



# DINE - IN MENU

**Good Food, Good Taste, Good Mood.**

*\*If u have any allergies (eggs, nuts, dairy etc.), pls let us know in advance.  
We will try our best to satisfy your requirements and make u happy.*

## VEG STARTER

**Veg Samosa (2 Pcs).....\$8.95**

Homemade crispy savoury fried pastry filled with potato & peas and seasoned with spices.

**Aloo ki Tikki (2 Pcs).....\$7.95**

Mashed potato patties mixed with coriander, spices and deep fried.

**Hara Bhara Kebab.....\$15.95**

Vegetarian kabab patties made with spinach, boiled potatoes, green peas, spices and herbs with a burst of Indian flavors.

**Jodhpuri Noorani Tikki.....\$17.95**

Grated beetroot patties mixed with chef's secrets spices and herbs.

**Bukhara Special Sunheri**

**Khasta.....\$17.95**

Stuffed with assorted vegs & spices coated with vermicelli and deep fried.

**Tandoori Garlic**

**Mushroom.....\$17.95**

Marinated mushrooms with garlic, spices & herbs cooked in tandoor served on sizzler.

**Bharwan Tandoori Khumb...\$17.95**

Stuffed mushroom marinated in secret spices & herbs and cooked in tandoor.

**Karare Bharwan**

**Mushroom.....\$17.95**

Battered mushroom stuffed with cottage cheese, herbs and spices and then deep fried.



**Surkh Lal Paneer Da Tikka.....\$17.95**

Fresh cottage cheese marinated in yoghurt, gram flour, ajwain, and Kashmiri chilies skewered and grilled in tandoor.

**Lassoni Paneer Tikka.....\$17.95**

Grilled Chunks of cottage cheese and vegetables marinated in mouth-watering smoky spices cooked in tandoor.

**Paneer Tikka Takatak.....\$17.95**

Marinated cottage cheese cooked in tandoor and the sautéed with chef special spices and served on hot sizzler.

**Cheesy Masala Papadums.....\$10.95**

Lentil crackers with spicy mix of onion, tomato n coriander garnished with cheese and chat masala.

**Peanut Masala.....\$10.95**

Roasted peanuts mixed with freshly chopped tomato, onion, coriander and spices with a tangy twist.



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## THE CHAAT ROOM

### **Aloo Tikki Chaat.....\$15.95**

*Crispy fried mashed potato patties served with chickpeas curry, yoghurt & chutneys, sprinkled with chopped onion, tomatoes & coriander.*

### **Punjabi Samosa Chaat.....\$15.95**

*Crushed samosas topped with chickpeas curry, yoghurt & chutneys, sprinkled with chopped onion, tomatoes & coriander.*

### **Masala Papdi Chaat.....\$15.95**

*Crispy pastry along with chickpeas & potatoes drizzled with yoghurt & various chutneys along with chopped onion and tomatoes.*

### **Paani Puri.....\$12.95**

*Hollow balls of wheat semolina filled with mesh potatoes, chickpeas & served with mint flavoured water.*

### **Dahi Puri.....\$14.95**

*Hollow balls stuffed with boiled potatoes, chickpeas, onion & spices topped with yoghurt & different chutneys seasoned with sev & fresh coriander.*

### **Dahi Bhalla Chaat.....\$16.95**

*Homemade soft lentil dumplings garnished with yoghurt, sweet & sour chutneys finished with roasted cumin powder.*

### **Chaat Platter.....\$21.95**

*Combination of Tikki Chaat, Samosa Chaat & Dahi Puri.*



## THE CHAAP POINT

### **Tandoori Soya Chaap.....\$17.95**

*Soya chaap marinated with yoghurt and tandoori spices, slowly cooked in tandoor.*

### **Malai Soya Chaap .....\$17.95**

*Mouthwatering Soya chaap marinated with yoghurt, cashew cream and other spices, grilled in tandoor.*

### **Tawa Soya Chaap.....\$18.95**

*Marinated soya chaap, cooked in tandoor, tossed with onion, capsicum and tandoori sauce, served on sizzler.*

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## NON-VEG STARTERS

### CHICKEN & LAMB

**Bhatti ka Murgh.....\$17.95**

*An irresistible, spicy grilled chicken marinated in roasted onion and cashew paste with yoghurt and other flavourful spices.*

**Angara Murgh.....\$17.95**

*Tender chicken pieces completely coated in a secret Angara marinade and cooked in tandoor.*

**Afghani Murgh Malai .....\$17.95**

*Succulent cubes of chicken pieces marinated with cream and mild spices and grilled in tandoor.*

**Tandoori Chicken.....(Half)....(Full)  
\$15.95 / \$26.95**

*Chicken with bones marinated in a tenderizing mixture of yogurt, lemon juice, and tandoori spices.*

**Chicken Lollipop.....\$18.95**

*Spiced batter coated chicken drumsticks deep fried till crisp golden served with hot schezwan sauce.*

**Tawa Chicken Shashlik.....\$17.95**

*Shredded Chicken Tikka pieces tossed with cube onion, tri pepper and tandoori red masala, served on sizzler.*

**Himachali Tawa Murgh.....\$18.95**

*Chicken pieces marinated in curd, cream and freshly ground garam masala. Topped with a sizzling tempering of red chillies and coriander.*

**Bukhara Special Chicken.....\$18.95**

*Small pieces of Tandoori chicken tossed with Bukhara special sauce.*

**Lamb Chops.....\$18.95**

*Lamb Chaps Marinated in mixtures of yoghurt, ginger, garlic and other spices, cooked in tandoor.*

**Lamb Seekh Kebab.....\$17.95**

*Lamb mince skewers cooked with Mughlai spices and herbs, served with fresh green chutney.*



### FISH & PRAWNS

**Fish Tikka Ajwaini.....\$18.95**

*Rockling Fillets, marinated with yoghurt and certain spices cooked in tandoor, spicy and pungent flavour infused by Ajwain.*

**Amritsari Fish Fry.....\$17.95**

*Rockling fillets lightly battered in Indian spices, gram flour (chickpea) and deep fried.*

**Chilli Fish.....\$18.95**

*Marinated fish pieces with the combination of Indian spices, deep fried and tossed in secret spicy sauce with curry leaves and whole dry chilli.*

**Tandoori Jhinga Lassooni.....\$19.95**

*Marinated Prawns cooked in tandoor then tossed with onion and tri pepper along with garlic sauce, served on sizzler.*

**Samundari Jalpari.....\$19.95**

*Tandoori marinated Prawns cooked with red tandoori spices along with onion and tri pepper.*

**Pudina Malai Jhinga.....\$19.95**

*Prawns cooked in tandoor, tossed with bell pepper with mint, cream cheese and cashews.*



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**INDO-CHINESE**

**Vegetarian**

**Veg Manchurian(Dry/Gravy) .....\$17.95**  
*Deep fried vegetable dumplings tossed in spicy manchurian sauce with onion and capsicum.*

**Three Pepper Chilli Paneer (Dry/Gravy).....\$17.95**  
*Golden crispy Cottage Cheese with bell pepper, tossed in a flavourful spicy sauce.*

**Honey Sesame Paneer(Dry).....\$17.95**  
*Golden crispy cottage cheese topped with sesame seeds and honey.*

**Paneer-65(Dry).....\$17.95**  
*Battered Paneer fried until crisp and then tossed in spicy 65 masala with fresh curry leave and dry chilli.*

**Paneer in hot garlic Sauce (Dry/Gravy).....\$17.95**  
*Battered cubes of cottage cheese deep fried and cooked with lots of garlic and hot chilli sauce.*

**Gobi Manchurian (Dry/Gravy)...\$17.95**  
*Deep fried crispy cauliflower pieces tossed with chopped onion, capsicum, cooked in Manchurian sauce.*

**Chilli Gobi (Dry).....\$17.95**  
*Golden crispy cauliflower, tossed in a flavourful spicy homemade sauce.*

**Gobi-65 (Dry).....\$17.95**  
*Fried crispy cauliflower pieces tossed in spicy 65 masala with fresh curry leave and dry chilli.*

**Gobi in hot garlic sauce (Dry/Gravy).....\$17.95**  
*Battered cauliflower pieces deep fried and cooked with lots of garlic and hot chilli sauce.*

**Non-Veg**

**Chilli Chicken (Dry/Gravy).....\$18.95**

**Chicken Manchurian (Dry/Gravy).....\$18.95**

**Chicken Salt & Pepper.....\$18.95**

**Honey Sesame Chicken.....\$18.95**

**Chicken-65.....\$18.95**

**Chicken in hot garlic sauce.....\$18.95**

**Chilli Prawns.....\$19.95**

**Prawn butter fry.....\$19.95**

**Prawn in hot garlic sauce.....\$19.95**



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## NOODLES & FRIED RICE

**Noodles.....\$16.95.....\$18.95**  
**(veg/Egg) (Chicken)**

*Boiled noodles tossed with stir fried vegetables/ egg/ chicken in soy & chilli chinese sauce.*

**Schezwan Noodles.....\$17.95.....\$19.95**  
**(veg/Egg) (Chicken)**

*Noodles made with spicy recipe using cayenne pepper & dried chillies with stir fried vegetables / egg/ chicken with inhouse schezwan sauce.*

**American Chopsuey....\$18.95.....\$19.95**  
**(veg/Egg) (Chicken)**

*Combination of crisp fried noodles with mix vegetables/ chicken in tangy, sweet and spiced thick sauce . Highly Recommended..*

**Fried Rice.....\$15.95.....\$17.95**  
**(veg/Egg) (Chicken)**

*Rice tossed with stir fried shredded vegetables/egg/ chicken in chinese sauce.*

**Schezwan Fried Rice...\$16.95.....\$18.95**  
**(veg/Egg) (Chicken)**

*Rice tossed with stir fried shredded vegetables/egg/ chicken with inhouse spicy schezwan sauce.*



## KID'S MENU

**Butter Chicken + Rice+ Naan.....\$16.95**

**Malai Chicken Tiika +  
 French Fries.....\$16.95**

**Shahi Paneer +Rice+ Naan.....\$16.95**

**Dal Fry + Rice+ Naan.....\$15.95**

**Chicken Nuggets + French Fries.\$14.95**

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## MAINS VEGETARIAN

### Shakahari Nazrane.....\$18.95

Assorted fresh mixed vegetables cooked in kadai sauce with onion and capsicum.

### Kalonji Subzi.....\$19.95

Small cubes of mix vegetables cooked in onion and tomato based masala gravy with onion seeds.

### Veg Jalfrezi.....\$18.95

Combination of vegetables cooked in a unique street style tangy tomato sauce.

### Subz Keema Nizami.....\$19.95

One of the Bukhara special, finely chopped mix vegetables with paneer cooked in onion and cashew-based gravy.

### Subz Melonee.....\$19.95

Seasonal veggies with corn and paneer cooked with fresh chopped spinach.

### Subz Navrathan Korma.....\$19.95

Combination of vegetables cooked in cashew based mild creamy sauce.

### Bukhara Special Maharaja

#### Subzi.....\$20.95

Assorted vegetables and Paneer marinated, grilled and cooked in Bukhara special sauce, served on sizzler.

### Veg. Kolhapuri.....\$19.95

Combination of vegetables cooked in Kolhapuri style spicy red based gravy.

### Aloo Gobhi Masala.....\$18.95

Cauliflower and potato toasted in cumin seeds, onion and cooked in semi masala sauce.

### Aloo Methi.....\$18.95

Potato cooked with fenugreek leaves and spices.

### Aloo Mutter Tariwala.....\$17.95

Potatoes and green peas cooked in home style onion and tomato based runny gravy.

### Bombay Aloo.....\$17.95

Potatoes tossed with mustard and fresh curry leaves cooked in tangy tomato masala sauce.

### Bharwan Aloo Nazakat.....\$20.95

One of Bukhara special, potatoes stuffed with paneer, dry fruits and other spices, cooked in Chef special gravy.

### Aloo Palak.....\$18.95

Diced potatoes cooked in spinach, onion, and tomato-based sauce.

### Mushroom Palak.....\$19.95

Butter mushroom cooked in a tomato and fresh spinach-based gravy.

### Methi Malai Mutter Mushroom..\$19.95

Mushrooms cooked in mild creamy cashew based gravy with green peas and fenugreek leaves.

### Mushroom Bhuna Masala.....\$19.95

Button mushrooms tossed with chopped onion & capsicum cooked in bhuna sauce.

### Garlic Chilli Mushroom.....\$19.95

Mushrooms sautéed in chopped garlic and chilli, cooked in onion based masala sauce.

### Mushroom Lababdar.....\$19.95

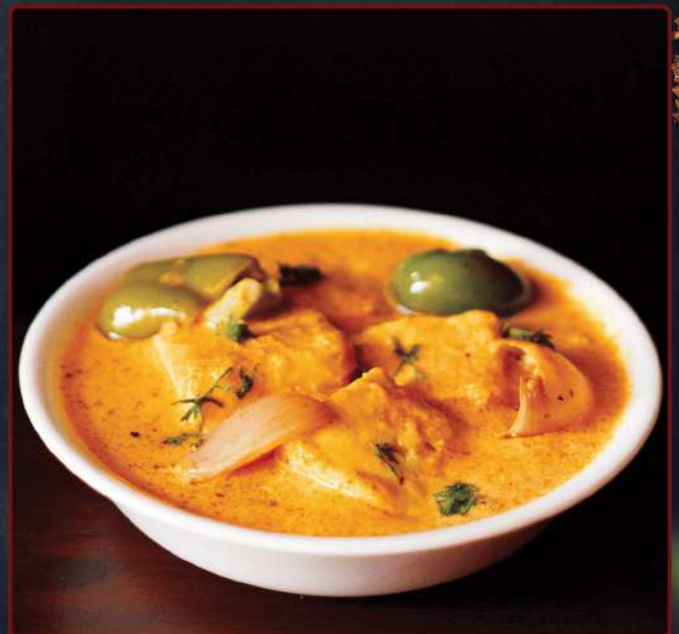
Mushrooms cooked in tangy tomato sauce.

### Mutter Mushroom.....\$19.95

Mushroom and peas cooked together in onion based sauce with touch of cream.

### Bukhara Special Paneer.....\$21.95

Rolled paneer stuffed with secret spices in the shape of pinwheel cooked in Bukhara signature sauce.



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## MAINS VEGETARIAN

**Paneer Tikka Lababdar.....\$ 20.95**

Cottage cheese grilled in tandoor, then cooked in tangy & spicy lababdar tomato gravy.

**Tawa Paneer.....\$20.95**

Semi dry curry with bell pepper, onions, tomatoes and paneer cubes served on sizzler with smoky flavour.

**Paneer Kolhapuri.....\$ 19.95**

Cottage cheese cooked in spicy Maharashtrian gravy with authentic kolhapuri masala.

**Kadai Paneer.....\$19.95**

Paneer cubes cooked with chopped onions and bell peppers in a fragrant, fresh ground spice powder based sauce. (Recommended for spicy food lovers).

**Lassoni Paneer Mirch Masala... ..\$19.95**

Cubes of cottage cheese tossed with garlic and chilli cooked in spicy masala gravy along with onion and capsicum.

**Pahadi Paneer.....\$19.95**

Cottage cheese cooked with creamy but bit spicy fresh spinach-based gravy with lots of chef's secret spices.

**Methi Malai Paneer.....\$19.95**

Paneer cubes cooked in creamy cashew based gravy with fenugreek leaves with hint of spice.

**Palak Paneer.....\$19.95**

Cottage cheese cubes cooked in a spinach-based gravy.

**Shahi Paneer.....\$19.95**

Paneer cubes cooked in cashews & onion based mild creamy gravy.

**Paneer Butter Masala.....\$19.95**

Cottage cheese cooked in tomato, butter and cashew based rich and creamy sauce.

**Mutter Paneer.....\$19.95**

Combination of Paneer and Peas cooked in onion tomato-based gravy with touch of cashew and cream.

**Kali Mirch Paneer.....\$19.95**

Soft cottage cheese cubes cooked in creamy black pepper white gravy.

**Paneer Bhurji.....\$19.95**

Scrambled cottage cheese sauteed with chopped onion & capsicum along with ginger, green coriander and herbs.

**Baigan Bharta.....\$19.95**

Roasted Eggplant cooked with onion, tomato, ginger, garlic and freshly chopped coriander leaves.

**Chana Masala.....\$18.95**

Chickpeas cooked with onion, tomatoes and spices.

**Bhindi Do Pyaja.....\$19.95**

Fried okra tossed with onion and tempered in cumin seeds.

**Sarson ka Saag.....\$19.95**

Fresh mustard leaves pureed and cooked in typical Punjabi style topped with butter.

**Makhmali Malai Kofta.....\$19.95**

Potato and cottage cheese dumplings with dry fruits served in onion, tomato and cashew based creamy gravy.

**Punjabi Malai Kofta.....\$19.95**

Potato and cottage cheese dumplings cooked in spicy tomato rich gravy with touch of cream and butter.

**Subz Kofta Curry.....\$20.95**

Assorted vegetable dumplings served in four different gravy of your choice palak, methi malai, lababdar and traditional sauce.

**Soya Chaap Curry .....\$20.95**

Soya chaap served in four different gravy of your choice lababdar, malai, masala and Bukhara special sauce.

## DAAL

**Daal Fry.....\$16.95**

Yellow lentil served with a tempering of cumin seeds, finely chopped tomatoes.

**Punjabi Daal Dhaba Tadka....\$17.95**

Yellow lentil cooked with onion, tomato, ginger, garlic and tempered with red chilli, cumin seeds and clarified butter.

**Daal Meloni.....\$17.95**

Combination of yellow and black lentil cooked with chopped spinach.

**Surmai Keema Daal.....\$19.95**

Combination of black and yellow lentil cooked in lamb mince sauce.

**Daal Bukhara.....\$18.95**

Bukhara special slowly and gently cooked black lentils with kidney beans tempered with ginger, garlic, green chillies, and tomatoes.

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## MAINS- CHICKEN

**Murgh Maharaja.....\$22.95**  
Marinated boneless chicken grilled in tandoor and cooked in special Bukhara sauce, served on platter.

**Murgh Lababdar (Punjabi butter Chicken).\$21.95**  
Spicy version of butter chicken made with tangy and spicy chopped onion and tomato-based gravy with touch of cream.

**Dhabe ka Murgh.....\$21.95**  
Dhaba style boneless chicken curry made with chopped onion, tomato, ginger, chilli with fresh coriander.

**Tawa Chicken.....\$21.95**  
Semi dry curry with bell pepper, onions, tomatoes and grilled chicken pieces served on sizzler with smoky flavour.

**Chicken Bhuna Masala.....\$21.95**  
Boneless chicken with chopped onion, capsicum and tomato cooked in masala sauce.

**Kastoori Murgh Methi.....\$21.95**  
Chicken cooked in fenugreek-based sauce made with onion, tomato golden brown gravy.

**Raseela Pahadi Murgh.....\$21.95**  
Boneless roasted chicken cooked in creamy but not mild spinach base gravy.

**Chicken Kolhapuri.....\$21.95**  
One of the spicy chicken curry from Maharashtra cooked in coconut chilli based gravy.

**Kadai Murgh Tikka Masala.....\$21.95**  
Chicken Tikka cooked in Kadai sauce along with diced onion, capsicum and tomato.

**Mysore Chilli Chicken.....\$21.95**  
Spicy boneless chicken tempered with red chilli, mustard seeds and fresh curry leaves cooked in onion, tomato and chilli based semi-dry gravy.

**Pepper Chicken Chettinad.....\$21.95**  
South Indian style chicken prepared with curry leaves, green chilli, onion, tomato-based gravy finished with black pepper.

**Murgh Andhra.....\$21.95**  
Andhra style chicken curry cooked with green chilli, curry leaves and coconut cream.

**Chicken Madras.....\$21.95**  
Boneless chicken made with coconut cream, tamarind extract, red chilli, mustard seeds and fresh curry leaves.

**Lasooni Murgh Mirch Masala.....\$21.95**  
Boneless chicken with diced onion and capsicum, cooked with garlic and red chilli based spicy onion tomato gravy.

**Kali Mirch Murgh.....\$21.95**  
Marinated boneless chicken fillets cooked in tandoor, seasoned with creamy pepper sauce.

**Rara Murgh.....\$22.95**  
Marinated chicken pieces cooked in chicken mince sauce with onion garlic and bay leaves.

**Chicken Vindaloo.....\$21.95**  
Chicken cooked in homemade authentic spicy vindaloo sauce. Highly recommended for spicy food lovers.

**Butter Chicken.....\$21.95**  
Most popular dish of Indian cuisine, tendered chicken tikka pieces cooked in tomato based mild creamy makhani sauce.

**Chicken Korma.....\$21.95**  
Tendered chicken pieces cooked in mild gravy of ground cashews and creamy sauce.

**Chicken Handi Pasanda.....\$21.95**  
Marinated cubes of chicken cooked in creamy and Indian herbs.

**Murgh Saag wala.....\$21.95**  
Diced chicken pieces cooked in creamy spinach and tomato-based gravy.

**Chicken Maharani.....\$21.95**  
Chicken cubes tossed with fresh curry leaves and mustard seeds simmered in mango pulp based in house gravy.

**Murgh Methi Malai.....\$21.95**  
Boneless chicken cooked in creamy fenugreek-based sauce.



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## MAINS- GOAT

(ALL GOAT CURRIES SERVED WITH BONES ONLY)

### Goat Curry.....\$21.95

Goat meat with bones cooked in old traditional Indian style, spiced with in house master gravy with fresh onion, ginger and coriander.

### Goat Bhuna Masala.....\$21.95

Goat pieces cooked in medium spicy bhuna sauce along with onion, tomato and capsicum.

### Goat Kolhapuri.....\$21.95

Goat cooked in Kolhapuri style with coconut and chilli based spicy gravy.

### Rara Goat.....\$22.95

Goat and lamb mince cooked together with fresh onion, ginger, bay leaves and green chillies. *Highly Recommended!!*

### Methi Goat.....\$21.95

Goat meat with bones cooked with fresh fenugreek and onion-based sauce.

### Goat Kundan Kalia.....\$21.95

Goat cooked in combination of onion, tomato and bit of cashew based golden gravy with chopped capsicum and tomato.

### Kadai Goat.....\$21.95

Goat cooked with onion, tomato, capsicum in tangy kadai sauce.

### Goat Saagwala.....\$21.95

Goat cooked in spinach-based sauce with garlic, onion, tomato and touch of cream.

### Goat Pepper Dry.....\$21.50

Dry preparation of goat with onion, capsicum and curry leaves seasoned with black pepper.

### Goat Pepper Chettinad.....\$21.95

Spicy goat in south Indian style with pepper-based sauce tossed with green chilli and curry leaves.

### Goat Vindaloo.....\$21.95

Goat cooked in world famous hottest in-house vindaloo sauce.

## MAINS- LAMB

### Lamb Rogan Josh.....\$23.95

Very Renowned Lamb curry from India cooked in onion-tomato based sauce and spices with perfection.

### Lamb Bhuna Masala.....\$23.95

Tender pieces of lamb cooked in medium spiced Bhuna sauce with chopped onion and capsicum.

### Lamb Kolhapuri.....\$23.95

One of the spicy Lamb curry from Maharashtra cooked in coconut chilli based gravy.

### Mysore Chilli Lamb.....\$23.95

Diced lamb sautéed with Mysore chilli and curry leaves cooked in South Indian style.

### Lamb Pepper Chettinad.....\$23.95

Spicy tender Lamb pieces in south Indian style with pepper-based sauce, tossed with green chilli and curry leaves.

### Methi Lamb.....\$23.95

Delicately spiced and delicious curry of lamb cooked with fresh fenugreek in house gravy.

### Lamb Kundan Kalia.....\$23.95

Tender lamb cooked in combination of onion, tomato and bit of cashew based golden gravy with chopped capsicum and tomato.

### Lamb Andhra.....\$23.95

Andhra style lamb curry cooked with green chilli, curry leaves and coconut cream.

### Lamb Madras.....\$23.95

Lamb curry made with coconut cream, tamarind extract, red chilli, mustard seeds and fresh curry leaves.

### Lamb Saagwala.....\$23.95

Tender lamb with garlic, onion and tomato cooked in spinach-based gravy with touch of cream.

### Lamb Hussaini.....\$23.95

Lamb tossed with mustard seeds and curry leaves cooked in coconut tomato based gravy.

### Lamb Korma.....\$23.95

Very mild curry from Mughlai cuisine flavoured with creamy and richness of spices, cashew nuts and aromatic essence.

### Lamb Handi Pasanda.....\$23.95

Marinated Lamb cubes cooked in creamy tomato cashew gravy with delicate herbs.

### Lamb Maharani.....\$23.95

Delicately spiced lamb cubes tossed with fresh curry leaves and mustard seeds simmered in mango pulp based house gravy.

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## MAINS BEEF

**Beef Rogan Josh.....\$22.95**  
*Very Renowned Beef curry from India cooked in onion-tomato based sauce and spices with perfection.*

**Beef Bhuna Masala.....\$22.95**  
*Tender pieces of Beef cooked in medium spiced Bhuna sauce with chopped onion and capsicum.*

**Beef Kolhapuri.....\$22.95**  
*One of the spicy Beef curry from Maharashtra cooked in coconut chilli based gravy.*

**Mysore Chilli Beef .....\$22.95**  
*Diced Beef sautéed with Mysore chilli and curry leaves cooked in South Indian style.*

**Beef Pepper Chettinad.....\$22.95**  
*Spicy tender Beef pieces in south Indian style with pepper-based sauce, tossed with green chilli and curry leaves.*

**Methi Beef .....\$22.95**  
*Delicately spiced and delicious curry of Beef cooked with fresh fenugreek in house gravy.*

**Beef Kundan Kalia.....\$22.95**  
*Tender Beef cooked in combination of onion, tomato and bit of cashew based golden gravy with chopped capsicum and tomato.*

**Beef Andhra.....\$22.95**  
*Andhra style Beef curry cooked with green chilli, curry leaves and coconut cream.*

**Beef Madras.....\$22.95**  
*Beef curry made with coconut cream, tamarind extract, red chilli, mustard seeds and fresh curry leaves.*

**Beef Saagwala.....\$22.95**  
*Tender Beef with garlic, onion and tomato cooked in spinach-based gravy with touch of cream.*

**Beef Hussaini.....\$22.95**  
*Beef tossed with mustard seeds and curry leaves cooked in coconut tomato based gravy.*

**Beef Korma.....\$22.95**  
*Very mild curry from Mughlai cuisine flavoured with creamy and richness of spices, cashew nuts and aromatic essence.*

**Beef Handi Pasanda.....\$22.95**  
*Marinated Beef cubes cooked in creamy tomato cashew gravy with delicate herbs.*

**Beef Maharani.....\$22.95**  
*Delicately spiced Beef cubes tossed with fresh curry leaves and mustard seeds simmered in mango pulp based house gravy.*

## MAINS - FISH & PRAWN

**Bukhara Special Fish/Prawn Maharani .....\$24.95**  
*Marinated chunks of fish or Prawn cooked in Bukhara signature sauce served on sizzler.*

**Fish / Prawn Moilee.....\$23.95**  
*Rockling fish or prawn cooked in coconut based gravy with onion, tomato, mustard seeds & curry leaves.*

**Machi /Prawn Mirch Masala....\$23.95**  
*Fish or prawn prepared with onion, tomato, ginger & garlic in north Indian style.*

**Malabari Fish /Prawn .....\$23.95**  
*Fish or prawn cooked in south Indian style with green & red chilli coconut based gravy.*

**Fish/Prawn Vindaloo.....\$23.95**  
*Rockling fish or prawn cooked in spicy in-house vindaloo sauce.*

**Fish /Prawn kolhapuri.....\$23.95**  
*Fish or prawn curry from Maharashtra cooked in coconut chilli-based gravy.*

**Fish/Prawn Korma.....\$23.95**  
*Fish or prawn cooked in very mild creamy cashew based gravy.*

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## BIRYANI (SERVED WITH RAITA)

**Veg Biryani.....\$16.95**

*Dum biryani rice cooked with blend of special herbs & vegetables.*

**Chaap Biryani.....\$17.95**

*Marinated tandoori chaap cooked with biryani rice and spices.*

**Paneer 65 Biryani.....\$17.95**

*Succulent paneer cubes, marinated in a fiery blend of spices inspired by the iconic Paneer 65, and cooked to perfection within a fragrant biryani rice*

**Chicken Biryani Boneless.....\$18.95**

*Succulent chicken cooked with special herbs along with dum biryani rice.*

**Chicken Biryani with bones.....\$18.95**

*Dum biryani rice cooked with in house spices, herbs & pieces of juicy tandoori chicken.*

**Chicken 65 Biryani.....\$19.95**

*Combination of dum biryani rice and chicken 65 with fresh spices.*

**Goat Biryani with bones.....\$19.95**

*Succulent goat cooked with dum biryani rice and special herbs just to perfection.*

**Lamb Biryani.....\$20.95**

*Dum biryani rice cooked with tender marinated lamb cubes along with spices.*

**Prawns Biryani.....\$21.95**

*Dum biryani rice cooked with marinated prawns and inhouse fresh grounded spices.*



## RICE

**Plain Rice.....\$6.95**

*Aromatic plain classic basmati rice.*

**Saffron Rice.....\$6.95**

*Aromatic basmati rice cooked with saffron flavour.*

**Jeera Rice.....\$7.95**

*Aromatic basmati rice cooked with clarified butter and cumin seeds.*

**Coconut Rice.....\$8.95**

*Basmati rice tossed with mustard seeds and curry leaves with shredded coconut.*

**Lemon Rice.....\$8.95**

*Basmati rice tossed with fried mustard seeds, black gram, red whole chillies, herbs and spices.*

**Plain Biryani Rice.....\$9.95**

*One pot vegetarian plain biryani rice made with all biryani essentials like spices, herbs, yogurts and onions.*

**Mushroom Pulao Rice.....\$9.95**

*Basmati rice tossed with mushrooms and inhouse spices.*

**Kashmiri Pulao .....\$9.95**

*Aromatic basmati rice tossed with dry fruits, coconut and touch of sugar and cardamom.*

**Peas Pulao.....\$8.95**

*Aromatic basmati rice tossed with green peas, cumin seeds and spices.*

**Veg Pulao .....\$9.95**

*Basmati rice cooked with assorted vegetables and spices topped with fresh coriander.*

**Good Food, Good Taste, Good Mood.**

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We will try our best to satisfy your requirements and make u happy.*

## BREADS

**Roti Plain/ Butter.....\$3.95/4.50**  
Whole meal flour bread cooked in tandoor, without butter/ with butter.

**Naan Plain/Butter.....\$3.95/4.50**  
White flour bread cooked in tandoor, without butter/ with butter.

**Garlic Naan.....\$4.95**  
Naan cooked in tandoor and seasoned with garlic butter.

**Lachha Paratha.....\$6.50**  
A spiral layered whole meal bread cooked in tandoor.

**Chilli Naan.....\$6.95**  
Naan bread stuffed with chopped green chillies and spices.

**Cheese Naan.....\$6.95**  
Naan bread stuffed with mixture of cedar & tasty shredded cheese.

**Cheese Chilli Naan.....\$7.50**  
Naan bread stuffed with cheese along with chopped green chillies.

**Chilli Garlic Naan.....\$7.50**  
Chilli naan bread seasoned with garlic butter.

**Pudina Paratha.....\$7.50**  
Layered whole meal lachha paratha with chopped fresh mint leaves.

**Aloo Masala Paratha.....\$7.50**  
Bread stuffed with mashed potatoes, green peas and masala spices cooked in tandoor.

**Onion Kulcha.....\$7.50**  
Naan bread stuffed with chopped onion, green chillies, and spices.

**Paneer Kulcha.....\$7.50**  
Naan bread stuffed with cottage cheese and spices.

**Amritsari Kulcha.....\$7.95**  
Crisp as well as soft leavened bread stuffed with mashed potatoes and in house spices.

**Keema Naan.....\$7.95**  
Naan bread stuffed with lamb mince and spices.

**Nutella Naan.....\$7.95**  
Naan bread covered with lots of nutella spread dusted with icing sugar.

**Kashmiri Naan.....\$8.95**  
Naan bread stuffed with combination of variety of dry fruits and nuts.



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**ACCOMPANIMENTS**

<b>Pappadum.....</b>	<b>\$3.95</b>
<b>Red onion Salad.....</b>	<b>\$7.95</b>
<b>Sirke wale Pyaaz.....</b>	<b>\$7.95</b>
<b>Green salad.....</b>	<b>\$8.95</b>
<b>Kachumber Salad.....</b>	<b>\$8.95</b>
<b>Plain Yoghurt.....</b>	<b>\$5.95</b>
<b>Mix Raita.....</b>	<b>\$6.50</b>
<b>French fries own style.....</b>	<b>\$8.95</b>
<b>Chicken Nuggets.....</b>	<b>\$9.95</b>



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**DESSERTS**

- Bukhara Special Paan Kulfi..... \$8.95**
- Pistachio Kulfi..... \$7.95**
- Mango Kulfi..... \$7.95**
- Gajar Ka Halwa..... \$8.95**
- Gulab Jamun..... \$7.95**
- Gulab Jamun with Ice cream..... \$8.95**
- Brownie with Ice Cream..... \$9.95**
- Ras Malai..... \$9.95**
- Vanilla/Strawberry Icecream..... \$7.50**
- Chocolate Gelato..... \$7.95**
- Meetha Paan..... \$5.95**
- Ice-Cream Platter..... \$16.95**



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## BANQUET

### Menu 1

**\$ 42.95**

( Per Head ) ( Min 3 Pax )

\$ 45.95 per head ( 2 Pax )  
( No Take Away Pls )

### Starters

Papadums, Aloo Tikki Pappdi Chaat  
Himachali Tawa Murgh, Lamb Seekh Kebab

### Mains-

Punjabi Butter Chicken, Goat Curry,  
Lasani Paneer Mirch Masala, Dal Bukhara,  
Jeera Rice, Mix Bread, Raita

### Desserts

Gulab Jamun with Ice cream

### Menu 2

**\$ 46.95**

( Per Head ) ( Min 3 Pax )

\$ 49.95 per head ( 2 Pax )  
( No Take Away Pls )

### Starters

Papadums, Aloo Tikki Papdi Chaat,  
Himanchali Tawa Murg,  
Jhinga Lasooni/ Amritsari Fish Fry

### Mains-

Punjabi Butter Chicken, Goat Bhuna Masala,  
Malabari Fish / Machi Mirch Masala  
Dal Bukhara, Jeera Rice, Mix bread, Raita

### Desserts

Gulab Jamun with Ice cream

\*Vegetarian

### Menu 3

**\$ 42.95**

( Per head ) ( Min 3 Pax )

\$ 45.95 per head ( 2 Pax )  
( No Take Away Pls )

### Starters

Papad, Aloo Tikki Pappdi Chaat  
Paneer Tikka Takatak, Veg Manchurian

### Mains-

Lasani Paneer Mirch Masala, Punjabi Malai Kofta  
Veg Kolhapuri, Dal Bukhara  
Jeera Rice, Mix Bread, Raita

### Desserts

Gulab Jamun with Ice cream

\*\*\* Additional Starter Charges ( Per Person ) \*\*\*

Veg Starter - \$3, Chicken Starter - \$4, Fish / Prawn Starter - \$5

**WITH OUT ONION & GARLIC**

**STARTERS**

**Aloo Tikki (2Pcs).....\$7.95**

Mashed potato patties mixed with coriander, spices and deep fried.

**Aloo Tikki Chaat.....\$15.95**

Crispy fried mashed potato patties served with chickpeas curry, yoghurt & chutneys, sprinkled with chopped, tomatoes & coriander.

**Somasa (2 Pcs).....\$8.95**

Homemade crispy savoury fried pastry filled with potato & peas and seasoned with spices.

**Punjabi Somasa Chaat.....\$15.95**

Crushed samosas topped with chickpeas curry, yoghurt & chutneys, sprinkled with chopped, tomatoes & coriander.

**Masala Papdi Chaat.....\$15.95**

Crispy pastry along with chickpeas & potatoes drizzled with yoghurt & various chutneys along with chopped tomatoes.

**Paani Puri.....\$12.95**

Hollow balls of wheat semolina filled with mesh potatoes, chickpeas & served with mint flavoured water.

**Dahi Puri.....\$14.95**

Hollow balls stuffed with boiled potatoes, chickpeas, & spices topped with yoghurt & different chutneys seasoned with sev & fresh coriander.

**Dahi Bhalla Chaat.....\$16.95**

Homemade soft lentil dumplings garnished with yoghurt, sweet & sour chutneys finished with roasted cumin powder.

**Chaat Platter.....\$21.95**

Enjoy the variety in one. Try the platter, combination of Tikki Chaat, Samosa Chaat & DahiPuri.

**Chilli Paneer.....\$17.95**

Golden crispy Cottage Cheese with bell pepper, tossed in a flavourful spicy sauce.

**Gobhi Manchurian.....\$17.95**

Deep fried crispy cauliflower pieces tossed with chopped capsicum, cooked in Manchurian sauce.

**Paneer Manchurian.....\$17.95**

Deep fried crispy paneer tossed in spicy manchurian sauce with chopped capsicum

**Tandoori Paneer Tikka.....\$17.95**

Fresh cottage cheese marinated in yogurt, gram flour, ajwain, and yellow chilies skewered and grilled in tandoor.

**Veg. Manchurian ( Dry / Gravy ).....\$17.95**

**Karare Bharwan Mushroom...\$17.95**

Battered mushroom stuffed with cottage cheese, herbs and spices and then deep fried.



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**WITH OUT ONION & GARLIC**

**MAINS**

**Makhmali Malai Kofta.....\$19.95**

Potato and cottage cheese dumplings with dry fruits served in tomato and cashew based creamy gravy.

**Palak Kofta Curry.....\$19.95**

Potato and cottage cheese dumplings cooked in spinach-based gravy with touch of cream and butter.

**Veg. Kofta Butter Masala.....\$19.95**

Assorted vegetable dumplings cooked in tomato based rich masala gravy with touch butter.

**Subz Keema Nizami.....\$19.95**

One of the Bukhara special, finely chopped mix vegetables with paneer cooked cashew-based gravy.

**Subz Keema Palak..... \$19.95**

One of the Bukhara special, finely chopped mix vegetables with paneer cooked in spinach-based gravy.

**Veg Kolhapri.....\$19.95**

Combination of vegetables cooked in Kolhapuri style spicy red based gravy.

**Palak Paneer.....\$19.95**

Cottage cheese cubes cooked in a spinach-based gravy.

**Paneer Bhurji.....\$19.95**

Scrambled cottage cheese sauteed with chopped capsicum along with ginger, green coriander and herbs.

**Paneer Butter Masala.....\$19.95**

Cottage cheese cooked in tomato, butter and cashew based rich and creamy sauce.

**Paneer Lababdar.....\$19.95**

Cubes of cottage cheese cooked with tangy and spicy tomato-based gravy with touch of cream.

**Matar Paneer.....\$19.95**

Combination of Paneer and Peas cooked in tomato-based gravy with touch of cashew and cream.

**Dal Bukhara.....\$18.95**

Bukhara special slowly and gently cooked black lentils with kidney beans tempered with ginger, green chillies, and tomatoes.

**Dal Fry.....\$16.95**

Yellow lentil served with a tempering of cumin seeds, finely chopped tomatoes.

**Bharwan Aloo Nazakat .....\$20.95**

One of Bukhara special, potatoes stuffed with paneer, dry fruits and other spices, cooked in Chef special gravy.

**Aloo Palak.....\$18.95**

Diced potatoes cooked in spinach, onion, and tomato-based sauce.

**Aloo Jeera.....\$17.95**

Potatoes sauteed with cumin seeds, spices and other herbs.

**Aloo Methi.....\$18.95**

Potato cooked with fenugreek leaves and spices.

**Aloo Gobi.....\$18.95**

Cauliflower and potato toasted in cumin seeds, cooked in semi masala sauce.

**Mutter Mushroom.....\$19.95**

Mushroom and peas cooked together in sauce with touch of cream.

**Mushroom Butter Masala.....\$19.95**

Button mushrooms cooked in tomato, butter and cashew based rich and creamy sauce.

**Mushroom Palak.....\$19.95**

Butter mushroom cooked in a tomato and fresh spinach-based gravy.

**Veg Noodles.....\$16.95**

Boiled noodles tossed with stir fried vegetables & chilli chinese sauce.

**Veg Fried Rice.....\$15.95**

Rice tossed with stir fried shredded vegetables in chinese sauce.

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