



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) add-ons (Tagima beef mince/chicken tikka) +\$5	\$12.50
<i>Leavened Tandoori flatbread, black chickpea hummus, peanut podi</i>	
Samosa Chaat (V, VG available) add-ons (chilli chicken/ Tagima beef mince) +\$5	\$15.00
<i>House-made potato and green pea samosa, chickpea noodles, Crispy Kale, Yoghurt and Chutneys</i>	
Keema Pav Bombaywala With Tajima Wagyu	\$19.00
<i>Our take on the Mumbai Street classic- Slow braised minced Tajima wagyu beef, pickles, melted cheese, Black garlic 'Ketchup', milk bun</i>	
Malabar Chilli Chicken	\$17.50
<i>Coastal South Indian Style crispy fried aromatic chicken, tossed in shallots, 'Bullet' Chilli crushed coriander, curry leaf aioli</i>	
Mangalorean Lamb Ghee Roast (GF)	\$21.50
<i>Cowra Lamb slow roasted with Taal spice mix, eggplant kasundi, Meredith goat cheese</i>	
Malai Chicken Tikka (GF)	\$19.00
<i>Chicken in a cheesy garlic marinade, fired in Tandoor, Radish Kachumber</i>	
Cowra Lamb Rack (GF)	\$24.00
<i>Marinated in hung yoghurt and Kashmiri chilli, Beetroot Pachadi</i>	
Paneer Zaffrani (V, GF)	\$17.50
<i>Green herb marination, capsicums, beetroot pachadi</i>	
Hot Garlic Cauliflower (VG)	\$17.50
<i>Tracing back to its origins in Kolkata – crispy cauliflower florets tossed with Indo-Chinese Sichuan sauce, spring onion</i>	
Pan Fried Crystal Bay Prawns (DF, GF)	\$23.00
<i>Served in a mild Lime and coconut sauce, chilli cheese flat bread</i>	

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
White butter chicken (GF) <i>Our invention of a milder butter chicken – cooked in a creamy Indian white gravy</i>	\$27.50
Daal Loha (V, GF) <i>Interpreting the Dhaba style classic Daal Makhni - black lentil cooked in creamy tomato butter</i>	\$22.50
Daal Fry (V, GF) <i>The humble staple of many Indian homes – yellow lentils cooked and tempered with cumin, coriander, garlic and ghee</i>	\$21.00
Railway mutton curry (GF, DF) <i>An aromatic Anglo-Indian style Goat curry inspired by Railway dining cars</i>	\$29.00
Pyrenees Lamb Shank 'Rogan Josh' <i>Slow braised lamb classic Kashmiri cuisine, tomatoes, aromatic herbs and Spices</i>	\$32.50
Tajima Wagyu Beef Short Rib Pepper Fry (GF) <i>Kerala Syrian specialty, stir-fried with native spices, shaved young coconut</i>	\$29.50
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>	\$31.00
Shahi Paneer (V, GF) <i>Indian Cottage Cheese simmered in creamy tomato gravy</i>	\$24.00
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>	\$26.00

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सह भोजन — Sides and Condiments

Rice <i>Aged Basmati rice / Cumin rice / Ghee rice</i> <i>(We use IndiaGate classic for our rice dishes)</i>	\$6
Indian bread <i>butter naan / garlic naan / tandoori roti / Cheese naan (+\$2)</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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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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