

## STREET FOOD

<b>PANI PURI (7 pc)</b>	<b>\$8.90</b>
Hollow balls filled with potatoes and chickpeas, and served with mint flavoured spicy water	
<b>DAHI PURI (7 pc)</b>	<b>\$9.90</b>
Hollow balls stuffed with chickpeas and potatoes, filled with sweet and spicy sauce	
<b>SAMOSA (2 pc)</b>	<b>\$8.90</b>
Crispy fried dumplings stuffed with potatoes and vegetables served with tamarind sauce	
<b>ONION BHAJI (4 pc)</b>	<b>\$8.90</b>
Onion pieces coated in chickpea batter and fried served with tamarind sauce	
<b>SAMOSA CHAAT (2 pc)</b>	<b>\$12.90</b>
Two vegetable samosas, topped with chickpeas, onions, yogurt, tamarind and spicy sauce	
<b>ALOO TIKKI CHAAT (2pc)</b>	<b>\$16.90</b>
Savoury cutlets (tikki) served with chickpeas, onion, yoghurt, tamarind and spicy sauce	
<b>PAPDI CHAAT</b>	<b>\$13.50</b>
Crispy pastry tossed along with chickpeas & potatoes drizzled with sweet yoghurt, tamarind and green sauce finished with roasted cumin powder	
<b>MIXED CHAAT</b>	<b>\$13.90</b>
A luxurious mix of the chef's selection of tangy chaat delicacies	
<b>CHOLLE BHATURE (2 pc)</b>	<b>\$16.90</b>
Fried plain flour bread served with chickpeas curry, onion salad and pickle	
<b>CHOLLE POORI (2 pc)</b>	<b>\$16.90</b>
Fried wholemeal flour bread served with chickpeas curry, onion salad and pickle)	
<b>AMRITSARI KULCHA (1 pc)</b>	<b>\$16.90</b>
Potato stuffed naan bread topped with dried fenugreek leaves and served with chickpeas curry, pickle and onion salad	
<b>ALOO PARANTHA (2pc)</b>	<b>\$19.90</b>
Potato stuffed wholemeal flour bread cooked in tandoor and served with yoghurt, onion salad and pickle	
<b>VEG. CHOWMEIN</b>	<b>\$16.90</b>
Noodles tossed with shredded vegetables and soya sauce	
<b>POTATO CHIPS</b>	<b>\$9.90</b>
Served a s bowl of crunchy thick cut potato chips	
<b>CHICKEN NUGGETS</b>	<b>\$10.90</b>
Chicken breast pieces coated in lightly seasoned breadcrumbs	

## VEGETARIAN ENTREES

### **MALAI SOYA CHAAP**

**\$20.50**

Delicious appetizer, soya chaap made with cream and yogurt & mild in spice

### **CHEESE CHILLY (SEMI GRAVY)**

**\$20.50**

A dish of soft, succulent, fried cottage cheese cubes tossed with capsicums and onion, switch chef's special sauce

### **TANDOORI MALAI SOYA CHAAP (Dry)**

**\$18.90**

Soya sticks marinated with yogurt, cashew nuts and special blend of spices, cooked in clay over served with mint sauce

### **VEG MANCHURIAN (6 pc)**

**\$20.50**

A delightful Indo-chinese dish that combines crispy fried vegetable balls with a flavourful spicy, sweet and tangy Manchurian sauce

### **PANEER TIKKA (4 pc)**

**\$17.90**

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

## NON VEGETARIAN ENTREES

### AMRITSARI FRIED FISH (5pc) \$19.90

A lightly battered fish fried in Indian spices, ginger garlic paste and chickpea flour. It's crunchy and light to eat.

Works great as an appetizer

### TANDOORI CHICKEN (Half) \$15.90 (Full) \$23.90

Tandoori chicken is a dish of chicken \ (bone) marinated in yogurt and chef's special spices and roasted in a tandoor)

### TANDOORI CHILLY CHICKEN \$20.50

It is a sweet, spicy & slightly sour appetizer made with tandoori boneless chicken, bell peppers, garlic, chilli sauce & soya sauce

### NON-VEG. PLATTER \$19.90

2 pc Chicken Tikka, 2pc Malai Chicken Tikka and 1 Lamb Cutlet

### CHICKEN TIKKA (4pc) \$17.90 (6pc) \$23.90

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

### MALAI CHICKEN TIKKA (4pc) \$17.90 (6pc) \$24.90

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

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

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

## MAINS VEGETARIAN

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(L)

### SAAG PANEER

\$21.90 \$26.90

Creamy spinach cooked with cottage cheese & spices

### METHI MUTTER MALAI PANEER

\$21.90 \$26.90

Cottage cheese and peas sautéed with onion and tomato-based sauce and finished with dried fenugreek leaves and topped with cream

### KADAHI PANEER

\$21.90 \$26.90

Cottage Cheese sautéed with bell peppers & onions cooked with freshly ground spices

### PANEER JALFAREZI

\$21.90 \$26.90

Cottage cheese cooked in mildly sweet and sour coconut cream-based gravy and sautéed with bell peppers and onions

### PANEER BUTTER MASALA

\$21.90 \$26.90

Cottage cheese cooked in mildly sweet cashew based creamy sauce

### PANEER TIKKA MASALA

\$21.90 \$26.90

A dish of roasted marinated paneer cubes cooked in a tomato-based gravy tossed with bell peppers & onions

### MUSHROOM BUTTER MASALA

\$21.90 \$26.90

Mushrooms cooked in mildly sweet cashew based creamy sauce

### METHI MALAI MUTTER MUSHROOM

\$21.90 \$26.90

Mushrooms and peas sautéed with onion and tomato based creamy sauce and finished with dried fenugreek leaves

### KADAHI MUSHROOM

\$21.90 \$26.90

Mushrooms sautéed with bell peppers and onions cooked with freshly ground spices

### MIXED VEGETABLE

\$21.90 \$26.90

The curry contains potatoes, carrots, peas, green beans, cauliflower, bell peppers and cottage cheese

### ALOO GOBI

\$21.90 \$26.90

Aloo gobi is a popular Indian dish in which potatoes & cauliflower are cooked with onions, tomatoes and spices

### EGGPLANT POTATO MASALA

\$21.90 \$26.90

A flavourful dish of eggplant and potatoes cooked with garlic, ginger, onions, and ground spices

### MALAI KOFTA

\$21.90 \$26.90

Potato and cottage cheese dumplings cooked in mildly sweet tomato based creamy sauce

## MAINS VEGETARIAN

(R)

(L)

### **PALAK KOFTA**

\$21.90 \$26.90

Potato and cottage cheese dumplings cooked in creamy spinach sauce

### **CHANA MASALA (Vegan)**

\$21.90 \$26.90

Chickpeas cooked with onions, tomatoes & other spices

### **ALOO JEERA (Vegan)**

\$20.90 \$25.90

Pan fried potatoes tossed with cumin & dry spices

### **ALOO PALAK**

\$21.90 \$26.90

Creamy Spinach cooked with spices and potatoes

### **ALOO MUTTER**

\$21.90 \$26.90

Peas & potatoes sautéed with onion and tomato-based creamy sauce

### **DAAL MAKHNI**

\$21.90 \$26.90

This daal has whole black lentils cooked with butter & cream and simmered on low heat for that unique flavour

### **DAAL TADKA (Vegan)**

\$20.90 \$25.90

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

## MAINS NON-VEG

(R)

(L)

### LAMB VINDALOO

\$23.50 \$28.50

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

### LAMB KORMA

\$23.50 \$28.50

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

### 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

### PRAWN COCONUT CURRY

\$24.90 \$29.90

Prawn Coconut curry is made with prawns sauteed with creamy coconut milk, finished with aromatic classic Indian spices and fresh herbs. Perfectly goes well with rice

### PRAWN VINDALOO

\$24.90 \$29.90

Prawns flavoured in a spicy vindaloo pasta with a hint of vinegar

### KADAH PRAWN

\$24.90 \$29.90

Prawns sauteed with bell peppers and onions in a slight creamy based tomato sauce