



# LUNCH MENU

WED-FRI, 11:30AM-2:30PM

## BIRYANI



Chicken Dum Biryani	15.95
Veggie Biryani	15.95
Egg fried Rice	11.95

## DAAL COMBO



Daal Smraat with 2 Roti or 2 Naan Pickle sliced Onion, green Chilli	15.95
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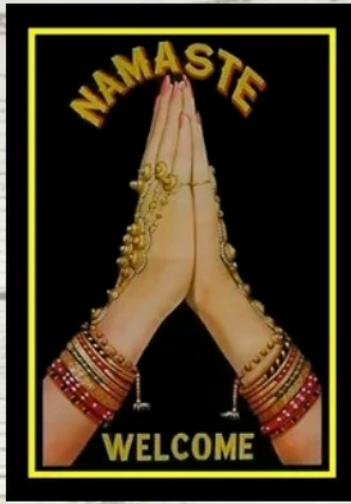
Daal samrat with Chawal(Rice) pickle, Sliced onion, green chilli	15.95
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### Disclaimer for Allergens:

we use nuts, eggs, dairy products, meat, seafood various spices & plain flours, we do not take any responsibility for any health ordeals.

Exlusively for only Lunch time!





**EST.2001**

**A warm and respectful greeting and welcome from all of us!**

Let us begin a warm and flavorful journey through the rich tastes of the sub-continent. If you have any dietary needs or allergies, please tell us ahead of time. We use pure ghee & vegetable oil.

**Allergen Advice:**

Many of our dishes contain ingredients such as nuts, dairy, gluten, soy, seafood, and eggs. Although we take every reasonable precaution, we cannot guarantee that meals are free from traces of allergens. If you have any food allergies or special dietary needs, please speak with our staff before placing your order.



**Dietary**

-  GF = Gluten Free
-  V = Vegan

**Chilli Levels**

-  Mild • No Chilli
-  Medium • ½ tsp Chilli
-  Hot • 1 Heaped tsp
-  Very Hot • 2 Heaped tsp
-  Extra Hot • 3+ Heaped tsp

## Chaat Treats -Sweet & Savoury

### **1. PANI PURI (HOLLOW PUFFED PASTRY WITH SPICY WATER):**

**11.95**

Your Pani Puri, a popular South Asian street food, features crispy puris filled with a spicy, tangy, and sweet mixture. The key is the "pani," made with tamarind, mint, and spices for a refreshing kick. Typically filled with spiced potatoes, chickpeas, or sprouts, each bite reflects South Asia's culinary diversity.



### **2. DAHI PURI ( PUFFED PASTRY FILLED WITH SPICED CURD):**

**11.95**

Dahi Puri is a delightful street food enjoyed in Nepal and India, offering an explosion of flavors. This snack, a twist on Pani Puri, features crisp puris filled with seasoned yogurt, tamarind chutney, and green chutney. Topped with spiced yogurt, sev, and coriander, and sprinkled with chaat masala, each bite offers a blend of sweet, spicy, tangy, and savory sensations.

### **3. SAMOSA OR A ALO TIKKI CHAAT:**

**13.95**

Two samosas topped with chick peas spiced yogurt, drizzled with green and red tamarind chutney, and sprinkled with a blend of herbs and spices. Finished with sev, pomegranate seeds, and beetroot.



### **3.A- POTATO CHILLI SALAD**

**14.95**

Potatoes are cut into chip shapes and seasoned with ajwain seeds, crushed chili, lemon juice, salt, and herbs. They're blended with chickpea and corn flour, deep-fried until golden brown, and tossed with a vibrant mix of sliced capsicum, tomatoes, green chili, spring onion, red onion, coriander, mint, and tamarind chutney.



## Children Treat:

### **4. SIX CHICKEN NUGGETS AND CHIPS**

**14.95**

## Vegetarian Entree:

### 5. SAMOSA (2 PCS.)

Homemade crisp pastry stuffed with spiced peas and potatoes & deep fried.



8.95

### 6. ONION PAKODA (4 pieces)

Sliced onions mixed with herbs and spices battered with chickpea flour, deep fried.



8.95

### 7. AALU TIKKI (2 pieces)

Spiced mashed potatoes combined with a blend of carefully chosen herbs and spices, shaped into patties, and deep-fried to perfection.

8.95

### 8. MIXED PAKODA (4 pieces)

Sliced and diced fresh vegetables—of spinach, cabbage, cauliflower, carrots, and potatoes—along with spring onion and coriander, are combined with a blend of select herbs and spices before being deep-fried to perfection.

8.95

### 9. VEGIE PLATTER (6PCS)

Combination of Samosa, Onion pakoda  
Mixed pakoda & Aalu Tikki on a platter.



18.95

### 10. TANDOORI PANEER TIKKA(4pcs)

Cubes of cottage cheese are marinated in hung curd and a vegetable tandoori marinade, then roasted to perfection. This dish is finished in a pan with roasted diced capsicum and onion, topped with cheese, a hint of cream, coriander, and chaat masala.



15.95

### 11. TANDOORI SOYA CHAAP:

A Delicious Vegetarian Kebab Recipe indulge in a protein-packed vegetarian kebab crafted from minced soy and wheat gluten. Marinated in creamy hung curd and infused with special tandoori spices, this dish is complemented by roasted diced capsicum, tomatoes, and onions, all topped with a rich layer of cream and cheese.



16.95

### 12. CHILLI PANEER OR MUSHROOM (Med)

Diced cottage cheese or bottom cup mushroom seasoned with herbs and spices, then coated in a mixture of chickpea and corn flour. It is stir-fried with diced onion, capsicum, tomato, and spring onion, enhanced with soy sauce and tomato sauce for a unique flavor.



18.95

# Momos:

**13. VEGGIE MOMO:** 6 pcs 12.95 10 pcs 17.95

Home made pastry filled with the mixture of chopped cabbage, onion, spring onion, carrots, cauliflower, coriander mixed with ginger, garlic and special herbs and spices



**14. SOY PANEER MOMO:** 6 pcs 12.95 10 pcs 17.95

Steamed dumplings wrapped in fresh spinach pastry—no artificial colors! Filled with minced soya, cottage cheese, cabbage, and aromatic spices, they're packed with flavor and protein. Served with a delicious dipping sauce.



**15. CHICKEN MOMO:** 6 pcs 12.95 10 pcs 17.95

Steamed dumplings wrapped in a home made pastry filled with mixture of chicken mince, cabbage, spring onion, coriander, ginger, garlic and home grided spices blend



**16. VEGGIE CHOWMEIN:** 16.95

**Chow Mein with Fresh Vegetables**

Enjoy a savory chow mein dish featuring boiled noodles stir-fried with sliced onion, garlic, capsicum, cabbage, spring onion, coriander, tomato, and soy sauce. This flavorful combination is sure to satisfy your taste buds!

**17. CHICKEN CHOWMEIN:** 17.95

Sliced chicken fillet and boiled noodles stir-fried with onions, capsicum, garlic, spring onions, cabbage, all tossed together in a flavorful tomato soy sauce.



## Non-Vegetarian Entree

### **18. MEAT SAMOSA(2Pcs)**

Spiced lamb mince, grated potatoes stuffed in a home made pastry & deep fried



9.45

### **19. KEEMA LAMB TIKKI ( 2 Pieces)**

Potato patties stuffed with spiced Lamb mince and peas , then deep fried.



9.45

### **20. CHICKEN TIKKA(4pcs)**

Tender chicken fillets, marinated in yogurt with a blend of herbs, spices, ginger, and garlic, then roasted in a Tandoori oven.

Accompanied by a side of fresh salads.



16.95

### **21. MALAI CHICKEN TIKKA ( 4 Pcs)**

Chicken fillets marinated in yoghurt and cream with herbs and spices then roasted and served with tossed diced capsicum and onion. May contain traces of nuts



16.95

### **22. KEBAB-E-KING ( 6 pieces)**

Spiced lamb mince mixed with chopped capsicum, onion, herbs ginger n garlic pressed around askewer and roasted in a Tandoori oven. It may contain traces of cashew nut and grated cheese.



15.95

### **23. TANDOORI CHICKEN ( Half)**

Chicken marinated in yogurt, herbs, spices, ginger, and garlic, then roasted in a Tandoori oven.



18.95

## 24. LAMB CUTLETS (3 pieces):

Cutlets of lamb marinated in yoghurt, herbs, spices, ginger and garlic then roasted in Tandoori oven.



20.95

## 25. MIXED TANDOORI SIZZLER

5 Pieces

19.95

10 Pieces

38.95

Experience a mouthwatering feast featuring **\*\*Chicken Tikka\*\***, **\*\*Tandoori Chicken\*\***, **\*\*Barra Kebab\*\***, and **\*\*Kebab-e-King\*\***, all beautifully presented on a sizzling hot plate, complemented by a bed of onions and capsicum.



## 26. CHILLI CHICKEN (Med)

Diced or sliced chicken fillet seasoned with herbs and spices, then coated in a mixture of chickpea and corn flour. It is stir-fried with diced onion, capsicum, tomato, and spring onion, enhanced with soy sauce and tomato sauce for flavor.



18.95

## MAIN MEALS:

(Each dish is garnished with cream or almond or selected herbs)

### LAMB & GOAT (GF)

#### **27. ROGAN JOSH**

Diced Lamb cooked in an exquisite onion & Tomato gravy with selected herbs and spices.



**21.95**

#### **28. LAMB KORMA**

Diced Lamb cooked in a rich gravy of onion and cashew nut finished with thickened cream.



**21.95**

#### **29. LAMB VINDALOO (medium to very hot)**

Diced lamb cooked in onion, tomato, spices and vindaloo sauce

**21.95**

#### **30. LAMB SPINACH (Gohst Palak)**

Diced Lamb cooked in spinach puree finished with cream.

**22.95**

#### **31. SUBZI LAMB: (LAMB & FRESH VEGIES)**

Assorted fresh veggies and lamb cooked together.

**21.95**

#### **32. LENTILS & LAMB: LAMB DHANSAK**

Lamb cooked in yellow lentils with herbs and spices.

**21.95**

#### **33. GOAT CURRY (Mild, Med, Hot)**

This dish has been cherished as a traditional home-cooked classic for centuries in the subcontinent, which includes both Nepal and India. The inclusion of curry pieces enhances its delightful flavor with the bone.



**22.95**

## BEEF GF

**34. COCONUT BEEF (Beef Madras) 20.95**

Diced beef sautéed with mustard seed and curry leaves cooked with onion puree and coconut milk in Southern Indian style

**35. BEEF MASALA 20.95**

Diced beef sautéed with diced onions, capsicum and tomatoes and cooked in tomato onion gravy.

**36. DAAL BEEF (Lentils and Beef) 20.95**

Mixed lentils( black lentils, kidney beans) and diced beef cooked together .

**37. BEEF VINDALOO (medium to very hot) 20.95**

Diced beef cooked with Vindaloo paste(of hot spices, herbs & vinegar )

**38. MUSHROOM BEEF: 20.95**

Diced beef and mushroom cooked together in a onion tomato gravy .

## POULTRY FARE:

**39. CHICKEN TIKKA MASALA 21.95**

Roasted Chicken tikka diced and sauteed with capsicum, tomato and onion cooked with yellow gravy traces of cashew nut inclusive.

**40. HIMALYA CHICKEN CURRY: (Med hot to extra hot) 20.95**

A delicacy for hot curry lovers. Fillets of chicken cooked in crushed red chili, vinegar, ginger, garlic, fresh coriander in tomato and onion gravy.

**41. CHICKEN MAKHANI (Butter Chicken) Mild 22.95**

Succulent boneless, skinless chicken fillets marinated in spiced yogurt, roasted in Tandoori oven, then diced and cooked in an aromatic gravy of fresh tomato puree with herbs, spices and a little bit of cashew nut.



**42. CHICKEN MUGHLAI KORMA (Mild) 21.95**

Skinless, boneless pieces of chicken cooked in rich gravy of onion , herbs and spices and ground cashew nut

**43. COCONUT CHICKEN (Murg Madras) (Mild,Med,Hot) 21.95**

Skinless, boneless pieces of chicken cooked in exquisite onion gravy, herbs and spices and coconut milk.

**44. NAMASTE CHICKEN CURRY (Mild,Med,Hot) 21.95**

Our Chef's Special Traditional Nepalese Family Curry  
Experience our chef's special traditional Nepalese family curry. This dish features skinless chicken fillets simmered with onions, tomatoes, ginger, coriander, and a delightful mix of herbs and spices.



#### **45. CHICKEN SPINACH (Murg Sadabhar)**

Diced chicken and spinach puree cooked together with onion, tomatoes herbs and spices.



21.95

#### **46. CHICKEN TIKKA JALFREZI**

Diced roasted chicken fillets sautéed with sliced onions, capsicum, tomatoes, selected herbs and spices in tomato and onion gravy & may presence traces of nuts.

21.95

#### **47. CHICKEN VINDALOO: MED, HOT, VERY HOT**

Diced fillets cooked in onion & tomato gravy with vindaloo Sauce, may contain traces of cashew nut.

21.95

#### **48. DAAL CHICKEN ( LENTILS & CHICKEN)**

Mixed lentils and chicken cooked together with fresh herbs and spices.

21.95

#### **49. SUBZI CHICKEN( FRESH VEGGIES & CHICKEN)**

Seasonal fresh veggies cooked with chicken with herbs and spices.

21.95

### **SEAFOOD GF**

#### **50. NAMASTE FISH CURRY**

Diced fillets of fish sautéed with mustard seed, curry leaves, coriander, ginger, in a tomato/ onion gravy

21.95

#### **51. FISH COCHIN**

Diced fillets of fish sautéed with mustard seed and curry leaves, cooked in rich onion gravy enhanced with coconut cream.

21.95

#### **52. PRAWN MASALA**

Prawns sautéed with diced onion, capsicum and fresh tomatoes, simmered in onion /coconut gravy. May present traces of nuts

23.95

#### **53. PRAWN MALAI**

Prawns cooked in rich coconut and onion gravy.



23.95

#### **54. PRAWN VINDALOO ( med to very hot)**

Diced prawns cooked in exquisite onion and tomato base gravy with Vindaloo paste (of hot spices, herbs & vinegar) may present traces of nuts.

23.95

#### **55. FISH VINDALOO ( Med to very Hot)**

Diced fish fillets cooked in tomato and onion gravy with vindaloo sauce with traces of cashew nut.

21.95

## VEGETABLES:

### **56. DAAL SAMRAAT (V,GF)**

17.45

Mixed lentils (Kidney beans and black lentil) soaked overnight, cooked over a slow flame with herbs and spices.

### **57. DAAL MAKHANI GF**

18.45

Lentils sauteed with mix spices onion, ginger and garlic, herbs, spices, butter and cream & may contains traces of cashew nut .

### **58. DAAL TADKA (V,GF) (Yellow Lentils)**

17.45

Yellow lentils sautéed with mustard seed, curry leaves , onion ginger and garlic.



### **59. BHINDI TAMATAR MASALA V,GF**

19.45

Fresh Okra sauteed with mix spices, onion, ginger, garlic, tomatoes and capsicum (Seasonal please, check for availability)

### **60. MUSHROOM MATTAR ( V,GF)**

18.45

Mushrooms and peas cooked in onion/tomato base gravy.

### **61. MUSHROOM MASALA: (V,GF)**

18.45

Diced Mushroom, onion, tomato, capsicum sautéed with herbs and spices cooked in Vegetable gravy finished with thickened cream.

### **62. NAVARATNA KORMA ( 9 gems of fruits & vegetables) V**

18.45

Fresh vegetables, fruit and nuts in rich cashew nut onion gravy finished with cream. For Vegan may choose coconut cream instead, please ask.

### **63. SUBZI VINDALOO (Med-hot)**

18.45

Mixed vegetables cooked inspicyVindaloo paste.& may contains traces of nut

### **64. GHARWALI AALU GOBHI (V,GF)**

18.45

Diced potatoes and cauliflower florets sautéed with sliced onion, ginger, garlic and fresh tomatoes and coriendar.



### **65. AALU MATTAR (V,GF)**

18.45

Diced potato and green pea scooked together in light onion andt omato gravy and coriander.

### **66. SAHI PANEER KORMA (GF)**

19.45

Diced cottage cheese cooked in onion gravy enriched with cashewnut and yoghurt.

## VEGETABLES

### **67. MALAI KOFTA (GF)**

**19.95**

Delicious koftas made up of a blend of mashed potatoes, cheese, nuts, and vegetables, all coated in a luxurious, creamy sauce.

### **68. BAIGAN BHARTA (Eggplant) (V,GF)**

**19.45**

Roasted eggplants, skinned off and finely chopped then sautéed with selected herbs, spices and cooked with ginger, garlic, dice onion, and tomatoes.

### **69. GOVI MUNCHURIAN (V,GF)**

**18.95**

Cauliflower florets are spiced, fried, sautéed with curry leaves, onions, ginger, garlic, soy sauce, and sweet chili, then garnished with spring onions.



### **70. BUTTER PANNER MAKHANI (GF)**

**19.45**

Cubes of cottage cheese cooked in aromatic tomato gravy enriched with cashew nut, thickened cream and fenugreek leaves.

### **71. BEGUM SUBZI (V,GF) SEMI-DRY**

Assorted fresh vegetables sautéed with herbs and spices, simmered in a rich tomato and onion-based sauce.



### **72. MATTAR PANEER (PEAS AND CHEESE) GF**

**18.45**

Diced cubes of cottage cheese sautéed with hand-picked spices, chopped onion, ginger, garlic, coriander cooked in rich tomato and onion gravy finished with cream.

### **73. CUMIN POTATOES (V,GF)**

Diced potato sautéed with cumin seeds, slice onion, Tomato and some herbs.

### **74. POTATO VINDALOO: MED –HOT TO HOT (V,GF)**

**17.95**

Diced potato cooked in onion and tomato gravy with vindaloo sauce, may present traces of cashew nuts.

### **75. PALAK PANEER (GF)**

**19.45**

Diced homemade cottage cheese sautéed with a blend of hand-picked spices, along with chopped onion, tomato, ginger, and garlic, all cooked in a rich spinach purée and finished with a touch of cream.



### **76. PANEER TIKKA MASALA:**

**19.45**

Diced homemade cottage cheese sautéed with diced onion, capsicum, tomato, herbs, and spices cooked in a tomato onion gravy finished with cream. May present traces of cashew nut.



## TANDOORI BREADS

(Baked in Tandoor)

**77. ROTI(V):** Wholemeal bread brushed with ghee 3.15

**78. NAAN** Soft tandoor baked flat bread made up of plain flour 3.15

**79. BUTTER NAAN :** Naan brushed with ghee.



3.45

**80. GARLIC NAAN:** Naan brushed with garlic & butter.



3.75

**81. CHEESE NAAN:**

Plain flour bread stuffed with grated cheese, herbs and spices



5.45

**82. KASMIRI NAAN:**

Naan stuffed with dried fruits and nuts.



5.45

**83. AALU PARATHA:**

Whole grain bread filled with seasoned potatoes, peas, and a blend of flavorful herbs and spices.

**83a MASALA NAAN:**

Naan stuffed with spiced potatoes, peas & herbs.

5.45

**84. KEEMA NAAN**

Naan stuffed with spiced lamb mince.

5.45

**84.a CHICKEN NAAN**

Diced or sliced chicken mixed with chat masala, herbs, spices, coriander stuffed in a naan.



5.45

**85. LACHHA PARATHA:**

Flaky bread made up of wholemeal flour



5.45

**86. GOBHI PARATHA:**

Whole meal bread stuffed with spiced cauliflower

5.45

**87. PUDINA PARATHA:**

Wholemeal flaky bread sprinkle with mint.

5.45

**88. ONION KULCHA:**

Naan stuffed with chopped spiced onion and herbs.

5.45

**89. GARLIC CHEESE NAAN:**

Naan stuffed with cottage and tasty cheese with spices brushed with garlic

5.95

**RICE**

**90. BASMATI RICE(GF,V)**

Boiled Basmati rice with saffron colour.



6.95

8.45

**91. MATTAR PULAO(GF)**

Rice and green peas sautéed with selected herbs and spices



11.95

**92. COCONUT RICE:**

Sweetened Basmati rice, dry fruits , nuts cooked in coconut milk and Nuts optional.

7.95

**93. ZEERA RICE**

Basmati Rice sautéed and fried with cumin in a bit of ghee. Vegan option.

## DUM BIRYANI & RAITA

### **94. CHICKEN or LAMB**

Basmati rice cooked with your choice of chicken or lamb or Goat.



19.95

### **95. VEGE BIRYANI:**

Basmati rice cooked in fresh veggies.

17.95

## SALADS & RELISHES

### **96. Kachumber Salad**

Diced cucumber, onion, tomato, ginger, coriander, lemon juice, and chaat masala.



8.95

### **97. Onion Salad**

Onion rings or sliced onions combined with homemade green chutney, herbs, and spices.

4.50

### **98. Garden Salad**

Slices of cucumber, carrots, assorted salad greens, and tomatoes, sprinkled with lemon and olive oil, along with a touch of salt and homemade lemon and olive salad dressings.



8.95

### **99. RAITA:**

Sweet, sour and salty yoghurt dip with grated cucumber and carrots

3.95

3.95

### **100. SALTY RAITA/ PLAIN YOGHURT**

Yoghurt with salt and spices

3.25

### **101. CHUTNEYS /PICKLES**

Mango/Tamarind /Pudina / Mixed pickle

## DESSERT

### **102. MIX DESSERT PLATE**

Kulfi, Gulab Jamun, Gajar haluwa OR Ice-cream.



16.95

### **103. GULAB JAMUN 2 PCS**

Cheese dumplings in a sweet sugary syrup

7.95



7.95

### **104. PISTA KULFI /MANGO KULFI**

Indian ice cream with pistachio nuts or mango



7.95

### **105. MANGO or VANILLA ICE-CREAM**

Everest Ice-cream Product



8.95

## **106. GAJUR HALWA (Carrot fudge)**

Please check for availability.

## **COLD BEVERAGES**

### **107. LEMON LIME BITTER**



**5.99**

### **107.a MASALA LEMONADE**



**4.45**

### **108. SWEET PLAIN LASSI/ SALTY LASSI**

Sweet or Salty yoghurt drink.

### **109. MANGO LASSI**

Natural yoghurt churned with mango puree and sweetened.



**4.99**

### **110. SOFT DRINKS:**

Coke,Fanta,Lemonade, Solo, Coke zero, Sunkist

**3.99**

### **111. MINERAL/SPARKLING WATER**

**4.99**

### **112. JUICE APPLLEE OR ORANGE**

**5.45**

## **HOT BEVERAGES**

### **113. MASALA TEA**

Sweet tea with cardamon,cloves and ginger



**4.95**

### **114. LEMON TEA**

Black tea with fresh lemon

**\$4.95**

### **115. NESCAFE INSTANT BLACK OR WHITE**

**4.95**

## **Namaste Banquet A**

**For 2 or 3 (maximum choices of 3 mains)  
Adult \$38.95 Per head/ children \$21.95 Per head 3-10 years old**

**Welcome with:  
Papadum and chutney**

### **Entrée**

**Each guest will be served with:**

**Onion Pakoda and Chicken Tikka      1pc each**

### **Main Meals:**

**Shared Dishes**

**2 Non Veggies 1 Veggies**

**Basmati Rice /Naan/Garlic Naan**

### **Desserts:**

**Gulab Jamun or Mango kulfi/Pista Kulfi**

**For health considerations, doggie bags are not advised; however,  
you may use them at your own risk of potential drawbacks.**

## **Namaste Banquet B**

for 4 or more people (maximum choices of four mains)  
**Adult \$44.95 Per head children \$23.95 Per head 3-10yers**

**Welcome with:**  
**Papadum and chutney**

### **Entrée**

Each guest will be served with:

**Aalu Tikki ,Chicken Tikka & kebab E king                      1pc each**

### **Main Meals:**

**Shared Dishes**

**2 Non Veggies**

**2 Veggies**

**Basmati Rice /Naan/Garlic Naan & Raita**

### **Desserts:**

**Gulab Jamun or Mango kulfi/Pista Kulfi**

**For health considerations, doggie bags are not advised; however, you may use them at your own risk of potential drawbacks.**

**We sincerely appreciate your support!**