



*Namashkar*  
INDIAN RESTAURANT





## Snacks

### **Veggie Samosa (2 Pcs) (NF) \$ 9.99**

Spiced green peas, onions and mixed vegetables wrapped in a thin pastry and cooked to perfection

### **Aloo Bonda (GF) (NF) \$ 19.99**

Dumplings made from potato with a touch of chillies, mustard seeds and spices and coated with chickpea flour

### **Onion Bhaji (NF) \$ 13.99**

Crispy fritters made with onions, gram flour, spices and herbs

### **Chilli Bhajji (GF) (NF) \$ 17.99**

Chillies coated in a spicy lentil batter (chickpea) with ajwan, cumin, lightly fried until golden brown, and served with onions

### **Cut Mirchi (V) (GF) (NF) \$ 18.99**

Chillies coated in a spicy lentil batter (chickpea) with ajwan, cumin, lightly fried until golden brown, cut into small pieces and served with onions

### **Egg Bhajji (NV) (GF) (NF) \$ 19.99**

Boiled egg coated in a spicy lentil batter (chickpea) with ajwan, cumin, lightly fried until golden brown, cut into pieces and served with onions

## Chaats

### **Samosa Chaat (GF) (NF) \$ 14.99**

Mashed samosa served with chickpea curry, yogurt, mint chutney, tamarind chutney topped with onion, coriander and sev

### **Aloo Tikki (NF) \$ 14.99**

Crisp and browned spiced potato patties served with chickpea curry along with a green chutney and tamarind chutney along with lentil crisp

### **Chef special Chaat (GF) (NF) \$ 18.99**

Crisped spinach tossed with potato and chickpeas topped with 'tongue twisting' sauce

### **Pani Puri (NF) \$ 9.99**

Crisp balls stuffed with chickpeas, spiced potato and served with spicy mint flavoured water and tangy tamarind water

### **Dahi Puri (NF) \$ 13.99**

Crisp balls stuffed with chickpeas, spiced potato, served with spiced yoghurt, and topped with mint and tamarind chutney



# Non Vegetarian Mains

## Chicken

### Butter Chicken (GF) (NF) \$ 23.99

Tandoori Grilled chicken simmered in spiced butter and kasoori methi leaves masala gravy with a touch of honey, pepper

### Chicken Chat Pat (GF) (NF) \$ 23.99

Chicken cut into pieces and marinated in ginger and garlic and cooked in a mystery sauce (chef's speciality), leaving a tickly taste and amazing flavour on the pallet

### Chicken Tikka Masala (GF) (NF) \$ 23.99

Tandoori chicken pieces cooked with capsicum, onion, tomatoes and fresh coriander

### South Indian Chicken Curry (GF) (NF) \$ 23.99

Chicken cut into pieces and cooked in chef's special south Indian spices

### Chicken Vindaloo (GF) (NF) \$ 23.99

Chicken cooked with rich and authentic flavoured vindaloo paste with garlic and spices

### Chicken Korma (GF) \$ 23.99

Cubes of chicken cooked with a thick sauce of coconut, cashew nuts and flavoured with green cardamom

## Lamb And Goat

### Lamb Korma (GF) \$ 24.99

Cubes of lamb cooked with a thick sauce of coconut, cashew nuts and flavoured with green cardamom

### Roganjosh Punjabi (GF) (NF) \$ 24.99

Traditional lamb curry prepared the way North Indians love it with Kashmiri red chillies and flavoured with black cardamom

### Lamb Vindaloo (GF) (NF) \$ 24.99

Lamb cooked with rich and authentic flavoured vindaloo paste with garlic and spices

### Lamb Peper frq

Lamb cooked with roast pepper in South Indian Style sauce .

### Lamb saag

Tender lamb cooked in Spinach base creamy sauce

### Goat Curry (GF) (NF) \$ 24.99

Diced goat stewed in an unusual but smooth and medium spiced garam masala flavoured with onion, cumin, fenugreek seeds and fresh curry leaves

### Tawa Goat

A rich and flavourful goat curry slow cooked with aromatic spices and herbs, then finished on a sizzling tawa (griddle) for a smoky, intense taste. Perfectly tender and packed with robust Indian flavours.

## Seafood

### Fish Makhni (GF) \$ 25.99

Fillets of ling fish barbequed in Tandoori and simmered in tomato, royal sauce with a touch of fresh coriander

### Goan Fish Curry (GF) \$ 25.99

Fillets of ling fish cooked in rich thick sauce of coconut, spiced with coriander, cumin powder and spices

### Tawa Masala Prawns \$ 25.99

Succulent prawns tossed in a spicy, tangy masala blend and cooked on a hot tawa for a smoky, charred finish. Bursting with bold flavours and a perfect balance of heat and zest

### Prawn Vindaloo \$ 25.99

A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour

### Mix Seafood masala \$ 25.99

Mix Seafood Masala (Mauritian Style) is a spicy, aromatic seafood dish with a blend of traditional island spices, perfect with rice or bread.

## Beef

### Beef Vindaloo (GF)(DF)

A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour.

### Beef Dhansak (GF) (DF)

A hugely popular Indian Curry that uses Beef Cubes and Lentil with Fragrant Spices.

### Beef Saagwala(GF)

Tender Lamb Cooked in rich green Spinach Sauce, green chillies and Cilantro.

### Bhoona Beef (GF) (DF)

Tender pieces of beef marinated in garlic, ginger and spices roasted with capsicum, onion and tomatoes in a thick-bottomed pan to seal in all the natural juice.

### Chilli Beef

Diced beef tossed in chef's favourite spices and sauce.

### Beef Korma

Tender diced beef cooked in creamy cashew base gravy in mughalai style

### Beef Madras

Beef pieces cooked with coconut base gravy,tempered with currry leaves





## Rice

|                      |         |
|----------------------|---------|
| Saffron Basmati Rice | \$ 5.99 |
| per serve            |         |
| Jeera Rice           | \$ 6.99 |
| per serve            |         |

## Desserts

|                 |         |
|-----------------|---------|
| Rasmalai        | \$ 6.99 |
| Gajar ka Halwa  | \$ 8.99 |
| Mango Kulfi     | \$ 6.99 |
| Pista Kulfi     | \$ 6.99 |
| Hot Gulab Jamun | \$ 4.99 |

## Breads

### Breads

|                           |         |
|---------------------------|---------|
| Plain Naan                | \$ 3.99 |
| Garlic Naan               | \$ 4.50 |
| Tandoori Roti             | \$ 4.50 |
| Cheese Naan               | \$ 5.99 |
| Cheese With Garlic Naan   | \$ 6.99 |
| Aloo Paratha              | \$ 6.99 |
| stuffed potato            |         |
| Peshwari Naan             |         |
| Stuffed Dry Fruits & Nuts | \$ 6.99 |
| Lacha Paratha             | \$ 6.99 |
| Butter Naan               | \$ 4.50 |

## Sides

**Raita** Yogurt mixed with  
cucumber & cumin powder

**Kachumber** Mixture of onions,  
cucumber & tomato

Pappadums \$ 4.99

Sweet Mango Chutney \$ 2.99

Mint Sauce

**Tamarind sauce**

Hot Pickle \$ 2.99

Mint Chutney \$ 2.99

Green Salad \$ 7.99

Onion Salad \$ 6.99

Tamarind Chutney \$ 2.99





## *Indo – Chinese Chicken Entrees*

### **Chicken 65 (NF) \$ 21.99**

65 days aged chicken, marinated in exotic spices, lemon juice and deep fried, tossed with curry leaf, fenugreek powder and coriander served with lemon wedge and Spanish onion

### **Chilli Chicken (NF) \$ 21.99**

Diced chicken coated in mix of spices, plain and corn flour, deep fried and tossed with ginger, garlic, soya sauce, chilli sauce and tomato sauce

### **Chicken Manchurian (NF) \$ 21.99**

Diced chicken spiced and fried and tossed with tomato, chilli and soy sauce along diced onion and capsicum

## *Seafood Entrees*

### **Apollo Fish (NF) \$ 24.99**

Fillets of fish marinated with garam masala, chillies and corn flour, lightly fried and tossed together with ginger and garlic along with a touch of coriander

### **Chilli Prawns (NF) \$ 24.99**

Marinated prawns coated in mix of spices, plain and corn flour, deep fried and tossed with ginger, garlic, soya sauce, chilli sauce and tomato sauce

### **Prawn Vepudu (NF) \$ 24.99**

King Sized prawns pan fried in spicy lentil powder, curry leaves, garam masala, cracked pepper, onions and fresh coriander

### **Ginger Mint Tandoori Fish \$ 24.99**

King Sized Prawns marinated overnight with fresh ginger and mint. Cooked in the Tandoor

### **Tandoori King Prawns \$ 24.99**

Overnight marinated king prawns and cooked to perfection in the Tandoor

### **Squid a la Mauritian \$ 24.99**

Pineapple cut Marinated squid grilled and served with saffron chickpeas





## Biryanis

### Hyderabadi Chicken Dum

#### Biryani (NF)(GF)

**\$ 22.99**

Tempting flavours of spices and herbs stimulate you to try this basmati rice cooked with chicken cooked in poppy seed gravy and sealed with pastry along with coconut milk, mint, saffron and rose water

### Hyderabadi Mutton

#### Dum Biryani (NF) (GF)

**\$ 23.99**

Tempting flavours of spices and herbs stimulate you to try this basmati rice cooked with mutton cooked in poppy seed gravy and sealed with pastry along with coconut milk, mint, saffron and rose water

#### Chicken-65 Biryani (NF)

**\$ 23.99**

Chicken 65 served with flavoured basmati rice cooked in mint, saffron and yoghurt

#### Special Chicken Biryani

##### (NF) (GF)

**\$ 23.99**

Thick curried chicken served with flavoured basmati rice cooked in mint, saffron and yoghurt

#### Fish Biryani (NF)

**\$ 23.99**

Fish served with flavoured basmati rice cooked in mint, saffron and yoghurt

#### Egg Biryani (NF) (GF)

**\$ 21.99**

Boiled egg masala served with flavoured basmati rice cooked in mint, saffron and yoghurt

#### Vegetable Biryani (NF) (GF)

**\$ 20.99**

Saffron Pulao Rice tossed with fresh vegetables and biryani spices and sealed with pastry to seal the flavours of the spices

#### Paneer 65 Biryani (NF)

**\$ 22.99**

Paneer 65 served with flavoured basmati rice cooked in mint, saffron and yoghurt

#### Gobi 65 Biryani (NF)

**\$ 22.99**

Gobi 65 served with flavoured basmati rice cooked in mint, saffron and yoghurt

## Fried Rice

### Chicken Fried Rice (NF) **\$ 22.99**

Long grain rice stir fried with chicken, eggs, cubed vegetables and seasoned with soy sauce, pepper and salt

### Prawn Fried Rice (GF) **\$ 23.99**

Long grain rice stir – fried with prawns, eggs, cubed vegetables and seasoned with soy sauce, pepper and salt

### Egg Fried Rice (NF,GF) **\$ 21.99**

Long grain rice stir-fried with cubed vegetables, eggs, seasoned with soy sauce, pepper, and salt

### Veg Fried Rice (NF) (GF) **\$ 20.99**

Long grain rice stir fried with cubed vegetables and seasoned with soy sauce, pepper and salt





## Tandoori Entrees

**Paneer Tikka (GF) (NF) \$ 19.99**

Pieces of cottage cheese marinated in a paste of ginger, garlic, coriander and cumin powder, yoghurt and garam masala, cooked along with onion and capsicum in tandoor, and served with mint chutney

**Chicken Tikka (GF) (NF) \$ 19.99**

Tender chicken boneless cubes marinated in yoghurt, spices and smoke roasted to perfection

**Tandoori Chicken (GF) (NF) \$ 28.99 (F)  
\$ 19.99 (H)**

Whole Chicken marinated in yoghurt, spices and smoke roasted in clay pot. FULL – cut into 8 pieces OR HALF – Cut into 4 pieces

**Mutton Seekh Kebab (GF) (NF) \$ 21.99**

Minced Goat with whole spiced pot roasted and chefs special five spices served with mint chutney

**Lamb Chops (GF) (NF) \$ 24.99**

Juicy tender lamb cutlets marinated in Kashmiri spices, roasted in Tandoor Oven

**Chilli Paneer (V) (NF) \$ 20.99**

Cottage cheese (paneer) coated in mix of spices, plain and corn flour, deep fried and tossed with ginger, garlic, chilli sauce and tomato sauce

**Paneer Manchurian (V) (NF) \$ 20.99**

Fried cubes of paneer tossed with chilli, garlic, soy along with pepper, lemon jus and fresh coriander

**Paneer 65 (NF) \$ 20.99**

Paneer marinated in exotic spices, lemon juice and deep fried, tossed with curry leaf and coriander served with lemon wedge and Spanish onion

**Gobi Manchurian (NF) \$ 20.99**

Cube size pieces of cauliflower marinated with garam masala, chillies and corn flour, lightly fried and tossed together with ginger and garlic along with a touch of coriander

**Gobi 65 (NF) \$ 20.99**

Cauliflower marinated in exotic spices, lemon juice and deep fried, tossed with curry leaf, fenugreek powder and coriander served with lemon wedge and Spanish onion

**Veg Manchurian(NF) \$ 20.99**

Minced vegetables spiced and fried into tiny balls and tossed with tomato, chilli and soy sauce along diced onion and capsicum

**Chilli Gobi(NF) \$ 20.99**

Gobi coated in mix of spices, plain and corn flour, deep fried and tossed with ginger, garlic, chilli sauce and tomato sauce





## Main Course Vegetarian

### **Paneer Butter Masala (GF) (NF) \$ 22.99**

Cubes of homemade cheese (paneer) cooked in a rich batter and tomato sauce with cream, honey and pepper

### **Palak Paneer (GF) (NF) \$ 22.99**

Palak Paneer (Cottage cheese served in a rich spinach and onion gravy with a touch of cream

### **Kadahi Paneer (GF) (NF) \$ 22.99**

Cottage cheese onion and capsicum pan fried in kadai and simmered in tomato gravy along with spices and dry chilli.

### **Paneer Tikka Masala (GF) (NF) \$ 22.99**

Cubes of tandoor cooked homemade cheese (Paneer) with capsicum, onion, tomatoes and fresh coriander. \$ 22.99

### **Bhindi Do Paqaza (GF) (NF) \$ 21.99**

Baby okra shallow fried, tossed with onion, ginger, garlic and fresh tomatoes along with tangy tamarind paste

### **Kadai Vegetables (GF) (NF) \$ 21.99**

Beans, carrot, peas, onion and capsicum pan fried in kadai and simmered in tomato gravy along with spices and dry chilli. \$ 21.99

### **Malai Khofta \$ 21.99**

Dumplings made from potato and cheese, tossed in an authentic combination of curry leaves, mustard seeds and simmered in Mughlai gravy

### **Paneer Bhurji (GF) (NF) \$ 21.99**

Indian cottage cheese (Paneer) shaved and cooked along herbs and ground spices

### **Veg Korma (GF) (NF) \$ 21.99**

Beans, Carrot, peas, onion and capsicum cooked with a thick sauce of coconut, cashew nuts and flavoured with green cardamom

### **Dal Makhani (GF) (NF) \$ 21.99**

Mix of black dal and kidney beans simmered for 12 hours, cooked with tomato and cream over tandoor for smoky lentil flavour

### **Dal Tadka (GF) (NF) \$ 21.99**

Yellow lentil delicately tempered and seasoned with fried Indian spices

### **Dal Fry (Yellow Lentils)**

Split yellow lentils overnight soaked and marinated with garlic & cumin seeds

### **Eggplant curry**

Baby eggplant cooked with onion gravy, flavoured with Indian spices

### **Kadai chole**

Chickpeas tossed with onions, capsicum, finished in tomato and onion based sauce, flavoured with blended spices

### **Aloo Gobi**

Potatoes and cauliflower cooked together in tomato based sauce finished with traditional spices.

### **Chana Masala**

Home-style Chickpeas curry

