



**NAMASTE**

Loha (लोह) in Sanskrit means metal, a symbol of strength, endurance, and authenticity. It embodies the character of enduring metals such as copper, brass, and iron.

Just as these metals are transformed into art by the hands of skilled craftsmen, Loha reflects the same authenticity, versatility, and creativity in the culinary craft.

Indian cuisine, with over eight millennia of history, tells the story of countless cultures and communities that have shaped the subcontinent. The result is a vibrant tapestry of flavors and regional specialties that define modern Indian food.

At Loha Modern Indian, we honor the bold flavors of Indian classics while celebrating the adaptability of the cuisine. By combining world-class Australian ingredients with authentic Indian recipes, our chefs' creativity and passion shine through every dish.

Enjoy the journey!



**“TIMELESS INDIAN  
FLAVORS”**



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V: Vegetarian | VG: Vegan | GF: Gluten-Free



## चकना वगैरा — Snacks and Small Plates

**Malabar Chilli Chicken** \$17.00  
*Coastal South Indian Style crispy fried aromatic chicken, tossed in shallots, 'Bullet' Chilli crushed coriander, curry leaf aioli*

**Onion Garlic Kulcha and Dip (GF)** \$12.00  
*Leavened Tandoori flatbread, black chickpea hummus, peanut podi*

**Tandoori Chicken Samosa (2 pcs)** \$15.00  
*House-made pastry pockets filled with tandoori chicken and cream cheese, chutneys*

**Paneer Matar Samosa (V) (2 pcs)** \$12.50  
*House-made pastry pockets filled with garden peas and Indian cottage cheese*

**Hot Garlic Cauliflower – (VG)** \$17.00  
*Tracing back to its origins in Kolkata – crispy cauliflower florets tossed with Indo-Chinese Sichuan sauce, spring onion*

**Loha Samosa Chaat** \$15.00  
*House-made potato and paneer samosa, chickpea noodles, Crispy Kale, Yoghurt and Chutneys*

**Malai Chicken Tikka (GF)** \$19.00  
*Chicken in a cheesy garlic marinade, fired in Tandoor, Radish Kachumber*

**Paneer Zafrani (V, GF)** \$17.00  
*Paneer cubes marinated in creamy saffron marinade, peppers, mint yoghurt*

## सह भोजन — Sides and Condiments

**Rice** \$6.00 ea  
*Aged Basmati rice / Cumin rice (We use IndiaGate classic for our rice dishes)*

**Indian bread** \$6 ea / \$18 bskt / +\$2 Cheese  
*butter naan / garlic naan / cheese naan / tandoori roti*

**Pickles** \$3 ea  
*Bengali mixed vegetable pickle; Kerala 'white' lime pickle*

## हुंडी और कढ़ाई से — From Pots and Pans

<p><b>Chicken Chettinadu (GF, DF)</b> \$27.00 <i>A Village Style Preparation from Tamil Nadu - Bold Gravy of Roasted Coconut and Ground Spices.</i></p>	<p><b>Railway Mutton Curry (GF, DF)</b> \$29.00 <i>An aromatic Anglo-Indian style Goat curry inspired by Railway dining cars</i></p>	<p><b>Daal Fry (GF, V)</b> \$21.00 <i>Yellow lentils cooked and tempered with cumin, coriander, garlic and ghee</i></p>
<p><b>Kadai Chicken (GF)</b> \$25.50 <i>Chicken stir-fried with whole spices, onion and tomato masala and peppers</i></p>	<p><b>Lamb Korma (GF)</b> \$29.00 <i>Rich creamy and mild curry with tomatoes, cashew nuts, yoghurt</i></p>	<p><b>Daal Loha (V, GF)</b> \$22.00 <i>Interpreting the Dhaba style classic Daal Makhni - black lentil cooked in creamy tomato butter</i></p>
<p><b>Loha Butter Chicken (GF)</b> \$27.00 <i>Our take on the Old-Delhi classic - Charred chicken, fresh tomato and smoky butter sauce.</i></p>	<p><b>Lamb Saag Masala (GF, DF)</b> \$29.00 <i>Tender Goat pieces in creamy spinach gravy</i></p>	<p><b>Paneer Makhani</b> \$24.00 <i>Cottage cheese, buttery tomato sauce with cream, fenugreek leaves and spices</i></p>
<p><b>White Butter Chicken (GF)</b> \$27.00 <i>Our invention of a milder butter chicken – cooked in a creamy Indian white gravy</i></p>	<p><b>Beef and Potato Coconut Curry (GF, DF)</b> \$29.00 <i>Kerala Syrian speciality, stir-fried with native spices, shaved young coconut</i></p>	<p><b>Shahi Paneer (V, GF)</b> \$24.00 <i>Indian Cottage Cheese simmered in creamy tomato gravy</i></p>
<p><b>Fish Moilee (GF)</b> \$28.00 <i>Catch of the day - simmered in a light coconut and turmeric sauce, raw mango</i></p>	<p><b>Tajima Wagyu Beef Short Rib Pepper Fry (GF)</b> \$29.00 <i>Kerala Syrian speciality, stir-fried with native spices, shaved young coconut</i></p>	<p><b>Palak Paneer (V, GF)</b> \$24.00 <i>Indian cottage cheese in creamy spinach gravy</i></p>
<p><b>Malabar Chilli Chicken (Mains)</b> \$26.00 <i>Coastal South Indian Style crispy fried aromatic chicken, tossed in shallots, 'Bullet' Chilli crushed coriander, curry leaf aioli</i></p>		<p><b>Paneer Matar (V, GF)</b> \$24.00 <i>A simple staple of Indian cottage cheese and garden peas cooked in tangy tomato masala</i></p>

**Soy Matar (V)**

*Soy chunks and garden peas cooked  
with onion and tomato masala*

\$24.00