



## STARTERS

Vegetable Samosa : \$8 (2 pieces) delicious triangular pastry filled with spiced potatoes & peas

Onion Bhaji : \$8 (3 pieces) crispy patties of sliced onions battered in garam flour

Chicken Tikka: \$15 (4 pieces) thigh fillets marinated & roasted in tandoor

Seekh Kebab : \$15 (4 pieces) lamb mince marinated & roasted in tandoori oven

Tandoori Lamb Cutlets: \$25 (4 pieces) lamb cutlets marinated in spices & roasted in tandoor

Prawn Sizzler: \$25 prawns served with spicy onion & capsicum on sizzler

Mix Entree Platter: \$25 (FOR 2) tandoori (Chicken Tikka/Lamb Cutlets/Seekh kebab/ Onion Bhaji)

## BREADS

Roti: \$4 crispy wholemeal indian bread

Plain Naan/ Garlic Naan \$4

Butter Naan: \$6

Cheese Naan: \$6 naan stuffed with indian cheese and spices

Cheese & Garlic Naan: \$6 naan with fresh garlic & cheese

Chilli Naan: \$6 tasty cheese & chilli (very hot)

Kashmiri Naan: \$6 stuffed with blended dry fruits & nuts

Veg Paratha: \$6 wholemeal bread stuffed with mashed potatoes

## RICE

Basmati Rice: \$2/PERSON Steamed Basmati Rice with Cumin, Cloves, Cardamom & Rosewater)

Kashmiri Pulao: \$15 Rice cooked with cashew, peas, sultanas & dry fruits

Biryani: Veg Biryani: \$18                      Non-Veg Biryani: \$20 (chicken OR lamb)

## SIDES

Papadums: \$3

Mint Yoghurt/ Cucumber Yoghurt/ Tomato & Onion \$3 each

Mango Chutney/ Mix Pickles/ Tamarind & Dates/ Green Killer Chillies \$3 each

SIDE DISH PLATTER: \$8 any 4 of the above

## SALAD

Fresh Green Salad: \$12 tomato, cucumber, onion & green chili with spices & lemon juice

Onion Salad: \$5 spanish onion with lemon juice & chaat masala

## DESSERT

Gulab Jamun: \$6 sweet cottage cheese dumpling filled with nuts & saffron, soaked in hot syrup

Ras Malai: \$6 flattened milk cakes in creamy cardamom flavored milk sauce

Mango & Macadamia : \$6 home made ice cream made with dry nuts & mango pulp

Saffron & Pistachio: \$6 home made ice cream with dry nuts, saffron+pistachio

# MAINS (Heat Levels: mild/ med / hot )

## VEGETARIAN: \$18

**Mixed Veggies** fresh garden veggies cooked in spices

**Veg Korma** mild combination of almond meal & creamy sauce

**Lentils** selected lentils cooked in onion, tomatoes and spices

**Saag Aloo** potatoes cooked in spinach, blended with spices

**Mushroom Matar** mushrooms & peas cooked in spicy sauce

**Matar Paneer** peas & cottage cheese cubes in our special tomato/onion gravy

**Aloo Matar** peas & potatoes in our special tomato/onion gravy

**Eggplant & Potato** diced eggplant & potato cooked with tomato, onions & spices

**Palak Paneer** indian cheese cubes in spinach sauce

**Malai Kofta** kofta's made with cheese and mashed veggies and simmered in a rich curry sauce

## CHICKEN: 20

**Butter** marinated chicken roasted in tandoor & served in a mild creamy tomato sauce

**Korma** mild combination of almond meal & creamy sauce

**Mango** tender chicken fillets in rich mango sauce

**Saag** cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices

**Tikka Masala** tandoori thigh fillets in rich tomato/onion sauce + capsicum/spanish onion/ tomato

**Jalfrezi** tender chicken fillets in tomato onion & vinegar sauce

**Vindaloo** all time favourite: vinegar based tangy sauce

**Kadahi** cooked with chopped onion, tomatoes, coriander seeds and finished off with ginger and garlic

## LAMB: 22

**Saag** cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices

**Korma** mild combination of cashews & spices served in creamy sauce

**Aloo** tender lamb in tomato & onion gravy & potatoes

**Roganjosh** classic Kashmiri dish cooked with a rich gravy of tomatoes & Kashmiri spices

**Madras** South Indian Style curry cooked using dry coconut

**Vindaloo** hot curry cooked with mustard seeds, red chillies, hot spices from Goa

## GOAT: 25

**Goat Kadahi** tender diced goat meat with bone slow cooked in masala spices & tomato/onion gravy

## SEAFOOD 25

**Butter Prawns** mild creamy sauce (just like butter chicken sauce)

**Prawn Malabar** in coconut cream & fresh tomato

**Prawn Masala** rich tomato/onion based masala sauce

**Fish Masala:** ling fillets in rich tomato/onion based masala sauce

**Fish Malabar:** coconut cream/ tomatoes/ masala sauce