

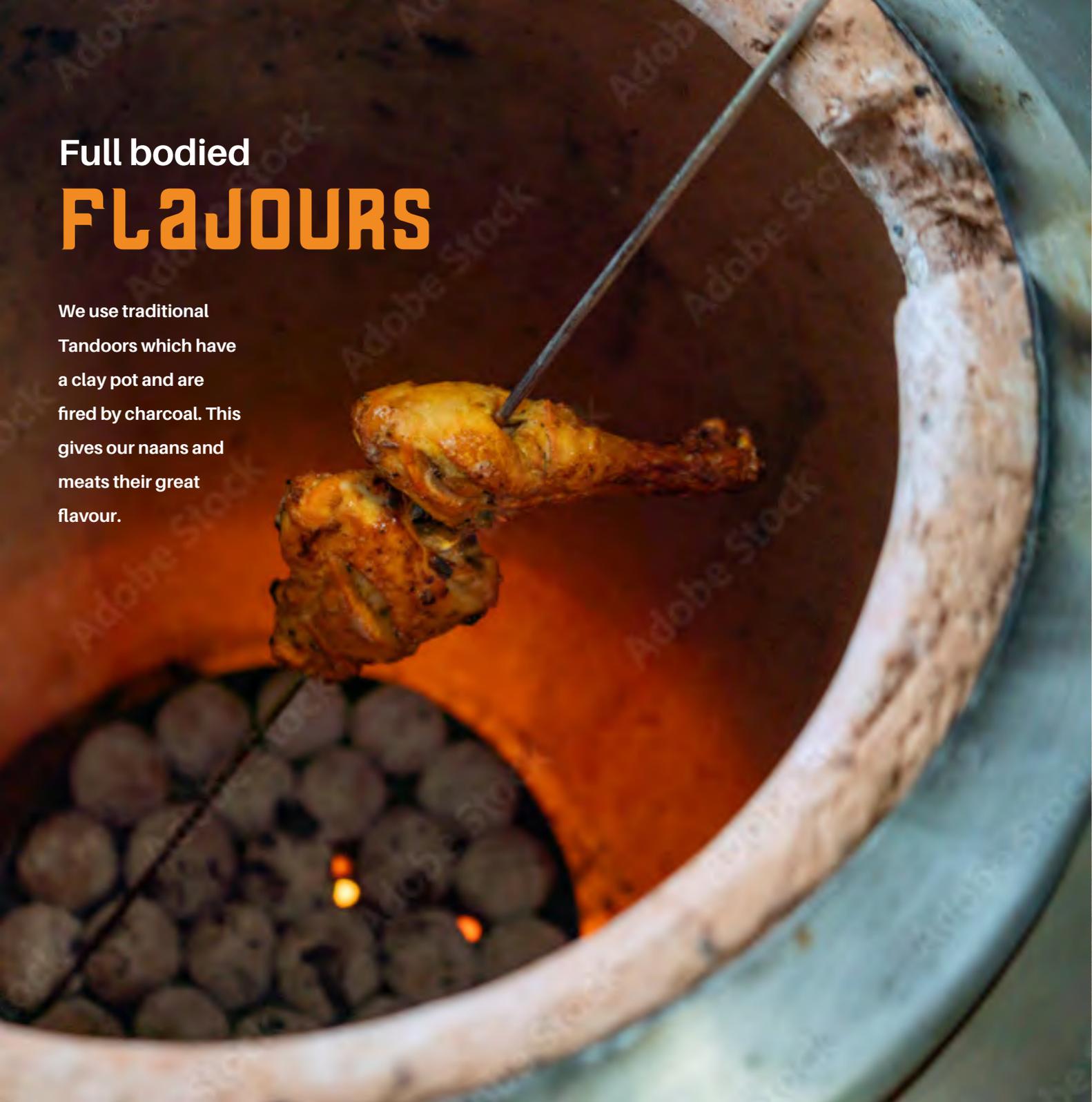
Marinated prawns cooked in the tandoor. 8 pieces per portion.



(V) VEGETARIAN (VE) VEGAN (DF) DAIRY FREE
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Full bodied FLAVOURS

We use traditional Tandoors which have a clay pot and are fired by charcoal. This gives our naans and meats their great flavour.



ENTREE

Chooza Tikka 16.95

Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. 4 pieces per portion.

Malai Tikka 16.95

Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. 4 pieces per portion.

Achaari Tikka 16.95

Fillets of chicken marinated overnight in Little India's own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. 4 pieces per portion.

**Tandoori Chicken FULL 27
HALF 16**

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

Chicken 65 (Special) 17.95

Chicken with bones marinated in our special butter and deep fried.

Tandoori Salmon 27

Filletted fish marinated in yoghurt, mustard oil and spices, skewered and cooked in the tandoor. 4 pieces per portion.

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Fish Amritsari 17.95

Crispy deep fried fish fillets dusted with chef special spices.

Fish Tikka 21

Filletted fish marinated in yoghurt, mustard oil, garlic and spices, skewered and cooked in the tandoor. 6 pieces per portion.

Barra Kebab 27

Lamb Cutlets dipped in a spicy marinade, skewered and cooked in the tandoor. 4 pieces per portion.

Seekh Kebab 18

Succulent spiced lamb mince skewered and cooked in traditional charcoal tandoor. 4 pieces per portion.

Mix Veg Platter for two 24.95

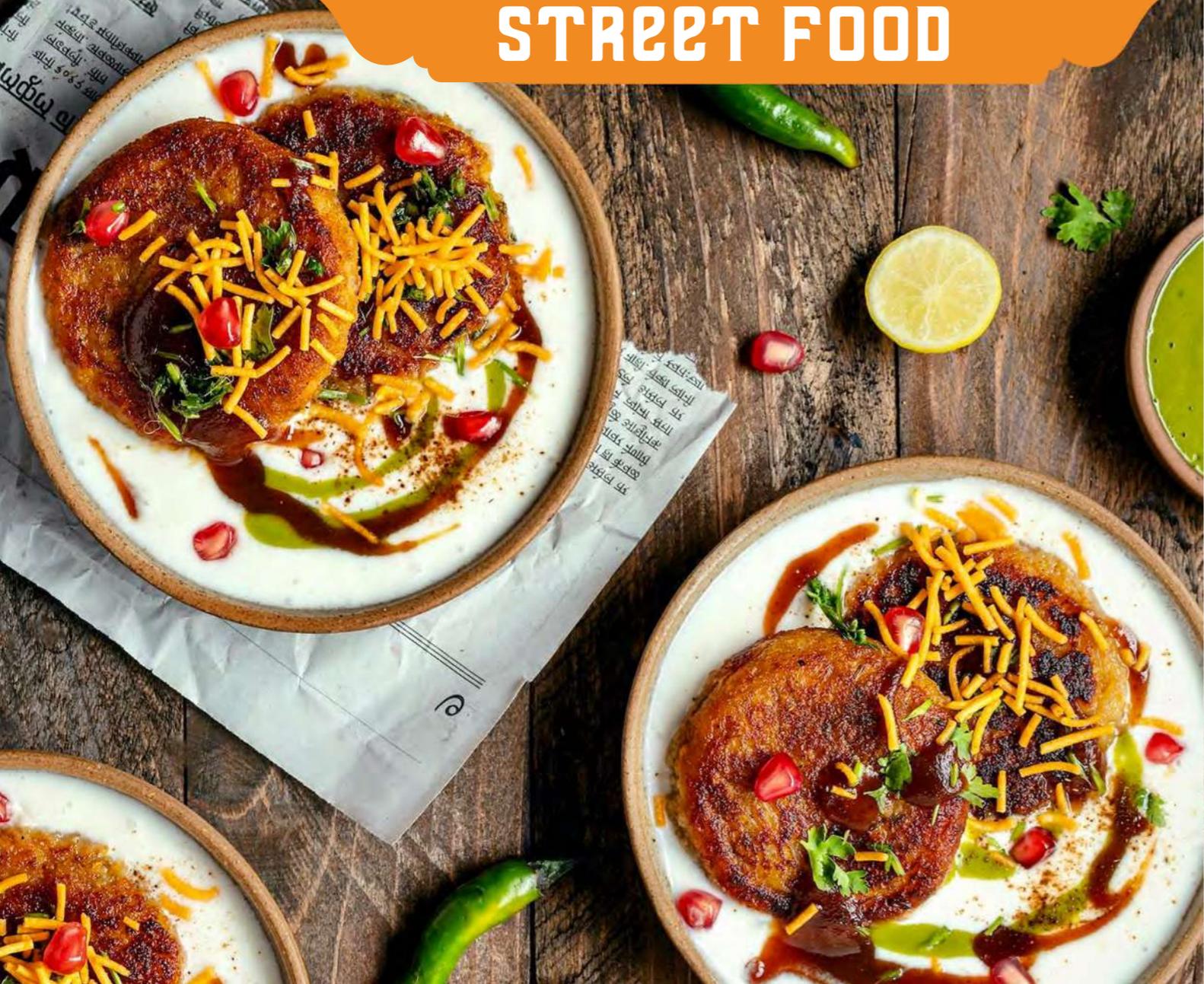
Onion Bhaji, Paneer tikka, Hariyali Kebab, soya chaap

Mix Non Veg Platter for two 29

Chicken tikka, Malai Tikka, Lamb Chops and Fish Amritsari

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DELICIOUS AUTHENTIC STREET FOOD



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Peanut Masala 12

Peanuts with chef special spices.

Masala Papad (V) 12

chopped onions, tomatoes and cucumber with lime and chef special spices. 2 pieces per portion

Samosa Chaat (V) 12

Samosa served with chickpeas, onions, spices and chutneys.

Aloo Tikki Chaat (V) 12

served with chickpeas, onions, spices and chutneys.

Bhel Puri (V) 10

Very popular Bombay street food.
It is made out of puffed rice, tossed with potatoes, onions, masalas and chutneys.

Papri Chaat (V) per plate 15

Fried dough wafers known as papri, boiled chick peas, boiled potatoes, yoghurt and tamarind chutney and topped with chaat masala.



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INDO CHINESE

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- Chilli Chaap (V)** 21.95
Cubes of soya chaap cooked with onion, capsicum and spices sauteed in indo-chinese sauce
- Chilli Paneer (V)** 23.95
Marinated Paneer chunks cooked with onion, capsicum and spices sauteed in indo-chinese sauce.
- Paneer 65 (V)** 17
Paneer coated with chef special spices and cooked with chilli yoghurt sauce.
- Veg Manchurian (V)** 21.95
Fried mix veg ball cooked in chopped onion, capsicum with indo-chinese sauce.
- Veg Noodles (V)** 17
Noodles sautéed with cabbage, chilli, carrot, capsicum, vinegar, soya sauce and pepper.
- Chicken Noodles** 18
Noodles sautéed with chicken, chilli, cabbage, carrot, capsicum, vinegar, soya sauce and pepper.



- Chilli Chicken (with bone or boneless)** 25
Chicken cooked with onion and spices on Indo-Chinese sauce.
- Veg fried Rice (V)** 18
Basmati rice and seasonal veggies sautéed with cabbage, chilli, vinegar, soya sauce and pepper.
- Shezwan chicken Fried Rice** 22.95
Chef special shezwan sauce cooked with chicken, egg, basmati rice and with cabbage, chilli, vinegar, soya sauce.

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CHEF SPECIALS

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Chole Bhature (2 Bhature) (V) 18

Most popular punjabi snack. made with white chickpeas and bhatura is fried leavened bread.

Amritsari Kulcha (V) 18

Potato Stuffed bread served with chickpeas.

Saag Makki Roti (2 Roti) (V) 19.95

Fresh Mustard leaves cooked with real punjabi recipe served with maize (corn) flour.

Goat Curry (DF) 27

Hot and Spicy goat served on the bone simmered in ground authentic spices.

Bhuna Goat (Special) (DF) 27

Goat Pieces cooked with ginger, garlic, onions and spices.

Paya Kulcha 29

Lamb Shank and Goat bones soup served with sesame seeds Kulcha.



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MAINS

MAINS

Chicken Vindaloo	23.95
Lamb Vindaloo (DF)	24.95
Prawn Vindaloo (DF)	26.95
Goat Vindaloo (DF)	27.95

A hot dish, made world famous by the Chefs of Goa. It has a Portuguese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

Murg Mumtaz (Butter Chicken)	24.95
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A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

Sweet Butter Chicken (No Nuts)	24.95
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Chef special sauce made for those who love sweet butter chicken.

Mango Chicken	23.95
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Due to popular demand Som Ras has created its own unique recipe for Mango Chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.



Kadai Chicken	23.95
Kadai Lamb	24.95
Kadai Prawns	26.95

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

Bhuna Chicken	23.95
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Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

Lamb Bhuna Gosht (DF)	25.95
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Diced lamb cooked with ginger, garlic, onions and spices.

Murgh Madras (Chicken)	23.95
Lamb Madras (DF)	24.95

A favourite with those who enjoy their curry hot. A South Indian dish with curry leaves, mustard seeds, coconut, onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.



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NATURAL BALANCE

5000 years ago, the Himalayan sages conceived the use of spice and herbs as a natural means to balance the metabolism of the body. This knowledge became the cornerstone of the Ayurvedic 'Science of Medicine'.



MAINS

Chicken Saagwala	23.95
Lamb Saagwala (DR)	24.95
Prawn Saagwala (DR)	26.95

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

Lamb Korma	24.95
Chicken Korma	23.95

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

Lamb Rogan Josh (DR)	24.95
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The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb cooked with roasted and crushed spices.

Chicken Tikka Masala	23.95
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An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

Chicken Jhalfreeze	24.95
Lamb Jhalfreeze (DF)	25.95
Prawn Jhalfreeze (DF)	25.95

Jhalfreeze was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freeze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Bengali Fish	27
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A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.



Fish Malabari	27
Prawn Malabari	26.95

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

Achari Chicken	23.95
Achari Lamb	24.95

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Lamb Pasanda	24.95
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Diced lamb lightly sauteed with onions, garlic, ginger, coriander and tomatoes. Then cooked with spices, yoghurt and cream.

Chicken Biryani (with Bone or without)	23.95
Lamb Biryani	24.95
Goat Biryani	27
Prawn Biryani	27

Basmati rice cooked with chicken, lamb, Goat or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and papadoms.

Rara Chicken	25
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Chicken on bones cooked with Chicken mince, boiled eggs and chef special spices.

Chicken De Goa	25
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A Chicken curry cooked with fresh mixed vegetables and coconut cream.

Chicken Delhi Dahiwalala	25
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Tender chicken pieces cooked in a creamy yoghurt sauce with the chef's special Som Ras spices.

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VEGETARIAN MAINS

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Aloo Gobi (DF) (VE) **21.95**

Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

Aloo Saag (VR) **21.95**

Potatoes cooked with spinach and spices.

Punjabi Bhindi Masala (V) **23.5**

Lady fingers (Okra) made with onions, tomatoes, green chilli, coriander and spices.

Ganga Jamuna Subzi (Mix Vegetables) (V) **21.95**

Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

Aloo Baingan or Bhartha (Seasonal) (VE) **22.95**

Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

Sabzi Bhaji (V) **21.95**

Finely chopped seasonal vegetables cooked with garlic, ghee and a special mix of spices.

Veg Korma (V) **21.95**

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.



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VEGETARIAN MAINS

Malai Kofta (V) 21.95

Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

Mattar Paneer (V) 22.95

Peas and home made Indian cottage cheese cooked with tomatoes, spices and herbs.

Paneer Tikka Masala (V) 22.95

An internationally renowned dish. Home cottage cheese cooked in a secret recipe of yoghurt, capsicum cream and spices.

Paneer Makhani (V)

A world famous Indian delicacy. Also known as butter Paneer, with crushed cashews, cream and spices.

Paneer Butter Masala (V) 22.95

Home cottage cheese cooked in butter sauce with chef special masala.

Achari Paneer (V) 22.95

Home Cottage Cheese Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

Bhuna Paneer (V) 22.95

Home Cottage Cheese cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

KADAI PANEER / MUSHROOM (V) 22.95

Homemade cottage cheese or mushrooms cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander.

Mattar /Paneer Methi Malai (V) 22.95

Rich creamy dish cooked with fenugreek leaves, green peas, grated Paneer and spices.

Palak Paneer / Mushrooms (V) 22.95

Cubes of home made Indian cottage cheese or mushrooms cooked with spinach and spices.

Shahi Paneer (V) 22.95

Homemade Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

Paneer Shimla Mirch (V) 22.95

Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes and spices. Specially recommended by Som Ras.



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VEGETARIAN MAINS

Paneer / Mix Veg Jhalfreze (V) 22.95

Jhalfreze was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "freze" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.

Dal Makhani (VR) 21.95

Black lentils and kidney beans cooked with ghee and spices.

Tarka Dal (VE) 21.95

Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

Bombay Aloo (VR) 20.95

Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

Khumb Matar (V) 22.95

Mushrooms and green peas cooked with garlic, cream and spices.

Amritsari Chole (VE) 21.95

Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

Vegetarian Biryani (V) 22.95

Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and Papad.



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BANQUETS

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Maharaja Khana

per person (minimum four people or more)

60

Starters: Vegetable samosa, onion bhaji, barra kebab and tandoori chicken.

Mains: Choice of four mains from Mains or Vegetarian Section, served with basmati rice and naan

Maharaja Vegetarian Khana

per person (minimum four persons)

50

Starters: Vegetable samosa, pakora, onion bhaji and paneer pakora.

Mains: Choice of four mains from Vegetarian Section, served with basmati rice and naan



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RICE

- | | |
|--|------------|
| Basmati Rice | 6.5 |
| Plain, steamed basmati rice. | |
| Jeera Rice | 8.5 |
| Basmati rice cooked with cumin seeds. | |
| Kashmiri Pulao | 9 |
| Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut. | |
| Peas Pulao | 9 |
| Basmati rice cooked with sauteed peas, onions and spices. | |
| Chicken Pulao | 16 |
| Basmati Rice cooked with tender boneless chicken, peas, onions and spices. | |



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KIDS MENU

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French fries	7.99
Chicken Nuggets and chips	11.99
Butter Chicken + Plain Naan + Rice	14.99
Mango Chicken + Plain Naan + Rice	14.99
Paneer Makhani + Plain Naan + Rice	14.99
Farfar colourful for kids	7.99



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BREADS

BREADS

Naan / Butter Naan 5 / 5.5

Leavened bread made of refined flour baked in the tandoor.

Garlic Naan / Garlic Butter 5.5 / 6

Leavened bread sprinkled with crushed garlic, baked in the tandoor.

Keema Naan 8

Naan with a stuffing of spiced lamb mince.

Onion Kulcha 5.5

Naan with a stuffing of onions and spices.

Cheese & Chilli Naan 7.5

Leavened bread with a stuffing of cheese, sprinkled with chopped chillies and baked in the tandoor.

Cheese Naan 8

Leavened bread with a stuffing of cheese, and baked in the tandoor.

Cheese & Garlic Kulcha 8.5

Naan sprinkled with crushed garlic, stuffed with cheese and spices.

Paneer Garlic Kulcha 7.5

Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

Kashmiri Naan 7.5

Naan stuffed with mixed nuts.

Tandoori Roti / Butter Roti 5 / 5.5

Unleavened wholemeal flour bread baked in the tandoor.

Garlic Tandoori Roti 5.5

Unleavened wholemeal flour bread baked in the tandoor.

Lachha Paratha 6

Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor.

Aloo Paratha 6.5

Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.



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SIDES

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Poppadoms (4 Pieces)	3
Raita	6
Yoghurt mixed with cucumber and ground spices.	
Mint Chutney	6
Yoghurt mixed with mint, green chillies and spices.	
Kechumber	6
Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.	
Banana And Coconut	6
Sliced bananas sprinkled with desiccated coconut.	
Som Ras Chilli Chutney	6
For the daring!!!	
Mixed Vegetable Pickle	6
Achar.	



Mango Chutney	6
Plain Yoghurt	6
Tamarind	6
A sweet but tangy sauce, a perfect match for our vegetarian starters.	
Side Dish Platter	17
Raita, mint chutney, kachumber, banana and coconut, Som Ras chilli chutney and mango chutney served with 10 poppadoms.	
Som Ras Special Salad	9
Onions, cucumber, Mesculin and tomatoes with lemon juice and a special mix of spices.	
ONION SALAD	5



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DESSERTS

DESSERTS

Gulab Jamun 9 or with Ice Cream 12

Creamed milk dumplings within a sweet syrup flavoured with green cardamoms. Served warm.

Mango Kulfi 9

Specially Homemade

Pista Kulfi 12

Specially Homemade with abundance of Pistachios.

Icecreams 9

French Vanilla, Chocolate.

Tiramisu 12

Sticky Dates Pudding 12



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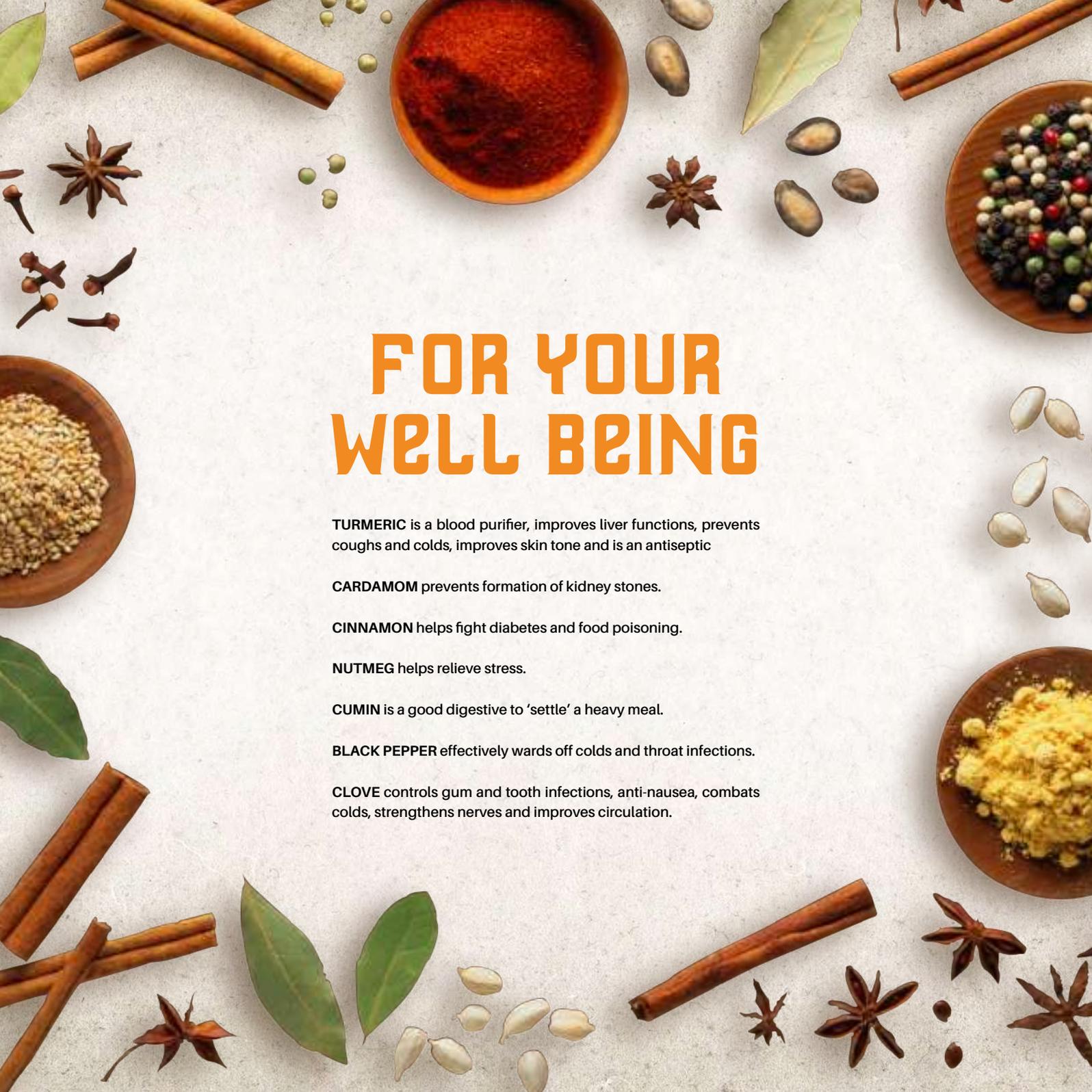
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FOR YOUR WELL BEING

TURMERIC is a blood purifier, improves liver functions, prevents coughs and colds, improves skin tone and is an antiseptic

CARDAMOM prevents formation of kidney stones.

CINNAMON helps fight diabetes and food poisoning.

NUTMEG helps relieve stress.

CUMIN is a good digestive to 'settle' a heavy meal.

BLACK PEPPER effectively wards off colds and throat infections.

CLOVE controls gum and tooth infections, anti-nausea, combats colds, strengthens nerves and improves circulation.