

FOOD

Starters Veg

PUNJABI SAMOSA Handmade savoury pastries filled with spicy potato. (3pcs).	12.99
ONION BHAJI Finely chopped onion, chilli and coriander dipped in chickpea flour batter and deep fried. (4pcs).	12.99
PANEER TIKKA Cubes of paneer skewered with red onion, tomato & capsicum and Indian spices. (4pcs)	16.99
SOYA CHAAP Marinated soya chunks along with capsicum, onion and cooked in tandoori Oven and served with sliced onions.	17.99
CHEESE CHILLI Cubes of cottage cheese cooked with onion, capsicum, hot chilli sauce, sweet chilli sauce and soya sauce.	18.99
SPRING ROLLS Mixture of vegetables wrapped in a delicate pastry. (4pcs).	11.99
MIX VEG PAKORA Potato, onion and spinach deep fried in flavoured chickpea batter. (8 pcs).	11.99
PANEER PAKORA Cubes of cottage cheese stuffed with spices and dipped in chickpea batter and deep fried golden brown. (4 pcs).	13.99
GOBHI PAKORA Bite size pieces of cauliflower marinated with Indian spices and deep fried in flavoured chickpea batter. (8pcs).	11.99
PANI PURI(GOL GAPPA) Crispy puffed balls, stuffed with chickpeas, potato and onion served with tamarind and spicy mint water. (6pcs).	12.99
ALO TIKKI CHAAT Mashed potatoes with herbs and spices and served with yogurt, onions, green chilli sauce and mint sauce as the topping.	13.99
TIKKI CHOLE CHAAT Mashed potatoes with herbs and spices and served with yogurt, chickpeas, onions, green chilli sauce and mint sauce as the topping.	14.99
SAMOSA CHOLE CHAAT Handmade savoury pastries filled with spicy potato and finished with chickpeas, onions and topped with yogurt and mint and tamarind chutney.	14.99

Starters Veg

MANCHURIAN	16.99
Fresh vegetable dumplings tossed in ginger, garlic, soy & sweet chili sauce.	
AMRITSARI KULCHA	17.99
Amritsari kulcha is most popular street food dish of northern india. It is crisp as well as soft leavened bread which is stuffed with boiled and mashed potatoes and spices, served with chickpeas curry and tangy onions. (Wednesday & Thursday only)	
PAKORA BASKET	20.99
Mix veg pakora, gobhi pakora, paneer pakora, (9 pieces).	
MIX PLATTER	19.99
Samosa, onion bhaji, spring rolls (8 pieces)	

Starters Non Veg

SEEKH KEBAB	16.99
Finely ground lamb mixed with onion, ginger, coriander and spices skewered and cooked in tandoor. (6pcs)	
CHICKEN TIKKA	15.99
Marinated fillet of chicken with spices cooked in tandoor. (4pcs)	
TANDOORI CHICKEN (FULL/HALF)	26.00/17.00
Whole chicken marinated in yoghurt, garam masala, ground cinnamon cooked in tandoor.	
CHICKEN 65	17.99
Hot bite size chicken fillet dipped in special light batter and deep fried.	
CHILLI CHICKEN	20.99
Chicken fillet with special batter fried and cooked with onion, capsicum, hot chilli sauce, sweet chilli sauce and soya sauce.	
FISH TIKKA	20.99
Fish fillet marinated in yoghurt and spices and cooked in tandoor. (6pcs)	
AMRITSARI FISH	18.99
Bite size fish dipped in special spiced batter, crisp fried and served with mint and coriander sauce. (6pcs)	
TANDOORI PRAWN	20.99
Large prawn cutlets marinated and cooked in tandoor.(8pcs)	
LAMB CUTLETS	25.99
marinated lamb cutlets with yoghurt and spices and cooked in tandoor. (4pcs)	
MIXED ENTREE PLATTER	32.99
seekh kebab, chicken tikka, lamb cutlets, fish tikka. (8pcs)	

Main Course Non Veg

BUTTER CHICKEN 20.99

Yummy! Special tender boneless chicken cooked in tandoor finished with creamy tomato mild flavoured sauce.

CHICKEN TIKKA MASALA 20.99

Chunks of chicken marinated in yoghurt and spices and cooked in tandoor, served with rich masala gravy

MANGO CHICKEN 20.99

fresh chicken cooked with mango flavoured sauce.

KADAHI CHICKEN 20.99

Fresh chicken pieces cooked in medium spicy with onion, capsicum and tomato.

CHICKEN CURRY 20.99

Home style boiled chicken thighs in a light mildly spiced gravy. (dairy free).

GOAT CURRY-HOUSE SPECIALITY 24.99

goat on the bone cooked hot and spicy with our chef's own spices combination.

EGG CURRY- HOUSE SPECIALITY 21.99

boiled eggs cooked in rich masala gravy.

CHOOSE YOUR MEAT

CHICKEN	20.99	BEEF	21.99	LAMB	22.99
PRAWN	23.99	FISH	23.99	SCALLOPS	26.99

BUTTER

your choice of meat or seafood cooked in our famous creamy tomato mild flavoured sauce.

KORMA

Mughal style mildly spiced and cooked in cashew nut gravy.

MADRAS(MALABAR)

An all time favourite dish mildly spiced in coconut rich gravy.

VINDALOO

This is the perfect dish for the lovers of hot and spicy food.

ROGAN JOSH

Traditional dish cooked with our own spices, tomato and coriander.

SAAG

An authentic Indian dish. Sauteed creme spinach intertwined with caramelised onion, ginger, garlic and fragrant spices.

MASALA

Meat cooked in spices and served with rich masala gravy.

Main Course Veg

DAL MAKHANI	19.99
This lentil dish is simmered with onion, ginger and garlic overnight. Fresh cream and butter finish this delicious queen of vegetarian dish.	
DAL TADKA	18.99
Yellow lentil cooked in garlic, onion, tomato and fresh coriander.	
BOMBAY POTATO	19.99
Potatoes cooked with cumin and mustard seeds along with turmeric and chilli.	
MALAI KOFTA	19.99
The vegetarian alternative to meatballs that works well with naan bread. Kids love this.	
BUTTER PANEER	19.99
Diced cottage cheese cooked in rich butter gravy. Normally mild.	
PANEER TIKKA MASALA	19.99
Chunks of paneer cooked with capsicum, onion and tomato, ginger and finish with rich masala gravy.	
PANEER LABABDAR	19.99
Cottage cheese cooked with fresh ginger in cashew nut gravy and finished with cream.	
MUTTER PANEER	19.99
Cheese in a combination with peas, tomato and spices. Excellent as a complementary dish lamb and chicken courses.	
PALAK PANEER	19.99
Cubes of cottage cheese cooked in fresh spinach.	
CHANA MASALA	19.99
Punjabi style chickpeads cooked in medium sauce with green chilli, onion, tomato and coriander.	
KADAH PANEER	19.99
Fresh paneer pieces cooked in medium spicy gravy with onion, capsicum and tomato.	
ALOO GOBHI	19.99
Traditional northern Indian potatoes and cauliflower curry.	
ALO MUTTER	19.99
Fine cut potato and green peas cooked in brown rich gravy.	
MIX VEGETABLE CURRY	19.99
A variety of seasonal vegetables cooked in a gravy flavoured by grounded spices, onion and tomatoes.	
VEGETABLE KORMA	19.99
A variety of seasonal vegetables cooked in mildly spiced and cashew nut gravy.	

Main Course Veg

SMOKED EGGPLANT CURRY 19.99
Baby eggplant bake in tandoori oven and cooked with potatoes in masala gravy.

ALOO SAAG 19.99
Fine cut potato cooked with fresh spinach.

JEERA ALOO 19.99
Fine cut potato cooked with ginger, garlic, cumin and fresh green chilli and mustard seeds in tomato base gravy.

VEGETABLE VINDALOO 19.99
This is the perfect dish for the lovers of hot and spicy food

BAINGAN BHARTA (fire roasted mashed eggplant) 19.99
has a lovely smokey flavor by roasting the eggplant in tandoor and then cooked with tomatoes, onion, peas and spices.

MUTTER MUSHROOM 19.99
mushroom in a combination with peas, tomatoes & spices. Excellent as a complementary dish with meat courses

Salad

KACHUMBER SIDE SALAD 9.99
A side dish diced red onion, cucumber and tomato topped with chat masala.

PUNJABI SALAD 9.99
Slices of tomato, onion, and cucumber topped with chat masala.

ONION SALAD 9.99
Sliced onion dipped in vinegar and topped with chat masala.

CHAR GRILLED VEGETABLE SALAD 20.99
Pumpkin, eggplant, capsicum and paneer marinated and roasted in tandoor. Served with green salad and mint and coriander chutney.

Rice & Biryani

STEAMED RICE 5.50
SAFFRON RICE 5.99
COCONUT RICE 6.99
JEERA RICE 6.99
KASHMIRI RICE 8.99
PEAS PULAO 8.99

VEG PULAO 12.99
VEG BIRYANI 18.99
CHICKEN BIRYANI 20.99
BEEF BIRYANI 21.99
LAMB BIRYANI 22.99

Naan Breads

PLAIN NAAN	5.99	ROTI	5.99
GARLIC NAAN	6.99	CHILLI NAAN	6.99
KASHMIRI NAAN			8.99
Freshly baked leavened bread filled with dry fruits.			
KEEMA NAAN			7.99
Bread is filled with spiced lamb mince.			
CHICKEN NAAN			7.99
Bread is filled with spiced chopped chicken.			
ALO NAAN			7.99
Freshly baked leavened bread filled with lightly spiced mashed potato.			
LACHA PARATHA			6.99
Freshly baked multi layered Indian flat bread.			
CHEESE NAAN	7.50	CHEESE & SPINACH	7.99
CHEESE AND GARLIC NAAN	7.99	CHEESE & CHILLI NAAN	7.99
CHEESE, GARLIC & SPINACH	8.50		

Sides

TAMARIND SAUCE	3.99	MANGO CHUTNEY	3.99
PAPPADAMS (4PCS)	3.99	MIXED PICKLE	3.99
PLAIN YOGHURT	3.99	CUCUMBER RAITA	3.99
MINT SAUCE	3.99		

Kids

MILD CHICKEN KORMA WITH RICE	14.99	CHIPS AND NUGGETS	11.99
MILD BUTTER CHICKEN WITH RICE	14.99	CHICKEN FRIED RICE	12.99
CHIPS AND NUGGETS	11.99	CHIPS	7.99

Desserts

GULAB JAMUN (2PCS)	8.50
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Traditional north Indian dessert, dumplings in sugar syrup.

RAS-MALAI	8.50
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Traditional east Indian dessert made with cream, semolina, sugar & paneer.

PISTACHIO KULFI	8.50
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Homemade traditional Indian kulfi served on wooden stick dressing with pistachio and strawberry.

MANGO KULFI	8.50
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Homemade traditional Indian kulfi served on wooden stick dressing with almonds and dried rose.

Vegan Starters

VEGAN PUNJABI SAMOSA Handmade triangular savoury pastries filled with spicy potato-peas (3pcs)	12.99
VEGAN ONION BHAJI Finely chopped onion, chilli and coriander dipped in chickpea flour batter and deep fried.(4pcs)	12.99
VEGAN SPRING ROLLS Mixture of vegetables wrapped in a delicate pastry. (4pcs)	11.99
VEGAN MIX VEG PAKORA Potato, onion and spinach deep fried in flavoured chickpea batter. (8pcs)	11.99
VEGAN GOBHI PAKORA Bite size pieces of cauliflower marinated with Indian spices and deep fried in flavoured chickpea batter. (8pcs)	11.99
VEGAN PANI PURI Crispy puffed balls, stuffed with chickpeas, potato and onion served with tamarind and spicy mint water. (6pcs)	12.99
VEGAN ALO TIKKI CHAAT Mashed potatoes with herbs and spices served with onions, green chilli sauce and tamarind sauce as the topping.	13.99
VEGAN TIKKI CHOLE CHAAT Mashed potatoes with herbs and spices and served with chickpeas, onions, green chilli sauce as the topping.	14.99
VEGAN SAMOSA CHOLE CHAAT Handmade savoury pastries filled with spicy potato and finished with chickpeas, onions and topped with tamarind sauce.	14.99
VEGAN MANCHURIAN Fresh vegetable dumplings tossed in ginger, garlic, soy & sweet chilli sauce.	16.99
VEGAN SOYA CHAAP Marinated soya chunks along with capsicum, onion and cooked in tandoori oven, served with sliced onion.	17.90
VEGAN MIX PLATTER Samosa, onion bhaji, spring rolls(2 pieces of each).	19.99

Vegan Mains

VEGAN BUTTER CHICKEN Yummy! Plant based chicken marinated and cooked in tandoori oven and finished with creamy tomato based mild flavored sauce.	20.99
VEGAN DAL MAKHANI This lentil cooked with onion, chilli, and ginger in rich masala gravy. Queen of vegetarian dish.	19.99
VEGAN DAL TADKA Yellow lentil cooked in garlic, onion, tomato and fresh coriander.	19.99
VEGAN BOMBAY POTATO Potatoes cooked with cumin and mustard seeds along with turmeric and chilli.	19.99
VEGAN PANEER TIKKA MASALA Chunks of tofu cooked with onion, capsicum, tomato in rich masala gravy.	20.99
VEGAN SAAG PANEER Fine cut tofu cooked in fresh spinach.	20.99
VEGAN ALOO SAAG Fine cut potato cooked in fresh spinach.	19.99
VEGAN VEGETABLE MADRAS All seasonal vegetable cooked with coconut cream in cashew nut gravy.	19.99
VEGAN CHANA MASALA Punjabi style chickpeas cooked in medium sauce with green chilli, onion, tomato and coriander.	19.99
VEGAN ALOO GOBHI Traditional northern Indian potatoes and cauliflower curry.	19.99
VEGAN ALOO MUTTER Fine cut potato and green peas cooked in brown rich gravy.	19.99
VEGAN MIX VEGETABLE CURRY A variety of seasonal vegetables cooked in a gravy flavoured by grounded spices, onion and tomatoes.	19.99
VEGAN SMOKED EGGPLANT CURRY Baby eggplant cooked with potatoes in rich masala gravy.	19.99
VEGAN MUTTER PANEER Tofu in a combination with peas, tomato, onion and spices and cooked in rich masala gravy.	20.99
VEGAN JEERA ALOO Fine cut potato cooked with ginger, garlic, cumin and fresh green chilli and mustard seeds in tomato base gravy.	19.99

Vegan Mains

VEGAN BAINGAN BHARTA (FIRE ROASTED MASHED EGGPLANT)	19.99
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It has a lovely smokey flavour by roasting the eggplant in tandoor and then cooked with tomatoes, onion, peas and spices.

VEGAN MALAI KOFTA	19.99
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The vegetarian alternative to meatballs that works well with naan bread. Kids love this.

VEGAN VEGETABLE VINDALOO	19.99
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This is the perfect dish for the lovers of hot and spicy food

MUTTER MUSHROOM	19.99
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Mushroom in a combination with peas, tomatoes & spices. Excellent as a complementary dish with meat courses

Vegan Naan Breads

VEGAN PLAIN NAAN	5.99
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VEGAN ROTI	5.99
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VEGAN GARLIC NAAN	6.99
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VEGAN CHILLI NAAN	6.99
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VEGAN CHEESE NAAN	7.99
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VEGAN CHEESE & GARLIC NAAN	7.99
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VEGAN CHEESE & SPINACH	7.99
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VEGAN CHEESE, GARLIC & SPINACH	8.50
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VEGAN CHEESE & CHILLI NAAN	7.99
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VEGAN KASHMIRI NAAN	8.99
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Freshly baked leavened bread filled with dry fruits.

VEGAN ALO NAAN	7.99
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Freshly baked leavened bread filled with lightly spiced mashed potato.

VEGAN LACHA PARATHA	6.99
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Freshly baked multi layered Indian flat bread

Vegan Sides

TAMARIND SAUCE	3.99	PAPPADAMS (4PCS)	3.99
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MANGO CHUTNEY	3.99	MIXED PICKLE	3.99
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Rice & Biryani

STEAMED RICE	5.50	VEG PULAO	12.99
SAFFRON RICE	5.99	VEG BIRYANI	18.99
COCONUT RICE	6.99	CHICKEN BIRYANI	20.99
JEERA RICE	6.99	BEEF BIRYANI	21.99
KASHMIRI RICE	8.99	LAMB BIRYANI	22.99
PEAS PULAO	8.99		

Salad

KACHUMBER SIDE SALAD	9.99
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A side dish diced red onion, cucumber and tomato topped with chat masala.

PUNJABI SALAD	9.99
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Slices of tomato, onion, and cucumber topped with chat masala.

ONION SALAD	9.99
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Sliced onion dipped in vinegar and topped with chat masala.

VEGAN CHAR GRILLED SALAD	20.99
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Pumpkin, eggplant, capsicum & tofu marinated and roasted in tandoori oven