

75. Shahi PaneerDiced cottage cheese slow cooked in rich creamy cashew sauce. **\$12.90****76. Paneer Butter Masala**Diced cottage cheese cooked in a delicious creamy tomato sauce. **\$12.90****77. Paneer Methi Malai**Diced cottage cheese and fenugreek cooked in rich creamy cashew onion sauce blended with aromatic spices. **\$12.90****78. Eggplant Bartha**Roasted, smoky and mashed eggplant cooked in traditional Punjabi style. **\$12.90****Rice****79. Steamed Basmati Rice****Small \$3.90****Large \$5.50****80. Pilau Rice****Small \$4.50****Large \$6.50****81. Biryani****Small \$12.90****Chicken/Lamb/Vegetable or Beef****Large \$14.90****(House Specialty)**

Richly flavoured rice cooked in an aromatic stock of special herbs with vegetable, chicken, lamb or beef served with raita.

Roti - O - Naan**82. Tandoori Roti**Wholemeal Indian bread. **\$3.00****83. Naan**Bread made with white flour. **\$2.50****84. Naan - Garlic**Garlic flavoured naan. **\$3.00****85. Naan - Keema**Lamb mince filled bread. **\$5.00****86. Paratha**Leavend bread, layered with butter. **\$3.50****87. Aloo Paratha**Naan bread filled with mashed spiced potatoes. **\$4.50****88. Pudhiana Paratha**Tint flavoured soft bread. **\$4.50****9. Paneer Kulcha**Delicious soft bread filled with cottage cheese. **\$4.50****0. Masala Kulcha**Delicious soft bread filled with asst vegetables. **\$4.50****91. Peshwari Naan**Filled with cottage cheese, fruit and nuts. **\$5.00****92. Chicken Naan**Naan cooked with tandoori chicken pieces and coriander. **\$5.00****93. Cheese Naan**Plain flour bread filled with spiced mozzarella. **\$5.50****94. Cheese Garlic Naan**Naan filled with mozzarella and garlic. **\$5.50****95. Cheese Chilli Naan**Naan filled with mozzarella and green chilli. **\$5.50****Accompaniments****96. Raita**Home-made natural yoghurt with grated cucumber and cummin. **\$3.50****97. Onion Salad****\$3.90****98. Fresh Garden Salad****\$5.00****99. Kachumber Salad**Toosed salad of diced red onion, cucumber, tomato and coriander dressed with lemon juice and chat masala. **\$5.00****100. Mango Chutney****\$2.90****101. Coconut Chutney****\$2.90****102. Mint Coriander Chutney****\$2.90****103. Pappadum (4 Per Serve)****\$2.90****104. Mixed Pickle****\$3.90****Desserts****105. Gulab Jamun**Milk dumplings in a rose flavoured syrup. **\$4.00****106. Mango and Pistachio Kulfi**Home-made mango and pistachio ice-cream. **\$5.00****107. Mango Ice-Cream****\$5.00****108. Kulfi Falooda****\$6.50****109. Gajar Halwa****\$4.00****110. Moong Halwa****\$4.00****Drinks****111. Soft Drinks (Cans)****\$3.00****112. Soft Drinks (Bottle) 1.25L****\$6.00****113. Salted Lassi****\$4.00****114. Mango Lassi****\$4.00****Meal Deals****Meal for Two**

1 x Vegetable Samosa

2 x Main Meals,

1 x Large Steamed Rice

1 x Naan Garlic or Plain

1 x Papadum.

\$39.99**SAVE up to \$6****Meal for Three**

1 x Vegetable Pakoras

1 x Entree Fish Amritsari

3 x Main Meals

1 x Large Steamed Rice,

2 x Plain Naan

1 x Garlic Naan

1 x Papadum.

\$59.99**SAVE up to \$13****Meal for Four**

1 x Vegetable Pakoras

1 x Whole Tandoori Chicken

4 x Main Meals

2 x Large Steamed Rice

2 x Plain Naan

2 x Garlic Naan

1 x Raita

1 x Papadum.

\$74.99**SAVE up to \$26****WE CATER ALL OCCASIONS****Fully Licensed & BYO**

Prices are subject to change without notice.

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**Indian Cuisine & Sweets****TAKEAWAY & DELIVERY MENU**Shop 4, 321 Hampstead Road
Northfield SA 5085**Ph: (08) 8271 4289****TRADING HOURS**

Mon-Sun • 10am till late (12am)

OPEN 7 DAYS A WEEK**Free Home Delivery**

*Conditions Apply

Minimum Order \$25.00

Orders less than \$50.00 attracts a \$5.00 surchargeDelivery is within a radius of 6kms
otherwise a surcharge applies

ENTREES

SPRING ROLLS Homemade vegetable Spring Roll	\$7.90
ONION BHAJI Fritters of sliced onions in a chickpea batter	\$6.90
VEGETABLE PAKORAS Spinach, potato and onion fritters in a spicy chickpea batter	\$6.90
SAMOSAS (2 PER SERVE) Delightful savoury pastries filled with potato, peas and ground spices	\$6.90
PANEER PAKORA Cottage cheese filled with mint, chilli, garlic and ginger, dipped in chickpea batter and fried	\$8.90
PANEER TIKKA Skewers of cubes of paneer, capsicums, onions, marinated with carom seeds, coriander seeds and spices, roasted in the Tandoori oven	\$10.90
TANDOORI SOYA CHAMP Soy marinated in Tandoori spices and roasted in the Tandoori oven	\$9.90
CHICKEN TIKKA Tandoori roasted pieces of boneless chicken, marinated in yoghurt and a subtle blend of Indian spices	\$9.90
CHICKEN TIKKA (MAIN COURSE SIZE)	\$15.50
LAMB SEEKH KEBAB Minced leg of lamb with roasted five spice, cooked in the Tandoori oven on skewers	\$8.90
FISH AMRITSARI Boneless pieces of fish seasoned with North Indian spices and deep fried in light batter	\$9.00
FISH AMRITSARI (MAIN COURSE SIZE)	\$15.50
TANDOORI CHICKEN Chicken on the bone marinated in yoghurt and spices and cooked in the Tandoori oven	\$9.00
TANDOORI CHICKEN (MAIN COURSE SIZE)	\$15.50
CHICKEN MALAI TIKKA Tandoori roasted pieces of boneless chicken, marinated in cheese and a special blend of spices	\$10.90
TANDOORI PRAWNS Tandoori roasted prawns marinated in yoghurt and a subtle blend of Indian spices	\$11.90
FISH TIKKA Boneless pieces of fish marinated in mustard yoghurt and spices, cooked in the Tandoori oven	\$10.90

CHAAT

DAHI VADA CHAT Lentil dumpling served with yoghurt tamarind sauce	\$7.90
CHOLLE BHATURE (2 PER SERVE) Bhature served with chickpeas, onion salad and pickles	\$11.90
ALLO TIKKI CHAAT Spiced potato cakes served with chips, yoghurt, onion and tamarind sauce	\$8.90
SAMOSA CHAAT Samosas served with chickpeas, yoghurt, tamarind sauce and onions	\$8.90
PANI PURI (5 PER SERVE) Puff pastry bells filled with mashed potatoes and served with tamarind spiced water	\$6.90
DAHI PURI (5 PER SERVE) Puff pastry bells served with yoghurt	\$6.90
CHAT PAPDI	\$7.90
PAV BHAJI	\$8.90

DOSA (CREPE MADE FROM RICE AND LENTIL FLOUR BATTER)

PLAIN DOSA	\$7.90
MASALA DOSA	\$9.90
MYSORE MASALA DOSA	\$11.90
PANEER DOSA	\$11.90
ONION UTTAPAM	\$7.90

INDO CHINESE

MANCHURIAN Mixed vegetable dumplings cooked with soy sauce, ginger, garlic, fresh chilli and tomato sauce	\$12.90
CHEESE CHILLI Cottage cheese cubes cooked with onion, capsicum, ginger and garlic in a tomato sauce with a hint of soy sauce	\$13.90
GOBI MANCHURIAN Cauliflower cooked with soy sauce, ginger, garlic, fresh chilli and tomato sauce	\$12.90
CHILLI CHICKEN Chicken cooked with capsicum, onion, tomato, ginger, garlic and green chilli with a touch of soy sauce	\$14.50
VEGETABLE FRIED RICE	\$8.90
NOODLES	\$9.90



MAINS

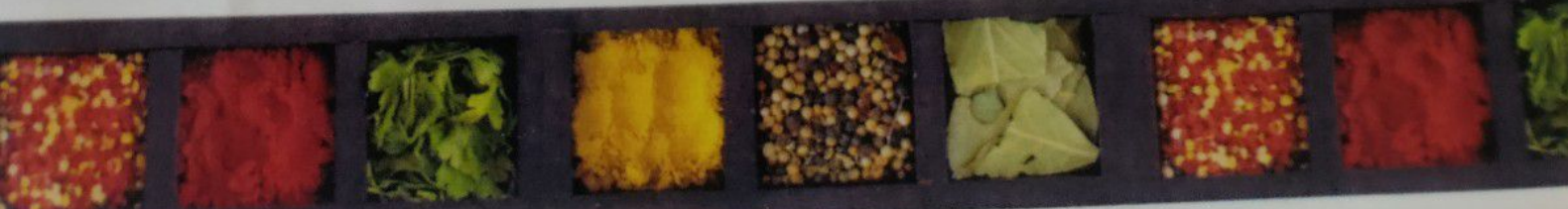
RICE DOES NOT COME WITH MAIN MEALS, PLEASE ORDER SEPARATELY
ALL CURRIES SERVED MILD, MEDIUM OR HOT

CHICKEN

CHICKEN TIKKA MASALA Tandoori Tikka pieces sauteed with red onion, ginger, fresh chilli, capsicum, coriander and tomatoes in masala gravy	\$14.90
BUTTER CHICKEN Pieces of Chicken Tikka in a creamy tomato sauce	\$14.90
CHICKEN SAAGWALA Chicken fillet cooked with spinach puree and flavoured with fenugreek	\$14.90
CHICKEN CURRY Chicken pieces in a thick sauce with traditional spices	\$14.90
CHICKEN VINDALOO (HOT) Boneless pieces of chicken pan cooked with a combination of hot spices	\$14.90
CHICKEN KORMA Chicken pieces cooked in a sauce of cashew nuts and cream	\$14.90
CHICKEN MADRAS Delicious chicken curry cooked in coconut milk, finished with coriander and coconut	\$14.90
CHICKEN SALAD Fresh salad with boneless Tandoori chicken dressed with yoghurt, mint sauce and tamarind sauce	\$14.90
BLACK PEPPER CHICKEN Boneless pieces of chicken sauteed with capsicum and onion in a black pepper curry sauce	\$14.90

BEEF

BEEF ROGAN JOSH Diced beef cooked with crushed spices, North Indian style	\$15.50
BEEF MADRAS Diced beef cooked in a rich South Indian coconut gravy	\$15.50
BEEF VINDALOO (HOT) Tender beef cooked in exotic hot spices of Goa	\$15.50
BEEF KORMA A creamy dish of beef cubes in a sauce of cashew nuts, fennel and cream	\$15.50
BEEF SAAGWALA Tender boneless beef, garden fresh spinach, herbs and spices	\$15.50
BEEF BHUNA Boneless pieces of beef curry sauteed with red onions, tomato, fresh ginger, green chilli and coriander	\$15.50



LAMB

LAMB ROGAN JOSH Chunky cubes of lamb leg cooked in a rich gravy of yoghurt, tomato and a blend of Kashmiri spices	\$16.90
LAMB KORMA Diced lamb cooked in a mild sauce of cashew nuts and cream	\$16.90
SAAG GHOSHT Tender pieces of lamb leg cooked with a gravy of spinach fenugreek and ground spices	\$16.90
LAMB BHUNA Boneless pieces of lamb curry sauteed with red onions, tomato, fresh ginger, green chilli and coriander	\$16.90
LAMB VINDALOO (HOT) Tender lamb cooked in exotic hot spices of Goa	\$16.90
LAMB MADRAS Diced lamb cooked in a rich South Indian coconut gravy	\$16.90
GOAT CURRY Goat meat on the bone cooked in a rich gravy of tomato and whole spices with a touch of yoghurt	\$16.90

SEAFOOD

BENGAL FISH CURRY Fresh water perch fillets cooked in a tangy sauce of mustard seed, curry leaves and coconut milk	\$17.00
GINGER, GARLIC AND CORIANDER PRAWNS Sauteed with julienned ginger and garlic, finished with cream and fresh coriander	\$19.90
PRAWN SAMBAL Prawns with fresh ground chilli in a creamy coconut base	\$19.90
PRAWN MALAI Pan braised prawns in a mild curry sauce	\$19.90
PRAWN NARIYALWAALA Prawns cooked with cumin seeds, sauteed onion, capsicum, tomatoes and fresh coconut milk, finished with fresh cream	\$19.90
FISH MASALA Fish Tikka cooked in masala gravy with coconut milk	\$18.90
PRAWN TIKKA MASALA Prawns sauteed with fresh chilli, ginger, capsicum, tomato and red onion in spicy onion tomato sauce	\$19.90

VEGETARIAN

DAL MAKHANI Curried lentils flavoured with fresh ginger, onion and coriander	\$12.00
DAL TADKA Yellow split lentils cooked with cumin, ginger, garlic, tomatoes, coriander and turmeric	\$12.00
KABULI CHANNA Whole chickpeas in a special blend of Northern Indian sauces	\$12.00
ZEERA ALOO Braised potato with cumin seeds	\$10.90
MIXED VEGETABLE CURRY Seasonal vegetables in a rich curry sauce	\$12.00
NAVARATAN KORMA Fresh mixed vegetables cooked in a mild, creamy, cashew nut curry sauce	\$12.90
MALAI KOFTA Dumplings of mashed potatoes and cottage cheese cooked in a creamy cashew nut sauce	\$13.90
SAAG PANEER Home made cottage cheese with fresh onion, tomatoes, herbs and cream	\$13.90
KADHI PANEER Cubes of cottage cheese, sauteed with julienned capsicum, onion, red chilli and coriander seeds in masala gravy	\$13.90
KAJU MASALA Roasted cashews cooked in onion and tomato gravy with authentic spices	\$14.90
MATTER PANEER Green peas and paneer cubes in a fresh onion, tomato and herb gravy	\$13.90
SHAHI PANEER Home-made cottage cheese cooked with fresh onions, tomatoes, herbs and cream	\$13.90
PANEER BUTTER MASALA Cubes of cottage cheese cooked in a spicy onion tomato sauce, finished with fresh cream	\$13.90
EGGPLANT BARTHA Eggplant roasted in the Tandoori oven and cooked with onions, tomato, ginger and garlic in North Indian spices	\$13.90
PANEER METHI MALAI Cottage cheese cooked with fenugreek leaves in a mild curry sauce	\$13.90

RICE

STEAMED BASMATI RICE	S \$3.90	L \$5.50
PILAU RICE Long grain rice cooked with fried onions, green peas and cumin	S \$4.50	L \$6.50
BIRYANI - CHICKEN / LAMB / BEEF / VEG Richy flavoured rice cooked in an aromatic stock of special herbs with chicken, lamb, beef or vegetables, served with Raita	S \$12.90	L \$14.90

ROTI-O-NAAN

TANDOORI ROTI Wholemeal Indian bread	\$3.00
NAAN Bread made with white flour	\$3.00
GARLIC NAAN Garlic flavoured naan	\$3.50
KEEMA NAAN Lamb mince filled bread	\$5.00
PARANTHA Leavened bread, layered with butter	\$3.50
ALLO PARANTHA Naan bread filled with mashed spiced potatoes	\$4.50
PUDHIANA PARANTHA Mint flavoured soft bread	\$4.50
PANEER KULCHA Delicious soft bread filled with cottage cheese	\$4.50
MASALA KULCHA Delicious soft bread filled with assorted vegetables	\$4.50
PESHWARI NAAN Naan filled with cottage cheese, fruit and nuts	\$5.00
CHICKEN NAAN Naan cooked with Tandoori chicken pieces and coriander	\$5.00
CHEESE NAAN Plain flour bread filled with spiced mozzarella	\$5.00
CHEESE GARLIC NAAN Naan filled with mozzarella and garlic	\$5.50
CHEESE CHILLI NAAN Naan filled with mozzarella and green chilli	\$5.50

ACCOMPANIMENTS

RAITA Home made natural yoghurt with grated cucumber and cumin	\$4.50
FRESH GARDEN SALAD	\$5.00
ONION SALAD	\$3.90
KACHUMBER SALAD Tossed salad of diced red onions, cucumber, tomato and coriander, dressed with lemon juice and chat masala	\$5.00
MANGO CHUTNEY	\$2.90
COCONUT CHUTNEY	\$2.90
MINT CORIANDER CHUTNEY	\$2.90
PAPADUM (4 PER SERVE)	\$2.90
MIXED PICKLES	\$2.00



DESSERTS

GULAB JAMUN Milk dumplings in a rose flavoured syrup	\$6.50
MANGO AND PISTACHIO KULFI Home made mango and pistachio ice cream	\$6.50
RAS MALAI	\$6.50
MANGO ICE CREAM	\$6.50
KULFI FALOODA	\$6.50
GAJAR HALWA	\$6.50
MOONG HALWA	\$6.50

SPARKLING WINES

	Piccolo (200ml)	Bottle (750ml)
PATRICK OF COONAWARRA SPARKLING CHARDONNAY / PINOT NOIR Limestone Coast	\$6.90	\$25.00
EIGHT CARAT SPARKLING SHIRAZ McLaren Vale		\$28.00

WHITE WINES & ROSÉ WINES

	Glass	Bottle (750ml)
PIRRAMIMMA STOCKS HILL SAUVIGNON BLANC McLaren Vale	\$7.00	\$24.00
PATRICK OF COONAWARRA SAUVIGNON BLANC Limestone Coast		\$25.00
PIRRAMIMMA FRENCH OAK CHARDONNAY McLaren Vale		\$26.00
ELDREDGE RIESLING Clare Valley	\$7.00	\$24.00
ELDREDGE ROSÉ Clare Valley	\$7.00	\$24.00
GILDED LILY SAUVIGNON BLANC South East Australia	\$6.00	\$21.90

RED WINES

	Glass	Bottle (750ml)
PIRRAMIMMA STOCKS HILL SHIRAZ McLaren Vale	\$7.50	\$26.00
SHANAHAN OLD DOG SHIRAZ Barossa Valley		\$28.00
PIRRAMIMMA STOCKS HILL CABERNET SAUVIGNON McLaren Vale	\$7.50	\$26.00
SHANAHAN BARKING DOG GSM Barossa Valley	\$8.00	\$28.00
PIRRAMIMMA STOCKS HILL CABERNET MERLOT McLaren Vale		\$26.00
PATRICK OF COONAWARRA ESTATE CABERNET SAUVIGNON Coonawarra		\$35.00
ELDREDGE BLUE CHIP SHIRAZ Clare Valley		\$38.00



SOFT DRINKS

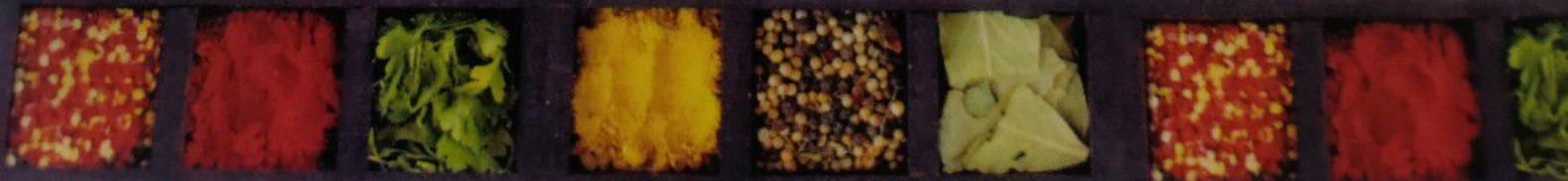
COKE, DIET COKE, SPRITE, FANTA, LIFT	\$4.00
GINGER BEER	\$4.90
JUICES Apple, Pineapple, Orange	\$4.90
SPRING WATER	\$3.90
SPARKLING MINERAL WATER	\$4.90
LEMON, LIME & BITTERS	\$4.90
ICE TEA Peach, Lemon, Green	\$4.90
LASSI Plain or Mango	\$6.50

BEER

HAHN PREMIUM LIGHT, CASCADE LIGHT	\$6.50
COOPERS PALE ALE, COOPERS SPARKLING ALE	\$6.50
PURE BLONDE	\$7.00
CROWN LAGER, JAMES BOAG'S	\$8.00
KINGFISHER (INDIA), HEINEKEN (HOLLAND), TIGER (SINGAPORE), CORONA (MEXICO)	\$7.50
STRONGBOW CIDER Sweet, Dry, Original	\$6.50

SPIRITS

SCOTCH, GIN, BRANDY, BOURBON, VODKA, BACARDI, MIDORI, BUNDABERG RUM, COGNAC, CANADIAN CLUB, CHIVAS REGAL, TEQUILA, SINGLE MALT WHISKY, JAMESON IRISH WHISKY	\$8.50
PENFOLD'S CLUB PORT	\$6.50
KAHLUA, TIA MARIA, DRAMBUIE, COINTREAU, BAILEY'S, KAHLUA, SOUTHERN COMFORT	\$8.50



COFFEE AND TEA

LONG BLACK, SHORT BLACK	\$3.80
FLAT WHITE, CAPPUCCINO, MACCHIATO	\$4.50
MOCHACINO	\$4.50
CAFE LATTE, HOT CHOCOLATE	\$4.90
TEA English Breakfast, Green, Earl Grey	\$4.50
MASALA CHAI	\$4.50

COFFEE LIQUEUR SPECIALS

- BAILEYS** | Double Baileys with Espresso and Cream
- IRISH** | Irish Whiskey with Espresso and Cream
- SPLENDOUR** | Rum, Cream De Cacao with Espresso and Cream
- GRANDEUR** | Cointreau, Drambuie with Espresso and Cream
- CABANA** | Double Kahlua with Espresso Cream, Garnished with Chocolate
- SPECIAL HOT CHOCOLATE** | Creamy Hot Chocolate with your choice of Liqueur
- FRANGELICO** | Shot of Frangelico with Espresso and Cream



Entrees

1. Spring Roll Homemade vegetable spring roll.					
2. Onion Bhaji Fritters of sliced onions in a chick-pea batter.	\$6.90				
3. Vegetable Pakoras Spinach, potato and onion fritters in a spicy chick-pea batter.	\$6.90				
4. Samosa (2 Per Serve) Delightful savoury pastries filled with potato, peas and ground spices.	\$6.00				
5. Paneer Pakora Cottage cheese filled with mint, chilli, garlic and ginger dipped in chick-pea batter and fried.	\$8.90				
6. Paneer Tikka Skewers of cubes of paneer, capsicum, onions, marinated with carom seed, coriander seeds and spices, roasted in tandoor.	\$10.90				
7. Aloo Tikki Pan fried potato cake, flavoured with spices, served with salad and chick-peas.	\$6.90				
8. Tandoori Soya Champ Soy marinated in tandoori spices and roasted in tandoor.	\$9.90				
9. Chicken Tikka Tandoori roasted pieces of boneless chicken, marinated in yoghurt and subtle blend of Indian spices.	\$9.00 • M \$15.50				
10. Lamb Seekh Kebab Minced leg of lamb with roasted five spice, cooked in the tandoori oven on skewers.	\$8.90				
11. Fish Amritsari Boneless pieces of fish seasoned with North Indian spices and deep fried in light batter.	\$8.90 • M \$15.50				
12. Tandoori Chicken Chicken on the bone marinated in yoghurt and spices and cooked in the Tandoori oven.	\$9.90 • M \$15.50				
13. Chicken Malai Tikka Tandoori roasted pieces of boneless chicken, marinated in cheese and special blend of spices.	\$10.90 • M \$17.90				
14. Tandoori Prawns Tandoori roasted prawns marinated in yoghurt and subtle blend of Indian spices.	\$11.90				
15. Fish Tikka Boneless pieces of fish marinated in mustard yoghurt and spices cooked in the Tandoor.	\$10.90				
16. Dahi Vada Chaat Lentil dumpling served with yoghurt tamarind sauce.	\$7.90				
17. Cholle Bhature (2 Pieces) Bhature served with cholepeas, onion salad and pickle.	\$10.90				
18. Aloo Tikki Chaat Spiced potato cakes, served with chips, yoghurt onion, tamarind sauce.	\$8.90				
19. Samosa Chaat Samosa served with cholepeas, yoghurt tamarind sauce and onions.	\$8.90				
20. Pani Puri (5 Pieces) Puri pastry balls filled with mashed potatoes, and served with tamarind spiced water.	\$5.90				
21. Dahi Puri (5 Pieces) Puri pastry balls served with yoghurt.	\$5.90				
22. Belpuri Savoury snacks with puffed rice with tomatoes and cucumber and tangy tamarind sauce.	\$6.90				
23. Chaat Pappi Cucumber and tangy tamarind sauce.	\$6.90				
24. Pav Bhaji Pav pastry served with tamarind spiced water.	\$7.90				
25. Dabeli Pav pastry served with tamarind spiced water.	\$7.90				
26. Cheese Dabeli Pav pastry served with tamarind spiced water.	\$8.90				
27. Vada Pav Pav pastry served with tamarind spiced water.	\$7.90				
28. Manchurian Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$10.90				
29. Cheese Chilli Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$12.99				
30. Gobi Manchurian Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$10.99				
31. Chilli Chicken Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$12.99				
32. Vegetable Fried Rice Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$7.99				
33. Noodles Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$9.99				
34. Chinese Bhel Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$7.90				
35. Veg. Schwen Noodles Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$10.90				
36. Plain Dosa Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$7.90				
37. Masala Dosa Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$9.90				
38. Mysore Masala Dosa Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$11.90				
39. Paneer Dosa Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$11.90				
40. Onion Uttapam Mains *Rice does not come with main meal, please order separately. ALL CURRIES SERVED MILD, MEDIUM OR HOT	\$7.90				
41. Chicken Tikka Masala Tandoori tikka pieces sautéed with red onion, ginger, fresh chilli, capsicum, coriander, tomatoes in masala gravy.	\$13.50				
42. Butter Chicken Marinated Chicken Tikka in a creamy tomato sauce.	\$14.50				
43. Chicken Saagwala Chicken Tikka sautéed with spinach puree and flavoured with fenugreek.	\$13.00				
44. Chicken Curry Chicken pieces served in a thick sauce with traditional spices.	\$13.90				
45. Chicken Vindaloo Chicken pieces served in a thick sauce with traditional spices.	\$14.50				
46. Chicken Korma Chicken pieces sautéed in a sauce of cashew nuts and cream.	\$13.90				
47. Chicken Madras Delicious chicken curry cooked in coconut milk, finished with coriander and coconut.	\$13.90				
48. Chicken Salad Fresh salad with boneless tandoori chicken dressed with yoghurt, mint sauce and tamarind sauce.	\$13.90				
49. Black Pepper Chicken Boneless pieces of chicken sautéed with capsicum, onion in black pepper sauce.	\$13.90				
50. Beef / Lamb Rogan Josh Chunky cubes of beef/lamb cooked in rich gravy of yoghurt, tomato and a blend of Kashmiri spices.	\$14.50				
51. Beef / Lamb Korma Diced beef/lamb cooked in a mild sauce of cashew nuts and cream.	\$14.50				
52. Saag Goshit (Beef / Lamb) Tender pieces of beef/lamb leg cooked with gravy of spinach, fenugreek and ground spices.	\$14.50				
53. Beef / Lamb Bhuna Boneless pieces of beef/lamb sautéed with red onion, tomato, fresh ginger and coriander.	\$14.50				
54. Beef / Lamb Madras Diced pieces of beef/lamb in a rich southern Indian coconut gravy.	\$14.50				
55. Beef / Lamb Vindaloo Tender beef/lamb cooked in exotic hot spices of Goa.	\$14.50				
56. Goat Curry Goat meat on the bone cooked in a rich gravy of tomato and whole spices with a touch of yoghurt.	\$14.90				
57. Bengal Fish Curry Fish fillets cooked in tangy sauce of mustard seeds, fish leaves and coconut milk.	\$18.90				
58. Ginger, Garlic & Coriander Prawns Sautéed with julienne of ginger, garlic and finished with cream and fresh coriander.	\$18.90				
59. Prawns Sambal Prawns cooked with fresh ground chilli in a creamy coconut base.	\$18.90				
60. Prawns Malai Prawns cooked in a mild curry sauce.	\$18.90				
61. Prawns Nanyalwala Prawns cooked with cumin seeds, sautéed onions, capsicum, tomatoes and fresh coconut milk, finished with fresh cream.	\$17.90				
62. Fish Masala Fish Masala enhanced with a combination of fresh ground spices and herbs.	\$18.90				
63. Prawn Tikka Masala Prawns cooked in a thick spicy gravy, enriched with capsicum, onions and tomatoes.	\$18.90				
64. Dal Makhani Curried lentils flavoured with fresh ginger, onion and coriander.	\$11.00				
65. Dal Tadka Yellow split lentils cooked with cumin, ginger, garlic, tomatoes coriander and turmeric.	\$11.00				
66. Kabuli Channa Whole chickpeas in a special blend of Northern Indian spices.	\$11.00				
67. Zeera Aloo Braised potatoes with cumin seeds.	\$10.90				
68. Mixed Vegetable Curry Seasonal vegetables in a rich curry sauce.	\$12.00				
69. Navaratan Korma Fresh vegetables cooked in a mild cashew nut and creamy sauce.	\$12.90				
70. Malai Kofta Cottage cheese, dumplings simmered in a rich creamy gravy.	\$12.90				
71. Saag Paneer Home made cottage cheese with fresh onion, tomatoes, herbs and cream.	\$13.90				
72. Kadhi Paneer Cubes of cottage cheese, sautéed with julienne of capsicum, onion, red chilli, coriander seeds in masala gravy.	\$13.90				
73. Kaju Masala Roasted cashews cooked in onion tomato gravy with authentic spices.	\$14.90				
74. Matter Paneer Green peas and paneer cubes in a fresh onion tomato and herbs gravy.	\$12.90				

Seafood

\$17.00