



Entrées

SOYA CHAAP Soya chaap marinated in a mild flavourful spices, cooked in oven and served in creamy sauce	\$17.90
CHICKEN TIKKA (GF/NF) 6 pieces Boneless chicken fillet marinated in flavourful yogurt with spices cooked in clay oven	\$17.90
SEEKH KABAB (3 Pieces) Minced lamb and chicken roasted with onion and chef special spices cooked on skewers in clay oven	\$14.90
AMRITSARI FISH FRY (GF/NF) 5 pieces Fish pieces marinated in chilli paste with a tangy twist coated in chickpea flour and deep fried	\$16.90
TANDOORI PRAWNS King prawns marinated in yoghurt with special spices cooked in oven	\$21.90
TANDOORI PANEER TIKKA Cottage cheese, onion, capsicum, marinated with yoghurt, chilli, and garam masala cooked in oven	\$15.90
ONION BHAJI (GF/DF/NF/V) Onion rings marinated in chickpea flour with some spices and deep fried	\$9.90
SAMOSA (2 Pieces) Crispy pastries filled with potato, peas, spice and deep fried	\$6.90
POTATO WEDGES BOWL	\$6.90
POTATO CHIPS	\$6.90
CHILLI PANEER / CHICKEN (Dry/Gravy) Marinated cubes of cottage cheese / chicken tossed with capsicum, onions and blend of spices	\$14.90
CHICKEN 65 Sliced tandoori chicken combined with tangy spices	\$14.90
VEG PLATTER Combination of onion bhaji, vegetable samosa, paneer tikka	\$19.90
NON-VEG PLATTER An assorted non-vegetarian starter in a platter with a combination of seekh kabab, chicken tikka and amritsari fish fry	\$25.90

Main Vegetables

MIX VEG (DF/GF/NF/V) Vegetables cut and cooked with multiple spices	\$15.90
ALOO GOBI (DF/GF) Seasoned potatoes and cauliflower cooked with mix veggies in freshly ground spices	\$15.90
PALAK PANEER (NF/GF) Cottage cheese cubes cooked in spinach purée with mild spices	\$16.90
KADAI PANEER Diced cottage cheese cooked with diced veggies and coriander in creamy onion sauce with tangy twist	\$16.90
CHANA MASALA (DF/NF/GF) Chickpeas cooked in tangy onion sauce with freshly roasted spices	\$14.90
PANEER BUTTER MASALA (GF) Cottage cheese cubes cooked in creamy and tangy cashew sauce with spices	\$16.90
DAAL MAKHNI (NF/GF) Black lentils and kidney beans cooked in onion sauce	\$14.90
DAAL TADKA (NF/GF) Yellow lentils cooked in onion sauce	\$14.90
MALAI KOFTA (GF) Cashew and cottage cheese dumplings cooked in creamy cashew sauce with sultana	\$17.90
MATAR PANEER (NF/GF) Peas and paneer cooked in tomato based sauce, spiced with garam masala	\$16.90
MUSHROOM MATAR Sliced mushrooms cooked in creamy onion sauce with black pepper and garam masala	\$16.90
NAVRATAN KORMA (GF) A delicious creamy and aromatic North Indian curry made with different vegetables, dried fruits, nuts and fresh fruits	\$17.90

Non-Vegetables

BUTTER CHICKEN (GF) Marinated and smoked chicken fillets cooked in tomato based tangy gravy with butter and cream	\$19.90
CHICKEN TIKKA MASALA (Chef Special) Marinated chicken pieces cooked with chef special spices and veggies in onion based gravy	\$19.90
CHICKEN SAAG Indian dish made with chicken, spinach, spices, and sour cream	\$19.90
GOAN FISH CURRY (GF/DF) Basa fillets in master sauce with hint of finely ground spices	\$22.90

KORMA (GF) Lamb / Beef / Chicken Meat of your choice braised with yogurt, water or stock, and spices to produce a thick sauce or gravy	\$19.90
VINDALOO (DF/GF/NF) Lamb / Beef / Chicken Hot Indian curry made with meat or poultry, flavoured with tamarind, vinegar, and garlic	\$19.90
MADRAS (NF/GF) Lamb / Beef / Chicken / Fish / Prawn Indian curry consisting of meat of your choice in a spicy tomato and coconut sauce made with Madras curry powder - a mixture of herbs and spices	\$19.90
ROGAN JOSH (DF/GF/NF) Lamb / Beef Indian curry with choice of your meat with a heady combination of intense spices in a creamy tomato curry sauce	\$21.90
CHICKEN KADAI Boneless chicken pieces tossed in master sauce with chef special freshly ground spices	\$19.90
CHICKEN JAL FREZI (Chef Special) Tender chicken pieces cooked in onion based sauce with diced veggies and freshly ground spices	\$19.90
GOAT MASALA Diced goat pieces with bone cooked in onion sauce and chef special spices	\$22.90
PRAWN MASALA (GF/DF) Spicy masala dish made with prawn cooked in onions, tomatoes, and spices made into thick masala like sand	\$22.90

Rice

BIRYANIS (Lamb/Chicken) (DF/GF) Rice dish peppered with spices such as saffron and cumin and further layered with spiced meat	\$18.90
VEG PULAO (DF/GF/NF) Rice is cooked with many different vegetables and spices	\$15.90
KASHMIRI PULAO (GF) Rice cooked with fragrant basmati, spices, nuts, dry fruits and saffron	\$17.90
Fried Rice (GF) Tandoori Chicken / Egg	\$17.90
PLAIN RICE (DF/GF/NF/V) Small / Large Cooked Rice	\$3.00 / \$5.90

Naan

ROTI (NF) A round flatbread made from whole wheat flour and water which is combined into dough	\$3.50
PLAIN NAAN Flatbread made from flour, water, yeast and salt which is then cooked in a clay oven	\$4.00
BUTTER NAAN (NF) A normal naan with melted butter spread on top before being served	\$4.50
GARLIC NAAN (NF) Flatbread made with all purpose flour and spiced with garlic and brushed with garlic butter and then served	\$4.50
CHEESE NAAN (NF) Normal naan stuffed with pizza cheese	\$5.50
CHEESE GARLIC NAAN (NF) Naan stuffed with pizza cheese and brushed with garlic butter and served	\$5.50
CHILLI CHEESE NAAN (NF) Naan stuffed with pizza cheese and sprinkled with chillies	\$5.50
KEEMA NAAN (NF) Mix meat stuffed into naan and served	\$6.90

Drinks

MASALA TEA	\$4.50
MANGO LASSI	\$5.50
SALTED LASSI	\$5.50
SWEET LASSI	\$5.50

Extras

RAITA Made from yogurt with vegetables and boondi (droplets of besan batter)	\$5.00
SALAD Mix of raw vegetables such as cucumbers and carrots	\$6.90
PAPAD (DF/GF/NF/V) 4 pieces Dough of black gram bean flour is deep fried	\$2.00
ACHAR/PICKLE (DF/GF/NF/V) Various vegetables preserved in edible oils and vinegar and served	\$2.00
SWEET MANGO CHUTNEY (DF/GF/NF/V) Chopped semi-ripe mangoes with spices and sugar	\$2.00
MINT CHUTNEY (NF/GF) Fresh mint leaves and spices like garlic and cumin are blended with water and served	\$2.00

Dessert

GULAB JAMUN (GF/NF) 2 pieces Khoya, all purpose flour, baking powder, butter and milk kneaded to dough, shaped into balls and deep fried. Dropped into sugar syrup and served	\$5.90
ICE CREAM Vanilla	\$5.90



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CURRY OF THE DAY + RICE

NON-VEG

Choose from Butter Chicken / Korma / Madras

\$12.90

VEG

Choose from Panner Butter Masala / Daal Makhni / Chana Masala

\$11.90

Add a Drink

Can of Soft Drink / Water Bottle

\$3.00

Naan Bread

Choose from Plain / Butter / Garlic Naan / Roti

\$3.50