

### FROM THE STREETS

1. SAMOSA (2 PCS)	6.00
2. BREAD PAKORA (4 PCS)	10.00
3. SAMOSA CHAAT	12.50
4. ALOO TIKKI CHAAT	12.50
5. BHALLA PAPDI CHAAT	12.50
5. PAANI PURI (10PCS)	12.00
7. PAV BHAJI	12.99
8. VEG MOMOS (Dumplings) (6PCS)	
- Steamed	13.00
- Chilli Momos	14.00
- Malai Momos	14.00
9. SPRING ROLLS (Noodle)	10.99
10. BUN KULCHA (Lunch only)	11.99
11. ONION BHAJI	8.99
12. CHICKEN PAKORA	14.99
13. AMRITSARI FISH	16.99
14. CHICKEN 65 / GOBI 65 (Hot)	17/15
15. CHICKEN SOUP (Winters only)	12.00
TANDOORI BITES	
16. CHICKEN TIKKA (4PCS)	15.00
17. CHICKEN TANDOORI	
- HALF	15.00
- FULL	28.00
18. CHICKEN MALAI TIKKA (4PCS)	16.00
19. LAMB SEEKH KEBAB (4PCS)	15.00
20. TANDOORI SOYA CHAAP	15.00
21. ACHAARI SOYA CHAAP	15.00
22. MALAI SOYA CHAAP	16.00
23. PANEER TIKKA (4PCS)	16.00
24. NON-VEG PLATTER (8PCS)	28.00

### INDO CHINESE

25. NOODLES	
- VEG	15.99
- CHICKEN	17.99
26. VEG MANCHURIAN (DRY/GRAVY)	14.99
27. GOBI MANCHURIAN	14.99
28. CHILLI CHICKEN	17.99
29. CRISPY HONEY CHICKEN/ CAULIFLOWER	18.99
30. CHEESE CHILLI	16.99

### MAIN COURSE

(All curries are gluten free)  
**ANY CHICKEN 18.50/ LAMB 21.50/ BEEF 20.50/ GOAT 20.50**

31. BUTTER CHICKEN (sweet)	
Chicken cooked in sweet creamy buttery sauce	
32. BUTTER CHICKEN MASALA	
Spicy version of butter chicken garnished with coriander	
33. CHICKEN TIKKA MASALA	
Boneless chicken tikka cooked with onion & capsicum	
34. AFGHANI CHICKEN	
Chicken cooked in white creamy gravy with black pepper	
35. KADAH CHICKEN	
Chicken cooked with onions and capsicum in onion-based gravy	
36. MANGO CHICKEN	
Creamy chicken cooked with mango puree and coconut	
37. LAMB ROGAN JOSH	
Diced lamb cooked with aromatic herbs and spices	
38. LAMB POTATOES	
Lamb & Potatoes cooked in chef master sauce	
39. CHANA GOSHT	
Tender goat and chickpeas in chef special sauce	
40. TRADITIONAL CURRIES (Chicken/ Goat/ Beef)	
Traditional curry with aromatic herbs and spices	
41. MADRASI (Chicken / Lamb / Beef)	
Creamy curry with coconut, mustard seeds & curry leaves	
42. KORMAS (Chicken/ Lamb /Beef)	
Mild curry delicately blended in cashew gravy	
43. THE BHUNAS (Chicken/ Lamb/ Goat)	
Curry cooked with onions in thick intensely flavoured sauce	
44. SAAGWALA (Chicken/ Lamb)	
Cooked with spinach & herbs garnished with spring onion	
45. HOT VINDALOS (Chicken/ Lamb/ Beef)	
A hot curry cooked with vinegar and spices	

### MAIN COURSE (VEGAN)

46. RAJMA	14.99
Red kidney beans cooked slowly in onion-based gravy	
47. BHINDI MASALA	15.99
Okra and onions cooked together with herbs	
48. EGGPLANT MASALA	15.99
Eggplant cooked with potatoes and peas	
49. ALOO GOBI	15.99
Cauliflower and potatoes cooked with spices	
50. KADAH VEG	15.99
Fresh vegetables cooked with onions and capsicum	
51. CHANA MASALA	14.99
Chickpeas and tomatoes blended in spices	
52. DAAL TADKA	14.99
Yellow lentil cooked with herbs and spices	

### MAIN COURSE (VEGETARIAN)

53. KADHI PAKORA	15.99
Mix veg fritters cooked in yogurt based tangy gravy	
54. DAAL MAKHNI	15.99
Black lentil slowly simmered with herbs topped with cream	
55. SOYA CHAAP MASALA	17.99
Chaat cooked with onions and capsicum in onion gravy	
56. SOYA BUTTER MASALA	17.99
Chaat cooked in creamy buttery sauce	
57. MALAI KOFTA	17.99
Potato dumplings in rich creamy cashew sauce	
58. PALAK KOFTA	17.99
Potato dumplings in spinach-based gravy with cream	
59. PANEER BHURJI	17.99
Crumbled cheese with peas cooked in spices	
60. PANEER BUTTER MASALA	17.99
Cottage cheese cooked in creamy buttery sauce	
61. PANEER TIKKA MASALA	17.99
Cottage cheese cooked with onion & capsicum in chef master sauce	
62. PALAK PANEER	17.99
Cottage cheese in rich spinach puree with cream	
63. SHAHI PANEER	17.99
Cottage cheese cooked in cashew-based gravy	

<b>RICE</b>	<b>(S)</b>	<b>(L)</b>
64. PLAIN RICE	5.00	7.00
65. JEERA RICE	6.00	8.00
66. SAFFRON RICE	6.00	8.00
67. COCONUT RICE	7.00	9.00

### BIRYANI

CHICKEN	17.99
CHICKEN 65	18.50
GOAT	18.99
VEG	15.99

### BREADS

68. BUTTER NAAN	3.50
69. GARLIC NAAN	4.00
70. TAWA ROTI	3.00
71. LACHHA PARANTHA	4.50
72. TANDOORI ROTI	3.50
73. CHEESE NAAN	5.50
74. CHEESE GARLIC NAAN	6.00
75. KULCHA	6.00

### ACCOMPANIMENTS

76. RAITA	5.00
77. GARDEN SALAD	5.00
78. ONION SALAD	3.50
79. CHUTNEYS (MINT/TAMARIND)	2.50
80. HOT PICKLES	2.00
81. PAPADUMS (4 PCS)	4.00

### BEVERAGES

82. MANGO LASSI	5.00
83. MASALA CHAI	3.00
84. SOFT DRINK BOTTLES 1.25 litre	5.00
85. SOFT DRINKS CANS	3.00

### DESSERTS

86. GULAB JAMUN (3 PCS)	6.00
87. RASMALAI (3 PCS)	8.00

### SPECIAL PACKS

<b>EXPRESS PACK</b>	<b>15.00</b>
Half curry + half rice + 1 butter naan (Limited choice curries)	
<b>SILVER PACK (2 PERSON)</b>	<b>55.00</b>
2 pcs samosa, any 2 curries, 1 plain rice, 2 butter naan, 4pcs papadums (Excludes Indo Chinese)	
<b>GOLD PACK (4 PERSON)</b>	<b>90.00</b>
1 entree 4 pcs (Choice of samosa, chicken tikka, lamb seekh kebab) Any 3 curries, 2 plain rice, 4 butter naans, 4 pcs papadums (Excludes Indo Chinese)	
<b>CHOLE BHATURE</b>	<b>17.99</b>
2 x bhaturas, chickpea gravy, raita & pickled onions	
<b>KULCHA PLATE</b>	<b>18.99</b>
2 x kulchas, chickpea gravy, raita & pickled onions	
<b>VEG THALI</b>	<b>16.99</b>
2 veg curries, 2 rotis, rice, raita & pickled onions	
<b>NON-VEG THALI</b>	<b>18.99</b>
2 non-veg curries, 2 rotis, rice, raita & pickled onions	
<b>TADKA DELUXE THALI</b>	<b>21.99</b>
Any 3 curries, 2 rotis, rice, raita, papad, pickled onion & gulab jamun	
Add Ons: Roti / Rice/ Gulab jamun - \$2.00	

### SNACK COMBOS (12-4pm)

2Pcs Samosa + Chaa	7.00
Bread pakora + Chaa	11.00
Bun kulcha + Chaa or Can	13.00
Veg noodles + Can	15.00

### BIRYANI FAMILY PACKS

<b>FAMILY PACK (3-4 PEOPLE)</b>	
Veg Biryani	45.00
Chicken Biryani	50.00
Chicken 65 Biryani	50.00
Goat Biryani (with bone)	55.00
<b>JUMBO PACK (7-8 PEOPLE)</b>	
Veg Biryani	75.00
Chicken Biryani	80.00
Chicken 65 Biryani	80.00
Goat Biryani (with bone)	75.00

### PAKORA RATES

(Pre- order for bulk)

MIX VEG PAKORAS	Half kg 17.00	1Kg 30.00
PANEER PAKORA	Half kg 20.00	1Kg 35.00
BREAD PAKORA		\$2.50 per piece

