

STARTERS

Please let your server know of any dietary restrictions or allergies

Vegetable Samosas (V) \$8

Flaky pastry stuffed with vegetables and deep fried. Served with tamarind and mint chutneys.

Paneer Pakora (GF) \$12

Paneer pieces dipped in chickpea batter and deep fried. Served with tamarind and mint chutneys.

Lasuni Gobi \$12

Deep fried cauliflower florets in soya garlic sauce.

Chilli Mushroom \$12

Chilli Mushroom Cooked With Onions And Bell Peppers

Vegetable Pakora (V,GF) \$10

Mix vegetables dipped in chickpea batter and deep fried. Served with tamarind and mint chutneys.

Chicken Pakora (GF) \$12

Pieces of chicken breast dipped in chickpea batter and deep fried. Served with tamarind and mint chutneys.

Fish Pakora (GF) \$12

Pieces of cod marinated overnight in yogurt and spices, dipped in chickpea batter and deep fried. Served with tamarind and mint chutneys

Soya / Chilli Paneer (GF) \$13

Paneer cooked with onions and bell peppers.

Indian Masala Fries (V,GF) \$8

Fresh cut fries tossed in Indian masala and deep fried. Served with tamarind and chutneys

Onion Bhaji (V,GF) \$10

Sliced onions mixed with Indian spices, chickpea flour and deep fried. Served with tamarind and mint chutneys

TANDOORI CREATIONS

(All Dishes Contain Dairy)

Tandoori Chicken (GF) \$18.99

Chicken marinated overnight in yogurt, spices and roasted in tandoor. Served with mint chutney

Mustard Chicken Tikka (GF) \$18.99

Pieces of chicken breast marinated in cashew cream & crushed mustard seeds. Roasted in the tandoor. Served with mint chutney

Hariyali Chicken Tikka (GF) \$18.99

Pieces of chicken breast marinated in mint, cilantro, ginger, garlic, spices. Cooked in the tandoor. Served with mint chutney

Malai Tikka (GF) \$18.99

Pieces of chicken breast marinated in cashew cream white pepper and roasted in the tandoor. Served with mint chutney

Paneer Tikka / Tandoori Soya Chaap (GF) \$18.99

Paneer and vegetables marinated in yogurt based sauce and roasted in the tandoor. Served with mint chutney

Lamb Sheekh Kabab (GF) \$18.99

Ground lamb mixed with traditional spices and roasted in the tandoor. Served with mint chutney

Fish Tikka (GF) \$18.99

Pieces of cod marinated in spices and yogurt, roasted in tandoor. Served with mint chutney

Tandoori Prawns (GF) \$18.99

Jumbo prawns marinated in grounded mustard yogurt & traditional spices. Roasted in the tandoor. Served with mint chutney

Chicken Tikka - Red (GF) \$18.99

Pieces of chicken breast marinated in tandoori sauce and roasted in tandoor. Served with mint chutney



MAIN COURSE NON VEGETARIAN

- **Butter Chicken (GF)** **\$18.99**

Grilled pieces of chicken breast marinated in tikka masala sauce, cooked to perfection and finished in a creamy tomato sauce
- **Chicken Korma (GF)** **\$18.99**

Pieces of chicken breast cooked in cashew curry sauce
- **Chicken Tikka Masala (GF)** **\$18.99**

Grilled pieces of chicken breast cooked in onion and tomato sauce
- **Saag Chicken (GF)** **\$18.99**

Pieces of chicken breast tempered with cumin, finished with spinach and onion sauce
- **Chicken Curry (GF)** **\$18.99**

Pieces of chicken breast cooked in onion and spice based curry sauce
- **Methi Chicken Curry (GF)** **\$18.99**

Pieces of chicken breast cooked in fenugreek leaves and traditional spices
- **Chicken Vindalo Spicy Goan (GF)** **\$18.99**

Pieces of chicken breast cooked in roasted spices and finished with gravy sauce
- **Chicken Chettinad (GF)** **\$18.99**

Pieces of chicken breast marinated in coconut and poppy seed paste, cooked in onion and tomato sauce.
- **Lamb Rogan Josh (GF)** **\$18.99**

Lamb pieces cooked in onion tomatoes and yogurt curry sauce
- **Saag Gosht (GF)** **\$18.99**

Tender medallions of lamb tempered with cumin and finished in spinach curry sauce
- **Lamb Korma (GF)** **\$18.99**

Tender pieces of lamb cooked in cashew curry sauce
- **Lamb Vindaloo Spicy Goan (GF)** **\$18.99**

Lamb pieces roasted in traditional spices and finished with a gravy sauce
- **Lamb Biryani (GF)** **\$18.99**

Layers of basmati rice cooked with vegetables and pieces of lamb. Served with raita
- **Goat Curry (GF)** **\$18.99**

Pieces of bone-in goat meat cooked in onion, spices and curry sauce
- **Goat Biryani (GF)** **\$18.99**

Layers of basmati rice cooked with vegetables and goat meat (bone-in). Served with raita
- **Prawn Vindaloo Spicy Goan (GF)** **\$18.99**

Prawn pieces roasted in traditional spices and finished with a gravy sauce
- **Prawn Malai Curry (GF)** **\$21.99**

Prawns cooked in coconut, onion curry sauce.
- **Prawn Masala (GF)** **\$21.99**

Jumbo prawns cooked in onion and tomato sauce
- **Prawn Biryani (GF)** **\$21.99**

Layers of basmati rice cooked with vegetables and prawns. Served with raita
- **Chilli Fish / Chilli Chicken (GF)** **\$18.99**

Pieces of cod deep fried and tossed in sweet and sour sauce, finished with onions and bell peppers
- **Kadai Lamb (GF)** **\$18.99**

Cooked with green peppers, onions and tomatoes
- **Chicken Biryani (GF)** **\$18.99**

Layers of basmati rice cooked with vegetables and pieces of chicken breast. Served with raita



(GF)=Gluten Free option available (V)=Vegan option available

MAIN COURSE VEGETARIAN

Mixed Vegetables Jalfrezi (V,GF) \$17.99

Seasonal vegetables sauteed in onion and tomato sauce

Aloo Gobi (V,GF) \$17.99

Cauliflower florets cooked with potatoes, fenugreek, dried chillies and cumin

Navratan Korma (GF) \$17.99

Seasonal vegetables cooked in cashew based curry sauce; (vegan option available)

Spinach & Portobello Curry (V,GF) \$17.99

Portobello mushrooms cooked in garlic, cumin and spinach

Smoked Eggplant Bharta (V,GF) \$17.99

Tandoor roasted eggplant, mashed and cooked with tomatoes, onions and green

Channa Masala (V,GF) \$17.99

Chickpeas cooked with traditional spice, finished with onion and tomato based sauce

Yellow Daal (V,GF) \$17.99

Yellow lentils simmered on low heat and tempered with cumin, garlic, onion and tomato

Okra Masala (V,GF) \$17.99

Okra cooked in onions and traditional spices

Vegetable Biryani (GF) \$18.99

Layers of basmati rice cooked with vegetables. Served with raita

Daal Makhani (GF) \$17.99

Black lentils cooked overnight in traditional spices and finished with butter and cream

Paneer Tikka Masala (GF) \$18.99

Marinated pieces of Indian cheese smoked in the tandoor, cooked in onion & tomato sauce

Malai Kofta \$17.99

Vegetable and paneer dumplings cooked in cashew, cardamom creamy sauce

Kadai Paneer (GF) \$17.99

Paneer cooked in thick onion and tomato based sauce with assorted bell peppers

Mutter Paneer / Methi Paneer (GF) \$18.99

Paneer pieces and green peas cooked in onion and tomato based curry sauce

Paneer Makhani (GF) \$18.99

Pieces of Indian Cheese cooked in creamy and buttery tomato sauce

Palak Paneer (GF) \$18.99

Spinach and paneer pieces cooked in garlic and onion sauce

Shahi Paneer (GF) \$17.99

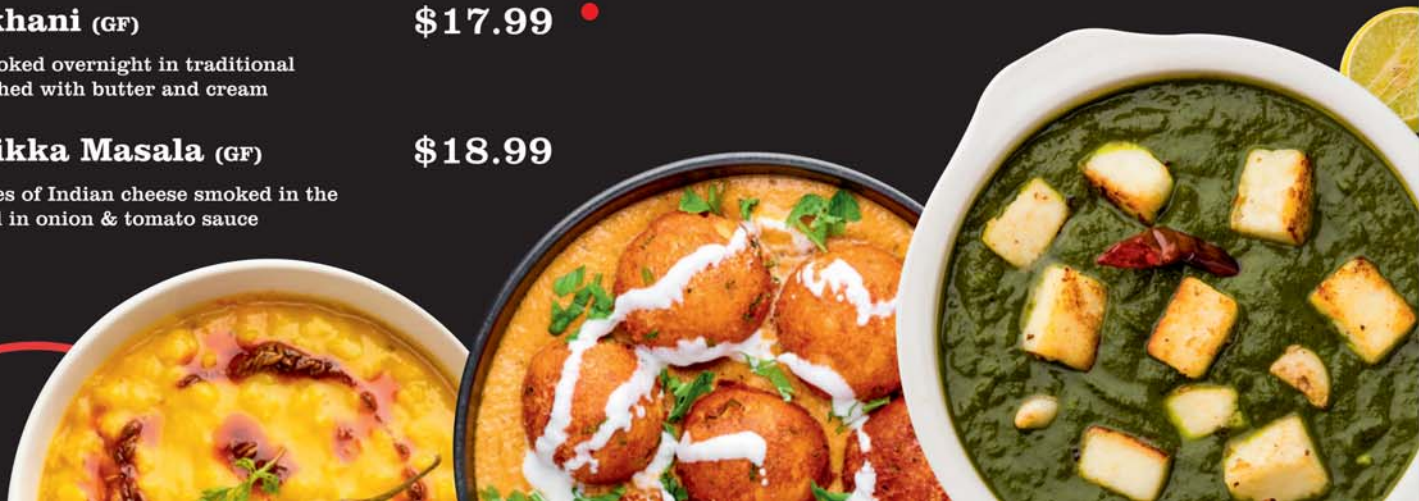
Paneer pieces cooked in rich cashew and tomato sauce

Soya Butter Masala \$19.99

Soya chunks cooked in creamy sauce

Panner Bhurji (GF) \$17.99

Made from scrambled paneer, tomatoes, onions & spices



RICE AND NAAN

Roti \$3

Whole wheat bread thin baked in the tandoor oven

Paratha \$4

Multi layered whole wheat Tandoor baked bread

Saffron Rice (GF) \$6

Saffron rice cooked with green peas

Naan \$3

Indian leavened bread baked in the tandoor oven

Garlic & Basil Naan \$4

Indian leavened bread flavoured with chopped garlic and basil

Paneer Naan \$6

Traditional leavened bread stuffed with spices and homemade cheese baked in tandoor

Spinach & Cheese Naan \$5

Leavened bread stuffed with homemade cheese & spinach

Aloo Naan \$4

Traditional leavened bread stuffed with spiced potatoes

Peshawari Naan \$5

Traditional leavened bread stuffed with cashews, pistachio, raisins and coconut

Missi Roti (GF) \$4

Made with chickpea flour

Rice and Plain Naan Combo \$6

Rice and Garlic Naan Combo \$6

Brown Rice \$8

Basmati Rice Pulao (V,GF) \$5

Aromatic Basmati Rice Cooked With Cumin Seeds

Spicy6 Student Special

Spicy6 Chaat \$12

Pani puri \$12

Dahi puri \$12

Veggie Manchurian \$14

Noodles veggie \$14

Noodles chicken. \$16

Veggie momo \$14

Chicken momo \$16

Paratha /kulcha set \$16

DESSERTS

Gulab Jamun

Ras Malai

Rice Kheer

Gajar Ka Halwa

Malai/pista

Kulfi

Ice Cream

Mango

Strawberry

Vanilla

Chocolate,

SHAKE

Vanilla

Chocolate

Strawberry

Mango

Jal Jeera

Each \$8

CONDIMENTS AND RELISHES

Raita (GF) \$4

Homemade yogurt with cucumber and carrots, mildly spiced

Mango Chutney (V,GF) \$4

Sweet & Tangy made with real mangoes

Mixed Pickles ((V,GF) \$3

Mixed variety of Indian pickles and spices

Kachumber Salad (V,GF) \$6

Chopped cucumbers, cilantro, onions and tomato tossed with house dressing

Green Salad (GF) \$6

Slices of cucumber, onion, carrot, tomato, green chillies, and a wedge of lime

Plain Dahi (GF) \$4

Papad (V,GF) \$3

Onion Salad (VGF) \$3