



Starters

Chicken Shorba <i>lightly spiced chicken soup</i>	\$10.5
Mulligatawany Soup <i>mixed yellow lentil soup cooked in a south indian style</i>	\$8.5
Vegetable Samosa <i>potatoes and green peas tossed with spices, rolled in triangular pastries and deep fried (2 pieces)</i>	\$7.80
Onion Bhaji <i>onion fritters in a lightly spiced chick-pea batter and deep fried (4 pieces)</i>	\$8.50
Aaloo Tikki <i>mashed potato cakes lightly spiced and deep-fried (2 pieces)</i>	\$7.80
Gobi Pakora <i>cauliflower marinated in chick-pea flour, special spices and deep fried</i>	\$8.20
Chicken Pakora <i>chicken fillet marinated in chick-pea flour, special spices and deep fried</i>	\$12.90

From the Tandoor – the famous Clay Oven

Pepper Lamb Cutlets <i>tender lamb cutlets spiced with ginger, garlic, pepper and special spices (4 pieces)</i>	\$20.50
Seekh Kebab <i>spicy, aromatic minced lamb kebabs (4 pieces)</i>	\$14.50
Chicken Tikka <i>boneless chicken marinated with yoghurt, herbs and spices (4 pieces)</i>	\$15.50
Tandoori Chicken Half/Full <i>traditional north indian dish marinated overnight in a secret mix of yoghurt and spices (4 pieces/8 pieces)</i>	\$14.90/25.50
Tandoori Meat Platter <i>two pieces each of seekh kebab, tandoori chicken, lamb cutlets and chicken tikka</i>	\$28.90
Tandoori Prawns <i>king prawns shelled and marinated in freshly crushed ginger, garlic, lemon juice and spices</i>	\$25.90
Fish Tikka <i>rockling fish fillet marinated with spices</i>	\$17.90
Tandoori Mushrooms <i>fresh mushrooms cooked in famous indian herbs and spices</i>	\$12.90

All prices include G.S.T.



Please let your waiter know if you'd like your dishes spiced up or down

Vegetarian

Tardka Daal (medium) <i>yellow mixed lentils cooked with herbs and masala</i>	\$15.50
Daal Makhani (mild) <i>mixed lentils and kidney beans cooked with butter, cream and spices garnished with fresh coriander, cream and ginger</i>	\$16.50
Aaloo Dum (mild) <i>potato sautéed with spices in a creamy, onion based sauce, garnished with fresh coriander</i>	\$16.50
Mixed Subzi (medium) <i>seasonal fresh vegetable curry</i>	\$18.50
Mixed Vegetable Vindaloo (hot) <i>fresh vegetables cooked in a hot and spicy sauce with a touch of vinegar</i>	\$18.50
Navrattan Korma (mild) <i>fresh vegetables and nuts cooked in a creamy korma sauce</i>	\$18.50
Aaloo Gobi (mild) <i>cauliflower and potatoes tossed with tomatoes, ginger and spices, dry cooked in a Punjabi style</i>	\$16.50
Mushroom Mutter (medium) <i>fresh mushrooms and green peas cooked in a medium curry sauce</i>	\$16.50
Aaloo Saagwala (mild) <i>potatoes laced with spinach purée and cream</i>	\$16.50
Palak Paneer (mild) <i>cottage cheese with spinach purée, cream and ginger</i>	\$18.50
Mutter Paneer (medium) <i>cottage cheese and green peas cooked with spices and garnished with fresh coriander</i>	\$18.50
Channa Paneer (medium) <i>chickpeas and cottage cheese cooked with a special blend of spices</i>	\$18.50
Baingan Masala (medium) <i>eggplant cooked together with capsicum and herbs in chop masala</i>	\$17.50
Pumpkin Masala (medium) <i>sweet pumpkin cooked with chop masala, capsicum and onion and tempered with mustard</i>	\$17.50
Pumpkin Korma (mild) <i>diced pumpkin cooked in a creamy sauce</i>	\$17.50
Malai Kofta (mild) <i>potato dumplings with cottage cheese and nuts cooked in mild creamy sauce</i>	\$16.50

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Beef

Beef Korma (mild) <i>beef cooked with exotic spices in a creamy sauce</i>	\$21.90
Beef Curry (medium) <i>beef curry delicately seasoned with spices</i>	\$21.90
Beef Madras (medium) <i>diced beef cooked with desiccated coconut, mustard seeds, curry leaves and spices</i>	\$21.90
Pepper Beef (medium) <i>tasty beef curry cooked with capsicum, onion and seasoned with black pepper</i>	\$21.90
Beef Chilli (hot) <i>beef cooked with ginger, garlic, green chilli, tomato, capsicum and spring onions, seasoned with spices</i>	\$21.90
Mushroom Beef (medium) <i>diced beef and mushroom cooked with spices</i>	\$21.90
Beef Vindaloo (hot) <i>hot and spicy with a touch of vinegar</i>	\$21.90

Lamb

Lamb Rogan Josh (mild) <i>tender lamb cooked in a rich onion sauce, garnished with fresh coriander</i>	\$22.50
Lamb Korma (mild) <i>lamb cooked with exotic spices in a creamy sauce</i>	\$22.50
Lamb Madras (medium) <i>lamb cooked with desiccated coconut, mustard seeds, curry leaves and spices</i>	\$22.50
Lamb Bhuna (medium) <i>tender lamb pieces cooked with onions, tomatoes and capsicum</i>	\$22.50
Lamb do-Piazza (medium) <i>lamb curry with lots of onions added twice hence 'do piazza'</i>	\$22.50
Lamb Saagwala (mild) <i>tender cubes of lamb laced with spinach puree, cream and ginger</i>	\$22.50
Lamb Rahra (medium) <i>lamb pieces and chopped seekh kebabs cooked with green peas and special spices</i>	\$22.50
Lamb Vindaloo (hot) <i>hot and spicy with a touch of vinegar</i>	\$22.50



Chicken

Chicken Butter Cream (mild) <i>tandoori roasted chicken tikka in a sweet tomato butter and cream sauce</i>	\$21.90
Chicken Korma (mild) <i>chicken in rich creamy sauce garnished with cashews</i>	\$21.90
Chicken Madras (medium) <i>chicken cooked with coconut, mustard seeds, curry leaf and spices</i>	\$21.90
Chilli Chicken (hot) <i>chicken with fresh capsicum, onion and ginger</i>	\$21.90
Chicken Tikka Masala (medium) <i>tandoori roasted chicken cubes stir fried with capsicum, onion and tomatoes</i>	\$21.90
Chicken Saagwala (mild) <i>mild chicken curry cooked in a spinach sauce laced with cream and ginger</i>	\$21.90
Chicken Curry (medium) <i>authentic chicken curry cooked North Indian style with spices</i>	\$21.90
Chicken Dhansak (medium) <i>diced chicken cooked with mixed yellow lentils and spices</i>	\$21.90
Chicken Pumpkin (medium) <i>diced chicken and pumpkin cooked with spices</i>	\$21.90
Chicken Vindaloo (hot) <i>hot and spicy with a touch of vinegar</i>	\$21.90

Prawns

Prawn Masala (medium) <i>shelled king tiger prawns cooked with onion, tomato, capsicum and spices</i>	\$24.90
Garlic Chilli Prawns (hot) <i>shelled king prawns cooked with capsicum, onions, garlic and chilli</i>	\$24.90
Prawn Malai (mild) <i>shelled king prawns in a delicious mild sauce cooked with coconut cream</i>	\$24.90
Prawn Vindaloo (hot) <i>shelled king prawns cooked in a hot and tangy sauce</i>	\$24.90
Goan Prawns Curry (hot) <i>hot traditional prawn curry from goa</i>	\$24.90



Fish

Goan Fish Curry (hot) <i>hot traditional fish fillet curry from goa</i>	\$24.50
Madras Fish Curry (medium) <i>rockling fish fillet curry cooked with coconut, mustard seeds, curry leaf and spices</i>	\$24.50
Fish Masala (medium) <i>rockling fish fillet cooked with onion, tomato, capsicum and spices</i>	\$24.50
Kadai Fish (medium-hot) <i>rockling fish fillet cooked with mustard seeds, dry chilli and curry leaves, garnished with desiccated coconut</i>	\$24.50

Accompaniments

Kachcumber <i>chopped cucumber, onion, tomatoes and coriander with lemon juice and indian masala</i>	\$6.50
Onion and Tomato Chaat Salad <i>onions and tomatoes finely chopped with chaat masala and lemon</i>	\$6.50
Sliced Onions and Chillies	\$3.50
Raita <i>grated carrot and cucumber in a slightly sweetened yoghurt, flavoured with roasted cumin</i>	\$5.50
Chutney or Achar <i>sweet mango chutney, mint chutney or mixed vegetable pickle</i>	\$3.00
Papadums (4 pieces) <i>a thin lentil wafer flavoured with seasoning</i>	\$3.00



Bread from the Tandoor - White Plain Flour

Plain Naan <i>bread from the tandoor – white plain flour</i>	\$4.50
Garlic Naan <i>flavoured with garlic butter</i>	\$5.00
Kashmiri Naan <i>stuffed with nuts, raisins and coconut</i>	\$5.90
Keema Naan <i>bread stuffed with minced lamb and herbs</i>	\$5.90
Masala Kulcha <i>bread stuffed with spices, peas and potatoes</i>	\$5.90
Mozzarella Naan <i>tandoori bread stuffed with mozzarella cheese, mashed potatoes and spices, then buttered</i>	\$6.20

Bread from the tandoor - wholemeal flour

roti <i>bread from the tandoor – wholemeal flour</i>	\$4.00
Garlic Roti <i>flavoured with garlic butter</i>	\$4.50
Plain Paratha <i>flakey wholemeal bread</i>	\$4.90
Aaloo Paratha <i>bread stuffed with spicy potatoes</i>	\$6.20

Rice

Basmati rice <i>steamed fragrant saffron coloured basmati rice</i>	\$4.00
Mutter Pulao <i>rice cooked with peas, cumin and garam masala</i>	\$7.90
Kashmiri Pulao <i>rice cooked with fruits and nuts</i>	\$8.90
Biryani <i>rice cooked in fragrant spices with either of the following:</i>	
<i>mixed vegetables</i>	\$17.50
<i>chicken, lamb or beef</i>	\$19.90
<i>prawns</i>	\$20.90

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Dessert

Pistachio Kulfi <i>home made pistachio indian style ice-cream</i>	\$6.80
Mango Kulfi <i>home made mango indian style ice-cream</i>	\$6.80
Gulab Jamun <i>sweet milk dumplings in sugar and rosewater syrup</i>	\$6.80
Badami Kheer <i>rice pudding with raisins garnished with almonds</i>	\$7.20