

## SOUP'S

- 1. Mulligatawny Soup**  **10.00**  
(A gently spiced lentil & vegetable based)
- 2. Spicy Tomato Soup**  **\$10.00**  
(A spicy vegetable based)

## VEGETARIAN ENTREE'S FROM WOK

- 1. Samosa**(2 pieces) **NUT DAIRY & GLUTEN** **\$10.00**  
(Potato, peas & Cashew filling)
- 2. Cocktail Samosa**(4 pieces)  **\$10.00**  
(Potato & peas filling)
- 3. Paneer Pakora**(4 pieces) **DAIRY** **\$10.00**  
(Cottage cheese stuffed with mint fried in chickpea flour)
- 4. Spring Rolls**(4 pieces)  **\$10.00**  
(Home- made spicy Vegetables filling)
- 5. Kachori**(4 pieces) **NUTS DAIRY & GLUTEN** **\$10.00**  
(Crispy pastry filled with crushed peas)



ONION BHAJI



PANEER PAKORA



KACHORI

- 6. Hara Bhara Kebab**(4 pieces) **GLUTEN**  **\$10.00**  
(Spicy potato spinach & pea Patties)
- 7. Onion Bhaji**(6 pieces) **GLUTEN**  **\$10.00**  
(Onion rings fried in chickpea flour)
- 8. Veg Pakora**(2 pieces)  **\$10.00**  
(Vegetables fritters fried in chickpea flour)

HARABHARA KABAB






# DHOKLA



## VEGETARIAN ENTREE'S HAWKER STYLE

- |   |                |
|---|----------------|
| <b>1. Alu Tikki</b> (2 pieces) <b>DAIRY</b><br>(Potato patties topped with onion, tomato mint-yoghurt & tamarind sauce)   | <b>\$12.00</b> |
| <b>2. Samosa Chaat</b> (2 pieces) <b>NUTS DAIRY &amp; GLUTEN</b><br>(Crushed Samosa topped with onion, tomato) mint-yoghurt& tamarind sauce)  | <b>\$15.00</b> |
| <b>3. Dahi Puri</b> (8 pieces) <b>DAIRY &amp; GLUTEN</b><br>(Puffed pastry filled with chickpea, potato yoghurt & tamarind sauce)   | <b>\$14.00</b> |
| <b>4. Chaat Papdi</b> <b>DAIRY &amp; GLUTEN</b><br>(Crispy pasty topped with onion, tomato, chickpea,potato, yoghurt tamarind sauce)  | <b>14.00</b>   |
| <b>5. Pani Puri</b> (10 pieces) <b>GLUTEN</b> <br>(Crispy puffed pastyserved withchickpea, potato& spicy mint water) | <b>\$12.00</b> |
| <b>6. Dhokla</b> (6 pieces) <b>DAIRY &amp; GLUTEN</b><br>(Spicy semolina steam cake)  | <b>\$12.00</b> |





# FROM TANDOORI OVEN



## VEGETARIAN

### 1. Paneer Tikka **DAIRY**

(Cottage cheese cooked with tandoori yoghurt sauce)

(4 pieces) **\$14.00** (Add extra piece) **\$3.50**

### 2. Tandoori Mushroom **DAIRY**

(Fresh mushroom cooked with tandoori yoghurt sauce)

(6 pieces) **\$14.00** (Add extra piece) **\$2.50**



## SEAFOOD'S

### 1. Tandoori Fish Tikka **DAIRY**

(Rock-ling fish cooked with tandoori yogurt sauce)

(4pieces) **\$18.00** (Add extra piece) **\$4.50**

### 2. Tandoori Tiger Prawns **DAIRY**

(Tiger prawns cooked with tandoori yogurt sauce)

(6 pieces) **\$24.00** (Add extra piece) **\$4.00**





# CHICKEN

## 1. Tandoori chicken **DAIRY**

(Chicken with bones  
cooked with tandoori yoghurt sauce)

(4 pieces) **\$14.00** (Add extra piece) **\$3.50**

## 2. Chicken Tikka **DAIRY**

(Chicken thigh cooked  
with tandoori yoghurt sauce)

(4 pieces) **\$14.00** (Add extra piece) **\$3.50**



# TANDOORI LAMB KEBAB'S

## 1. Lamb chops

(Cooked with curry pickled sauce)

(4 pieces) **\$20.00** (Add extra piece) **\$5.00**

## 2. Sheek Kebab

(Minced lamb sausage shaped  
cooked with herbs)

(4 pieces) **\$18.00** (Add extra piece) **\$4.50**



# MIX PLATTER

## 1. Mix Platter **DAIRY** (4 pieces) **\$17.00**

(Tandoori chicken, chicken tikka,  
Lamb-chop & sheek-kebab)

(Add extra piece Chicken or Sheek Kabab) **\$4.0** (Add extra Lamb)

**\$5.00**





## Fish & Tiger Prawns Curries

- 1. Lassoni Machli** \$25.00  
(Stir fried fish with Garlic & fresh herbs)
- 2. Fish Masala** \$22.00  
(Curry fish stir fried with onion capsicum & Tomato)
- 3. Goan Fish** **DAIRY** \$22.00  
(Curry fish coconut based sauce)
- 4. Prawns Jalfrezi** \$24.00  
(Tiger prawns stir fried with onion capsicum & Tomato)
- 5. Garlic Prawns** **DAIRY** \$24.00  
(Tiger prawns in garlic sauce)

## Chicken Curries

- 1. Butter Chicken** **DAIRY & NUTS** \$20.00  
(Chicken Tikka cooked in mild creamy Tomato sauce)
- 2. Chicken Korma** **DAIRY & NUTS** \$20.00  
(Chicken curry in mild creamy sauce)
- 3. Chicken Saag** **DAIRY** \$20.00  
(Chicken curry cooked with spinach puree)
- 4. Chicken Tikka Masala** \$22.00  
**DAIRY & NUTS**  
(Chicken Tikka stir fried with onion capsicum & Tomato)
- 5. Chilly Chicken** **GLUTEN** \$22.00  
(Stir fried with Soy-chilli sauce & fresh herbs)
- 6. Kadhai Chicken** **DAIRY** \$20.00  
(Chicken curry stir fried with onion capsicum & Tomato)
- 7. Murg Methi** **DAIRY** \$20.00  
(Chicken curry simmered with fenugreek herbs)
- 8. Chicken Achari** **DAIRY** \$20.00  
(Chicken Tikka in hot pickled spices)(Contain Dairy)
- 9. Chicken Vindaloo** \$20.00  
(Chicken curry in hot pickled based sauce)





## Goat curry

- |   |         |
|---|---------|
| 1. House special Goat Curry   | \$24.00 |
| (Traditional medium hot curry all time favourite<br>Goat meat with bones) |         |



## Lamb curries

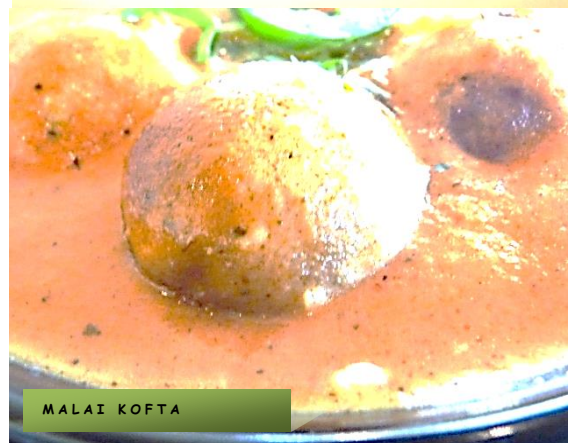
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| 1. Lamb Chops Masala   | \$26.00 |
| (Tandoori Lamb chops 4pcs stir fried with onion capsicum & Tomato) |         |
| 2. Lamb chilly   | \$25.00 |
| (Stir fried with chilli soya sauce & fresh herbs)                  |         |
| 3. Lamb Kadai <b>DAIRY</b>   | \$24.00 |
| (Lamb curry stir fried with onion capsicum & Tomato)               |         |
| 4. Lamb Saag <b>DAIRY</b>  | \$24.00 |
| (Lamb curry with spinach puree)                                    |         |
| 5. Lamb Rogan Josh <b>DAIRY</b>                                    | \$24.00 |
| (Lamb curry in yoghurt based onion sauce)                          |         |
| 6. Lamb Madras <b>NUTS</b>   | \$24.00 |
| (Lamb curry in coconut based sauce)                                |         |
| 7. Lamb Vindaloo   | \$24.00 |
| (Lamb curry in hot pickled based sauce)                            |         |
| 8. Lamb Korma <b>DAIRY &amp; NUTS</b>                              | \$24.00 |
| (Lamb curry in mild creamy sauce)                                  |         |





# Vegetarian Curries

- 1. Khoya Kaju Paneer** \$20.00  
(Grated cottage cheese & cashew in creamy sauce) **DAIRY & NUTS**
- 2. Paneer Bhurjee** **DAIRY** \$20.00  
(Scrambled Cottage Cheese tossed with fresh herbs)
- 3. Paneer Chilli** **DAIRY & GLUTEN** \$22.00  
(Stir fried Paneer with soya, chilli sauce & fresh herbs)
- 4. Shahi Paneer** **DAIRY & NUTS** \$20.00  
(Cottage cheese in rich creamy sauce)
- 5. Kadai Paneer** **DAIRY** \$20.00  
(Stir fried paneer cubes tossed with capsicum)
- 6. Paneer Tikka Masala** \$20.00  
(Tandoori Paneer stir fried with onion capsicum & Tomato) **DAIRY**
- 7. Paneer Butter Masala** \$20.00  
(Paneer cubes cooked in creamy Tomato sauce) **DAIRY**
- 8. Methi Malai Mutter** \$20.00  
(Peas, fenugreek & Panner in creamy sauce) **DAIRY & NUTS**
- 9. Bhindi Do Pyaza**  \$19.00  
(Spicy Okra & Onion tossed with herbs)
- 10. Garlic Mushroom** **DAIRY** \$18.00  
(Mushroom in garlic sauce)
- 11. Mushroom Masala**  \$18.00  
(Stir fried tossed with capsicum, onion & tomato)
- 12. Veg Makhanwala** \$20.00  
(Mixed veg & cashew in spicy tomato butter sauce) **DAIRY & NUTS**
- 13. Malai Kofta** **DAIRY & NUTS** \$20.00  
(Potato Patti stuffed with paneer & cashew in mild creamy sauce)
- 14. Veg Korma** **DAIRY & NUTS** \$20.00  
(Fresh veg with paneer & cashew in mild creamy sauce)





**15. Palak Paneer** **DAIRY** \$20.00  
(Paneer cubes cooked with spinach)

**16. Mutter Paneer** **DAIRY & NUTS** \$18.00  
(Paneer & peas cooked in mild creamy sauce)

**17. Bagare Baingan** **NUTS**  \$18.00  
(Eggplant tossed in sesame-peanut & tamarind sauce)

**18. Baingan Bharta**  \$18.00  
(Smokey flavoured eggplant tossed with onion & herbs)

**19. Punjabi Kadhi Pakora** \$18.00  
(A gram flour & Yoghurt blend with gram flour dumpling) **DAIRY**

**20. Aloo Baingan**  \$16.00  
(Potato & eggplant tossed with onion, capsicum & herbs)

**21. Aloo Gobi**  \$18.00  
(Potato & Cauliflower tossed with onion & herbs)

**22. Aloo Haryali** **DAIRY** \$18.00  
(Potato in creamy spinach)

**23. Jeera Aloo**  \$16.00  
(Potato tempered with cumin seed & fresh herbs)

**24. Veg Madras** **NUTS**  \$18.00  
(Mix veg in coconut sauce)

**25. Gujarati Oondiya** **NUTS**  \$18.00  
(Traditional veg in coconut & peanut sauce)

**26. Rajma Masala** **DAIRY & NUTS** \$16.00  
(Red kidney beans in spicy tomato based sauce)

**27. Chana Masala**  \$17.00  
(Chick peas in onion based sauce)

**28. Dal Makhani** **DAIRY** \$18.00  
(Black lentils in mild tomato sauce)

**29. Tadka Dal** **DAIRY** \$17.00  
(Yellow lentils tempered with fresh



PALAK PANEER



MUTTER PANEER



PUNJABI KADI PAKORA





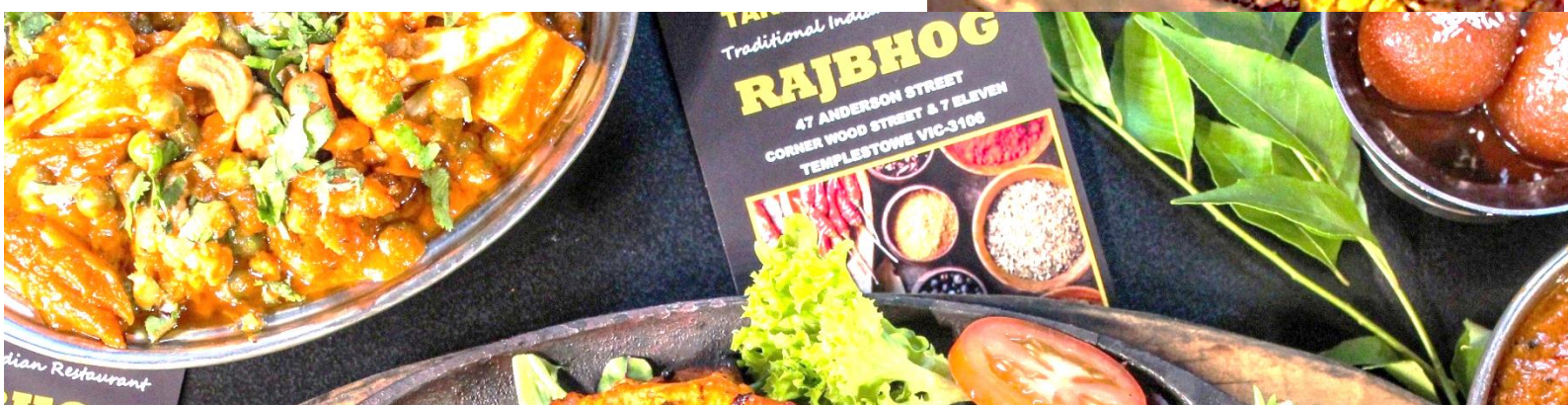
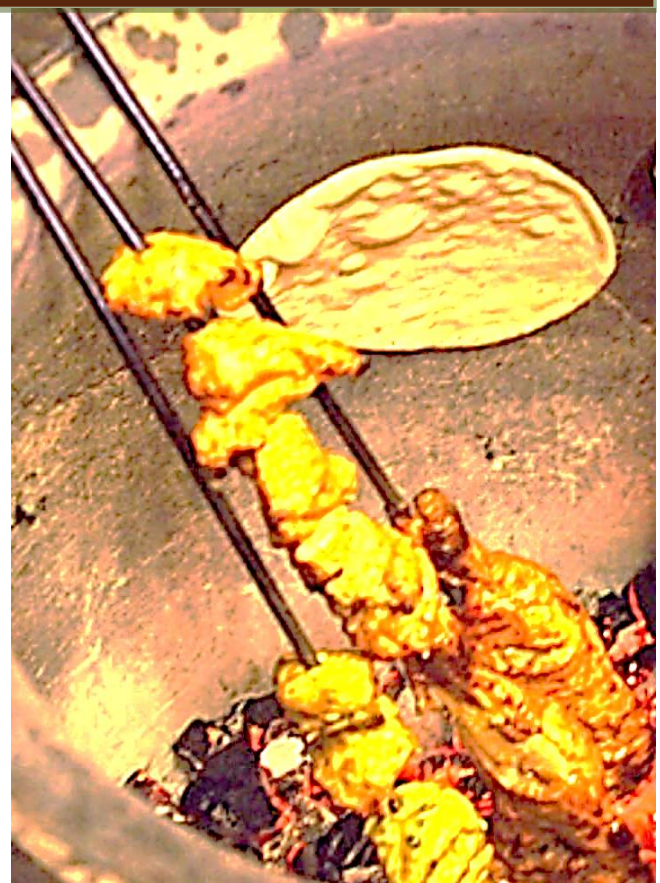
## PLAIN BREAD'S

1. **Butter Nan** **DAIRY & GLUTEN** \$5.50  
(Plain flour flaky bread topped with butter)
2. **Lachha Paratha** \$5.50  
(Layered & flaky whole meal bread topped with butter) **DAIRY & GLUTEN**
3. **Garlic Nan** **DAIRY & GLUTEN** \$4.00  
(Plain flour bread soft & fluffy topped with garlic butter)
4. **Nan** **DAIRY & GLUTEN** \$4.00  
(Plain flour bread soft & fluffy topped with butter)
5. **Roti** **DAIRY & GLUTEN** \$3.50  
(Traditional whole meal bread topped with butter)



## STUFFED BREAD'S




1. **Kashmiri Nan** \$7.50 (S)  
(stuffed with dry fruits & nuts) **DAIRY NUTS & GLUTEN**
2. **Sweet Kulcha** **DAIRY & GLUTEN** 7.50  
(Stuffed with cottage cheese & sultanas)
3. **Cheese Nan** **DAIRY & GLUTEN** \$6.50  
(Stuffed with mozzarella cheese, onion, capsicum & herbs)
4. **Spicy Kulcha** **DAIRY & GLUTEN** \$6.50  
(Stuffed with cottage cheese, onion & herbs)
5. **Keema Nan** **DAIRY & GLUTEN** \$6.50  
(Stuffed with spicy lamb mince)
6. **Alu Paratha** \$6.50  
(Stuffed with spicy potato & peas)  
**DAIRY NUTS & GLUTEN**





# BASMATI RICE

"Basmati" derives from the Sanskrit word vasmati, meaning "fragrant" is a variety of long grain rice which is traditionally from North India and Pakistan.

- 1. Saffron Rice**  **\$6.00**  
(Yellow boiled rice)
- 2. Jeera fried Rice** **DAIRY** **\$10.00**  
(Tempered with cumin seeds & fresh herbs)
- 3. Green Peas Pulav** **DAIRY** **\$12.00**  
(Tempered with cumin seeds & fresh herbs)
- 4. Vegetable Pulav**  **\$17.00**  
(Tossed with garden vegetables)
- 5. Kashmiri Pulav** **NUTS**  **\$14.00**  
(Sweet rice tossed with nuts & sultanas)
- 6. Chicken Biryani** **\$20.00**  
(Tossed with chicken Masala)
- 7. Lamb Biryani** **\$24.00**  
(Tossed with Lamb Masala)





# SIDE-DISHES

1. **Garden Salad**  \$10.00  
(Sliced tomato, cucumber, onion & carrot)

2. **Kachumber Salad**  \$10.00  
(Chopped tomato, cucumber, onion & capsicum with vindaloo touch)

3. **Onion Salad**  \$6.00  
(Spanish onion with green chilly)

4. **Vegetable Raita** **DAIRY** \$5.00  
(Tomato, cucumber & carrot dipped in yoghurt)

5. **Green Chutney**  \$5.00  
(An Indian hot relish from mint, coriander & green chilly)

6. **Mango Chutney**  \$5.00  
(Sweet mango chutney)

7. **Mixed Pickles**  \$5.00  
(Spicy vegetable pickle)

8. **Pappadams (4pcs)**  \$6.00  
(Roasted crispy thin lentils bread)

9. **Potato Wedges** **GLUTEN**  \$8.00  
(Fried potato wedges crispy)

