



## SET MENU

## **Sharing Menu (Min 2) - \$49.50 PP**

### **Samosa Chaat (V, VG available)**

*House-made potato and green pea samosa, chickpea noodles, Crispy kale, yoghurt, and chutneys*

### **Keema Pav Bombaywala**

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

### **Loha Butter Chicken (GF)**

*Charred chicken, fresh tomato and smoked butter sauce*

### **Pyrenees Lamb Shank "Rogan Josh" (GF)**

*Slow braised lamb classic from Kashmiri Cuisine, tomatoes, Aromatic herbs and spices*

### **Sides & condiments**

*Indian Bread basket, aged basmati rice, papad basket, pickles*

### **Add - ons**

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

**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%.

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

### **Samosa Chaat (V, VG available)**

*House-made potato and green pea samosa, chickpea noodles, Crispy kale, yoghurt, and chutneys*

### **Hot Garlic Cauliflower (V, VG)**

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

### **Daal Loha (GF)**

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

### **Shahi Paneer (GF)**

*Indian Cottage Cheese simmered in a creamy tomato gravy*

### **Sides & condiments**

*Indian Bread Basket, 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.

24/64 Kelleway Avenue, 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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