

Appetizer

Samosa Chaat \$7.99

Homemade pastry filled with potatoes and peas

Mix Papri Chaat \$9.99

Mixer papri potatoes, chick peas, onion, topped with yoghurt, tamarind sauce.

Aloo Tikki Chaat \$8.99

Pan fried Corn seeds and Spicy mashed potatoes

Pani Puri \$9.99

Crispy dumplings with chickpeas, potatoes ,yoghurt, tamarind sauce

Chhole Bhature/ Puri Chhole \$9.99

Chick pea with fried refined flour bread

Pakora\$6.99

Onion rings coated in spicy chick peas flour batter

Paneer Pakora \$7.99

Homemade cheese coated with chick peas herbs batter

Tandoori Drumsticks \$10.99

Drumsticks marinated with spices, yoghurt and roasted in tandoor

Tandoori Chicken Tikka \$11.99

Chicken marinated with spices, yoghurt and roasted in tandoor

Mix Platter \$14.99

An assortment items from the appetizers

Indian curries (Choice of meat) \$14.99

Lamb or Chicken Rogan Josh

Your Choice of meat cooked with spices & flavoured with fennel powder

Lamb or Chicken Korma

Cooked in yogurt,Cream,dry fruit & fragrant spices

Lamb or Chicken Vindloo

A fiery hot dish from Goa(Please don't ask for mild)

Lamb or Chicken Madras

Cooked with curry leaves, coconut, tamarind & spices

Lamb or Chicken Saag Gosht

Your choice of meat cooked with spinach & whole ground spices

Butter Chicken

Chicken cooked in tomato, cashews & spices in thick butter gravy

Chicken Tikka Masala

Baked chicken blended in tomato & onion gravy

Adraki Chicken

Stir-fried chicken with ginger,onion & tomato gravy

Chilli Chicken

Stir-fried chicken with ginger,Onion,tomato & soya sauce

Thali Veg. or Non Veg. \$15

Chef Choice three curries Naan, Rice, Raita, Pickle, Salad & Sweet

Vegetable Special \$13.99

Mix Vegetable Curry

Fresh vegetables blended with fresh coriander and ground spices

Malai Kofta

Cheese ball with roasted dry fruits in thick butter gravy

Vegetable Korma

Fresh vegetables cooked in yoghurt, Cream, dry fruit & fragrant spices

Paneer Channa Masala

Chick peas cooked with spices & onion tomato gravy

Dahl Tadka (Lentils)

Lentil curry in a variety of spices & simmered over a slow fire

Butter Paneer

Cubes of home made cheese cooked in thick butter gravy

Palak Paneer

A spinach delicacy blending fresh masala with home made cheese

Chilli paneer

Stir-fried paneer with ginger, onion, tomato gravy and soya sauce

South Indian \$10

Plain Dosa & Masala Dosa & Paneer Dosa

Rice flour long & thin spicy like a pancake stuffed

Plain Uttapam & Masala Uttapam

Pancake with onion, tomatoes & coriander with sambar & chutney

Biryani Dishes \$12 Veg. or Lamb or Chicken

Tandoori Breads

Paneer & Cheese Naan \$4

Punjabi Naan \$4

Lachha parantha \$4

Masala Kulcha \$4

Garlic Naan \$4

Garlic & Cheese Naan \$4

Peshwari Naan \$4

Naan \$3.5

Roti \$3.5

Accompliments \$2

Mix Pickle

Raita

Pappadams

Mango Chutney

Mint Chutney Termid Chutney

Drinks

Lassi Mango/ Sweet & Salty \$4

Soft Drinks \$3.00

