



THE DODGY INDIAN

"EVERYBODY KNOWS" LEONARD COHEN

ENTREE

VEGE SAMOSA 10 {2 PIECE} NEEDLESS TO PAINT THIS "UNIVERSAL PHENOMENON"
ONION PAKORA 10 {3 PIECE} CRISPY ONION|GARLIC|GINGER|CORIANDER PATTIES IN GRAM FLOUR BATTER & FRIED
TANDOORI CHICKEN TIKKA 16 {4 PIECE} THIGH FILLETS MARINATED IN GARLIC|GINGER & SPICES ROASTED IN TANDOOR
TANDOORI SEEKH KEBAB 16 {4 PIECE} LAMB MINCE KEBABS IN GARLIC|GINGER|SPICES
TANDOORI LAMB CUTLETS 25 {4 PIECE} TENDER LAMB CUTLETS IN YOGHURT MARINATE. ROASTED IN TANDOOR.
PRAWN SIZZLER 25 {8 PIECE} PRAWN ON SIZZLER WITH SPANISH ONION | CAPSICUM | SHALLOTS
MIX TANDOORI PLATTER 25 {FOR TWO} TANDOORI { LAMB CUTLETS | CHICKEN TIKKA | SEEKH KEBAB }

BREADS

ROTI \$4 CRISPY WHOLEMEAL BREAD
PLAIN NAAN | GARLIC NAAN 4
BUTTER NAAN 6
CHEESE NAAN 6
CHEESE & GARLIC NAAN 6
CHILLI NAAN 6 TASTY CHEESE & GREEN CHILLIES {OOOH LALA..HOT HOT}
KASHMIRI NAAN 6 STUFFED WITH BLENDED (ALMONDS |CASHEWS|COCONUT | SULTANAS)
VEG PARATHA 6 WHOLEMEAL BREAD STUFFED WITH MASHED POTATOES & SPICES

RICE

BASMATI RICE \$3 |PERSON STEAMED RICE WITH FLAVOURS OF CUMIN | CARDAMOM | ROSE WATER
KASHMIRI PULAO 15 RICE MINGLED WITH CASHEWS | PEAS | SULTANAS | SHREDDED COCONUT
BIRYANI { VEG BIRYANI 18 } { NON-VEG BIRYANI (CHICKEN \$21OR LAMB \$22)} {PRAWN BIRYANI \$25}

CONDIMENTS

PAPADUMS \$3
MINT YOGHURT | CUCUMBER YOGHURT | TOMATO & ONION SALSA | \$3 EACH
MANGO CHUTNEY | MIX PICKLES | TAMARIND & DATES | GREEN KILLER CHILLIES \$3 EACH

LIQUIDS

SOFTIES: \$4 COKE | COKE ZERO | FANTA | SPRITE | LIFT
BUNDIES: \$6 LEMON LIME BITTER | GINGER BEER | SPARKLING WATER \$8
MANGO LASSI \$6

SALAD

FRESH GREEN SALAD \$12 SLICED TOMATO | CUCUMBER | SPANISH ONION | CHAAT MASALA | LEMON JUICE
ONION SALAD \$5 SLICED SPANISH ONIONS WITH LEMON JUICE & CHAAT MASALA

SWEET MOMENTS

GULAB JAMUN \$6 SWEET COTTAGE CHEESE DUMPLING IN HOT SYRUP
RAS MALAI \$6 FLATTENED MILK CAKES IN CREAMY CARDAMOM SAUCE
MANGO KULFI \$8 HOME MADE MANGO ICE CREAM
ROSE KULFI \$8 HOME MADE ROSE FLAVOUR ICE CREAM

PLEASE ASK OUR TEAM FOR DAIRY FREE|VEGAN|GLUTEN FREE OPTIONS
NO SPLIT BILLS PLEASE. NO AMEX. 10% SURCHARGE ON PUBLIC HOLIDAYS.
PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES/DIETARY REQUIREMENT

MAINS

HEAT LEVELS: MILD | MED | NICE & HOT | DODGY HOT (MENTAL DETOX)

VEGE 18

MIX VEGGIES MUSHROOMS | TOMATO | PEAS | POTATO | SPANISH ONION | SHALLOTS | GARLIC | GINGER
VEG KORMA MIX VEGGIES + CREAMY MILD KORMA SAUCE
LENTILS SIMMERED IN TADKA SAUCE (FRIED ONIONS | GARLIC | GINGER | CUMIN | CORIANDER POWDER ETC)
SAAG ALOO POTATO IN OUR SPINACH SAUCE
MUSHROOM MATAR MUSHROOM & PEAS IN CURRY GRAVY
MATAR PANEER PEAS & COTTAGE CHEESE CUBES IN CURRY GRAVY
ALOO MATAR PEAS & POTATOES IN RICH CURRY GRAVY
EGGPLANT & POTATO IN TADKA SAUCE (FRIED GARLIC|GINGER|TOMATO|SPICES)
PALAK PANEER COTTAGE CHEESE CUBES MINGLED WITH OUR SPINACH SAUCE IN GINGER|GARLIC|TOMATO
MALAI KOFTA KOFTA BALLS MADE WITH BOILED POTATOES|INDIAN CHEESE|SULTANAS IN MILD CREAMY SAUCE
VEG BIRYANI RICE COOKED WITH VEGGIES | PANEER | BIRYANI SPICES

CHICKEN 21

BUTTER CHICKEN TANDOORI CHICKEN FILLETS SIMMERED IN OUR IN HOUSE BUTTER CHICKEN SAUCE
CHICKEN KORMA CREAMY MILD KORMA SAUCE
CHICKEN SAAG SPINACH SAUCE BLENDED WITH FRESH ONIONS|TOMATOES|CUMIN SEEDS|SPICES
CHICKEN TIKKA MASALA CHICKEN TIKKA PIECES IN RICH CURRY SAUCE + TOMATO|CAPSICUM|ONION
CHICKEN JALFREZI TANGY VINEGAR BASED SLIGHTLY SOUR+SPICY SAUCE
CHICKEN VINDALOO ALL TIME FAVOURITE. BELIEVE IT OR NOT..NOT HOT ALL THE TIME..TRY MEDIUM HEAT LEVEL
CHICKEN KADAHİ OUR HOME SPECIAL. TOMATO+ONION BASED RICH CURRY GRAVY WITH CAPSICUM+TOMATO
CHICKEN BIRYANI RICE COOKED WITH BONELESS CHICKEN | VEGES | BIRYANI SPICES

LAMB 22

LAMB SAAG SPINACH SAUCE BLENDED WITH FRESH ONIONS|TOMATOES|CUMIN SEEDS|SPICES
LAMB KORMA CREAMY MILD KORMA SAUCE
LAMB ALOO LAMB CUBED SIMMERED IN CURRY GRAVY + POTATOES
LAMB ROGAN JOSH CLASSIC KASHMIRI DISH WITH KASHMIRI CHILLI|CUMIN|GINGER|GARLIC|METHI|GARAM MASALA
LAMB MADRAS SOUTH INDIAN STYLE. IN DESICCATED COCONUT|ALMOND MEAL
LAMB VINDALOO ALL TIME FAVOURITE. BELIEVE IT OR NOT..NOT HOT ALL THE TIME..TRY MEDIUM HEAT LEVEL
LAMB BIRYANI RICE COOKED WITH BONELESS LAMB | VEGES | BIRYANI SPICES

GOAT 25

GOAT KADAHİ DICED GOAT WITH BONE SLOW COOKED IN MASALA SPICES & CURRY GRAVY
GOAT BIRYANI RICE COOKED WITH GOAT WITH BONE | VEGES | BIRYANI SPICES

SEAFOOD 25

BUTTER PRAWNS MILD CREAMY BUTTER SAUCE
PRAWN MALABAR COCONUT CURRY SAUCE +TOMATOES
PRAWN MASALA RICH TOMATO|ONION CURRY SAUCE WITH GARAM MASALA SPICE BLEND
PRAWN BIRYANI RICE COOKED WITH PRAWNS | VEGES | BIRYANI SPICES

FISH MASALA LING FILLETS IN RICH TOMATO|ONION CURRY SAUCE WITH GARAM MASALA SPICE BLEND
FISH MALABAR COCONUT CURRY SAUCE +TOMATOES

PLEASE ASK OUR TEAM FOR DAIRY FREE|VEGAN|GLUTEN FREE OPTIONS
NO SPLIT BILLS PLEASE. NO AMEX. 10% SURCHARGE ON PUBLIC HOLIDAYS. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.
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CORKAGE \$4 PER PERSON