

Appetizers

- \$6 **Cup of Soup**
- \$9 **Bowl of Soup** with Flatbread (tawa naan)
- \$5.5 **Poppadoms & Mango Chutney** 
- \$9 **Vegetarian Samosas** 
Two fried pastries filled with savory potatoes, onions 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 **Garden Salad with falafel** 
Served with Tzatziki
- \$17 **Garden Salad with spiced chicken breast** 
- \$7 **Side Salad** 
- \$10 **Deep Fried Bratwurst Wontons** 
With curry mango mustard sauce
- \$16 **Not so Tandoori Chicken** 
Chicken marinated in tandoori style spices baked in western style oven
- \$18 **Chicken Manchurian** 
Crispy chicken chunks tossed in a spicy chili sauce





Fusion

- \$23 **Butter Chicken Spätzle**
Pan-fried spätzle (egg pasta/dumpling cross) topped with butter chicken
- \$23 **Shahi Paneer Spätzle**
Pan-fried spätzle (egg pasta/dumpling cross) topped with shahi paneer
- \$23 **Vegetable Handi Spätzle**
Pan-fried spätzle (egg pasta/dumpling cross) topped with vegetable handi
- \$24 **Butter Chicken Schnitzel with Rice**
Fried breaded cutlet topped with butter chicken sauce
- \$26 **Butter Chicken Schnitzel with Spätzle**
Fried breaded cutlet topped with butter chicken sauce
- \$26 **Pad Thai with Schnitzel**
Fried breaded chicken or pork cutlet served atop pad thai
- \$26 **Shahi Prawns Spätzle**
Pan-fried spätzle (egg pasta/dumpling cross) topped with prawns in shahi sauce

German Favourites

- \$18 **Bacon & Cheese Spätzle**
Spätzle is egg dumpling/pasta cross
- \$18 **Cheese Spätzle**
Spätzle is egg dumpling/pasta cross
- \$25 **Chicken Schnitzel Wiener Style**
Fried breaded cutlet with pan roasted potatoes & salad
- \$25 **Pork Schnitzel Wiener Style**
Fried breaded cutlet with pan roasted potatoes & salad
- \$25 **Bavarian Beef Gulash with Spätzle**
Chunky Beef simmered in onion paprika sauce topped with sour cream
- \$26 **Pork Rahm Schnitzel**
Pan fried cutlet braised in a mushroom sauce with spätzle
- \$27 **Hunter Schnitzel (pork)**
Fried breaded cutlets in mushroom sauce with spätzle
- \$17 **Bratwurst**
Served with sauerkraut, pan roasted potatoes and mustard
- \$6 **Add bratwurst**
- \$9 **Side of Spätzle**
- \$8 **Add mushroom sauce**
- \$5 **Add sauerkraut** 

thai specialties

- Tum Yum Goong** 
Spicy hot and sour soup (chicken stock)
\$9 **Chicken** \$14 **Prawns**
- Pad Thai** 
Rice noodles, vegetables, and egg in a homemade tangy tamarind chili sauce with fish sauce
\$17 **Tofu** \$21 **Chicken** \$23 **Prawns**
- Coconut Green Curry** 
Vegetables in a spicy coconut sauce. Served with rice
\$17 **Tofu** \$21 **Chicken** \$23 **Prawns**
- Coconut Red Curry** 
Vegetables in a medium red spice coconut sauce. Served with rice
\$17 **Tofu** \$21 **Chicken** \$23 **Prawns**

Meat Dishes

All meat dishes are served with rice

- \$22 **Beef Keema** 
Minced beef in spicy masala sauce and peas
- \$20 **Butter Chicken** 
Fresh chicken breast baked in curry tomato cream sauce
- \$22 **Beef Vindaloo** 
Beef and potatoes simmered in spicy curry
- \$21 **Curry Chicken** 
Onion ginger curry, finished with cream
- \$24 **Goat Curry** 
Punjabi style goat curry
- \$22 **Amritsari Chicken Masala** 
Aromatic seasoning, cashew, onion, tomato ragout
- \$23 **Coconut Curry Prawns** 
Zesty curry coconut sauce

Sides

- \$2.25 **Homemade Roti Bread** 
- \$3 **Homemade Flatbread (tawa naan)** 
- \$3.5 **Garlic Flatbread (tawa naan)** 
- \$3 **Half size Steamed Basmati Rice** 
- \$5 **Full size Steamed Basmati Rice** 
- \$9 **Fried Spätzle**
- \$5 **Raita (savoury yogurt)** 
- \$2.5 **Small Chutney** 
- \$5 **Large Chutney** 
- \$3.5 **Pickles** 
- \$6 **Butter Chicken sauce** 
- \$5 **Homemade Tzatziki** 
- \$1 **House Dressing** 
- \$3 **Indian Onion Salad** 
- \$6 **Steamed Vegetables** 
- \$1 **Side of Chilies** 
- \$7 **Kachumber Salad** 
Sliced onion, cucumber, tomato with lemon and chaat Masala

Vegetarian Curries

All vegetarian curries are served with flatbread (tawa naan)

- \$16 **Daal Makhani** 
Black lentils cooked with onion, tomatoes, spices and a touch of cream
- \$16 **Black Vegan Daal Tarka** 
onion, tomatoes, and spices
- \$16 **Yellow Vegan Daal Tarka** 
hing, onion, tomatoes, and spices
- \$16 **Chana Masala** 
Chickpeas simmered in sour citrus curry sauce
- \$16 **Aloo Gobi Sabzi** 
Famous cauliflower and potato curry
- \$17 **Saag Paneer** 
Cooked spinach and mustard leaves with cream and paneer cheese
- \$18 **Creamy Kofta Curry** 
Paneer, potato kofta dunked in a creamy curry sauce
- \$17 **Shahi Paneer** 
Paneer cheese cooked in curry tomato cream sauce
- \$17 **Mixed Vegetable Handi** 
Vegetable medley in a cashew and tomato based gravy
- \$18 **Butter Paneer Masala** 
Paneer cheese cooked in a cashew and tomato gravy

All vegetarian curries can be gluten free by substituting with rice instead of flatbread (tawa naan)

Lunch

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



Please let us know if you have any food allergies

Prices subject to change without notice