

## VEG – APPETIZER

### **Samosa (2 pcs) \$6.99**

A deep-fried conical pastry with spiced potatoes.

### **Peri - Peri fries \$12.99**

Thick crispy fries, coated with the most amazing spicy, sweet yet salty seasoned.

### **Dahi puri \$12.99**

5 mini puri, mashed potatoes, yogurt, tamarind sauce, onions, sev & coriander.

### **Pani Puri \$11.99**

5 puris, mashed potato with (sour, spice & mint) flavored water.

### **Onion Bhaji \$15.99**

Sliced onions marinated with lemon juice and spices, battered in chickpea flour and deep fried until crispy.

### **Cauliflower Fry \$16.99**

Sautéed pieces of cauliflower with garlic & Special herbs.

### **Veg Manchurian \$17.99**

Indian Dumplings tossed with ginger, garlics, onions, and desi spices.

### **Tandoori Mushroom \$17.99**

Button mushroom marinated in yogurt, ginger, garlic & a combination of spices and grilled in an oven or tandoor.

### **Mushroom Mystery \$17.99**

Baby Mushroom tossed with classic spices.

### **Pepper Baby Corn \$17.99**

Deep fried crunchy sweet corn tossed on a pan with black pepper.

### **Tandoori Gobi \$17.99**

Marinated cauliflower florets which are later grilled in an oven or tandoor.

### **Gobi 65 \$17.99**

A popular Indian snack of cauliflower Florets that are battered and deep fried until crispy and tossed in sauces spices.

### **Paneer Chilli \$18.99**

Paneer tossed with Onion, capsicum, ginger. Garlic, cashews & spices.

### **Paneer Tikka \$18.99**

Cubes of Paneer marinated with yogurt and capsicum, tomatoes smoke & roasted.

### **Paneer 65 \$18.99**

Cottage cheese cut into cubes and tossed in sauces.

### **Tandoori chaap \$17.99**

Soya chaap marinated in tandoori spice mixed and smoked in tandoori oven.

### **Malai chaap \$17.99**

Soya chaap marinated in yogurt cashew paste cheese and exotic spices, roasted in clay oven.



## CHINESE

### Fried Rice

#### **Veg Fried Rice \$16.99**

#### **Egg Fried Rice \$17.99**

#### **Chicken Fried Rice \$18.99**

### Shezwan Rice

#### **Schezwan Veg Rice \$16.99**

#### **Schezwan Egg Rice \$17.99**

#### **Schezwan Chicken Rice \$18.99**

### Noodles

#### **Veg Noodle \$16.99**

#### **Egg Noodle \$17.99**

#### **Chicken Noodle \$18.99**

### Shezwan Noodles

#### **Schezwan Veg Noodle \$16.99**

#### **Schezwan Egg Noodle \$17.99**

#### **Schezwan Chicken Noodle \$18.99**

## BIRYANI

#### **Paneer Biryani \$17.99**

#### **Hyderabadi Chicken \$17.99**

#### **Dum Biryani \$17.99**

#### **Goat Biryani \$18.99**

#### **Veg Biryani \$16.99**

#### **Jackfruit Biryani \$16.99**

## NON VEG – APPETIZER

### **Urban vibes special chicken \$18.99**

Pepper based Indian spicy fried chicken.

### **Chilli chicken \$19.99**

Indo Chinese dish made with crispy chicken chunks and tossed in chilli sauce.

### **Chicken lollipop \$19.99**

A French chicken winglet marinated, and batter fried until crispy.

### **Rum Dragon chicken \$19.99**

This is a indo Chinese dish of chicken in rum – based sauce.

### **Chicken Manchurian \$19.99**

A French chicken winglet marinated, and batter fried until crispy.

### **Schezwan Chicken \$18.99**

Crisp fried chicken tossed in a spicy, sour, hot & tongue tickling Schezwan sauce.

### **Malai Chicken kabab \$18.99**

Marinated boneless chicken brochettes roasted in the Tandoori oven.

### **Chicken Tikka \$19.99**

Cubes of Chicken marinated in paprika & Yogurt and smoke roasted.

### **Chicken 65 \$19.99**

Made from tender meat, masalas, and seasoning.

### **Chicken Pepper fry \$19.99**

Slow Cooked Tender chicken tossed with ginger garlic black Peppercorns.

### **Hara Bhara Chicken \$19.99**

Chicken cooked with cilantro yogurt sauce with Indian spice.

### **Lamb Pepper Fry \$20.99**

Slow Cooked Tender lamb tossed with ginger garlic black Peppercorns.

### **Kasundi Lamb chop \$25.99**

Lamb chopped marinated with kasundi mustard in grilled in tandoor.

### **Chilli Prawn \$20.99**

Indo- Chinese dish made with crispy prawn chunks & lightly tossed inspicy chilli sauce.

### **Chilli Fish \$20.99**

Indo- Chinese dish made with crispy fish chunks & lightly tossed inspicy chilli sauce.

### **Appolo Fish \$20.99**

deep-fried fish fillets marinated in a blend of spices, creating a crispy savory seafood.

### **Amritsar Fish Tikka \$22.99**

Boneless fish marinated roasted gram flour with Greek.

### **Crispy Prawn \$20.99**

Tempura fried prawn with Indian spices.

MAIN COURSE VEG CURRIES

<b>Dal Makhani / Handi</b>	<b>\$20.99</b>
Whole lentils simmered on slow fire overnight with Onion, ginger and garlic.	
<b>Dal Tadka</b>	<b>\$20.99</b>
Dal tadka is a popular Indian lentil dish which is tempered with ghee- fried spices & herbs.	
<b>Kadai Mix Veg</b>	<b>\$20.99</b>
Fresh seasoned vegetables cooked to perfection.	
<b>Veg Korma</b>	<b>\$20.99</b>
It is a medley of cut vegetables cooked in tomato, onion gravy with some cream and garam masala.	
<b>Kaju Mushroom Masala</b>	<b>\$22.99</b>
Mix and match vegetables in a thick, spiced gravy and topped with cashews.	
<b>Okra Masala</b>	<b>\$22.99</b>
Stired fried okra made with onion, tomato and spices.	
<b>Butter Paneer</b>	<b>\$23.99</b>
A rich and creamy Indian dish of panner in a spiced tomato gravy made with butter, cream.	
<b>Paneer Tikka masala</b>	<b>\$23.99</b>
Paneer cubes cooked with tomato paste yogurt and nuts.	
<b>Paneer Kaju Masala</b>	<b>\$23.99</b>
Homemade cottage chesse in a thick, spiced gravy and topped with cashews.	
<b>Paneer Lawabdaar</b>	<b>\$23.99</b>
This is a rich and creamy Punjabi dish of Indian cottage cheese in a spiced tomato gravy.	
<b>Palak Paneer</b>	<b>\$23.99</b>
Homemade cottage cheese cooked in a mild puree of spinach.	
<b>Paneer Khurchan</b>	<b>\$23.99</b>
Cottage cheese and tomato gravy tampered with bell peppers.	
<b>Kadai Paneer</b>	<b>\$23.99</b>
cottage cheese, onion, capsicum seasoned with masala.	

*If you have a food allergy, please inform our team before ordering.*

BREAD

<b>Tandoori Roti</b>	<b>\$4</b>
<b>Plain Naan</b>	<b>\$5</b>
<b>Butter Naan</b>	<b>\$5</b>
<b>Garlic Naan</b>	<b>\$6</b>
<b>Cheese Naan</b>	<b>\$6</b>
<b>Cheese Garlic Naan</b>	<b>\$7</b>
<b>Cheese chilli Naan</b>	<b>\$7</b>
<b>Laccha Parantha</b>	<b>\$6</b>
<b>Aloo Parantha with Yogurt</b>	<b>\$10</b>

SIDES

<b>Green Salad</b>	<b>\$8</b>
<b>Peanut Salad</b>	<b>\$8</b>
<b>Plain Rice</b>	<b>\$3</b>
<b>Jeera Rice</b>	<b>\$5</b>
<b>Papdum</b>	<b>\$3</b>
<b>Mint Chutney</b>	<b>\$3</b>
<b>Sweet Mango Chutney</b>	<b>\$3</b>
<b>Tamarind Sauce</b>	<b>\$3</b>
<b>Raita</b>	<b>\$3</b>
<b>Mixed Pickle</b>	<b>\$3</b>

DESERTS

<b>Gulab Jamun with ice-creame</b>	<b>\$7.99</b>
<b>Gulab Jamun (2pcs)</b>	<b>\$5.99</b>
<b>Tutti fruity ice cream</b>	<b>\$9</b>

NON-VEG CURRIES

<b>Butter Chicken Indian /Kiwi</b>	<b>\$22.99</b>
boneless pieces cooked with creamy butter sauce.	
<b>Kadai Chicken</b>	<b>\$23.99</b>
Boneless pieces cooked with tomato paste Yogurt and cashew based in authentic style.	
<b>Chicken Saagwala</b>	<b>\$23.99</b>
Diced chicken cooked in spinach base.	
<b>Chicken Tikka Masala</b>	<b>\$23.99</b>
Boneless pieces cooked with tomato paste yogurt and nuts.	
<b>Chicken Korma</b>	<b>\$23.99</b>
Boneless pieces cooked with creamy sauce of almond and cashew nuts.	
<b>Chicken chettinad</b>	<b>\$24.99</b>
Tamilnadu style simple delicious and flavourful dish.	
<b>Lamb Rogan Josh</b>	<b>\$24.99</b>
Slow cooked lamb curry gravy full flavored with ginger, garlic and full of spices	
<b>Lamb Saagwaala</b>	<b>\$24.99</b>
Diced Lamb Cooked in Spinach base.	
<b>Lamb Madras</b>	<b>\$24.99</b>
Lamb pieces cooked with herbs and onion with fresh ginger, garlic.	
<b>Lamb Korma</b>	<b>\$24.99</b>
Boneless pieces cooked with creamy sauce of almond and cashew nuts.	
<b>Village Goat Curry</b>	<b>\$25.99</b>
This is a simple and spicy goat meat with bones made in the old-fashioned style.	
<b>Vindalo Prawn Curry</b>	<b>\$24.99</b>
This is a spicy, sweet tangy Indian curry dish made with prawn, vinegar and variety of spices.	
<b>Kadai Prawn</b>	<b>\$25.99</b>
prawn cooked with tomato paste Yogurt and cashew based in authentic style.	
<b>Fish Curry</b>	<b>\$24.99</b>
Boneless fish pieces cooked with herbs and special grounded sauces and onion with fresh ginger, garlic.	
<b>Fish Madras</b>	<b>\$24.99</b>
A spicy south Indian dish of fish cooked with spices and coconut gravy.	
<b>Crab Madras</b>	<b>\$24.99</b>
Crab meat cooked with herbs and onion in a mardras curry sauce.	

