

## ENTREE

Palak Papdi Chat.....	\$8.90
Crispy spinach fritter on a bed of spicy potato salad topped with yoghurt and sweet tamarind sauce	
Vegetable Samosa (2 pcs).....	\$6.90
Pastry parcels of spiced potato and peas	
Mirchi Pakoda (hot).....	\$7.50
Gram flour batter fried, spicy long green chilli	
Onion Bhaji (4 pcs).....	\$6.90
Mildly spiced onion fritters with carom seeds	
Vegetable Spring Roll ( 4 pcs).....	\$6.90
Crispy fried vegetable spring roll	
Seekh Kebab.....	\$9.90
Succulent lean lambs mince with cumin, fresh coriander, onions and spices, rolled on a skewer and grilled in tandoor	
Tandoori Chicken.....	half \$10.90 full \$19.90
Whole chicken marinated in yoghurt with delicious blend of spices and roasted in tandoor	
Chicken Tikka (4 pcs).....	\$9.90
Tender pieces of boneless chicken, marinated in mild spices and yoghurt, cooked in tandoor	
Chicken 65 (hot and spicy).....	\$10.90
Crispy and spicy fried chicken tikka with curry leaves and spices	
Chilli Chicken Dry (hot and spicy).....	\$12.90
Spicy Indo-Chinese chicken preparation with soy sauce, capsicum, onion and garlic and shallots	
Jhinga Til Tinka.....	\$11.90
Tiger prawns marinated in gram flour, sesame seeds and served with mint sauce	
Ajwaini Machli.....	\$8.90
Fried fish fillets flavoured with carom seeds and black pepper	
Mixed Entrée (2 person).....	\$18.90
An assortment of onion Bhaji (2 pcs), Ajwaini Machli (2 pcs), Seekh Kebab (2 pcs), Chicken Tikka (2 pcs) and papadums	

## CHEF'S SUGGESTIONS

Chicken Tikka Masala.....	\$16.90
Chicken tikka sautéed with diced onion and capsicum and rich onion tomato sauce	
Dum Ka Murg.....	\$16.90
Succulent pieces of chicken napped with herbs and spices and simmered in a smooth gravy on a slow fire	
Rarra Lamb.....	\$16.90
Mouth watering preparation of curried diced lamb and lamb mince	
Goat Do Pyaza.....	\$18.90
Tender goat in cooked with lots of onion	

Chilli Chicken (gravy).....	\$16.10
Spicy Indo-Chinese preparation with soy sauce, capsicum, onion, cooked with ginger, garlic and shallots	
Keema Mutter.....	\$16.90
Classic dish of curried lambs mince with green peas and potato	
Goan Fish Curry.....	\$16.90
Fish cooked in onion, coconut milk and curry leaves	
Prawn Curry Goanese.....	\$21.90
Tiger prawns cooked in onion, coconut milk and curry leaves	

## TRADITIONAL MAINS

Butter Chicken.....	\$16.50
Tender pieces of boneless chicken cooked in the tandoor, then pan finished in a rich, creamy, tomato sauce	
Chicken Kalimirch.....	\$16.50
Black pepper spiced chicken cooked with curry leaves and mustard seeds	
Chicken/BeefKorma.....	\$16.50
Lamb Korma.....	\$16.90
Tender pieces of meat cooked in delicately spiced yellow sauce with cardamom, yoghurt in smooth cashewnut based gravy	
Kadhai Chicken.....	\$16.50
Curried chicken tossed with diced onion and capsicum in tomato onion sauce with crushed pepper and coriander seeds	
Peanut Chicken.....	\$16.50
Chicken cooked in a nutty sauce with curry leaves and mustard seeds	
Lamb Vindaloo.....	\$16.90
Chicken/Beef Vindaloo.....	\$16.50
Prawn Vindaloo.....	\$21.90
A very hot and sour Goan preparation with hot chillies and vinegar - delightful favourite for those who like it hot	
Beef Madras.....	\$16.50
Beef cooked with roasted coconut, curry leaves and mustard seeds	
Beef Aloo.....	\$16.50
Tender pieces of beef cooked with soft potato and Garam masala	
Saag Lamb.....	\$16.90
Spinach and lamb cooked with fresh ginger, garlic and onions	
Lamb Rogan Josh.....	\$16.90
Traditional Kashmiri styled lamb curry with fresh aromatic spices	
Bhoona Lamb/Beef.....	\$16.90 / \$16.50
Lamb, pan sautéed with ginger, onions, lemon juice, herbs and spices in thick curry	

Prawn Hara Masala.....	\$21.90
Tiger prawns prepared in a spinach and mint-coriander sauce	
Prawn Masala.....	\$21.90
Tiger prawn tossed with curried tomatoes diced onions and capsicum	

## VEGETARIAN MAINS

Malai Kofta.....	\$14.90
Potato and cottage cheese dumplings with raisin cooked in cashew nut sauce	
Kadhai Paneer.....	\$15.50
Cottage cheese tossed with capsicum onion in tomato onion sauce with crushed pepper and coriander seeds	
Kadhai Vegetable.....	\$14.90
Mixed vegetable tossed with capsicum onion in tomato onion sauce with crushed pepper and coriander seeds	
Paneer Kalimirch.....	\$15.50
Black pepper spiced cottage cheese preparation in onion tomato sauce	
Paneer Butter Masala.....	\$15.50
Soft cottage cheese cooked in onion tomato sauce finished with cream	
Palak Paneer.....	\$15.50
A classic vegetarian dish of fresh ground spinach and cheese cubes cooked with fresh ginger, garlic and mild spices	
Aloo Baigan.....	\$13.50
Potato and eggplant cooked in onion, garlic and tomato	
Navrattan Korma.....	\$13.90
Mixed vegetables in Korma sauce flavoured with mace and cardamom	
Nizami Handi.....	\$13.90
Melange of vegetables prepared with crushed paneer and touch of spinach	
Aloo Gobhi.....	\$14.90
A Punjabi favourite of cauliflower, and potatoes cooked with onions, turmeric and fresh herbs and spices	
Aloo Palak.....	\$14.90
The classic combination of spinach and potato cooked with onions and spices	
Bagara Baigan.....	\$14.90
A home style dish of eggplant cooked in nutty peanut sauce with tamarind and tempered with curry leaves and mustard seeds	
Daal Makhani.....	\$13.90
Black lentils simmered on a slow fire and finished with cream	
Daal Masala.....	\$12.90
Yellow lentils tempered with cumin, onion and garlic	

## RICE/BREADS

Small Rice.....	\$3.25
Steamed basmati rice with saffron colour	
Large Rice.....	\$5.50
Steamed basmati rice with saffron colour	
Lemon Rice (large serve).....	\$7.00
Basmati rice tempered with curry leaves, mustard, peanut, coconut and lemon juice	
Naan Plain.....	\$3.00
Leavened bread freshly baked in the tandoor	
Garlic Naan.....	\$3.50
Leavened bread with garlic freshly baked in the tandoor	
Roti.....	\$3.00
Round, unleavened, whole meal bread baked in tandoor	
Cheese/Potato/Peshawari (dry fruit) Kulcha.....	\$3.90
Naan bread with your choice of filling	
Aloo Paratha.....	\$3.90
Wholemeal bread with spiced potato	
Laccha Paratha.....	\$3.90
Flaky Indian whole meal bread	
Lamb Biryani/Chicken.....	\$17.00
Basmati rice and lamb infused with the refreshing flavours of aromatic spices, fresh mint, and rose water	
Vegetable Biryani.....	\$14.90
Goat Biryani.....	\$18.90

## ACCOMPANIMENTS

Raita.....	\$3.50
Grated cucumber and yoghurt, sprinkled with roasted cumin	
Banana in Coconut.....	\$4.00
Banana and coconut with a dash of lime juice and flakes of almonds	
Papadums.....	\$2.00
Crispy lentil wafers	
Mango chutney.....	\$2.00
A sweet mango relish to tickle your taste buds	
Pickle.....	\$2.00
Spicy pickle to add zing to your meal	
Kachumber Salad.....	\$4.50
Tossed salad Indian style with chopped tomato, onion and cucumber	
Mango Lassi.....	\$3.70
Refreshing sweet mango and yoghurt drink	

## DESSERTS

Gulab Jamun.....	\$5.00
Traditional milk dumplings, lightly fried and soaked in green cardamom, saffron and rose water sugar syrup	

### DINNER PACK FOR 2

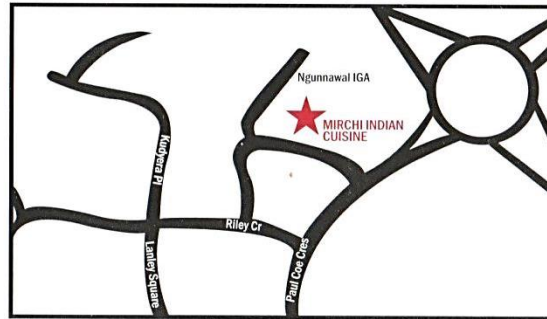
**\$42.50**

2 pcs Samosa  
4 pcs Pappadams  
Butter chicken  
Beef madras  
Small rice  
2 nos Naan

### DINNER PACK FOR 4

**\$75.00**

4pcs onion Bhaji or 4 pcs Tandoori chicken  
Butter chicken  
Beef Madras  
Lamb Roganjosh  
Vegetable korma  
Large Rice  
4 Naans and Raita



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All prices are inclusive of GST.  
Service and price subject to change without notice  
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