



TAKEAWAY MENU

चकना वगैरा – Snacks and Small Plates

Malabar Chilli Chicken	\$17
<i>Coastal South Indian Style crispy fried aromatic chicken, tossed in shallots, 'Bullet' Chilli crushed coriander, curry leaf aioli</i>	
Zafrani Murgh Malai Tikka (GF)	\$18
<i>Bannockburn chicken in Mughlai creamy saffron marination, radish kachumber</i>	
Nawabi Lamb Seekh Kebab (GF)	\$19
<i>From the legendary Awadhi cuisine - Cherry tomato salad, Tahini</i>	
Paneer Hariyali (V, GF)	\$17
<i>Green herb marination, capsicums, beetroot pachadi</i>	
Hot Garlic Cauliflower – (VG)	\$17
<i>Tracing back to its origins in Kolkata – crispy cauliflower florets tossed with Indo-Chinese Sichuan sauce, spring onion</i>	
Machli Amritsari	\$18
<i>The Punjabi classic - Fish strips crispy fried with chickpea flour, carom seeds, fenugreek, Asian slaw</i>	

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>	\$23.50
Tajima Wagyu Beef Short Rib Pepper Fry (GF) <i>Kerala Syrian speciality, 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>	\$28.50
Lamb Kadai (GF) <i>Slow cooked lamb rump, stir-fried capsicum pepper ,kadai spices</i>	\$28.50
Kadai Paneer (V, GF) <i>Cottage cheese stir - fried with onion - tomato masala and whole Kadai spices</i>	\$26.50
Achari Baingan (V, GF, VG available) <i>Eggplant with dried fruits and nuts, tangy Panch Phoran gravy</i>	\$23.50
Paneer Makhani <i>Cottage cheese, buttery tomato sauce with cream, fenugreek leaves and spices</i>	\$24.50

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%.

सह भोजन — Sides and Condiments

Rice

\$6

Aged Basmati rice / Cumin rice

Indian bread

\$6ea / \$14 basket

Butter naan / garlic naan / tandoori roti

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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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