




















# Appetizers


- \$5.5 **Poppadoms & Mango Chutney**  
- \$6.5 **Cup of Soup** 
- \$10 **Bowl of Soup** Served with Naan 
- \$9 **Vegetarian Samosas** 


Two triangle pastries filled with spiced potatoes and green peas with chutney
- \$10 **Pakorras**  

Vegetable fritters in chickpea batter with chutney
- \$11 **Garden Salad**   

Organic greens, tomatoes, beets, carrots, chickpeas, sunflower seeds in a tamarind dressing
- \$16 **Falafel on Garden Salad with Tzatziki**  
- \$17 **Spiced Chicken on Garden Salad**  
- \$7 **Side Salad**   
- \$10 **Deep Fried Bratwurst Wontons** 




Served with a mango curry mustard sauce.
- \$18 **Chicken Manchurian** 

Fried chicken tossed in a Indo-chinese sauce.
- \$18 **Cauliflower Manchurian** 








Spiced battered cauliflower tossed in a Indo-chinese sauce
- \$18 **Flamed Chicken Tikka** 

12hour Indian Marinated chicken breast



# Fusion


- \$25 **Butter Chicken Spätzel**
- \$24 **Shahi Paneer Spätzel** 
- \$25 **Korma Paneer Schnitzel with Spätzel** 
- \$26 **Butter Chicken Schnitzel with Spätzel**
- \$25 **Butter Chicken Schnitzel with Rice**
- \$26 **Pad Thai with Pork Schnitzel** 

# Beverages

- \$5 **Ginger Lemon Honey Tea** 
- \$4.75 **Hot Chai Tea** (traditional or cashew milk)  
- \$4.5 **Iced Chai Tea** (milk or cashew milk)  
- \$2.5 **Pop** (various) 
- \$5.5 **Mango Lassi** (traditional or cashew milk)  
- \$3.5 **Tea** (various) 
- \$6 **Rasa Ma Latte** (Indian inspired coffee) 
- \$5 **Coffee** (various) 


# German Favourites


- \$19 **Cheese Spätzel** 
- \$19 **Bacon Cheese Spätzel**
- \$26 **Pork Schnitzel Wiener Style** 



Fried breaded cutlet with pan roasted potatoes & salad
- \$26 **Chicken Schnitzel Wiener Style** 





Fried breaded cutlet with pan roasted potatoes & salad
- \$27 **Bavarian Beef Gulash with Spätzel**

Paprika spiced Beef casserole served with sour cream and red cabbage
- \$29 **Hunter Schnitzel**

Fried Breaded pork cutlet with housemade Mushroom sauce, Spätzel and red cabbage
- \$17 **Bratwurst** 



Local made Sausage served with pan fried potatoes, sauerkraut and Djon mustard.
- \$17 **Currywurst** 



Local made Sausage served with spicy tomato sauce and Homemade wedges.
- \$6 **Add Bratwurst** 
- \$9 **Side of Fried Spätzel** 



(German egg pasta/dumpling)
- \$8 **Side of Mushroom Sauce**
- \$5 **Side of Red Cabbage**  
- \$5 **Side of Sauerkraut**  

# Thai Specialties

Tofu option are vegan 

- Pad Thai**  

Rice noodles, vegetables and egg fried in a wok with a homemade thai sauce.
- \$19 Tofu**      **\$22 Chicken**      **\$25 Prawns**
- Coconut Green Curry**  

Fragrant spicy coconut curry with vegetables and bean sprouts. Served with rice.
- \$18 Tofu**      **\$22 Chicken**      **\$25 Prawns**
- Thai Satay Curry** (massaman)  

Creamy aromatic peanut coconut curry, vegetables and potatoes. Served with rice.
- \$18 Tofu**      **\$22 Chicken**      **\$25 Prawns**

Prices may change due to food costs

Please Let us know of any Allergies including celiac


























18% Gratuity added to tables of 6 or more

# Meat Dishes

all meat dishes come with rice

- \$20 **Butter Chicken**  Fresh chicken breast baked in curry tomato cream sauce
- \$22 **Amritsari Chicken Masala**  Aromatic seasoning, cashew, onion and tomato ragout
- \$25 **Madras Fish**   Wild Cod fish cooked in, freshly made coconut, onions and madras spice sauce
- \$23 **Curry Chicken**   Chicken simmered in a roasted masala sauce.
- \$25 **Beef Vindaloo**   Beef and potato simmered in dark spicy curry
- \$26 **Goat Curry**   Slow cooked Goat in a traditional Punjabi curry
- \$25 **Coconut curry Prawns**  
- \$28 **Lamb Rogan Josh**  Braised Lamb in Kashmiri curry, cooked with yogurt

# Sides

- \$2.25 **Tawa Roti** 
- \$3 **Butter Naan** 
- \$3.5 **Garlic Naan** 
- \$3 **Half size Steamed Basmati Rice** 
- \$5 **Full size Steamed Basmati Rice** 
- \$5 **Raita**  
- \$3 **Small Chutney** (eggplant, mango or mint)  
- \$5 **Large Chutney** (eggplant, mango or mint)  
- \$3 **Indian Pickles**  
- \$7 **Cashew Korma Sauce**  
- \$6 **Butter Chicken Sauce**  
- \$6 **Tzatziki**  
- \$6 **Steamed Vegetables**  
- \$1 **Side of Chillies**  
- \$7 **Kachumber Salad**  

Please ask server for more details












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# Vegetarian Curries









all vegetarian curries come with naan  
(sub rice for gluten fee) 

- \$16 **Yellow Daal Tarka**  red lentil, onion, tomatoes and spices
- \$16 **Daal Makhani** (vegan option available)  Black lentils cooked with onion, tomatoes, spices and a touch of cream
- \$16 **Chana Masala**  Chickpeas simmered in sour citrus gravy
- \$16 **Aloo Gobi**  Lightly spiced Cauliflower and potato curry
- \$17 **Saag Paneer**  Cooked spinach, mustard leaves with a touch of cream
- \$17 **Shahi Paneer**  Paneer cooked in a curry tomato and cream sauce
- \$17 **Eggplant Bharta**  Roasted eggplant with aromatic spices and peas
- \$18 **Bombay Korma**  Mix vegetable in a cashew curry sauce
- \$19 **Butter Paneer Masala**  Paneer cooked in a rich spiced cashew gravy

# Lunch

- \$11 **Falafel Wrap** 
- \$12 **Veggie Sabzi Wrap** 
- \$13 **Lemongrass Chicken Wrap** 
- \$13 **Butter Chicken Wrap**
- \$13 **Lamb Gyro/ Donair**
- \$13 **Chicken Schnitzel & Swiss Cheese Wrap**
- \$13 **Shahi Paneer Wrap** 

# Dessert's

- \$7 **Chocolate Mousse Cake** 
- \$6 **Creme Brulee (Cardamom & Rose)**  
- \$10 **Sticky Toffee Pudiing with Ice Cream**  
- \$5.5 **Gulab Jamun** 
- \$5.5 **Two Scoops Ice-cream** (vegan option available)  
- Ask for Vegan Desert** 