



# MENU



396 South Tce South Fremantle WA 6162

## STRIKERS

- Beer Battered Onion Bhajji**, favourite delicacy of northern India, carom seed, black salt, sweet tamarind sauce, chickpea flour **17** (v/gf/df/nf)
- Cheese Chilli Milli**, cottage cheese, spices, capsicum, onion, sweet chilli & tangy sauce **20** (nf)
- Honey Chilli Cauliflower**, fenu greek, honey, spices mixed with sweet & sour tangy sauce **19** (v/df/nf)
- Samosa Chat**, street food, favourite among all ages, de-constructed, spiced potato, green peas, spices, flour sheet, tamarind sauce, mint sauce & savoury tit bits **18**
- Veg Manchurian**, Indian street food, balls stuffed with carrot, cabbage, cauliflower, spring onion, fried & tossed in Indo Chinese sauce of soya, chillis, sweet chilli, black pepper, served with sour cream and corn chips **19** (v/df/nf)
- Golgappe**, Indian street food, puffed flour balls, potatoes, chilli, mint, herbs, lime & tamarind water **14** (v/df/nf)
- Veggie Fritters**, a favourite all over India, every household a must, chickpea flour, herb & tomato chutney **19** (v/df/gf/nf)
- Mushroom Bread**, Anglo Indian dish, influenced from British colonial era, mushroom, olives, herbs, mushroom & olive **9**
- Bombay Vada**, essential Mumbai street food, spiced potatoes, coated with graham flour, served with homemade tomato chutney and chilli garlic aioli **18**
- Chowk Ki Tikki**, Indian street food, potato patties with herbs & spices tossed in pan **18** (df/nf)
- Masala Crusted Prawns**, jumbo prawns marinated with masala (spices) crumbed with rice flakes, fennel & onion seeds, house-made chilli garlic sauce **20**
- Chilli Chicken**, Indo Chinese dish, influenced by the Chinese region, chicken Indo Chinese spices tangy sauce **20** (df/nf)

## SLOW ROASTED IN CHARCOAL CLAY POT OVEN/TANDOOR

- Smoky Mushroom**, herbs, mushroom, butter, yoghurt, lime **19** (gf)
- Mango Caramelised Paner Tikka**, blanketed cottage cheese, sundried mango plum chutney, chick pea dip **20**
- Pesto Fish Kebab**, pesto fish kebab with lemon butter, tartare, wasabi & pickled ginger **21** (gf/nf)
- Lamb Cigar Roll**, lamb mince smeared with green chilli, garlic, ginger, fenugreek, skewered on tandoori rod & in charcoal oven **21** (gf)
- Lamb Chops (3)**, mint, yoghurt, mustard, lime & spices, Indian state **30** (gf)
- Coconut Prawn**, yoghurt, coconut, chilli, yoghurt, lime **22** (gf)
- Tandoori Chicken Tikka**, yoghurt, chilli, cumin, fenugreek, ginger, garlic, lemon **21** (gf)

## SALADS

- Indian Salad**, cucumber, onions, tomatoes, green chillies, lime juice, salt & pepper **11** (gf)
- Garden**, mix salad leaves, mustard, balsamic vinegar, cucumber & tomatoes **13** (gf)
- Kachumber Salad**, a chilled salad of cucumbers and tomatoes tossed in our sweet and tangy dressing **9** (gf)
- Charcoal Tandoori Chicken Salad**, mix lettuce, onion, capsicum, orange, black chickpea, pomegranate, molasses & ricotta **25**
- Pumpkin Salad**, wood fired butternut pumpkin, spinach, feta, beetroot, pinenuts, honey, pomegranates balsamic glaze **23**

## CONDIMENTS & SIDES

- French Fries 10 – Papadum(3) 3 – Mint & Corriander Chutney 4 (gf) - Mango Chutney 4 (gf) – Yoghurt Sauce 5(gf) – Pickles 4 (gf) – Fresh Chillies 4 (gf) – Stir Vegetables 13**

## LOCAL FAVOURITE/MAINS

- Spinach Cheese**, fresh ground spinach, onions, tomatoes, fresh green herbs & cheese **24** (gf)
- Vegan Chicken Curry**, plant based mock meat of soya chunks cooked with onions, tomatoes, rich coconut cream **25** (gf)
- Kofta**, cheese, green peas, herbs, spices nuts, **25**
- Tadka Daal**, mixture of five lentils slow cooked & tempered with burnt chilli, garlic cumin & clarified butter **21** (v/nf/df/gf)
- Daal Makhni**, black lentil, red kidney beans slow cooked overnight in creamy tomato sauce **23** (gf)
- Mix Vegetables Curry**, vegetables tossed with semi dry creamy, nuts, tomato sauce & spices **24** (v/nf/df/gf)
- Chatpate Baingan**, whole eggplant slit marinated with spices & cooked in onion, tomato based gravy, seasoned with dry mango powder **25** (v/nf/df/gf)
- Woodfired Pumpkin Curry**, butternut pumpkin slow cooked with onion, tomato, coconut, chilli, coriander & finish with aromatic fresh coriander **23** (v)
- Mughlai Paneer**, a delicacy of the Royal King's kitchen, cottage cheese smothered & simmered in rich, tangy, creamy, nutty gravy and seasoned with herbs & spices, honey, fenugreek and garam masala **25**
- Goat Curry**, speciality from Tajmahal King's cook kitchen slow braised goat cooked spices & herbs **33** (gf/nf)
- Goan Seafood**, speciality from western India, prawns & fish, creamy, tangy & nutty sauce, coconut, spices **32** (gf/n/s)
- Butter Chicken**, worldly famous north Indian dish, chicken, yoghurt, tomato, lime, spices, cream, butter **28** (gf/n)
- Beef Vindaloo**, potatoes, tomato, vinegar, black pepper, herbs, spices **27** (gf)
- Meat Balls Curry**, mince lamb smeared with ginger, garlic, chilli, pine-nuts, fenugreek made into balls & cooked in wood fire oven, simmered in tangy tomato sauce **29**
- Chicken Tikka Masala**, tandoor roasted chicken simmered in tomato, onion & creamy sauce **29** (gf/n)
- Lucknowi Murg**, tender chicken pieces slow cooked in a creamy gravy of caramelised onions, cashews infused with aromatic spices. A rich and flavourful dish that embodies the essence of Lucknow's royal cuisine **28**
- Lamb Rogan Josh**, speciality from India's paradise Kashmir, onion tomato, yoghurt, fresh herbs, spices, saffron **29** (gf)
- Young Coconut Shark Bay Prawns**, prawns cooked inside young coconut with mustard, garlic, coconut cream, spices, curry leaf, served with coconut chutney & coconut rice **39** (gf/s)

## RICE DISHES

- White rice 8 – Turmeric & Coconut Rice 10** (gf)
- Cauliflower rice 14**
- Veggie Fried Rice**, rice, soya, green peas, corn, sesame, egg **15** (v/gf/nf)

## BREAD /ROTI

- All bread contains gluten**
- Kashmiri Naan**, honey glazed nutty, cherries, coconut **9**
- Butter Naan 5 – Tandoori Roti 5 – Garlic Naan 5.5 – Cheese Naan 7**
- Chilli Garlic Naan 6 – Flaky Bread 5 – Vegan Naan 6**

## KIDS MENU

- Tadka Daal & Rice 14 – Cheese Bites 12**
- Mango Chicken/Rice 15**

15% Surcharge on Public Holidays

Optional dietary requirements  
 gf – gluten free, nf – nuts free, df – dairy free  
 n – contains nuts, s – seafood, v – vegan,  
 Please advise our staff for special dietary requirements.