



## 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: \$22 (4 pieces) lamb cutlets marinated in spices & roasted in tandoor  
prawn sizzler: \$25 prawns served with spicy onion & capsicum on sizzler  
mix entree platter: \$22 (FOR 2) tandoori (chicken tikka/lamb cutlets/seekh kebab)

## BREADS

- roti: \$4 crispy wholemeal indian bread  
plain naan/ garlic naan \$4  
butter naan: \$6  
aussie cheese naan: \$6 naan stuffed with indian cheese and spices (add garlic)  
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/LARGE RICE: GOOD FOR 2: steamed basmati rice with cumin, cloves & cardamom  
kashmiri pulao: \$15 rice cooked with cashew, peas, sultanas & dry fruits  
biryani: veg biryani: \$18 non-Veg biryani: \$20 (chicken OR lamb)

## SIDE DISHES

- SIDE DISH PLATTER : \$8 any 4  
papadums: \$3  
mint yoghurt/ cucumber yoghurt/ tomato & onion \$3 each  
mango chutney/ mix pickles/ tamarind & dates/ green killer chillies \$3 each

## SALAD

- fresh green salad: \$8 tomato, cucumber, onion & green chili with spices & lemon juice  
onion salad: \$5 spanish onion with lemon juice & chaat masala

## DESSERTS

- 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

# MAINS

(heat levels: mild/ med/ hot )

## VEGETARIAN 18

**mixed veggies:** fresh garden veggies cooked in spices

**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

**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 19

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

**tikka masala** marinated chicken roasted in tandoor & cooked with fresh capsicum/tomato/onion

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

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

## LAMB 20

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

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

**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 22

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

## SEAFOOD 25

**butter prawns:** prawns in mild creamy sauce (similar to butter chicken sauce)

**prawn malabar:** cooked in coconut cream & fresh tomato

**Prawn masala:** prawns cooked in rich spicy masala sauce

**fish masala:** fish fillets cooked in spices and tadka (spiced up onion & tomato)

**fish malabar:** cooked with coconut, cream sauce, dry nuts & indian herbs