



Namaste!

Loha (लोहा) 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 flavours and regional specialities that define modern Indian food.

Before mastering fine dining and cooking alongside acclaimed chefs like Raymond Blanc, our chef patrons began their culinary journeys in traditional Indian kitchens, where a Tandoor masala might be crafted from 52 hand - selected ingredients, a true testament to dedication and depth of flavour.

At Loha Modern Indian, we honour the bold flavours 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.

MENU

चकना वगैरा – Snacks and Small Plates

Onion, garlic Kulcha and dip (V) <i>Leavened Tandoori flatbread, black chickpea hummus, peanut podi</i>	\$14.50
Loha Chaat Kurkuri (V, VG available) <i>Potato and Sago tikki, crispy kale, moong sprouts, yoghurt and chutneys</i>	\$15.50
Keema Pav Bombaywala with Tajima Wagyu <i>Our take on the Mumbai Street classic- Slow braised minced Tajima wagyu beef, pickles, melted cheese, Black garlic 'Ketchup', milk bun</i>	\$18.50
Malabar Chilli Chicken <i>Coastal South Indian Style crispy fried aromatic chicken, tossed in shallots, 'Bullet' Chilli crushed coriander, curry leaf aioli</i>	\$17.50
Mangalorean Lamb Ghee Roast (GF) <i>Cowra Lamb slow roasted with Taal spice mix, eggplant kasundi, Meredith goat cheese</i>	\$21.50
Zafrani Murgh Malai Tikka (GF) <i>Bannockburn chicken in Mughlai creamy saffron marination, radish kachumber</i>	\$18.50
Nawabi Lamb Seekh Kebab (GF) <i>From the legendary Awadhi cuisine - Cherry tomato salad, Tahini</i>	\$19.50
Paneer Hariyali (V, GF) <i>Green herb marination, capsicums, beetroot pachadi</i>	\$17.50
Hot Garlic Cauliflower – (VG) <i>Tracing back to its origins in Kolkata – crispy cauliflower florets tossed with Indo-Chinese Sichuan sauce, spring onion</i>	\$17.50
Machli Amritsari <i>The Punjabi classic - Fish strips crispy fried with chickpea flour, carom seeds, fenugreek, Asian slaw</i>	\$18.50

V: Vegetarian

VG: Vegan

GF: Gluten-Free

*Please advise a member of the team if you have any allergies, we may need to be aware of.

*All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

*Sunday is extra 10% and Public Holiday is extra 15%.

हुंडी और कढ़ाई से – From Pots and Pans

Loha Butter Chicken (GF) <i>Our take on the Old-Delhi classic - Charred chicken, fresh tomato and smoky butter sauce.</i>	\$27.50
Daal Loha (V, GF) <i>Interpreting the Dhaba style classic Daal Makhni - black lentil cooked in creamy tomato butter</i>	\$24.50
VIC Pyrenees Lamb Shank Nihari <i>Slow braised lamb classic from Lucknow region - aromatic herbs and spices</i>	\$34.50
Tajima Wagyu Beef Short Rib Pepper Fry (GF) <i>Kerala Syrian speciality, stir-fried with native spices, shaved young coconut</i>	\$34.50
Fish Moilee (GF) <i>Catch of the day - simmered in a light coconut and turmeric sauce, raw mango</i>	\$29.50
Game Farm Duck Chettinadu Curry (GF) <i>Village style from Tamil Nadu - roasted coconut and ground spices</i>	\$34.50
Kadai Paneer (V, GF) <i>Cottage cheese stir - fried with onion - tomato masala and whole Kadai spices</i>	\$26.50
Soy Chunk and Mushroom Koftas, Methi Malai Gravy (V, GF) <i>A North Indian Classic - served with Peas and Beans, Creamy Fenugreek, Truffle Oil</i>	\$24.50
Achari Baingan (V, GF, VG available) <i>Eggplant with dried fruits and nuts, tangy Panch Phoran gravy</i>	\$23.50
Grilled Crystal Bay King Prawns, Goan Style Balchao Marinade (GF) <i>Crystal Bay Tiger prawns, sea asparagus, date and lemon oorugai</i>	\$32.50

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सह भोजन — Sides and Condiments

Beans Thoran (GF, VG) <i>Stir - fried green beans, coconut, curry leaves, mustard seeds</i>	\$8
Chat Potato Roast (GF, VG) <i>Chilli and lentil gun powder</i>	\$7
Charred Corn Salad (GF) <i>Curry butter, coriander, cherry tomatoes</i>	\$7
Rice <i>Aged Basmati rice / Cumin rice / Ghee rice</i> <i>(We use IndiaGate classic for our rice dishes)</i>	\$6
Indian bread <i>Malabar paratha / butter naan / garlic naan / tandoori roti</i>	\$6ea / \$18 basket
Pickles <i>Bengali mixed vegetable pickle; Kerala 'white' lime pickle</i>	\$3ea
Yoghurts <i>Natural yoghurt; Boondi raita</i>	\$5ea
Papad Basket <i>Variety of papad served with dips</i>	\$5

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Sharing Menu (Min 2) - \$49.50 PP

Loha Chaat Kurkuri

Potato & Sago tikki, crispy kale, sprouts, yoghurt, chutneys

Keema Pav Bombaywala

Slow braised Tajima wagyu beef, pickles, cheese, milk bun

Loha Butter Chicken

Charred chicken, fresh tomato and smoked butter sauce

Lamb Shank Nihari

Slow braised lamb with aromatic spices

Sides & condiments

Breadbasket (3), aged basmati rice, papad basket, pickles

Add - ons

Starter \$14, Mains \$20, Sides \$5, Dessert \$10

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Sharing Menu Vegetarian (Min 2) - \$49.50 PP

Loha Chaat Kurkuri (vegan available)

Potato and Sago tikki, crispy kale, moong sprouts, yoghurt and chutneys

Hot Garlic Cauliflower (vegan)

Tracing back to its origins in Kolkata – crispy cauliflower florets tossed with Indo-Chinese Sichuan sauce, spring onion

Daal Loha

Interpreting the Dhaba style classic Daal Makhni - black lentil cooked in creamy tomato butter

Kadai Paneer

Cottage cheese stir – fried with onion – tomato masala and whole Kadai spices

Sides & condiments

Breadbasket (3), aged basmati rice, papad basket, pickles

Add - ons

Starter \$14, Mains \$20, Sides \$5, Dessert \$10

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Thank you for dining with us.

May the warmth of spice and metal remind you of timeless craftsmanship and connection.

Nicholls, Canberra | www.loha.au | (02) 6170 2997 | 0468559124



@Loha, the enduring soul of Indian cuisine is reimagined with modern grace.

A harmony of heritage, innovation, and heartfelt hospitality.

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