



### Veg - Appetizer

<b>Samosa (2 pcs)</b> A deep-fried conical pastry with spiced potatoes.	<b>\$6.99</b>
<b>Peri - Peri fries</b> Thick crispy fries, coated with the most amazing spicy, sweet yet salty seasoned.	<b>\$12.99</b>
<b>Dahi puri</b> 5 mini puri, mashed potatoes, yogurt, tamarind sauce, onions, sev & coriander.	<b>\$11.99</b>
<b>Pani Puri</b> 5 mini puris, mashed potato with (sour, spice & mint) flavored water, sev & coriander.	<b>\$10.99</b>
<b>Onion Bhaji</b> Sliced onions marinated with lemon juice and spices, battered in chickpea flour.	<b>\$13.99</b>
<b>Cauliflower Fry</b> Sautéed pieces of cauliflower with garlic & Special herbs.	<b>\$15.99</b>
<b>Veg Manchurian</b> Indian Dumplings tossed with ginger, garlics, onions, and desi spices.	<b>\$15.99</b>
<b>Tandoori Mushroom</b> Button mushroom marinated in yogurt, ginger, garlic & a combination of spices.	<b>\$17.99</b>
<b>Pepper Baby Corn</b> Deep fried crunchy sweet corn tossed on a pan with black pepper.	<b>\$15.99</b>
<b>Paneer Chilli</b> Paneer tossed with Onion, capsicum, ginger. Garlic, cashews & spices.	<b>\$17.99</b>
<b>Paneer Tikka</b> Cubes of Paneer marinated with yogurt and capsicum, tomatoes smoke & roasted.	<b>\$17.99</b>
<b>Mushroom Mystery</b> Sliced Mushroom tossed with onion and celery.	<b>\$16.99</b>
<b>Paneer 65</b> Homemade cottage cheese cut into cubes & roasted in tandoor with capsicum.	<b>\$17.99</b>
<b>Tandoori chaap</b> Soya chaap marinated in tandoori spice mixed and smoked in tandoori oven.	<b>\$18.99</b>
<b>Malai chaap</b> Soya chaap marinated in yogurt cashew paste cheese and exotic spices, roasted in clay oven.	<b>\$18.99</b>
 <b><u>Chinese</u></b>	
<b>Fried Rice/ Noodle (Veg /Egg / Chicken)</b>	<b>\$16.99</b>
<b>Schezwan Noodle</b>	<b>\$16.99</b>
<b>Schezwan Rice</b>	<b>\$16.99</b>

### Biryani

<b>Hyderabadi Chicken Biryani</b>	<b>\$18.99</b>
<b>Goat Biryani</b>	<b>\$17.99</b>
<b>Veg Biryani / Paneer</b>	<b>\$17.99</b>

### Non-Veg - Appetizer

<b>Urban vibes special chicken</b> Pepper based Indian Spicy fried chicken.	<b>\$21.99</b>
<b>Chilli chicken</b> Indo- Chinese dish made with crispy Chicken chunks and lightly tossed in spicy chilli sauce.	<b>\$19.99</b>
<b>Chicken lollypop</b> A French chicken winglet marinated, and batter fried until crispy.	<b>\$18.99</b>
<b>Chicken Manchurian</b> A French chicken winglet marinated, and batter fried until crispy.	<b>\$19.99</b>
<b>Indian kathi roll / Indian Tacos (2 pcs)</b> Indian layered prantha wrap filling with grilled kabab.	<b>\$18.99</b>
<b>Schezwan chicken</b> Crisp fried chicken tossed in a spicy, sour, hot & tongue tickling Schezwan sauce.	<b>\$19.99</b>
<b>Malai chicken kabab</b> Marinated boneless chicken brochettes roasted in the Tandoori oven.	<b>\$19.99</b>
<b>Chicken Tikka</b> Cubes of Chicken marinated in paprika & Yogurt and smoke roasted.	<b>\$19.99</b>
<b>Chicken 65</b> Made from tender meat, masalas, and seasoning.	<b>\$19.99</b>
<b>Chicken sensal</b> Coated tenderized chicken with stir frying vegetables.	<b>\$20.99</b>
<b>Hara bhara chicken</b> Chicken cooked with cilantro yogurt sauce with Indian spice.	<b>\$20.99</b>
<b>Lamb Pepper Fry</b> Slow Cooked Tender lamb tossed with ginger garlic black Peppercorns.	<b>\$19.99</b>
<b>Kasundi Lamb chop</b> Lamb chopped marinated with kasundi mustard in grilled in tandoor.	<b>\$20.99</b>
<b>Lamb Seekh kabab</b> Lamb mince marinated with Indian spices grilled with butter.	<b>\$22.99</b>
<b>Chilli Fish/ Prawn</b> Indo- Chinese dish made with crispy fish/prawn chunks and lightly tossed in spicy chilli sauce.	<b>\$22.99</b>
<b>Amritsari Fish Tikka</b> Boneless fish marinated roasted gram flour with Greek.	<b>\$22.99</b>
<b>Crispy Prawn</b> Tempura fried prawn with Indian spices.	<b>\$22.99</b>
<b>Kasundi jhinga</b> Freshwater prawns, tenderized with yellow mustard, yogurt and bell pepper.	<b>\$22.99</b>
<b>Fish and Chips</b>	<b>\$9.99</b>

## Main course Veg Curries

<b>Dal Makhani / Handi</b>	<b>\$19.99</b>
Whole lentils simmered on slow fire overnight with Onion, ginger and garlic.	
<b>Dal tadka</b>	<b>\$19.99</b>
Dal tadka is a popular Indian lentil dish which is tempered with ghee- fried spices & herbs.	
<b>Paneer Tikka masala</b>	<b>\$22.99</b>
Paneer cubes cooked with tomato paste yogurt and nuts.	
<b>Paneer Kaju Masala</b>	<b>\$22.99</b>
Mix and match vegetables, in a thick, spiced gravy and topped with cashews.	
<b>Paneer Lawabdaar</b>	<b>\$22.99</b>
South Indian famous Lentin soup mixed with rice and served with papad and snack as side dish.	
<b>Palak Paneer</b>	<b>\$22.99</b>
Homemade cottage cheese cooked in a mild puree of spinach.	
<b>Paneer Khurchan</b>	<b>\$22.99</b>
Cottage cheese and tomato gravy tampered with bell peppers.	
<b>Kadai Paneer</b>	<b>\$22.99</b>
cottage cheese, onion, capsicum seasoned with	
<b>Kadai Mix Veg</b>	<b>\$19.99</b>
Fresh seasoned vegetables cooked to perfection.	
<b>Veg korma</b>	<b>\$19.99</b>
It is a medley of cut vegetables cooked in tomato, onion gravy with some cream and garam masala.	

## Mocktails

<b>Virgin Mojito</b> (soda water, Lemonade, Lime, fresh mint)	<b>\$10</b>
<b>Masala Thums Up</b>	<b>\$7</b>
<b>Cumin Limca</b>	<b>\$7</b>

## Indian Special Thali

2 non veg and 1 veg curry of the day, papad, Pickle, dahi, plain naan, plain rice, gulab jamun. **\$24.99**

## Bread

<b>Tandoori Roti</b>	<b>\$4</b>
<b>Plain Naan</b>	<b>\$4.5</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>Laccha Prantha</b>	<b>\$6</b>
<b>Allo Prantha with Yogurt</b>	<b>\$10</b>
<b>Amritsari Kulcha</b>	<b>\$10</b>

## Sides

<b>Salad &amp; Green Salad</b>	<b>\$8</b>
<b>Peanut Salad</b>	<b>\$9</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>

## Drinks

<b>Mango Lassi</b>	<b>\$7</b>
<b>Masala Chai</b>	<b>\$5</b>
<b>Ginger Beer</b>	<b>\$6</b>
<b>Coke / Coke zero / Sprite / Fanta / Limca/ Thums Up / L&amp;P</b>	<b>\$4</b>

## Deserts

<b>Gulab Jamun with ice - cream</b>	<b>\$7.99</b>
<b>Gulab Jamun (2pcs)</b>	<b>\$5.99</b>
<b>Cherry Kulfi</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>\$22.99</b>
Boneless pieces cooked with tomato paste yogurt and cashew based in authentic style.	
<b>Chicken Saagwala</b>	<b>\$22.99</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>\$22.99</b>
Boneless pieces cooked with creamy sauce of almond and cashew nuts.	
<b>Chicken Lawabdaar</b>	<b>\$23.99</b>
A chilli hot dry chicken with dominants flavors of fenugreek.	
<b>Chicken chettinad</b>	<b>\$22.99</b>
Tamilnadu style simple delicious & flavourful dish.	
<b>Lamb Rogan Josh</b>	<b>\$23.99</b>
Slow cooked lamb curry gravy full flavored with ginger, garlic and full of spices	
<b>Lamb Saagwaala</b>	<b>\$23.99</b>
Diced Lamb Cooked in Spinach base.	
<b>Lamb Madras</b>	<b>\$23.99</b>
lamb pieces cooked with herbs and onion with fresh ginger, garlic.	
<b>Lamb korma</b>	<b>\$23.99</b>
Boneless pieces cooked with creamy sauce of almond and cashew nuts.	
<b>Village Goat Curry</b>	<b>\$24.99</b>
A special dish from himalyan, Nepal.	
<b>Vindalo Prawn Curry</b>	<b>\$22.99</b>
Prawn cooked in a hot curry of vinegar and chillies garnished with potatoes.	
<b>Fish Curry/ Madras</b>	<b>\$22.99</b>
Boneless fish pieces cooked with herbs and special grounded sauces and onion with fresh ginger, garlic.	

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