

ENTRÉE

1. FISH AMRITSARI.....	25.00
Boneless fish fillets marinated in ginger, lemon and spices, deep fried in chickpea batter	
2. ALOO TIKKI (2 pieces).....	9.00
Mashed potatoes stuffed with cashew nuts and spices and deep fried	
3. SAMOSA (2 pieces).....	11.00
Home made pyramid shaped pastry stuffed with potato, green peas and spices, deep fried	
4. VEGETABLE PAKORA (4 pieces).....	10.00
Spinach, onion, capsicum and cauliflower mixed together and dipped in chickpea flour and deep fried	
5. ONION BHAJI	10.00
Sliced onion mixed with spices in chickpea flour batter and deep fried	
6. CHICKEN PAKORA	16.00
Chefs special, Tender chicken with Mehek s spices dipped in chickpeas batter, deep fried	
7. GARLIC PRAWNS	25.00
King prawns marinated in garlic and spices. Cooked in Tandoori oven	
8. ADRAAKI CHAAMP	30.00
Lamb cutlets marinated in yoghurt and spices. Roasted in Tandoori oven	
9. MALAI SEEKH	25.00
Lamb mince with ginger, garlic and spices rolled on a skewer and roasted in Tandoori oven.	
10. CHICKEN TIKKA.....	19.00
Boneless chicken pieces marinated in yoghurt and spices. Roasted in Tandoori oven	
11. GARLIC CHICKEN TIKKA.....	25.00
Breast chicken pieces marinated in garlic and spices. Roasted in Tandoori oven	
12. TANDOORI CHICKEN.....	Half chicken 16.00
Chicken marinated in yoghurt and spices.	
Roasted in Tandoori oven	
	Full chicken 28.00
13. TANDOORI PLATTER.....	35.00
Combination of Tandoori chicken, chicken tikka, adraaki champ, malai seekh and fish Amritsari	
14. SIKANDARI RAAN.....	\$30.00
Lamb shanks marinated overnight in special herbs and spices cooked in the tandoori oven	

MAIN COURSE CHICKEN

15. CHICKEN BALTI.....	21.5
Chicken pieces with seasonal vegetables in chef's special sauce	
16. MANGO CHICKEN.....	23.5
Chicken cooked in mango, cashew nuts, cream and mild spices	
17. CHICKEN MAKHANI (BUTTER CHICKEN).....	22.5
CHICKEN BREAST BUTTER CHICKEN.....	23.5
Boneless chicken pieces cooked in Tandoori oven then simmered in tomato, butter, cream and mild spices	
18. CHICKEN CURRY.....	21.5
Boneless chicken pieces cooked in onion, tomato and yoghurt	
19. CHICKEN MALABARI.....	21.5
Boneless chicken pieces cooked in mustard seeds, coconut and curry leaves	
20. CHICKEN TIKKA MASALA.....	21.5
Boneless chicken pieces roasted in Tandoori oven then finished with onion, capsicum, tomato and spices	
21. CHICKEN SHAHI KORMA.....	22.5
Boneless chicken pieces cooked with cream, cashew nuts and mild spices	
22. CHICKEN VINDALOO.....	21.5
Boneless chicken pieces cooked with vinegar and spices. Special from goa	
23. CHICKEN SPINICH.....	21.5
Boneless chicken pieces cooked in fresh spinach puree and aromatic spices	
24. CHICKEN JAL FRAZI.....	21.5
Boneless chicken pieces cooked in mild spices, with onion, capsicum and tomato	
25. GREEN CHICKEN CURRY.....	22.5
Boneless chicken pieces cooked with fresh coriander, mint, ginger, garlic and spices	
26. CHICKEN CHICKPEAS CURRY.....	21.5
Boneless chicken pieces cooked with chickpeas and finished with mild onion gravy	
27. CHICKEN KHURCHAN.....	23.5
Chicken tikka pieces cooked with onion, capsicum and tomato in chefs special spices	
28. GARLIC CHILLI CHICKEN.....	22.5
Boneless chicken pieces cooked with onion, garlic, capsicum and special herbs	

MAIN COURSE LAMB

29. LAMB BALTI.....	23.5
Boneless lamb pieces cooked with seasonal vegetables in chef's special sauce	
30. LAMB ROGAN JOSH.....	23.5
Boneless lamb pieces cooked with kashmiri masala and yoghurt	
31. LAMB VINDALOO.....	23.5
Boneless lamb pieces cooked in vinegar and spices	
32. LAMB SPINICH.....	23.5
Boneless lamb pieces cooked in fresh spinach puree and aromatic spices	
33. LAMB COCONUT.....	23.5
Boneless lamb pieces cooked with coconut and mild sauce	
34. LAMB MADRAS.....	23.5
Boneless lamb pieces cooked with fresh curry leaves and mustard	
35. DAHL GOSHT.....	23.5
Boneless lamb pieces cooked with lentils, finished in mild sauce	
36. LAMB KADHAI.....	23.5
Boneless lamb pieces cooked with tomato, capsicum, onion and saffron sauce	
37. LAMB SHAHI KORMA.....	23.5
Boneless lamb pieces cooked with cream, cashew nuts and mild spices	
38. LAMB MAKHANI.....	23.5
Boneless lamb pieces cooked in tomato, butter, cream and mild spices	
39. GOAT CURRY.....	23.5
MEHEK SPECIAL Fresh tender goat meat with bone cooked with mild homemade spices	
40. GOAT VINDALOO.....	23.5
Fresh tender goat meat with bone cooked with hot sauce and vinegar	
41. TAVA GHOST.....	26.0
Combination of chicken and lamb cooked with egg and chefs special herbs	

MAIN COURSE BEEF

42. BEEF CURRY.....	23.5
Tender beef pieces cooked in onion gravy	
43. NARGISI KOFTA.....	23.5
Minced beef balls mixed with freshly ground spices and herbs in chef's special sauce	
44. BEEF VINDALOO.....	23.5
Tender beef pieces cooked in hot chilli sauce with vinegar	
45. BEEF PASANDA.....	23.5
Tender beef pieces cooked in rich delicate sauce finished with cream and nuts	
46. BEEF MADRAS.....	23.5
Diced beef pieces cooked with fresh curry leaves and mustard	
47. ALU GOSHT.....	23.5
Diced beef pieces cooked with mild curry sauce and potatoes	
48. BEEF MASALA.....	23.5
Diced beef pieces cooked with onion, capsicum, tomato and spices	
49. BEEF PEPPER FRY.....	23.5
Tender pieces of beef cooked with special herbs and fresh black pepper	

MAIN COURSE SEAFOOD

50. PRAWN BALTI.....	26.0
King prawns cooked with seasonal vegetables in chef's special sauce	
51. PRAWN MASALA.....	26.0
King prawns cooked with onion, capsicum, tomato and spices	
52. PRAWN KORMA.....	26.0
King prawns cooked cream, cashew nuts and mild spices	
53. HONEY PRAWNS.....	26.0
Cooked with almond and cashew in a creamy honey sauce	
54. GARLIC CHILLI PRAWNS.....	26.0
King prawns cooked with onion, garlic, capsicum and special herbs	
55. FISH MASALA.....	26.0
Fish cooked with onion, capsicum, tomato and spices	
56. FISH CURRY.....	26.0
Fish fillet cooked in onion, tomato and yoghurt gravy. Finished with coconut	
57. FISH VINDALOO.....	26.0
Fish cooked in hot chilli sauce with vinegar	
58. FISH MADRAS.....	26.0
Fish cooked in cooked with fresh curry leaves and mustard. Finished with coconut and mild sauce	
59. GOAN FISH CURRY.....	26.0
Fish cooked in chefs special recipe	

MAIN COURSE VEGETARIAN

60. BALTI VEGETABLE.....	18.0
Seasonal vegetables in chef's special sauce	
61. BAIGAN BHARTA.....	18.0
Eggplant roasted in Tandoori oven, finished with tomatoes, onion, ginger and spices	
62. MALAI KOFTA.....	19.0
Cottage cheese and potato dumplings cooked in nutty, creamy gravy	
63. MUTTER PANEER.....	20.0
Cottage cheese and peas cooked in tomato, butter, cream and mild spices	
64. PALAK PANEER.....	20.0
Cottage cheese cubes cooked in fresh spinach with special spice and herbs	
65. VEGETABLE KORMA.....	18.0
Mixed seasonal vegetables cooked with cream, cashew nuts and mild spices	
66. VEGETABLE VINDALOO.....	18.0
Mixed seasonal vegetables cooked in hot chilli sauce with vinegar	
67. ALOO MUTTER.....	18.0
Green peas and potatoes cooked in an onion and tomato curry sauce	
68. DAL KABILA.....	18.0
Lentils slow cooked overnight on the Tandoor with herbs and spices	
69. PUMPKIN MASALA.....	18.0
Diced butternut pumpkin tempered with spices then cooked in a masala sauce	
70. VEGETABLE JAL FREIZI.....	18.0
Seasonal garden vegetables stir fried with mild spices and onion, capsicum and tomato gravy	
71. VEGETABLE MASALA.....	18.0
Mixed seasonal vegetables cooked in a masala sauce	

RICE

72. BOILED RICE.....	regular 6.0
Basmati rice flavored with or without saffron	large 8.0
73. VEGETABLE PULAO.....	regular 10.0
Mixed vegetables cooked with basmati rice and saffron	large 12.0
74. PEAS PULAO.....	regular 10.0
Basmati rice cooked with fresh green peas and spices	large 12.0
75. KASHMIRI PULAO.....	regular 10.0
Basmati rice cooked with fruits and nuts	large 12.0
76. BIRYANI LAMB OR CHICKEN.....	19.0
Boneless chicken or lamb pieces cooked with basmati rice and mild spices	
LEMON AND COCONUT RICE	
Basmati rice cooked with lemon and coconut.....	regular 10.0
	Large 12.0

SIDE DISHES

77. CHEFS SPECIAL RAITA.....	6.0
Yoghurt dip with cucumber	
78. BOMBAY SALAD.....	7.0
Diced tomato, cucumber and onion seasoned with mild spices	
79. MIXED PICKLE.....	5.0
80. MANGO CHUTNEY.....	5.0
81. PAPPADAMS	5.0

BREAD FROM THE TANDOOR

82. NAAN.....	4.0
Plain flour bread baked in the Tandoor	
83. GARLIC NAAN.....	4.5
Plain naan flavored with fresh garlic butter	
84. ROTI.....	3.5
Wholemeal flour bread baked in the Tandoor	
85. PARATHA.....	4.0
Layered flaky bread	
86. ALOO PARATHA.....	6.5
Bread stuffed with potatoes, peas and spices	
87. MASALA KULCHA.....	6.5
Plain flour bread stuffed with cottage cheese, potatoes, peas and spices	
88. CHEESE NAAN.....	7.0
Plain flour bread stuffed with cheese	
89. KASHMIRI NAAN.....	7.0
Plain flour bread stuffed with dried fruits and nuts	
90. KEEMA NAAN.....	7.0
Plain flour bread stuffed with lamb mince and spices	
91. ONION NAAN.....	6.5
Plain flour bread stuffed with diced onion and spices	

DESSERT

92. GULAB JAMUN (2 PIECES).....7.0
Cottage cheese dumplings lightly fried and soaked in rosewater sugar syrup. Served warm and garnished with coconut
93. PISTA KULFI.....6.0
Homemade Indian ice-cream with pistachios and cardamom
94. MANGO KULFI.....6.0
Homemade Indian ice-cream with mango
95. VANILLA OR MANGO ICECREAM.....6.0
96. GULAB JAMUN WITH KULFI OR ICE CREAM.....8.5
One piece gulab jamun with your choice of kulfi or ice-cream

BEVERAGES

97. LASSI – PLAIN, SWEET OR MANGO.....8.0
Traditional Indian yoghurt drink
98. SOFT DRINK.....4.5
99. FRUIT DRINK.....7.5
Mango/Apple/Orange

Curry contain nuts. Please ask about nut free options

Minimum order of \$20 per person dining

MEHEK BANQUETS

All banquets are minimum 2 people

Banquet A MUMTAZ FEAST

\$49 per person

Samosa, Chicken Tikka,
Chicken Korma, Lamb Rogan Josh, Dal Kabila
Raita, Saffron Rice, Naan
Ice-cream/ Kulfi

Banquet B SHAH JAHAN SPECIAL

\$59 per person

Samosa, Tandoori Chicken
Chicken Makhani, Lamb Kadai or Beef Curry, Malai Kofta
Raita, Saffron Rice, Naan, Salad
Kulfi or Ice-cream or Gulab Jamun

Banquet C SEAFOOD BANQUET

\$69 per person

Fish Amritsari, Tandoori Prawn,
Prawn Malabari or Prawn Vindaloo
Goan Fish Curry or Fish Masala
Raita, Peas Pulao, Naan, Salad
Gulab jamun with kulfi
Masala Tea

